

# Hudson Valley Homebrewers, Inc.

Established 1989

Incorporated 1994

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[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

Next club meeting

**HVHB February 10 8:00 pm**

**Half Time**

**Half Time**

2290 South Road, Poughkeepsie, NY 12601  
(Second Wednesday of the month)

Beer of the month: [10A \(2008\)](#) [18B \(2015\)](#) American Pale Ale (Page 5)

**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

**EVENTS on page 4**



Half Time

**Have you paid your \$30 2016 Dues?**

Minutes of Previous club meeting by Josh Youngman

January Meeting was held at River Station in Poughkeepsie, January 13, Starting at 8:06pm

Style of the Month: Winter Warmers.

18 people attended.

Several guests attended.

Joe Freidel from West Shokan, moving to Hyde Park area. is new to brewing.

Rich Pang and his Daughter Danielle. Danielle gave her dad a chestnut brown ale kit for Christmas.

Michelle Metty, daughter of Phil and Monica.

Tom Folster gave a brief review of **winter warmers**, the beer style of the month for January. Style 30C is considered to be a winter seasonal beer. It contains holiday and dessert spices. It has a medium to full mouth feel. The key is to have a balance with a 6% and up ABV. As a flavored beer, it is more common in the United States and Belgium. The winter warmer category is a beer with many interpretations.

**Beer#1:** Apple Pie from Tom Folster. Strong beer fermented with Belgian wit yeast to 8.5% alcohol. An all grain beer which tasted like apple pie with cinnamon and nutmeg added after putting the wort into a keg. Tom added yeast in two separate pitches and kept the beer in a key for three weeks.

Tom cautioned that when adding spices, "less is more" (Go easy on adding until you have the right proportions.)

Beer#2: Carton Brewing "Decoy" is a commercial beer from HalfTime. At his restaurant, Eleven Madison Park, Chef Daniel Humm makes an extraordinary five spice roast duck. The genesis of Decoy is our notion that those spices would affectionate the fig notes of a Belgian Strong malt bill in the direction of a winter warmer. Cumin, coriander, lavender flowers, Sichuan red peppercorns and honey are added

Beer#3: Coffee Porter from Josh Youngman who said that he "found these bottles hiding". it was brewed in December of 2012.

Beer#4: Pale Ale from Josh Youngman. It was made with 3/4lb Cascade hops from Rob and Liinda Cohen's farm.

Beer#5: Hopper BerlinerWeisse from Josh Youngman - Kettle soured Berliner Weisse that was dry hopped with Lemon Drop and Galaxy Hops.

Beer#6: Mosaic IPA from Eric Wassmuth. IT was a 90 minute IPA with Mosaic and Simcoe hops.

Beer#7: 3 ciders from Dann Gavaletz. The first was plain. The second sample had one ounce of oak / tannin from wood chips (for three days), The third sample was treated (after the wood chip treatment) with clarifying agents. The attendees did a taste test and discussed the differences between the three samples. All started with the same apples and white wine yeast, 1162. None of the samples were back-sweetened.

Beer#8: Julius by Treehouse -- a fruity IPA, currently rated the #1 IPA in the world by BeerAdvocate.

**Treasurer's report:** Monica Metty said that the club has \$1877.68. Dues are now \$30/year. The pay pal link for the club needs to be updated to show the new 30/year rate. As of the meeting, only eight people had paid for 2016.

Dann Gavaletz said that his business is still on hold waiting for permits from New York State.

**Picnic:** discussed dates first week of June conflicts with a Beer Festival at All City Grill in Lagrange. The second week of June conflicts with National Homebrewers conference in Baltimore. A tentative June 11 date was chosen.

Sloop Brewing is supporting a fundraiser for the restoration of the sloop Woodie Guthrie on May 14th, Steve Schwartz said that the family oriented party should be a good time for all. The event will be held at Sloop Brewing.

