

Hudson Valley Homebrewers, Inc.

Established 1989

Incorporated 1994

Volume 25, Number 2

February 2015

www.hvhomebrewers.com

Next club meeting

HVHB Feb 11 8:00 pm

Mahoney's Irish Pub

Mahoney's Irish Pub, 35 Main St, Poughkeepsie NY 12601
8:00 pm (Second Wednesday of the month)

February meeting will have 14C [Imperial IPA](#) 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

HVHB January 14, 2014

January 14, 2015 meeting at Working Man's Brewery
by Josh Youngman

New member Rob Cohen has been brewing with Hilon Potter for a while and grows his own hops.

Thank you to Halftime Beverage for sponsoring our "Style of the Month" going forward.

50/50 Raffle was announced as an attempt to raise money for the club. Eric Wassmuth sold tickets during the meeting and winner was selected at the close of the meeting. \$17 to the winner (Monica) \$18 to the Club. A second drawing was held for a big bag of Cascade hops grown by Rob Cohen. Josh Youngman won the hops.

Monica Metty, club Treasurer, said that the club has \$1667.72 in the bank. Prior to the meeting there were only 12 paid members for 2015. Manny Holl and Monica are still working with the bank to change the bank records to reflect the new officers. Members were encouraged to pay their \$20 dues for 2015.

Beer#1: American Light Lager by Josh Youngman. 78% Base Malt 22% Minute Rice 12 IBU.

Jim Buccheri from Cryoweld came to present a discount program for club members. Attractive pricing has been setup for club members. Contact Josh (joshadmin@optonline.net) for pricing details and how to take advantage of the program. All gasses that beer or winemakers would use are available. Cryoweld normally does cylinder exchanges but can supply new equipment.

Beer#2 - Munich Lager by Dann Gavaletz. Featured American Hops.

Presentation on Beer Style of the Month by Tom Folster. Oatmeal Stout (13C). Oatmeal Stout has been brewed since the middle ages. The original style had up to 35% oatmeal in the grain bill which seems amazing because the grain clumps up and clogs fluid flow with 5% and greater concentration. The middle ages version was quite astringent (without needing hops).

The style changed to having less than 1% of oatmeal in the grain bill in the 1700s and 1800s. Health benefits were promoted especially to nursing mothers and for a while, oatmeal stout was trendy. The style fell out of favor except in Norway until the early 20th century.

Michel Jackson (<https://www.youtube.com/watch?v=bqK12BJlfpE>) encouraged the style. Charles Finkel importing oatmeal stout starting in 1978 as Merchant du Vin (www.merchantduvin.com) encouraged the current base style produced by Samuel Smith. Today's oatmeal stout is dark, grainy and sweeter than a dry stout while not as sweet as sweet stout. It is described as nutty or grainy with 5-10% ABV and 25-40 IBU. It is a beer with low hop flavor. The original gravity can vary between 1.048 and 1.065 ending up with some residual sugars and a final gravity between 1.018 and 1.020.

Beer #3 – Samuel Smiths Oatmeal Stout donated by Halftime - this is the classic example.

Club picnic was discussed. Eric Wassmuth will be coordinating. The picnic date has been set for June 13th 2015. Locations are being scouted.

Beer #4 - Oatmeal Stout by Josh Youngman – Featuring Oats and Cacao Nibs. Josh used base, crystal 60 and 120 and aromatic malts and added lactose.

Randall, Head Brewer gave a tour of the Blue Collar Brew house. The building was once a meat packing plant and is very large with lots of room for growth and interesting beer programs (Barrel Aging?). There is over 5000 square feet of underground space that can be used to expand the business. Blue Collar plans to produce different beer styles instead of focusing on a few house beers. On tap was an English IPA, Smoked Brown Porter, Cream Ale and Rye Pale Ale.

Randall grew up in Hyde Park. He graduated UC Davis Master Brewer program and has several years of professional brewing experience.

Beer #5 - Oatmeal Stout by Paul Stolarski. The recipe is listed in this newsletter as the "Recipe of the Month".

Annual Competition will be held on March 14th 2015. Dann Gavaletz is coordinating the event. Posters have been printed up and are being distributed to local beer-related businesses. (If you know of a place that does not have a poster, contact Eric to get a poster and get a poster or two in your neighborhood). Prizes are flowing in and we can expect this year's raffle to be as good or better than last years. If you need brewing related items, the raffle is a great way to get some good stuff for cheap.

Water Testing kit has been returned and Eric Wassmuth has it.

NYC Homebrewers Guild is hosting their Annual Competition on February 7th. www.homebrewalley.com. They are looking for judges, stewards and entries

Beer #6 – Old Faithful, a highly carbonated smoked porter by Phil Metty.

Beer #7 - Holiday ale by Hilon Potter – featuring spices (ginger), whiskey (Jack Daniel's) and oak. The ABV was 8.3. Hilon brewed it on September 14.

