

Next club meeting

HVHB May 13 8:00 pm

North River Brewery

North River Hops and Brewing, 1571 US 9, Wappingers Falls NY 12590

8:00 pm (Second Wednesday of the month)

<http://www.northriverbrews.com/home>

May meeting will have 2B. Bohemian Pilsener 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



Behind Bad Ass Coffee

Next to McDonalds

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

HVHB April 8, 2015

Meeting held at Working Man's Pub

New Members:

Todd Bailey has some experience making an extract-based beer with Steve Thomas.

Don (Ryan?) has made a n extract beer with Ian McGregor.

Guests:

Brian – Friend of Ian's

Beer #1 – Pale Ale from Josh Youngman. Josh used Rob Cohen's Homegrown Cascade and Chinook hops.

Tom Folster introduced the beer style of the month: Black beer (Schwartzbier) which originated in Thuringia and Saxony (central Germany). Schwartzbier has been brewed since the middle ages. A 1935 archeological discovery determined that a crude version was made around 800 BC based on material found in a tomb. Bread was the source of yeast for early brewers.

Current Schwarzbier uses a lager yeast and noble hops. It is dark but clear and uses a roasted malt. There is moderate carbonation and has an OG range of 1.046 to 1.056 fermenting down to 1.010 to 1.016 with an ABV of 4.4 to 5.4%.

Beer #2 – Schwarzbier from Paul Stolarski was produced in a 10 gallon batch using chocolate malt. Hopping was done in the middle and end of the boil. The OG was 1.050 and finished at 1.010. Paul started the fermentation at 50 degrees F and finished at 53 degrees F. This beer won second place in the 2015 HVHB competition.

Dann Gavaletz thanks Paul Stolarski, Josh Youngman, Eric Wassmuth, Tom Folster, Mike Sandor, Bob Stevens, and Monica Metty for their work on the 2015 25th anniversary MVHB competition.

Beer #3 – Kostritzer Schwarzbier provided by Halftime Beverage

Monica Metty gave the treasurer's report stating that we have 2088.39 in the treasury. We received \$1900 from the contest entries and had expenses of \$1326. We netted \$1145 from the revenue of \$3072 (entry fees and raffle tickets). Through March 2015, we had 32 members. 31 members have paid; including the members on automatic annual billing later in the year, we have 35 club members.

Josh Youngman talked about the BJCP tasting exam. There were ten people who took the exam including 6-8 from HVHB. Paul Stolarski organized and poured the beers; tasting was held at Mill House Brewery.

Josh Youngman won the best of show in the 2015 HVHB competition with a kolsch. Josh will be at the Saranac booth at TAP NY.

Beer#4 - Einbechen Schwarzbier from Halftime..

Phil Metty said that he was looking into a club purchase of a credit card reader to collect money for raffles.

Beer#5- Bob Mahar brought an extract European style beer made as an extract. Fermentation started on November 1 just under 50 degrees F in his garage. He bottled the brew when there was a threat of warm weather.

There were suggestions to freeze plastic soda bottles and then to use the frozen water (in the bottles) to keep the lagering temperature low.

Beer#6- Blood Orange Wheat from Hilon Potter. Hilon used four or five blood oranges, SafeAle 5 yeast and added both coriander and cinnamon. At the end, just before starting fermentation, he added five pounds of honey.

Brian Jameson showed his air pump design which admits air as wort is pumped into a carboy.



Holes are drilled through length of plastic tubing. Air is visibly sucked in as the wort is pushed through.

Photo by Monica Metty

Beer#7 – Belgian Quad from Ian McGregor. Fermentation started in mid-October 2014. Ian used ten pounds of Belgium pils as well as Challenger and dGoldings hops. He used WLP50 trappist yeast for four months of fermentation.

Beers8+ - Several "Leftover" competition beers (2nd and 3rd place winners) were poured at the end of the meetin.

Callum Benepe showed his hand powered aerator.



Photo by Monica Metty

Phil Van Itallie scanned all of John Rudy's old club documents / newsletters. Callum Benepe will work with some tech saavy members to get them posted on website. Hilon Potter was able to merge the scanned documents into pages and organize the results using some Ruby code.

50/50 held \$24 to the winner, \$24 to the club. Rob Cohen once again donated Hops, Nugget, Cascade and Tea Maker. Dann Gavaletz provided glassware / coozie.

Upcoming events

Big Brew day will be held on May 2nd at Pantano's HomeBrew in New Paltz. There will be a pig roast and a lot of beer. Participants are still expected to bring food to share. All grain brewing should start by 10:00 am and extract by noon. Suggested recipes are on the web site.

TAP NY is scheduled on the weekend of April 25-26.
 Club picnic will be held on weekend of June 13; location is TBD.
 Rhinebeck Bacon themed Brew fest will be held on June 20.
 The 2015 Rail Ale Trail will be held in October.

Phil Metty said that the club is planning to have periodic competitions of a single style with judging at a separate meeting. Entries will cost \$5. There will be feedback and good prices. July and January are tentative dates.

Beer #9 was a pale ale.

There were 27 attendees. The meeting adjourned at 9:15.