Tom Folster gave a presentation on **Mash techniques and efficiency.**

Getting efficiency (good yield) a large batch with a large grain bill requires planning to have enough grit so that the sparge process will extract a high percentage of the potential sugars. Mash efficiency refers to the percentage of potential sugars extracted while brew house efficiency refers to boil off, dead space and losses in processing.

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The geometry of the mash tun deals with the fluid flow efficiency. A short bath is better for extracting sugars. A longer path for the sparge decreases the efficiency. The trick is to learn how much grain for a specific mash tun. Each set of equipment has its quirks.

Grain size is key to the sparge flow. Brewers want cracked grain, not flour. Grain kernels help to have material to assure sugar transfer. Milled grain (flour) is undesirable in the mash and can lead to off tastes. Since uncracked kernels will not have their sugars extracted, grain has to be cracked according to its initial size. 6-row kernels are smaller than 2-row kernels. If cracked to be too small, water compacts the powder and makes a dam. Some brewers use rice hulls to prevent too much compacting.

Batch sparging (filling and draining the mash tun) twice with hot water is considered ideal. The sparge process *should* disturb the grain bed. Setting the grain bed should be quick and easy.

Fly sparging is done by spraying (rather than pouring) water over the grains. Ideally a fly sparge will be set to spray at the same rate that water is draining out of the mash tun. Continual rinsing of the grains is more effective than a batch pour, collect and pour again process. A fly sparge press may take more time but may result in cleaner result and as much as 4 gravity points better extraction.

Water chemistry plays a large role in the final product. Water can (and should) be treated to match the mineral content of the target beer. Hard water is good for stouts and porters. A skilled brewer will try to adjust the mineral land to aim for a pH of 5.2 for the mash. Chocolate malts will add to the pH value. Tom advised using the free spreadsheet available at the web site [www.EzWaterCalculator.com](http://www.EzWaterCalculator.com). Ph specifications are intended to be measured at room temperatures - lower than mash temperatures -- temperature corrections are available.

The target mash temperature is often suggested to be 154 degrees Fahrenheit because the alpha and beta amylase extractions overlap at 154. Typically some of the converted sugars do not ferment which explains why the final gravity is typically 1.007 to 1.008 at the end of fermentation. Lower temperatures result in shorter sugar chains while higher temperatures result in longer carbohydrate chain which add body to the final brew. Lacto- and malto-dextrins add body and residual sweetness.

Tom concluded pointing out that in lieu of all grain brewing, the "easy way out" is to use an extract as the base for the fermentation. Homebrewers can add DME (dry malt extract) to make up for a extraction efficiency deficit. Commercial brewers have cost concerns which precludes the use of DME. Adding water will lower the OG (original gravity) if the extract was more efficient than planned.

Tom said that he plans to discuss keg and tap maintenance at the February meeting.

## Raffles

A 3-port Co2 Distributor was raffled: Brian Jameson won for \$20

One pound of PBW and 8oz Starsan was raffled: Gregg Ligouri. won for \$8

50:50 was won by Joe Friedel ~\$23. He joined the club.

One package of Cascade and two packages of Nuggets hops from Rob Cohen were awarded with the remaining 50-50 tickets.

Topics for future education sessions were solicited, no one spoke up. Steve Schwartz suggested some more basic sessions for extract brewers.

Competition is March 12th. Everyone should enter beer. The competition is intended to supply actionable feedback so that each entry gets quality feedback and suggestions; while there can only be one winner in each grouping, each participant should expect helpful quality feedback. "The feedback you get is one of the best tools to help improve your brewing". Josh Youngman said that the club needs judges, stewards and beer/keg donations.

National Homebrew Conference is in Baltimore June 9-11. Josh encourages everyone to plan on going, MHHomeBrewers can have a Club table.

All City Grill in Lagrangeville is having a beer festival June 4th, They asked the club to help judge.