Discussion on hosting a beer judge certification program / study session. Paul Stolarski agreed to look into what is required. While he will not be able to run a tasting certification program, he agreed to assist.

Competition 2nd Best of Show Prize (Beer Box Kit) has been donated by Brewing Tools - www.brewingtools.com

Eric Wassmuth announced that someone has offered a 30 minute video presentation on hops cultivation in central New York. A suitable venue is needed to be able to see and hear the video if it is to be part of a club meeting.

Eric Wassmuth said that he would provide fliers to Halftime and other clubs to promote the Hudson Valley Home Brewers.

There was a proposal to have a limited, local second beer competition in July or August as a way to have more interaction between local beer clubs.

Another suggestion was to have a couples night out beer paring with some BYO arrangements for the beer and food.

The meeting adjourned at 9:37. There were at least 17 attendees -- see photo below.

Phil Metty mentioned that he had just switched from plastic fermenters to beer kegs. He purchased kegs, a 4-wide CO2 distributor, check valves, a 10 pound CO2 tank, hoses and taps. He is looking for check vales so that he can keep pressure on his kegs all the time.

Next 2015 meetings	
<u>Date/Time</u>	<u>Location</u>
February 11	Mahoney's Irish Pub
March 11	Halftime
April 8	To be announced

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Beer of the Month for February

12B. Robust Porter

Aroma: Roasty aroma (often with a lightly burnt, black malt character) should be noticeable and may be moderately strong. Optionally may also show some additional malt character in support (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high (US or UK varieties). Some American versions may be dry-hopped. Fruity esters are moderate to none. Diacetyl low to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-colored head with moderately good head retention.

Flavor: Moderately strong malt flavor usually features a lightly burnt, black malt character (and sometimes chocolate and/or coffee flavors) with a bit of roasty dryness in the finish. Overall flavor may finish from dry to medium-sweet, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains, although should not be overly acrid, burnt or harsh. Medium to high bitterness, which can be accentuated by the roasted malt. Hop flavor can vary from low to moderately high (US or UK varieties, typically), and balances the roasted malt flavors. Diacetyl low to none. Fruity esters moderate to none.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight astringency from roasted grains, although this character should not be strong.

Overall Impression: A substantial, malty dark ale with a complex and flavorful roasty character.

Comments: Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an “American” or “English” character.

History: Stronger, hoppier and/or roastier version of porter designed as either a historical throwback or an American interpretation of the style. Traditional versions will have a more subtle hop character (often English), while modern versions may be considerably more aggressive. Both types are equally valid.

Ingredients: May contain several malts, prominently dark roasted malts and grains, which often include black patent malt (chocolate malt and/or roasted barley may also be used in some versions). Hops are used for bittering, flavor and/or aroma, and are frequently UK or US varieties. Water with moderate to high carbonate hardness is typical. Ale yeast can either be clean US versions or characterful English varieties.

Vital Statistics:	OG: 1.048 – 1.065
IBUs: 25 – 50	FG: 1.012 – 1.016
SRM: 22 – 35	ABV: 4.8 – 6.5%

Commercial Examples: Great Lakes Edmund Fitzgerald Porter, Meantime London Porter, Anchor Porter, Smuttynose Robust Porter, Sierra Nevada Porter, Deschutes Black Butte Porter, Boulevard Bully! Porter, Rogue Mocha Porter, Avery New World Porter, Bell's Porter, Great Divide Saint Bridget's Porter

Upcoming Beer of the Month Styles

March: 12B [Robust Porter](http://www.bjcp.org/2008styles/style12.php#1b) <http://www.bjcp.org/2008styles/style12.php#1b>

April: 4C [Schwarzbier](http://www.bjcp.org/2008styles/style04.php#1c) <http://www.bjcp.org/2008styles/style04.php#1c>

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

Working Man's Brewery Photo by Monica Metty

Monica Metty

Beer of the Month Paul Stolarski clone of Firestone Walker's Velvet Merlin Oatmeal Stout

BeerSmith 2 Recipe Printout - <http://www.beersmith.com>

Recipe: Velvet Merlin Clone

Brewer: Paul Stolarski

Asst Brewer:

Style: Oatmeal Stout

TYPE: All Grain

Taste: (30.0)

Recipe Specifications

Boil Size: 14.48 gal

Post Boil Volume: 12.48 gal

Batch Size (fermenter): 11.00 gal

Bottling Volume: 10.25 gal

Estimated OG: 1.065 SG

Estimated Color: 39.8 SRM

Estimated IBU: 33.0 IBUs

Brewhouse Efficiency: 72.00 %

Est Mash Efficiency: 78.5 %

Boil Time: 60 Minutes

Ingredients:

