

Next club meeting

HVHB June 10 8:00 pm

Schatzi's Pub

Schatzi'a Pub, 202 Main Street, Poughkeepsie

8:00 pm (Second Wednesday of the month)

<http://www.schatzispubpk.com>

June meeting will have 16C [Saison](#) 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



Schatzi's on Main

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

HVHB May 13, 2015

Meeting held at North River Hops and Brewing

Eric Wassmuth called meeting to order at 8:13. There were 19 attendees.

There were two new potential members.

Branden, Brewmaster and owner of North River Hops and Brewing, said that he got started with a home brew kit. He stopped his audio visual installation business and brought in 17 investors over a two year period. His father-in-law used his woodworking skills to good advantage in the brewery. The business was in its ninth month as of the meeting.

North River has offered 33 beer styles in nine months. Each batch has been a quantity of three barrels. Brandin's aim has been for balance. He tries to slightly change established styles "to make each one more of my own." He said that it has been fun and that he has meet a lot of new people.



North River Hops and Brewing courtesy photo

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The 330 pound mash tun is the current bottleneck; it will be the next piece of equipment to be upgraded. He is looking into the possibility of canning locally so that he can expand the distribution. When he set up the brewing operation in the store front, all the equipment came through what is now the window. The back door is now the only opening suitable for large equipment.

He typically brews two days a week and makes five different brews each week. He uses Belgium and American wheats. He opened his shop for the exclusive use of the Hudson Valley Home Brewers on May 13.

Beer #1 was Pilsner Urquell courtesy of Half Time Beverages. Greg Liguori described the beer of the month (Bohemian -Czech style- Pilsner) using Tom Folster's notes.

The three European Pilsner styles can be quantified as follows:

- German-style Pilsner - light straw to golden color with more bitter or earthy taste
- Czech-style Pilsner - golden, full of color, with high foaminess and lighter flavor
- European-style Pilsner - has a slightly sweet taste, can be produced from other than barley

The City of Pilsen began brewing in 1295. Until the mid-1840s, most Bohemian beers were top-fermented. The taste and standards of quality often varied widely, and in 1838, consumers dumped whole barrels to show their dissatisfaction. The officials of Pilsen founded a city-owned brewery in 1839, called Citizens' Brewery (now Pilsner Urquell), which should brew beer according to the pioneering Bavarian style. Brewers had begun aging beer made with bottom-fermenting yeasts in caves (lager, i.e. German: gelagert [storage]), which improved the beer's clarity and shelf-life. Part of this research benefited from the knowledge already expounded on in a book (printed in German in 1794, in Czech in 1799), written by Czech brewer František Ondřej Poupě (Ger: Franz Andreas Paupie) (1753–1805) from Brno.

The Pilsen brewery recruited the Bavarian brewer Josef Groll (1813–1887) who, using new techniques and paler malts, presented his first batch of modern pilsner on 5 October 1842. The combination brighter malt prepared by English technology, Pilsen's remarkably soft water, local Saaz noble hops from nearby Zatec and Bavarian-style lagering produced a clear, golden beer that was regarded as a sensation. Three years later in 1845, Groll returned to Vilshofen and there later inherited his father's brewery.

In 1853 the beer was available in 35 pubs in Prague, in 1856 came to Vienna and in 1862 to Paris. Improving transport and communications also meant that this new beer was soon available throughout Europe, and the Pilsner style of brewing was soon widely imitated. In 1859, "Pilsner Bier" was registered as a brand name at the Chamber of Commerce and Trade in Pilsen. In 1898, the Pilsner Urquell trade mark was created to put emphasis on being the original brewery.

Steve Schwartz said that that Pilsner Urquell is brewed next to a river which was the source of ice for the first few centuries. The beer was stored in nearby limestone tunnels. Pilsner Urquell had their own railroad trains to transport their beer throughout Europe. It won international competitions in the late 1800s and was as exported widely. Pilsner Urquell was the first foreign beer imported to the United States. Even with the wide distribution, 50% of the product was/is consumed in the country.

Beer #2 was Classic American Pilsner brewed by Josh Youngman.