### **Calendar:**

March 12: Club competition

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 9-11 National Homebrew Conference in Baltimore

June 11 Club picnic

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](http://www.hvhomebrewers.com)

## **2016 meetings**

<u>Date</u>	<u>Location</u>
Feb 10	Half Time
Mar 9	Mahoney's
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

## **Upcoming Events:**

March 12 -- 26th Annual Hudson Valley Homebrewers Competition

May 14 -- Sloop Brewing Party/Fundraiser for Sloop Woodie Guthrie

May tbd -- Brew in a bag day at HalfTime

June 3-4 -- Beer Advocate International in Boston

June 4 -- All City Grill beer festival in LaGrangeville

June 9-11 -- National Home Brewers Conference in Baltimore

June 11 -- Club picnic

**18B. American Pale Ale -- BJCP Beer Style Guidelines – 2015 Edition****18B. American Pale Ale**

**Overall Impression:** A pale, refreshing and hoppy ale, yet with sufficient supporting malt to make the beer balanced and drinkable. The clean hop presence can reflect classic or modern American or New World hop varieties with a wide range of characteristics. An average-strength hop-forward pale American craft beer, generally balanced to be more accessible than modern American IPAs.

**Aroma:** Moderate to strong hop aroma from American or New World hop varieties with a wide range of possible characteristics, including citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, or melon. None of these specific characteristics are required, but hops should be apparent. Low to moderate maltiness supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuit, caramelly). Fruity esters vary from moderate to none. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

**Appearance:** Pale golden to light amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

**Flavor:** Moderate to high hop flavor, typically showing an American or New World hop character (citrus, floral, pine, resinous, spicy, tropical fruit, stone fruit, berry, melon, etc.). Low to moderate clean grainy-malt character supports the hop presentation, and may optionally show small amounts of specialty malt character (bready, toasty, biscuity). The balance is typically towards the late hops and bitterness, but the malt presence should be supportive, not distracting. Caramel flavors are often absent or fairly restrained (but are acceptable as long as they don't clash with the hops). Fruity yeast esters can be moderate to none, although many hop varieties are quite fruity. Moderate to high hop bitterness with a medium to dry finish. Hop flavor and bitterness often lingers into the finish, but the aftertaste should generally be clean and not harsh. Dry hopping (if used) may add grassy notes, although this character should not be excessive.

**Mouthfeel:** Medium-light to medium body. Moderate to high carbonation. Overall smooth finish without astringency and harshness.

**Comments:** New hop varieties and usage methods continue to be developed. Judges should allow for characteristics of modern hops in this style, as well as classic varieties. Becoming more of an international craft style, with local adaptations appearing in many countries with an emerging

craft beer market. Hopping styles can vary from the classic large bitterness addition, to more modern late hop-bursted examples; all variations are allowable.

**History:** A modern American craft beer era adaptation of English pale ale, reflecting indigenous ingredients (hops, malt, yeast, and water). Prior to the explosion in popularity of IPAs, was traditionally the most well-known and popular of American craft beers.

**Characteristic Ingredients:** Pale ale malt, typically North American two-row. American or New World hops, with a wide range of allowable characteristics. American or English ale yeast (neutral to lightly fruity). Specialty grains may add character and complexity, but generally make up a relatively small portion of the grist. Grains that add malt flavor and richness, light sweetness, and toasty or bready notes are often used (along with late hops) to differentiate brands.

**Style Comparison:** Typically lighter in color, cleaner in fermentation by-products, and having less caramel flavors than English counterparts. There can be some overlap in color between American pale ale and American amber ale. The American pale ale will generally be cleaner, have a less caramelly malt profile, less body, and often more finishing hops. Less bitterness in the balance and alcohol strength than an American IPA. More balanced and drinkable, and less intensely hop-focused and bitter than session-strength American IPAs (aka Session IPAs).

