

Next club meeting

HVHB Jan 14 8:00 pm

The Blue Collar Brewery

The Blue Collar Brewery **40 Cottage Street Poughkeepsie, NY 12601** 8:00 pm (Second Wednesday of the month)

January meeting will have 13C [Oatmeal Stout](#) as the featured brew.

Robust Porter for February and Schwartzbier for March -- Plan to brew these

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



Map showing 40 Cottage Street and nearby streets

Daytime above, Nighttime below



HVHB December 10, 2014

Meeting at Derby: December 10 2014

The meeting started at 8:10 pm at the Brown Derby.

Beer #1: Josh Youngman brought a commercial example of Olde Ale, Coniston Old Man Ale from the UK

Tom Folster presented the history of "Mild" English Ale. Mild ale is generally darker than pale ale and has an ABV of 3%. Historically, there was either "fresh" or "mild" ale. Between 1600 and 1700, beer that was aged had a more desirable taste than just brewed beer. The yeasts in (home brewed) beer were wild and imparted a sour, acidic taste.

Typically older ale was oxidized and the hop bitterness dropped out. There was less carbonation but a smoother product. The taste of just brewed ale was greatly enhanced when aged and fresh ale were mixed. Commercial beer production started in the 1600s. Between 1800 and 1900, yeast cultures had improved and commercial refrigeration improved the aging process. Aged beer tasted better because the defects from non-air-tight barrels and wild yeasts were eliminated or at least toned down.

Contemporary Mild English ale is known for lots of malt forward and caramel flavor. ABV is typically 6-7 % but can go as high as 10%. Winter warmer is a spiced offshoot of Mild English and often has a high temperature mash and a fruity body that comes with age. There is little hop flavor due to the attenuation from ageing. It is acceptable to have a small amount of souring.

Members should make an effort to plan ahead and brew these beers so we can taste the style as it is being discussed during the meeting. Members should also make an effort to bring their own tasting glass to keep costs down.

Tom Folster said that there will be a "general reset" of the beer style of the month. The club has gone through most of the beer styles and it is time to reset. Tom handed out ballots so that attendees could vote on their preferences for the 2015 beer of the month.

Manny Holl said that the expenses for 2014 were \$1000 more than the income for the year. The ending balance was 1488.60; the started with a balance of \$2400. There were 42 memberships down from 44 in 2013. The competition expenses were much higher than in prior years; there was a \$200 net in 2014 from the club's primary fundraiser (\$1000 in 2013). The anniversary party was expensive this year.

There was some discussion about getting sponsors for food and shirts for the club's 2015 competition. Eric Wassmuth noted that the dues had not increased since 1989. Because the club needs members to cover the expenses and membership has dropped from 150 member in 1990 to 42 in 2014, the membership income is off. One problem has been aggressive DWI stops in Ulster county. Two club members were ticketed after club meetings in 2013.

A motion was made to increase the dues from \$20 to \$30 starting in 2016. The motion was seconded and passed with no opposition.

Beer #2: Pilsner by Josh Youngman with Pilsner Malt and Halletau hops.

Tom Folster talked about the "Learn to Brew" day held on the first Saturday in November (November 1) at HalfTime. Mitch at HalfTime helped to set up a 10x10 tarp which was welcome due to the rainy and cold ("nasty") conditions. Tom was the only brewer; he made a five gallon batch of IPA. While there were a few curious visitors, the demonstration was not as well attended as recent Learn to Brew Days.

Eric Wassmuth reviewed the apple picking and pressing events. Eric had made arrangements to pick at Lawrence Farms North of Newburgh (\$50 for unlimited access to the orchard which had closed for the season the week before). About 20-30 people spent the day filling up three trailers and one truck bed with an assortment of apples.

Party Creations hosted the apple pressing. Bruce Franconi arranged for an electric powered grinder/slicer and a large press. There were 30-40 people working the assortment of six presses. Pictures were posted on Facebook. About 300 gallons of juice were collected between 9:00 and 4:00 pm. Two of the trailers were at least half-full by the time we stopped the presses. Clean up took at least a couple of hours. Prior to the December club meeting, Eric sent a note to the participants asking for donations for the borrowed equipment owners. (Many people gave generously).

The 2015 competition (the club's 25th) is set for 14 March 2015 at the VFW hall on Overlook Road in Poughkeepsie (same as 2013 and 2014). Tom Folster will coordinate a chili competition. There will be prizes for the public's favorite so "bring a lot and keep the serving crock pots filled". There were 7-8 entries in 2014. We can have more in 2015!

Danielle Chianese and Josh Youngman are developing new leads for donations for the 2015 competition. The winner of "Best of Show" will be invited to brew at Saranac (Matt Brewing Company) for the TapNY competition. There will also be a brewers choice and that winner will brew at the Bull and Barrel.. There will be a 1-2-3 for beer as well as a 1-2-3 for cider in 2015.

