

Next club meeting

**HVHB April 8 8:00 pm**

**Blue Collar Brewery**

**Blue Collar Brewery, 40 Cottage St, Poughkeepsie NY 12601**

8:00 pm (Second Wednesday of the month)

<http://www.thebluecollarbrewery.com/>

April meeting will have 4C [Schwarzbier](#) as the featured brew.

**Club officers:**

President - Phil Metty  
Vice President - Eric Wassmuth  
Treasurer – Monica Metty  
Sargent at arms – Ian McGregor  
Communications Secretary-Phil Van Itallie  
Recording Secretary - Josh Youngman



Minutes of Previous club meeting by Josh Youngman and Phil Van Itallie

## **HVHB March 11, 2015**

### **HVHB Meeting at Halftime Beverage**

Style of the Month: Robust Porter

The meeting was called to order at 8:05 by President Phil Metty. Phil thanked Halftime Beverage for supplying a commercial sample of the beer of the month..

Phil Metty introduced a guest, Ed Sablinski, who is Phil's neighbor. Ed has watched Phil brew and plans to try his hand soon.

Beer#1 – Baltic Porter with American Hops from Dann Gavaletz.

Tom Folster gave an in-depth history of the first commercial beer, **English Brown Ale**.

English Ale originated between 1700 and 1800. In those days, a "mild" was a freshly brewed beer with no ageing. To make the beer smoother, Mild was mixed with "old ale" which was aged and/or "strong" with a higher alcohol content. The customers could drink a large amount English Ales because the alcohol level was low, in the range 3 to 3.5% ABV.

A brewer named Obadiah Poundage asked for permission to raise the price of beer in 1760 (the Crown regulated prices). By 1802 a writer named John Felkum and a brewer name Ralph

Hardwood had co-written a history of porter (English) Ale was sold at the time for two pence . Ale was not hopped while "new" beer was hopped. (English -- there was no other kind) Ale was typically brown in color. (Hence English Brown Ale)

Starting in 1722, batches were mixed in a mash tun. The contents of mash tun after cooking were dumped into a small keg which was called a "butt"; the quantity brewed became known as the "entire butt".. As the mixture fermented, it became "strong porter" with a 6.6% ABV. This first commercial beer had its peak production in 1820,

The new technology "indirect heating" allowed pale malts to be manufactured in quantity because the temperature could be better regulated -- no longer used an open fire to roast the malt. The better control of roasting allowed better aroma and a grainy flavor. Typically English Brown ale was dark with a tan head and a medium body. It featured a malty aroma. The OG was 1.048 to 1.068 with a FG of 1.012 to 1.016 and a resulting ABV of 4.8 to 6.5%

Beer#2 – Baltic Porter from Josh Youngman. IT was lagered for three months and had a 9% ABV.

Beer#3 – Porter from Rob Cohen. Rob used local hops with two batches of 20g.

Monica Metty provided the **Treasurer's Report**.. The account balance is low but we expect an influx of cash due to competition and raffles. The club now has 26 paid members and approximately 10 unpaid members.

Dann Gavaletz said that there were 309 entries for the coming weekend's **beer competition**. Set-up was scheduled between 8:00-8:30. Breakfast would include juice, coffee, donuts and bagels. Lunch will include sausage and peppers (48 sandwiches).

The chili competition will be giving a Dutch oven to the audience's favorite chili. A raffle will start in the late afternoon. Monica Metty worked with Halftime Beverage which designed and supplied competition glasses for the judges and volunteers..

Beer#4 – Porter from Manny Holl

Hilon Potter showed his **counter flow chiller**. Chiller drops wort temp 40 degrees (F) per pass. This system cools wort quickly with minimal water usage. Hilon recovers the water used for chilling and uses it for cleaning. Check out <http://byo.com/issues/item/362-build-a-counterflow-wort-chiller> for instructions.



Hilon Potter with conterflow chiller

Monica Melly

The basic design is a (25 foot) copper immersion chiller with a fitting on each end to allow water into a 3/4 inch rubber garden hose that was slid over the chiller. A pump is need to circulate the water.