Beer #3 was Dortmunder Export by Josh Youngman. It was made using White labs 830 yeast and fermented in seven days.

Beer #4 was a sasion beer made by Bryan Jameson from a kit names "Storming the Bastile". It was 8% ABV and had a 90 minute boil. There was some discussion that 45 minutes boil may be adequate because most of the DMS is volatized in 15 minutes. Ninety minutes had several advocates and naysayers; there is no question that it would be safe to boil for 90 minutes.

Eric said that Monica Metty had a report that the **Treasury** had received a net of \$2080 from the competition after two months waiting for the tallies of \$3071 income and costs of \$330..Members who have not paid were encouraged to pay their \$20 annual dues.

Beer #5 was Berliner Weisse brewed by Josh Youngman. He used equal amounts of Wheat and Pilsner malt. Wort was made as normal and boiled for 15 minutes with no hops then cooled to 100 degrees Fahrenheit and lactobacillus is pitched. The Lacto sours the wort but does not attenuate / create alcohol. Once the wort has soured, it is returned to the kettle and boiled for 90 minutes, cooled and yeast is added as normal. Josh said that the process "results in clean (no bacteria) beer going into fermenter / keg".

Big Brew day was held this year at Pantano's in New Paltz. There were more brewers (Brian and Phil) from HVHB than from the New Paltz club

Beer #6 was Schwartz Bier brewed by Brian Jameson at the Big Brew Day event. He made a six gallon batch using a roastier version of a classic recipe and did a water chemistry adjustment.

The **club 2015 picnic** will be held at Wilcox Park on Saturday June 13. Eric Wassmuth has arranged for two campsites. Members are encouraged to bring food and beer and games. Set-up will start at 11:00 am; activities will start between 12 and 2. The county charges \$5 per car to enter the park in addition to the fees paid by the club.

Beer #7 was a Pale Ale by Ian McGregor. It had an ABV of 5.5%. Ian used 8.75 pounds of Maris Otter and 0.75 pounds of Crystal 40. Mosaic and Cascade hops were used in the boil as well as in dry hopping. He used 1056 yeast and clarity finings. It was three weeks old..

Brian Jameson showed his "McGyver" electric brew pot. It had two separate 120 volt ultra low watt heating elements to be plugged into separate 20 amp circuits. So far he has not had any hot spots and does not need a thermostat. He is careful to dry the heating elements immediately after cleaning. He used vinegar, q-tips and a 9 volt battery to etch the gallon marks on the inside of his home made apparatus. He weighed out 8.3 pounds of water as a standard (rather than liquid measure) to be precise in locating the marks.

Volunteers interested in working one day with Mark Pfeffers at Bull and Barrell were asked to submit their names.

Rob Cohen brought in three sealed packages of hops which were given out by lottery after the 50-50.

Next meeting will be on Wednesday, June 10, at Schatzi's.

The meeting was over by 9:30.

Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
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 July

6D. American Wheat or Rye Beer

Aroma: Low to moderate grainy wheat or rye character. Some malty sweetness is acceptable. Esters can be moderate to none, although should reflect American yeast strains. The clove and banana aromas common to German hefeweizens are inappropriate. Hop aroma may be low to moderate, and can have either a citrusy American or a spicy or floral noble hop character. Slight crisp sharpness is optional. No diacetyl.

Appearance: Usually pale yellow to gold. Clarity may range from brilliant to hazy with yeast approximating the German hefeweizen style of beer. Big, long-lasting white head.

Flavor: Light to moderately strong grainy wheat or rye flavor, which can linger into the finish. Rye versions are richer and spicier than wheat. May have a moderate malty sweetness or finish quite dry. Low to moderate hop bitterness, which sometimes lasts into the finish. Low to moderate hop flavor (citrusy American or spicy/floral noble). Esters can be moderate to none, but should not take on a German Weizen character (banana). No clove phenols, although a light spiciness from wheat or rye is acceptable. May have a slightly crisp or sharp finish. No diacetyl.

Mouthfeel: Medium-light to medium body. Medium-high to high carbonation. May have a light alcohol warmth in stronger examples.

Overall Impression: Refreshing wheat or rye beers that can display more hop character and less yeast character than their German cousins.