Next 2015 meetings

<u>Date/Time</u>	<u>Location</u>
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 June

16C Saison

Aroma: High fruitiness with low to moderate hop aroma and moderate to no herb, spice and alcohol aroma. Fruity esters dominate the aroma and are often reminiscent of citrus fruits such as oranges or lemons. A low to medium-high spicy or floral hop aroma is usually present. A moderate spice aroma (from actual spice additions and/or yeast-derived phenols) complements the other aromatics. When phenolics are present they tend to be peppery rather than clove-like. A low to moderate sourness or acidity may be present, but should not overwhelm other characteristics. Spice, hop and sour aromatics typically increase with the strength of the beer. Alcohols are soft, spicy and low in intensity, and should not be hot or solventy. The malt character is light. No diacetyl.

Appearance: Often a distinctive pale orange but may be golden or amber in color. There is no correlation between strength and color. Long-lasting, dense, rocky white to ivory head resulting in characteristic "Belgian lace" on the glass as it fades. Clarity is poor to good though haze is not unexpected in this type of unfiltered farmhouse beer. Effervescent.

Flavor: Combination of fruity and spicy flavors supported by a soft malt character, a low to moderate alcohol presence and tart sourness. Extremely high attenuation gives a characteristic dry finish. The fruitiness is frequently citrusy (orange- or lemon-like). The addition of one or more spices serve to add complexity, but shouldn't dominate in the balance. Low peppery yeast-derived phenols may be present instead of or in addition to spice additions; phenols tend to be lower than in many other Belgian beers, and complement the bitterness. Hop flavor is low to moderate, and is generally spicy or earthy in character. Hop bitterness may be moderate to high, but should not overwhelm fruity esters, spices, and malt. Malt character is light but provides a sufficient background for the other flavors. A low to moderate tart sourness may be present, but should not overwhelm other flavors. Spices, hop bitterness and flavor, and sourness commonly increase with the strength of the beer while sweetness decreases. No hot alcohol or solventy character. High carbonation, moderately sulfate water, and high attenuation give a very dry finish with a long, bitter, sometimes spicy aftertaste. The perceived bitterness is often higher than the IBU level would suggest. No diacetyl.

Mouthfeel: Light to medium body. Alcohol level can be medium to medium-high, though the warming character is low to medium. No hot alcohol or solventy character. Very high carbonation with an effervescent quality. There is enough prickly acidity on the tongue to balance the very dry finish. A low to moderate tart character may be present but should be refreshing and not to the point of puckering.

Overall Impression: A refreshing, medium to strong fruity/spicy ale with a distinctive yellow-orange color, highly carbonated, well hopped, and dry with a quenching acidity.

Comments: Varying strength examples exist (table beers of about 5% strength, typical export beers of about 6.5%, and stronger versions of 8%+). Strong versions (6.5%-9.5%) and darker versions (copper to dark brown/black) should be entered as Belgian Specialty Ales (16E). Sweetness decreases and spice, hop and sour character increases with strength. Herb and spice additions often reflect the indigenous varieties available at the brewery. High carbonation and extreme attenuation (85-95%) helps bring out the many flavors and to increase the perception of a dry finish. All of these beers share somewhat higher levels of acidity than other Belgian styles while the optional sour flavor is often a variable house character of a particular brewery.

History: A seasonal summer style produced in Wallonia, the French-speaking part of Belgium. Originally brewed at the end of the cool season to last through the warmer months before refrigeration was common. It had to be sturdy enough to last for months but not too strong to be quenching and refreshing in the summer. It is now brewed year-round in tiny, artisanal breweries whose buildings reflect their origins as farmhouses.

Ingredients: Pilsner malt dominates the grist though a portion of Vienna and/or Munich malt contributes color and complexity. Sometimes contains other grains such as wheat and spelt. Adjuncts such as sugar and honey can also serve to add complexity and thin the body. Hop bitterness and flavor may be more noticeable than in many other Belgian styles. A saison is sometimes dry-hopped. Noble hops, Styrian or East Kent Goldings are commonly used. A wide variety of herbs and spices are often used to add complexity and uniqueness in the stronger versions, but should always meld well with the yeast and hop character. Varying degrees of acidity and/or sourness can be created by the use of gypsum, acidulated malt, a sour mash or Lactobacillus. Hard water, common to most of Wallonia, can accentuate the bitterness and dry finish.

Vital Statistics:	OG: 1.048 – 1.065
IBUs: 20 – 35	FG: 1.002 – 1.012
SRM: 5 – 14	ABV: 5 – 7%

Commercial Examples: Saison Dupont Vieille Provision; Fantôme Saison D'Erezée - Printemps; Saison de Pipaix; Saison Regal; Saison Voisin; Lefebvre Saison 1900; Ellezelloise Saison 2000; Saison Silly; Southampton Saison; New Belgium Saison; Pizza Port SPF 45; Lost Abbey Red Barn Ale; Ommegang Hennepin

Upcoming Beer of the Month Styles

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

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

Upcoming Events:

May 23	Saugerties Craft Beer Boogaloo www.craftbrewboogaloo.com
June 13	Club Picnic
June 20	Rhinebeck Bacon themed brewfest
October	The 2015 Rail Ale Trail

American Craft Brew Fest BOSTON (May 29 and 30)



Join us at the 8th annual **American Craft Beer Fest (ACBF)** on Friday, May 29 and Saturday, May 30, 2015 in Boston and help us drink 640+ beers from 140+ brewers!

Tickets + More Info:

Session #2 is already sold out, but we still have tickets for Session #1 and #3. We don't anticipate any tickets at the door, so get them while they last here: <http://www.beeradvocate.com/acbf/>

The Beer Lineup:

And check out the current line up of attending brewers: <http://www.beeradvocate.com/acbf/beer/>