Josh Youngman reported that BJCP Education continues, a group has been meeting to practice BJCP Judging, most recently providing feedback for Millhouse Brewery. BJCP Exam is scheduled for March 21st and will be held at Millhouse Brewery. You must pass the Online Entrance Exam and contact Josh to register.

Beer#5 – Yeti Stout Clone from Brian Jameson. He used a California ale yeast and started the beer in October 2014. It had an OG 1.060 and FG of 1.017. The IBU was 38 and the SRM was 30.4.

Beer#6 – Oktoberfest from Jim Melley. Jim used free floating grains -- not in a bag. After separating the grains, he added Liberty hops every 10 minutes and kep the fermentation at 60-65 degrees F. The resulting ABV was 6%.

**Picnic** will be held June 13th, Location TBD. if you are interested in helping out with Beer / Food / Games please contact Eric Wassmuth.

Tom Folster announced that there will be a outside brewing event on May 2 to celebrate **American Homebrew Day** similar to past Big Brew Day events

**TAP New York** will be held on the weekend of April 25-26,.

**Beer#7** – Raspberry Sour from Josh Youngman. It was a sour, fruity pail ale. Josh used 50% wheat and 50% German pilsner malt. The result was 3.5% ABV to which he added raspberry puree after the initial fermentation.

**Beer#8** – Ballast Point Imperial Porter

**Beer#9** – Founders Porter donated by Halftime Beverage.

**Beer#10** – Smuttynose Robust Porter.

Werner Stiegler won the 50/50 raffle and the club made \$18.

Rob Cohen donated hops once again. Gregg Ligouri won hops.

Halftime gave out a cardboard box of outdated yeasts. There were none left at the end of the meeting.

Josh Youngman is working with Halftime on Yeast orders. This arrangement will allow members to get the freshest yeast and the exact strain they want. Members can contact Josh with their yeast needs and he will work with halftime. Contact Josh for more information. [joshadmin@optonline.net](mailto:joshadmin@optonline.net)

Meeting adjourned at 9:30.

### Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
April 8	Blue Collar
May 13	North River Hops and Brewing
June 10	Schatzi's
July 8	PC's Paddock
August 12	The Mill
Sept 9	Schatzi's
October 14	Mahoney's
November	Anniversary Party
December 9	Derby

**Beer of the Month** for May**2B. Bohemian Pilsener**

**Aroma:** Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

**Appearance:** Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

**Flavor:** Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

**Mouthfeel:** Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

**Overall Impression:** Crisp, complex and well-rounded yet refreshing.

**Comments:** Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

**History:** First brewed in 1842, this style was the original clear, light-colored beer.

**Ingredients:** Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.

<b>Vital Statistics:</b>	OG: 1.044 – 1.056
IBUs: 35 – 45	FG: 1.013 – 1.017
SRM: 3.5 – 6	ABV: 4.2 – 5.4%

**Commercial Examples:** Pilsner Urquell, Krušovice Imperial 12°, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlaty Bazant Golden Pheasant, Dock Street Bohemian Pilsner

**Upcoming Beer of the Month Styles**

May: 2B [Bohemian Pilsner](http://www.bjcp.org/2008styles/style02.php#1b)

June: 16C [Saison](http://www.bjcp.org/2008styles/style16.php#1c)

July 6D [American Wheat or Rye](http://www.bjcp.org/2008styles/style06.php#1d) <http://www.bjcp.org/2008styles/style06.php#1d>



BJCP exam at Mill House Brewery

By Monica Metty

10 prospective judges had 90 minutes to evaluate six beers. Their evaluations will be compared against evaluations by two certified judges. Results are not expected until the Fall of 2015 at the earliest.

## Hudson Valley Homebrewers 25th Annual Competition Winners

<http://hvhb.brewcomp.com/>

**Thanks To All Who Participated in the Hudson Valley Homebrewers 25th Annual**

There were **298** entries judged and **143** registered participants, judges, and stewards.

