

# Hudson Valley Homebrewers, Inc.

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Incorporated 1994

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[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

Next club meeting

**HVHB July 9, 2014 8:00 pm Schatzi's**

Schatzi's Pub and Bier Garden **202 Main Street Poughkeepsie, NY 12601** 8:00 pm (Second Wednesday of the month)

July meeting will have 4B [Munich Dunkel](#) as the featured brew.  
(Bring something to share, Please!)

#### **Club officers:**

President - Eric Wassmuth

VP - Tom Folster

Treasurer – Manny Holl

Sargent at arms – Dann Gavaletz

Communications Secretary – Phil Van Itallie

Recording Secretary - Hilon Potter



Minutes of Previous club meeting by Hilon Potter

**HVHB June 11 2014**

Call to order at 8:03PM

Beer #1 Pilsner -Dan Gavaletz using continental Pilsner Malt. Dann said that it was 3-5 weeks old. It had a 10 day fermentation at 48 degrees, a four-day diester rest at 65 degrees followed by several weeks of laagering back at a low temperature.

Beer of the month for June was German Pilsner 2A <http://www.bjcp.org/2008styles/style02.php#1a>  
Tom Folster noted that the style is known as crisp, clean and slight bitter. "German Pils" -- the Bohemian style started in 1295. Originally it was a top-fermented Pilsen but changed to bottom fermenting in 1734. This style is the most widely brewed beer in the world.

Beer #2, a Pils brewed by Tom Folster, led to a discussion about water. conditioning. Tom's water supply includes a water softener. His brew started with 12 pounds of Pilner Malt and was fermented for seven days at 60 degrees and a week at 65 degrees followed by a week of laagering. Tom added Calcium Sulfite.

There was interest in a club purchase of a water testing product. It was agreed that club members could get one water test per year as a benefit of membership.

Next month's beer is Munich Dunkel 4B <http://www.bjcp.org/2008styles/style04.php#1b>

Treasury report (Manny couldn't make it)

Picnic discussion. Thanks to Phil Metty for coordinating the picnic, good turnout and a few stayed over.

Beer #3 American Pils –Paul Stolarski started with a 60 minute mash followed by a 90 minute boil

New News

The club will not have a booth at the Beer Bourbon and Bacon festival although some have entered their beer.

Beer #4 Dunkel –Josh Youngman

Beer #5 Pils –Josh Youngman

There was a discussion of brewing and the use of a chill plate and the importance of making sure it is clean after use. There was also a discussion on a RIMS system ([brewmagic.com](http://brewmagic.com))

The date for the next year's competition is set but not booked yet. Scheduled for March 14, 2015.

A question was raised to see if anyone was interested in making Mead this year. There didn't seem to be much interest.

Tom Folster offered member use of his recently acquired Sabco Brewing System. Make arrangements with Tom. Visit the Sabco site at [www.brewmagic.com](http://www.brewmagic.com). (Retail price for new units starts at \$7000.00)

Reminder the craft beer festival is back in Beacon on Sept. 20<sup>th</sup>. Tickets are available online. <http://www.hudsonrivercraftbeerfestival.com/>

Beer #6 Vienna Lager –Paul Stikarski's brew had a 3 week laagering.

Next meeting is at [Schatzi's Pub](#) on July 9<sup>th</sup>. It may be dark at Schatzi's. People are encouraged to bring lights.

Beer #7 IPA by Werner Stiegler.

There was also an Ale trail bike proposal, but no decision was made

Meeting closed at 9:15PM. 18 people attended.

**Next 2014 meetings**

| <u>Date/Time</u> | <u>Location</u> |
|------------------|-----------------|
| July 9           | Schatzi's       |
| August 13        | To be announced |

**4B. Munich Dunkel**

**Aroma:** Rich, Munich malt sweetness, like bread crusts (and sometimes toast.) Hints of chocolate, nuts, caramel, and/or toffee are also acceptable. No fruity esters or diacetyl should be detected, but a slight noble hop aroma is acceptable.

**Appearance:** Deep copper to dark brown, often with a red or garnet tint. Creamy, light to medium tan head. Usually clear, although murky unfiltered versions exist.

**Flavor:** Dominated by the rich and complex flavor of Munich malt, usually with melanoidins reminiscent of bread crusts. The taste can be moderately sweet, although it should not be overwhelming or cloying. Mild caramel, chocolate, toast or nuttiness may be present. Burnt or bitter flavors from roasted malts are inappropriate, as are pronounced caramel flavors from crystal malt. Hop bitterness is moderately low but perceptible, with the balance tipped firmly towards maltiness. Noble hop flavor is low to none. Aftertaste remains malty, although the hop bitterness may become more apparent in the medium-dry finish. Clean lager character with no fruity esters or diacetyl.