Beer #3 Session IPA by Dennis Decker. Dennis used two row and a little Munich. The hops included Warrior, Cascade, Citra and Nugget. The beer had a 4.7% ABV.

There was some discussion about a Club picnic in June. Comments included the possibility of other months or later weekends in June. Tentatively, there will be a picnic on the second Saturday/Sunday (13-14 June).

Beer #4 A Heady Topper Clone by Tom Folster This brew was made at the "Hoptember Festival" at the Hop farm. Tom made a 10 gallon batch with "lots of malt". He used dry malt with an original gravity of 1.120 giving a 13% ABV with a 3 gallon mash. The types and quantities of hops were not possible to determine since visitors kept throwing loose hops into the pot as they passed by. Presumably the hops were added at 10 minute intervals but it was not the traditional add hops and wait for the next ten minute interval during the 60 minute boil. Fermenting was done for two weeks at 60 degrees with a second fermentation that had two separate additions of dry Conan hops. Tom stopped the fermentation by chilling.

Eric Wassmuth thanked the officers for 2014:

Dann Gavaletz -- Sargent at Arms

Phil Van Itallie -- Newsletter Editor/Communications Secretary

Hilon Potter -- Recording Secretary

Manny Holl -- Treasurer

Tom Folster -- Vice President

Eric Wassmuth -- President

Eric Wassmuth introduced the candidates to serve for 2015

Ian McGregor -- Sargent at Arms

Phil Van Itallie -- Newsletter Editor/Communications Secretary

Josh Youngman -- Recording Secretary

Monica Metty --Treasurer

Eric Wassmuth -- Vice President

Phil Metty -- President

There were no nominations from the floor. **The proposed officers were elected unanimously.**

Beer #5 Rye IPA by Dennis Decker.

Eric asked everyone to pay the 2015 dues. Dues are for a calendar year.

Eric announced that the next club meeting will be at the Blue Collar Brewery on North Cottage Street. This is a new brewery in the City of Poughkeepsie.

Someone reported that a cidery has opened in Highland on route US44.

Another reported new brewery in Ulster Park which is run by twp guys who commute from New Jersey. The Headless Horseman is across the street. Initially, the brewers are using a 10 gallon system.

Beer #6: A Gingerbread Ale by Brian Jameson. Brian said that it was too spicy at first but has gotten better with age.

Beer #7 Baltic Porter by Josh Youngman.

The meeting adjourned at 9:30. There were 17 attendees.

Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
February 11	To be announced
March 11	To be announced

Beer of the Month for January

13C. Oatmeal Stout

Aroma: Mild roasted grain aromas, often with a coffee-like character. A light sweetness can imply a coffee-and-cream impression. Fruitiness should be low to medium. Diacetyl medium-low to none. Hop aroma low to none (UK varieties most common). A light oatmeal aroma is optional.

Appearance: Medium brown to black in color. Thick, creamy, persistent tan- to brown-colored head. Can be opaque (if not, it should be clear).

Flavor: Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present. Oats can add a nutty, grainy or earthy flavor. Dark grains can

combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt. Diacetyl medium-low to none. Hop flavor medium-low to none.

Mouthfeel: Medium-full to full body, smooth, silky, sometimes an almost oily slickness from the oatmeal. Creamy. Medium to medium-high carbonation.

Overall Impression: A very dark, full-bodied, roasty, malty ale with a complementary oatmeal flavor.

Comments: Generally between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel. When judging, allow for differences in interpretation.

History: An English seasonal variant of sweet stout that is usually less sweet than the original, and relies on oatmeal for body and complexity rather than lactose for body and sweetness.

Ingredients: Pale, caramel and dark roasted malts and grains. Oatmeal (5-10%+) used to enhance fullness of body and complexity of flavor. Hops primarily for bittering. Ale yeast. Water source should have some carbonate hardness.

Vital Statistics:	OG: 1.048 – 1.065
IBUs: 25 – 40	FG: 1.010 – 1.018
SRM: 22 – 40	ABV: 4.2 – 5.9%

Commercial Examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, McAuslan Oatmeal Stout, Maclay's Oat Malt Stout, Broughton Kinmount Willie Oatmeal Stout, Anderson Valley Barney Flats Oatmeal Stout, Tröegs Oatmeal Stout, New Holland The Poet, Goose Island Oatmeal Stout, Wolaver's Oatmeal Stout

Upcoming Beer of the Month Styles

February 14C [Imperial IPA](#) <http://www.bjcp.org/2008styles/style14.php#1c>

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

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

NYC competition in February Register by January 22

New York City Homebrewers Guild (Homebrew Alley) Competition is coming up February 4th at Alewife Queens. Entries are due 1/22/2015.

www.homebrewalley.com

Apple pressing at Party Creations (Pictures by Werner Stiegler)