### Best of Show Winners

#### Best of Show – Beer

Place	Brewer(s)	Entry Name	Style	Club
1st	Josh Youngman	1B	1B: Standard American Lager	Hudson Valley Homebrewers
2nd	Michael Sandor	Fruit Beer	20A: Fruit Beer	
3rd	Frank DelGaudio	Russian Imperial Stout	13F: Imperial Stout	L.I.F.E

#### Best of Show – Cider

Place	Brewer(s)	Entry Name	Style	Club
1st	Jeffrey Janowicz	Neighborhood Cider	27C: French Cider	WHO

### Winning Entries

#### Table 1: Light Lager (7 entries)

Place	Brewer(s)	Entry Name	Style	Club
1st	Josh Youngman	1B	1B: Standard American Lager	Hudson Valley Homebrewers
2nd	Erik Finger	All Day Long	1C: Premium American Lager	Mohonk
3rd	Steven Landgren Co-Brewer: Peter Leas, Matt Killeen, Kevin Leas & Lisa, And Mark Hall	Bob Would Like This	1A: Lite American Lager	Upstate NY Homebrew Association

#### Table 2: Pilsner (9 entries)

Place	Brewer(s)	Entry Name	Style	Club
1st	Brian Mulhall	Pecker-Head Pils	2A: German Pilsner (Pils)	Green Mountain Mashers
	Roberto Shimahara	Simple Lines	2B: Bohemian Pilsener	None

Place	Brewer(s)	Entry Name	Style	Club
2nd				
3rd	Andy Weigel	Bohemian Pilsner	2B: Bohemian Pilsener	TRASH

**Table 3: European Amber Lager (9 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Andy Weigel	Vienna Lager	3A: Vienna Lager	TRASH
2nd	David Naugle	Festbier	3A: Vienna Lager	Mohonk
3rd	Danielle Chianese	Oktoberfest	3B: Oktoberfest/Marzen	Hudson Valley Home Brewers

**Table 4: Dark Lager (5 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Manny Holl	Munich Dunkel	4B: Munich Dunkel	Hudson Valley Homebrewers
2nd	Paul Stolarski Co-Brewer: Erik Stolarski	Schwarzbier	4C: Schwarzbier	Hudson Valley Homebrewers
3rd	Josh Youngman	4B	4B: Munich Dunkel	Hudson Valley Homebrewers

**Table 5: Bock (8 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Bryan Jacobson	Rocklandator	5C: Doppelbock	Defiant Homebrewers
2nd	Manny Holl	Bock	5B: Traditional Bock	Hudson Valley Homebrewers
3rd	Josh Youngman	5C	5C: Doppelbock	Hudson Valley Homebrewers

**Table 6: Light Hybrid Beer (19 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Brian Mulhall	Mulz-E-Kolsch	6C: Kolsch	Green Mountain Mashers
2nd	Steve Bartholomew Co-Brewer: Drew Pannone	Don't Call It Kolsch	6C: Kolsch	The Brewing Network
3rd	Ben Schneider	Low "Rye"der	6D: American Wheat or Rye Beer	23 Thomas Homebrew Cooperative



**Table 7: Amber Hybrid Beer (5 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Charles Simchick	It's Not Uncommon	7B: California Common Beer	Jockey Hollow Brewers Guild
2nd	Paul Stolarski Co-Brewer: Erik Stolarski	Steam Beer	7B: California Common Beer	Hudson Valley Homebrewers
3rd	Josh Youngman	7B	7B: California Common Beer	Hudson Valley Homebrewers

**Table 8: English Pale Ale (8 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Tom Folster	Fish Piss Pale Ale	8C: Extra Special/Strong Bitter (English Pale Ale)	Hudson Valley Home Brewers
2nd	Bryan Jacobson	Depot Pale Ale	8C: Extra Special/Strong Bitter (English Pale Ale)	Defiant Homebrewers
3rd	Brian Ferullo	Bitter Rx	8A: Standard/Ordinary Bitter	

**Table 9: Scottish and Irish Ale (9 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Bryan Jacobson	Wee Heavy	9E: Strong Scotch Ale	Defiant Homebrewers
2nd	Richard Loesche	Red	9D: Irish Red Ale	Mohunk Brewers
3rd	Tom Mathews	Trainscotching	9E: Strong Scotch Ale	Homebrewers Pride of the Southside - Chicago