**Mouthfeel:** Medium to medium-full body, providing a firm and dextrinous mouthfeel without being heavy or cloying. Moderate carbonation. May have a light astringency and a slight alcohol warming.

**Overall Impression:** Characterized by depth and complexity of Munich malt and the accompanying melanoidins. Rich Munich flavors, but not as intense as a bock or as roasted as a schwarzbier.

**Comments:** Unfiltered versions from Germany can taste like liquid bread, with a yeasty, earthy richness not found in exported filtered dunkels.

**History:** The classic brown lager style of Munich which developed as a darker, malt-accented beer in part because of the moderately carbonate water. While originating in Munich, the style has become very popular throughout Bavaria (especially Franconia).

**Ingredients:** Grist is traditionally made up of German Munich malt (up to 100% in some cases) with the remainder German Pilsner malt. Small amounts of crystal malt can add dextrins and color but should not introduce excessive residual sweetness. Slight additions of roasted malts (such as Carafo or chocolate) may be used to improve color but should not add strong flavors. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often decoction mashed (up to a triple decoction) to enhance the malt flavors and create the depth of color.

|                          |                   |
|--------------------------|-------------------|
| <b>Vital Statistics:</b> | OG: 1.048 – 1.056 |
| IBUs: 18 – 28            | FG: 1.010 – 1.016 |
| SRM: 14 – 28             | ABV: 4.5 – 5.6%   |

**Commercial Examples:** Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Münchner Dunkel, Weltenburger Kloster Barock-Dunkel, Ettaler Kloster Dunkel, Hofbräu Dunkel, Penn Dark Lager, König Ludwig Dunkel, Capital Munich Dark, Harpoon Munich-type Dark Beer, Gordon Biersch Dunkels, Dinkel Acker Dark. In Bavaria, Ettaler Dunkel, Löwenbräu Dunkel, Hartmann Dunkel, Kneitinger Dunkel, Augustiner Dunkel.

### Upcoming Beer of the Month Styles

Aug: 5B [Traditional Bock](http://www.bjcp.org/2008styles/style05.php#1b) <http://www.bjcp.org/2008styles/style05.php#1b>

Sept: 9D [Scottish Export-80/](http://www.bjcp.org/2008styles/style09.php#1c) <http://www.bjcp.org/2008styles/style09.php#1c>

Oct: 19B [English Barleywine](http://www.bjcp.org/2008styles/style19.php#1b) <http://www.bjcp.org/2008styles/style19.php#1b>

Dec: 19A [Olde Ale](http://www.bjcp.org/2008styles/style19.php#1a) <http://www.bjcp.org/2008styles/style19.php#1a>

Beer and History from August 1998 newsletter -- thanks to John Rudy for providing his collection of HVHomeBrewers publications. Note "honeymoon", "rule of thumb", "P's and Q's" "berserk", "grog" and "wet your whistle" all had origins in beer. Even the Mayflower had a beer connection! Gloria Franconi supplied the original article.

## Beer and History

For those of you who appreciate both history and a "good" beer... If you've ever doubted the importance of BEER in history read on...

It was the accepted practice in Babylonian 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period was called the "honey month" or what we know today as the "honeymoon."

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold, and the yeast wouldn't grow. Too hot, and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb."

In English pubs ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's."

Beer was the reason the Pilgrims landed at Plymouth Rock. It's clear from the Mayflower's log that the crew didn't want to waste beer looking for a better site. The log

goes on to state that the passengers "were hastened ashore and made to drink water that the seamen might have the more beer."

After consuming a bucket or two of vibrant brew they called aul or ale, the Vikings would head fearlessly into battle often without armor or even shirts. In fact, the term "berserk" means "bare shirt" in Norse, and eventually took on the meaning of their wild battles.

In 1740 Admiral Vernon of the British fleet decided to water down the navy's rum. Needless to say, the sailors weren't too pleased and called Admiral Vernon "Old Grog," after the stiff wool grogram coats he wore. The term "grog" soon began to mean the watered down drink itself. When you were drunk on this grog, you were "groggy."

Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. When they needed a refill, they used the whistle to get some service. "Wet your whistle" is the phrase inspired by this practice.

*Thanks to Gloria for finding this most interesting article.*