

Next club meeting

HVHB April 13 8:00 pm

Brown Derby

Brown Derby

8:00 pm

96 Main Street Poughkeepsie
(Second Wednesday of the month)

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

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

EVENT(s) on page 3

Competition on pages 3, 4, 5, 8 and 9



Brown Derby

Minutes of Previous club meeting

Meeting at Mahoney's 3/9/2016

New Members/Guests: Steven, a new brewer, has done 3 batches over the 18 months. He works for Adams Landscaping. There were 19 people in attendance.

Beer#1: Belgian Triple from Half Time (St. Bernadus) was a commercial example of the beer style of the month

Beer#2: Blood Orange Saison from Hilon Potter. He put orange peel in the secondary fermenter

Beer#3: Kolsch from Dann Gavaletz

Beer#4: British Munich from Eric Wassmuth

Beer#5: Munich Dunkel from Todd Bailey

Beer#6: Sloop Juice Bomb from Joe Friedel at Sloop Brewing

Beer#7: Baltic Porter from Josh Youngman

Beer#8: Oatmeal Stout from Josh Youngman

Water is the primary ingredient in beer

Dann Gavaletz gave a talk on Water. There are several free local springs with good water in the Mid-Hudson Valley: www.findaspring.com

Dann offered some guidelines:

1. If your water tastes good, it is probably okay to brew with
2. You should remove chlorine by boiling, carbon filtration or letting water sit overnight. It is possible to remove chlorine with charcoal filter or by reverse osmosis. Both boiling and letting the water sit are simple and safe procedures.

3. You should remove chloramines by carbon BLOCK filtration or campden tablet (1 tablet for 20 gallons). The white powder residue is typical of chloramines. It is possible to boil water then centrifuge to separate out the suspended matter. The vast majority of local well water has chloramines. A modest amount of chloramines will buffer the ph but high concentrations are not good. Using spring water is strongly advised when you are using local well water.
4. Dialing in the water salt additions to match the historical brewing region should be tackled after you master other brewing fundamentals (sanitation, fermentation, recipe, etc).

You should aim for a ph of 5.2 for the mash water. Add acid to reach a ph of 5.2 or you can purchase a product made by Starsan ("5.2 Stabilizer") or Five Star "ph stabilizer". Your sparge water should have a ph of 6.0.

There is a taste difference when you add salts (in moderation) to your water. Chlorides add to the maltiness while sulfates bring out hop flavor and bitterness. Calcium has the biggest impact on flavor; Burtonized water (English IPAs) has lots of gypsum.

Many home brewers add water to the final mash to achieve the target gravity.

Treasury Report: \$2476.30 in the bank. The club is continuing to try to change the annual rate in the PayPal Web site.

Josh Youngman noted that there has been a nice revenue stream from the Amazon link – please continue to use it!

Competition Report:

- 326 entries
- lots of prizes to be raffled
- Paul Stolarski said that he had lined up 36 judges. We are in good shape.
- A chili "cook off" contest will part of the festivities

50:50 – Monica won \$23. Club gets \$23

Hop and Yeast sale: Club sold some excess dry yeast and hops and cleaning supplies. We took in around \$40.

AHA Homebrew Conference in Baltimore, MD will be on June 9-11. Several HVHB members are planning to attend. Contact Josh Youngman if you are interested. Tickets are on sale now through the AHA website.

Steve Schwartz talked about "A Day At Sloop" fundraiser for the Sloop Woody Guthrie on Saturday May 14th, \$60 tickets. Tickets are limited. Contact Steve Schwarz for more info. There will be unlimited beer tasting and a pig roast held at Sloop Beer in Elizaville. For more on the sloop restoration, see:

<https://www.indiegogo.com/projects/help-us-restore-the-ferry-sloop-woody-guthrie#/>

Setting up a yearly budget was discussed. Officers will meet to discuss budget and bring info to next meeting. Suggestion was made to start Fiscal Year in April so we can identify how much money we have from competition.

At the previous club meeting in February, Brian said that **Half Time is currently offering 10% off** on all purchases (not just brewing supplies) by HVHB club members.

The club picnic is scheduled for Saturday June 25 at Wilcox Park in Milan. Ian McGregor will be cooking 36 pounds of chicken, brisket, pork and fish. The club will reserve two campsites.

All of our events are publicized on Facebook - if you want to stay in the loop with club activities please visit <https://www.facebook.com/hvhomebrewers>

Josh Youngman said that the club gets some money if you click on an Amazon link from the club website. www.hvhomebrewers.com

Upcoming Event(s):

May 14: Sloop Brewing Party/Fundraiser for Sloop Woodie Guthrie
 May tbd: Brew in a bag day at HalfTime
 June 4: All City Grill beer festival in LaGrangeville
 June 6: CIA, Hyde Park, Beer Tasting and Food Pairing
 June 9-11 National Homebrew Conference in Baltimore
 June 25: Club picnic

2016 meetings

<u>Date</u>	<u>Location</u>
Apr 13	Brown Derby
May 11	Dutchess Hops
June 8	Schatzi's
July 13	Tavern 23
Aug 10	Schatzi's
Sept 13	The Mill
Oct 12	Juan Murphy's
Nov 9	Holiday Party
Dec 14	Mahoney's



Established 1989

Incorporated 1994

2016 Competition Summary Data

High Score: 45 (Imperial Stout)
 Low Score: 11 (Cyser)
 Average Score: 30.75

Top 5 Beers:
 Imperial Stout (45)
 German Pilsner (44)
 DoppelBock (44)
 Cyser (44)
 Blonde Ale (44)

Problematic (<14): 3
 Fair (14-20): 18
 Good (21-29): 107
 Very Good (30-37): 142
 Excellent (38-44): 47
 Outstanding (45+): 1

Very Good or Better: 190 (60%)
 Good or Worse: 128 (40%)

26TH ANNUAL HUDSON VALLEY HOMEBREWERS COMPETITION RESULTS

Thanks to all who participated in the annual homebrewers competition

There were 326 entries judged and 164 registered participants, judges, and stewards.