<b>Vital Statistics:</b>	OG: 1.045 – 1.060
IBUs: 30 – 50	FG: 1.010 – 1.015
SRM: 5 – 10	ABV: 4.5 – 6.2%

**Commercial Examples:** Ballast Point Grunion Pale Ale, Firestone Walker Pale 31, Great Lakes Burning River, Sierra Nevada Pale Ale, Stone Pale Ale, Tröegs Pale Ale

**Tags:** standard-strength, pale-color, top-fermented, north-america, craft-style, pale-ale-family, bitter, hoppy

## High alcohol, non-fizzy beers

High alcohol, non-fizzy beers in Bloomberg news December 31, 2016

<http://www.bloomberg.com/news/articles/2015-12-31/still-ales-what-you-need-to-know-about-the-flat-beer-trend>

AHA/BJCP Sanctioned Competitions

National Homebrew Competition

Competition Information ▾

Registration & Entry

Rules and Regulations

Frequently Asked Questions

Winners

Sponsors

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GABF Pro-Am

COMPETITIONS

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## Competition Information

The National Homebrew Competition (NHC), an AHA/BJCP sanctioned competition, is the world's largest international beer competition recognizing the most outstanding homebrewed beer, mead, and cider produced by amateur brewers worldwide.



**Important Dates for the 2016 Competition**

<b>Application Window:</b>	February 1 – February 7, 2016
<b>First Round Shipping</b>	February 29 – March 9, 2016
<b>First Round</b>	March 11 – April 17, 2016
<b>Final Round Judging</b>	June 9, 2016*
<b>Final Round Winners Announced</b>	June 11, 2016*

*\*During the American Homebrewers Association National Homebrewers Conference*

[HTTP://WWW.HOMEBREWERSASSOCIATION.ORG/COMPETITIONS/NATIONAL-HOMEBREW-COMPETITION/COMPETITION-INFORMATION/?UTM\\_SOURCE=INFORMZ&UTM\\_MEDIUM=EMAIL&UTM\\_CAMPAGN=DEFAULT](http://WWW.HOMEBREWERSASSOCIATION.ORG/COMPETITIONS/NATIONAL-HOMEBREW-COMPETITION/COMPETITION-INFORMATION/?UTM_SOURCE=INFORMZ&UTM_MEDIUM=EMAIL&UTM_CAMPAGN=DEFAULT)

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## Save the Date: 2016 National Homebrewers Conference

The 2016 National Homebrewers Conference will take place June 9-11 in Baltimore, Maryland.

The American Homebrewers Association is bringing the 38th annual National Homebrewers Conference to Baltimore in 2016! On June 9-11, brewers from across the country and around the globe will gather to celebrate all things beer, mead and cider.



### Registration opens March 8th!

Mark your calendars and keep an eye on [AHAconference.org](http://AHAconference.org) for more details on the 2016 National Homebrewers Conference after the New Year! In the meantime, watch the video below if you're not sure what the conference is all about...

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## Interest in a Hop rhizome exchange? ... Back in April 1999

### Hop Rhizome Exchange

Any club members with established hop plants are encouraged to cut rhizomes and bring them to the April club meeting. It's best if the plant is at least two years old and healthy, otherwise cutting rhizomes could injure it. In order to cut rhizomes, gently brush away the top soil around the base of a plant. The rhizomes run horizontally within a few inches of the surface. Before the new vines sprout (early April in this area), you'll see light colored buds every few inches along the top of the rhizomes. New new shoots will grow upward from these buds, as the roots grow downward. Starting at the end opposite the main stem of the plant, cut several sections of rhizome, making sure that each section contains at least one of the buds, preferable two or three. It's best not to get too close to the plant, but rather, to take sections of several rhizomes from the ends. Place each rhizome section in a ziploc bag and keep refrigerated until planting. Planted rhizomes can withstand temperatures down to about 20 degrees, so it's OK to plant them in April.

In order to plant the rhizome, dig a trench 3-4 inches deep and bury the rhizome horizontally. cover with soil and light mulch and keep watered. Hops like a lot of sun, so be sure to choose a location that gets maximum sunlight. Since the vines can grow quite long, they'll also need plenty of room to grow, such as the side of a garage or a trellis erected for that purpose.