**Table 10: American Ale (12 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Steve Bartholomew Co-Brewer: Drew Pannone	Pal Al	10A: American Pale Ale	The Brewing Network
2nd	John Mulligan	Don't Flush Down The Brown	10C: American Brown Ale	Glass City Mashers
3rd	Josh Youngman	10A	10A: American Pale Ale	Hudson Valley Homebrewers

**Table 11: English Brown (7 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Steve Bartholomew Co-Brewer: Drew Pannone	It's A Bit Nutty	11C: Northern English Brown Ale	The Brewing Network
2nd	Daniel Gavaletz	Wild Mild Child	11A: Mild	Hudson Valley Homebrewers
3rd	Brian Ferullo	Bottom Of The Chambers	11C: Northern English Brown Ale	

**Table 12: Porter (13 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Daniel Gavaletz	Balzak Porter	12C: Baltic Porter	Hudson Valley Homebrewers
2nd	Brian Romand	BR Robust Porter	12B: Robust Porter	Albany Brew Crafters
3rd	Andrew Pannone	Drew's Robust Porter	12B: Robust Porter	

**Table 13: Dry, Sweet & Oatmeal Stout (10 entries)**

Place	Brewer(s)	Entry Name	Style	Club
3rd	Stephen Blomquist	Oatmeal Stout	13C: Oatmeal Stout	

**Table 14: American & Imperial Stout (12 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Frank DelGaudio	Russian Imperial Stout	13F: Imperial Stout	L.I.F.E

**Table 15: IPA (23 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Jason Chang	Citra River IPA	14B: American IPA	
2nd	Ilan Alpert	Ball Drop IPA	14B: American IPA	BaltiBrew
3rd	Simon Tepas	Goldboy IPA	14B: American IPA	Brewdies NYC

**Table 16: German Wheat & Rye (10 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Mike Rich	Evil Doppelganger	15A: Weizen/Weissbier	Southern Tier Homebrewers Association

Place	Brewer(s)	Entry Name	Style	Club
2nd	Aaron Maas Co-Brewer: Victor Gabriel	Get To The Chopper!!!	15A: Weizen/Weissbier	Albany Brew Crafters
3rd	Ben Schneider	The Hefeschneiden	15A: Weizen/Weissbier	23 Thomas Homebrew Cooperative

### Table 17: Belgian & French Ale (24 entries)

Place	Brewer(s)	Entry Name	Style	Club
1st	Daniel Gavaletz	BelgoPA	16E: Belgian Specialty Ale	Hudson Valley Homebrewers
2nd	Eric Schmehl	Season De Saison	16C: Saison	
3rd	Richard Loesche	Little Grace	16B: Belgian Pale Ale	Mohunk Brewers

### Table 18: Sour Ale (3 entries)

Place	Brewer(s)	Entry Name	Style	Club
1st	Josh Youngman	Debom Raspberry	17F: Fruit Lambic	Hudson Valley Homebrewers
2nd	Jeffrey Janowicz	Homer's Dark Neighbor	17C: Flanders Brown Ale/Oud Bruin	WHO
3rd	Brian Denny	Sour Cherry	17F: Fruit Lambic	Salt City Brew Club

### Table 19: Belgian Strong Ale (13 entries)

Place	Brewer(s)	Entry Name	Style	Club
1st	John Mulligan	Blonde From Head To Toe	18A: Belgian Blond Ale	Glass City Mashers
2nd	Ken Hettinger	Stand Up Tripel	18C: Belgian Tripel	WHO
3rd	David Naugle	Golden Strong	18D: Belgian Golden Strong Ale	Mohonk

### Table 20: Strong Ale (10 entries)

Place	Brewer(s)	Entry Name	Style	Club
1st	Gary Wilson	Olde Winter	19A: Old Ale	
2nd	Jason Neely	Old Ale #1	19A: Old Ale	
3rd	Mike Manzi	Mike's Barley Wine	19B: English Barleywine	