BEST OF SHOW - BEER

Place	Brewer(s)	Entry Name	Style	Club
1st	Steve Medd	Visiteur Nocturne	26D: Belgian Dark Strong Ale	Underground Brewers of CT
2nd	David Naugle	Fontainen Sour	23D: Lambic	Mohonk Homebrewers
3rd	Kevin McCormack Co-Brewer: Todd Bailey, Chris McCormack	8th Ward Blonde Ale	18A: Blonde Ale	

BEST OF SHOW - CIDER

Place	Brewer(s)	Entry Name	Style	Club
2nd	Christopher Matthews	Matthews Empire C.Y.	C1A: New World Cider	
3rd	Phil Metty	Monicas Cider That I Forgot To Enter On Time	C2A: New England Cider	Hudson Valley Homebrewers

BEST OF SHOW - MEAD

Place	Brewer(s)	Entry Name	Style	Club
1st	Phil Clarke	Butter Bean!!!	M1B: Semi-Sweet Mead	The Westchester Homebrewers Organization

Please go to our website to see the winners of each category:
<http://www.hvhomebrewers.com/>



Views of the competition by Monica Metty



Judging



Prizes



Judging



Judging



Mead corner



Stouts and Porters



Belgium



First prize to President

Bottle bomb prevention outfit (Photo by Josh Youngman)



Eric Wassmuth preparing to let CO2 escape before recapping Phil Van Itallie's bottles

Beer of the month for April: Doppelbock

2015 guidelines 9A. Doppelbock (was 5C in 2008 guidelines)

Overall Impression: A strong, rich, and very malty German lager that can have both pale and dark variants. The darker versions have more richly-developed, deeper malt flavors, while the paler versions have slightly more hops and dryness.

Aroma: Very strong maltiness. Darker versions will have significant Maillard products and often some toasty aromas. A light caramel aroma is acceptable. Lighter versions will have a strong malt presence with some Maillard products and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. A moderately low malt-derived dark fruit character may be present (but is optional) in dark versions. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

Appearance: Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

Flavor: Very rich and malty. Darker versions will have significant Maillard products and often some toasty flavors. Lighter versions will have a strong malt flavor with some Maillard products and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager character. A moderately low malt-derived dark fruit character is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly malty-sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Mouthfeel: Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness, astringency. A light alcohol warmth may be noted, but it should never burn.

Comments: Most versions are dark colored and may display the caramelizing and Maillard products of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the lower end of the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers).

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well-attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered “liquid bread” by the monks). The term “doppel (double) bock” was coined by Munich consumers. Many commercial doppelbocks have names ending in “-ator,” either as a tribute to the prototypical Salvator or to take advantage of the beer’s popularity. Traditionally dark brown in color; paler examples are a more recent development.

Characteristic Ingredients: Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Saazer-type hops. Clean lager yeast. Decoction mashing is traditional.

Style Comparison: A stronger, richer, more full-bodied version of either a Dunkles Bock or a Helles Bock. Pale versions will show higher attenuation and less dark fruity character than the darker versions.

Entry Instructions: The entrant will specify whether the entry is a **pale** or a **dark** variant.

Vital Statistics:	OG: 1.072 – 1.112
IBUs: 16 – 26	FG: 1.016 – 1.024
SRM: 6 – 25	ABV: 7.0 – 10.0%

Commercial Examples: Dark Versions –Andechser Doppelbock Dunkel, Ayinger Celebrator, Paulaner Salvator, Spaten Optimator, Tröegs Troegenator, Weihenstephaner Korbinian,; **Pale Versions** – Eggenberg Urbock 23°, EKU 28, Plank Bavarian Heller Doppelbock

Tags: high-strength, amber-color, pale-color, bottom-fermented, lagered, central-europe, traditional-style, bock-family, malty



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September 9-18, 2016

Cities visited: Vienna, Durnstein, Melk, Grein, Linz, Passau, Munich

Featuring:

Special host, Robin Shepard, PhD—Professor of Beer from the University of Wisconsin
Access to the world-renowned *Hippodrom* tent at Oktoberfest

Join fellow travelers for a festive river ship cruise on the Danube—a historical waterway distinguished with more UNESCO World Heritage Sites than any other in Europe. Satisfy your palate during this grand journey from Vienna to Munich—stopping at charming cities and quaint villages to glimpse fairytale castles and panoramic landscapes, and visit landmark breweries. Special added inclusions for our guests, such as on-board beer tastings and a visit to Oktoberfest, uniquely define this remarkable adventure.

http://www.homebrewersassociation.org/news/a-bucket-list-travel-opportunity-beers-brats-bavaria-oktoberfest/?_zs=s0P9F1&_zl=MGrw2&utm_source=Informz&utm_medium=Email&utm_campaign=Default

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Five Star Chemicals



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Half Time Beverage



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Wyeast



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Co.





HUDSON VALLEY
MAGAZINE'S

BURGER & BEER BASH

2016



Date:
August 11, 2016

Time:
6pm-10pm

Location:
**Dutchess Stadium,
Wappingers Falls, NY**

Tickets: \$50
Party Pack of 10 for \$450

The 4th annual *Hudson Valley Magazine* Burger & Beer Bash brings together all the greatest elements of summer: juicy burgers, cold beer, live music and competition.

Visit hvmaq.com/burgerbash for more information!

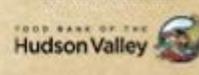
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