Comments: Different variations exist, from an easy-drinking fairly sweet beer to a dry, aggressively hopped beer with a strong wheat or rye flavor. Dark versions approximating dunkelweizens (with darker, richer malt flavors in addition to the color) should be entered in the Specialty Beer category.

THE BREWER SHOULD SPECIFY IF RYE IS USED; IF NO DOMINANT GRAIN IS SPECIFIED, WHEAT WILL BE ASSUMED.

Ingredients: Clean American ale yeast, but also can be made as a lager. Large proportion of wheat malt (often 50% or more, but this isn't a legal requirement as in Germany). American or noble hops. American Rye Beers can follow the same general guidelines, substituting rye for some or all of the wheat. Other base styles (e.g., IPA, stout) with a noticeable rye character should be entered in the Specialty Beer category (23).

Vital Statistics:	OG: 1.040 – 1.055
IBUs: 15 – 30	FG: 1.008 – 1.013
SRM: 3 – 6	ABV: 4 – 5.5%

Commercial Examples: Bell's Oberon, Harpoon UFO Hefeweizen, Three Floyds Gumballhead, Pyramid Hefe-Weizen, Widmer Hefeweizen, Sierra Nevada Unfiltered Wheat Beer, Anchor Summer Beer, Redhook Sunrye, Real Ale Full Moon Pale Rye

<u>Upcoming Beer of the Month Styles</u>	
August -	9D Irish Red Ale
September -	4B Munich Dunkel
October -	3B Oktoberfest
December -	22C Wood-Aged Beer

Upcoming Events:

June 13	Club Picnic
June 20	Rhinebeck Bacon themed brewfest
October	The 2015 Rail Ale Trail

National Home Brewer's Conference in San Diego

WHAT'S BREWING
@ THE AMERICAN HOMEBREWERS ASSOCIATION®

37th Annual American Homebrewers Association®
National Homebrewers Conference

BREW'S UP
SAN DIEGO

JUNE 11-13
2015

THERE'S STILL TIME TO REGISTER!

Brewers Association | 1327 Spruce St, Boulder, CO 80302 | 303-447-0816

<http://Brewers.Informz.net>

Wisconsin: not just for cheese

THE 2015 BEER FEST **WISCONSIN LOVERS FESTIVAL**

Saturday, June 20, 2015
Father's Day Weekend
 Bayshore Town Center
 1:00 – 5:00 p.m.
 VIP Admission at 12pm.

Craft Beer • Food • Fun

Check out the VIP ticket option at
wisconsinbeerloversfest.com

45 Wisconsin Craft Breweries * 30 Restaurants
 10 Wisconsin Cheese Makers
 Meet the Brewmasters and Chefs
 ALL INCLUSIVE TICKETS
 VIP, Food Lovers, and Hotel Packages Also Available

Saturday, June 20, 2015
Father's Day Weekend

<http://www.etix.com/ticket/v/10319/bayshore-town-center-town-square>

Who is in for Mead?

On Monday, June 22nd, The Westchester Homebrewers Organization ('The WHO') will host a mead-themed meeting, with guest speaker, Sergio Moutela, owner and chief mazer of Melovino Meadery. If you are even slightly interested in mead, this is not a meeting to miss. Sergio is regularly the big winner in various mead competitions, including The Mazer's Cup and Mead Free Or Die.

And, of course, there will be various meads from many of Westchester County's famous and infamous amateur mazers!

The meeting will take place at the Captain Lawrence Brewing Company, located at 444 Saw Mill River Road in lovely Elmsford, NY (minutes off the Taconic State Parkway and the New York State Thruway). The fun begins at 7:30pm.

Please let us know if you can attend so we'll have enough mead to pass around.

Bring a friend. Bring your mead. New members are always welcome.

Burgers and Beer at Shadows



Hudson Valley Magazine's
**BURGER
& BEER
BASH**

Hudson Valley Magazine is hosting the
**3rd Annual
Burger & Beer Bash**
And it's up to YOU to decide which burger is the BEST!

July 30, 2015
6:00pm – 10:00pm

Location:
SHADOWS
on the Hudson

Live Music by 