**Table 21: Fruit Beer (2 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Michael Sandor	Fruit Beer	20A: Fruit Beer	

**Table 22: Spice/Herb/Vegetable Beer (14 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Thomas Bistany	TJ's Imperial Pumpkin Ale	21A: Spice, Herb, or Vegetable Beer	
2nd	John Mulligan	Pepper Allowed	21A: Spice, Herb, or Vegetable Beer	Glass City Mashers
3rd	Jeff Baker Co-Brewer: Adam Glielmi	Wake Up Call	21A: Spice, Herb, or Vegetable Beer	Jeff Baker

**Table 23: Smoke-Flavored & Wood Aged Beer (12 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Daniel Gavaletz	Bacon Pils	22A: Classic Rauchbier	Hudson Valley Homebrewers
2nd	Tracy Rickels	Smoked Robust Porter	22B: Other Smoked Beer	Jockey Hollow Brewers Guild
3rd	Frank DelGaudio	Barrel Aged RIS	22C: Wood-Aged Beer	L.I.F.E

**Table 24: Specialty Beer (22 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	David Whitlinger	Creme Brulee Imperial Rum Stout	23A: Specialty Beer	Westchester Homebrewers
2nd	Ken Hettinger	STOUT WITH CHOCOLATE	23A: Specialty Beer	WHO
3rd	Ian McGregor	Batch 1412 - Abt XII Trappist	23A: Specialty Beer	Hudson Valley Home Brewers

**Table 26: Melomel (10 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	George Rose Co-Brewer: Rob Sappelli	Orange Blossom Mead	25B: Pyment	
2nd	Jeffrey Janowicz	Ooh ! Goose Me Again...	25C: Other Fruit Melomel	WHO
3rd	Philip Van Itallie	Cyser Champ	25A: Cyser	HV HomeBrewers

**Table 27: Standard Cider & Perry (5 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Jeffrey Janowicz	Neighborhood Cider	27C: French Cider	WHO
2nd	Ryan Clark	Schutt's Hard Cider	27A: Common Cider	Ryan Clark
3rd	Brian Mulhall	WCAX Cider	27A: Common Cider	Green Mountain Mashers

**Table 28: Specialty Cider & Perry (7 entries)**

Place	Brewer(s)	Entry Name	Style	Club
1st	Danielle Chianese	Boysenberry Apple Cider	28B: Fruit Cider	Hudson Valley Homebrewers
2nd	Daniel Gavaletz	Ginger Cider	28D: Other Specialty Cider or Perry	Hudson Valley Homebrewers
3rd	Josh Youngman	Fishkill Farms 2013	28C: Applewine	Hudson Valley Homebrewers

**Table 29: Stout (10 entries)**

Place	Brewer(s)	Entry Name	Style	Club
2nd	Patrick Clancy	Great Life Milk Stout	13B: Sweet Stout	

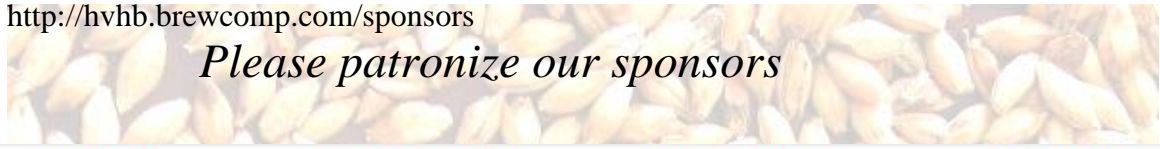
**Upcoming Events:**

April 25-26 Tap NY  
 May 2 American Homebrew Day  
 May 23 Saugerties Craft Beer Boogaloo [www.craftbrewboogaloo.com](http://www.craftbrewboogaloo.com)  
 June 13 Club Picnic

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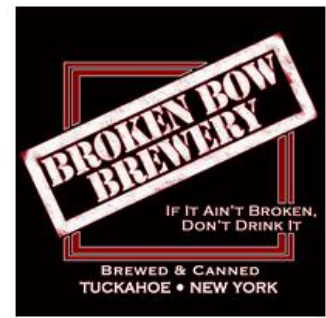
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