Amt	Name	Type	#	%/IBU
9 lbs 5.3 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	33.4 %
5 lbs 9.5 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	20.0 %
3 lbs 8.0 oz	Oats, Flaked (1.0 SRM)	Grain	3	12.5 %
3 lbs 3.2 oz	Roasted Barley (300.0 SRM)	Grain	4	11.5 %
2 lbs 5.3 oz	Munich Malt (9.0 SRM)	Grain	5	8.3 %
1 lbs 14.7 oz	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	6	6.9 %
1 lbs	Wheat Malt, Ger (2.0 SRM)	Grain	7	3.6 %
10.2 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	8	2.3 %
6.8 oz	Carafa III (525.0 SRM)	Grain	9	1.5 %
4.47 oz	Fuggles [4.50 %] - Boil 60.0 min	Hop	10	30.7 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	11	-
0.89 oz	Fuggles [4.50 %] - Boil 10.0 min	Hop	12	2.2 IBUs
1.00 Items	Servomyces (Boil 10.0 mins)	Other	13	-
2.0 pkg	English Ale (White Labs #WLP002) [35.49	Yeast	14	-

BJCP education / Exam Prep

Josh Youngman is gathering information and trying to line up resources to help with this education. He plans to announce a course offering at the February Club Meeting.

You will need to know all the information in the BJCP Exam Study Guide to pass the online exam. There are some sections that are specific to the old written test. The new test is all multiple choice (you will still need to know the information). If you need a copy of the Study Guide, contact Josh or BJCP (www.bjcp.org). Josh notes that you should start reviewing / studying the guide.

Josh would like to have weekly or bi-weekly meetings where we can all get together and cover different exam topics and more importantly judge beer together. He sees these meetings going something like this:

25% of the meeting dedicated to reviewing Online Exam material

75% of the meeting dedicated to judging beer, talking about what we perceive, building vocabulary, and constructively criticizing each others' score sheets.

As we get the ball rolling he will be sending out study aids, flashcards etc

Josh said that he is open to input on how we can make the most of these sessions. If you can all reply on your preferred day or days you are able to meet, we can start thinking about nailing down a schedule and meeting location.

Robust Porter (February Meeting)

BeerSmith all grain recipe:

<http://beersmithrecipes.com/viewrecipe/668022/48-robust-porter-ag>

Batch Size: 6.00 gal	Style: Robust Porter (12B)
Boil Size: 7.00 gal	Style Guide: BJCP 2008
Color: 35.3 SRM	Equipment: BCS Recipes Setup
Bitterness: 39.2 IBUs	Boil Time: 60 min
Est OG: 1.064 (15.7° P)	Mash Profile: Single Infusion, Light Body, No Mash Out
Est FG: 1.016 SG (4.0° P)	Fermentation: My Aging Profile
ABV: 6.4%	Taste Rating: 30.0

Ingredients (Choose ONE of the three yeasts)

Amount	Name	Type	Item#
11 lbs 12.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1
1 lbs 8.0 oz	Munich Malt - 10L (10.0 SRM)	Grain	2
15.9 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3
12.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	4
8.0 oz	Black (Patent) Malt (525.0 SRM)	Grain	5
1.8 oz	Fuggles [5.0%] - Boil 60 min	Hops	6
0.7 oz	Fuggles [5.0%] - Boil 15 min	Hops	7
0.7 oz	Goldings, East Kent [5.0%] - Boil 0 min	Hops	8
1 pkgs	American Ale (Wyeast Labs #1056)	Yeast	9
1 pkgs	California Ale (White Labs #WLP001)	Yeast	10
1 pkgs	Safale American (DCL/Fermentis #US-05)	Yeast	11

Choose one

BeerSmith extract recipe:

<http://beersmithrecipes.com/viewrecipe/668021/48-robust-porter-extract>

Note: This extract version assumes that you are doing a full volume boil. (If you don't do a full volume boil, you should be).

Batch Size: 6.00 gal **Style:** Robust Porter (12B)
Boil Size: 7.00 gal **Style Guide:** BJCP 2008
Color: 35.3 SRM **Equipment:** BCS Recipes Setup
Bitterness: 39.2 IBUs **Boil Time:** 60 min
Est OG: 1.064 (15.7° P)
Est FG: 1.016 SG (4.1° P) **Fermentation:** My Aging Profile
ABV: 6.4% **Taste Rating:** 30.0

Ingredients (Choose ONE of the three yeasts)

Amount	Name	Type	Item#
14.5 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	1
10.9 oz	Chocolate (Briess) (350.0 SRM)	Grain	2
7.3 oz	Black (Patent) Malt (525.0 SRM)	Grain	3
9 lbs 8.7 oz	Pale Liquid Extract (8.0 SRM)	Grain	4
15.3 oz	Amber Liquid Extract (12.5 SRM)	Grain	5
1.8 oz	Fuggles [5.0%] - Boil 60 min	Hops	6
0.7 oz	Fuggles [5.0%] - Boil 15 min	Hops	7
0.7 oz	Goldings, East Kent [5.0%] - Boil 0 min	Hops	8
1 pkgs	American Ale (Wyeast Labs #1056)	Yeast	9
1 pkgs	California Ale (White Labs #WLP001)	Yeast	10
1 pkgs	Safale American (DCL/Fermentis #US-05)	Yeast	11

} Choose one