

Next club meeting

HVHB July 13 8:00 pm

Tavern 23

Tavern 23
8:00 pm

23 Verazzno Blvd, Poughkeepsie
(Second Wednesday of the month)

<http://Tavern23.com/>

845 473 2323

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

(No) EVENTS on page 2



**Tavern 23 off
Washington St**

Minutes of Previous club meeting

Meeting at Shatzi's June 8, 2016 By Hilton Potter

Style of the Month: Kolsch

Dann Gavaletz called the meeting to order at 8:00 pm. There were four attendees. Many of the officers were in Baltimore at the American Homebrewer's Convention (see pages 3-8).

Beer 1 Gaffel Kolsch from Half Time
Beer 2 Beissdorf Kolsch
Beer 3 Manny Holl's Hazelnut Stout made with nutella
Beer 4 Dann's IPA

Treasurer reports 4874.11 in treasury. Annual dues are now \$30.

There as a discussion of Brew in a Bag.

The meeting adjourned at 9:09 pm.

The Club has a number of PBW and Star San canisters available at a discount. contact Josh Youngman or Phil Metty.

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>

The club gets some money if you click on an Amazon link from the club website.
www.hvhomebrewers.com

Upcoming Event(s):

No club events planned for July

2016 meetings

<u>Date</u>	<u>Location</u>
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 Beers of the Month (with 2008 style guideline identifiers)

July - [1D Munich Helles](#)
August - [17A Berliner Weisse](#)
September - [14B American IPA](#)
October - [18D Belgian Golden Strong Ale](#)
November - Holiday Party, no beer style o' the month
December - [19A Old Ale](#)

Beer of the month for July: Munich Helles 2015 guidelines 4A. Munich Helles (was 1D in 2008 guidelines)

4A. Munich Helles

Overall Impression: A clean, malty, gold-colored German lager with a smooth grainy-sweet malty flavor and a soft, dry finish. Subtle spicy, floral, or herbal hops and restrained bitterness help keep the balance malty but not sweet, which helps make this beer a refreshing, everyday drink.

Aroma: Moderate grainy-sweet malt aroma. Low to moderately-low spicy, floral, or herbal hop aroma. While a clean aroma is most desirable, a very low background note of DMS is not a fault. Pleasant, clean fermentation profile, with malt dominating the balance. The freshest examples will have more of a malty-sweet aroma.

Appearance: Medium yellow to pale gold. Clear. Persistent creamy white head.

Flavor: Moderately malty start with the suggestion of sweetness, moderate grainy-sweet malt flavor with a soft, rounded palate impression, supported by a low to medium-low hop bitterness. The finish is soft and dry, not crisp and biting. Low to moderately-low spicy, floral or herbal hop flavor. The malt dominates the hops in the palate, finish, and aftertaste, but the hops should be noticeable. There should not be any residual sweetness, simply the impression of maltness with restrained bitterness. Very fresh examples will seem sweeter due to the fresh, rich malt character that can fade with time. Clean fermentation profile.

Mouthfeel: Medium body. Medium carbonation. Smooth, well-lagered character.

Comments: A fully-attenuated Pils malt showcase, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role. Export examples can quickly lose some of the rich malt character that often suggests sweetness. Helles in Munich tends to be lighter in all aspects than those outside the city, which can be more assertive with more body, flavor, and hop character.

History: Created in Munich in 1894 at the Spaten brewery to compete with pale Pilsner-type beers. Currently the most popular style in Southern Germany.

Characteristic Ingredients: Continental Pilsner malt, traditional German Saazer-type hop varieties, clean German lager yeast.

Style Comparison: Similar in malt balance and bitterness to Munich Dunkel, but less malty-sweet in nature and pale rather than dark. More body and malt presence than a German Pils, with less hop character throughout. Similar malt profile as a German Exportbier, but with less hops in the balance.

Vital Statistics: OG: 1.044 – 1.048

IBUs: 16 – 22 FG: 1.006 – 1.012

SRM: 3 – 5 ABV: 4.7 – 5.4%

Commercial Examples: Augustiner Lagerbier Hell, Bürgerbräu Wolznacher Hell Naturtrüb, Hacker-Pschorr Münchner Gold, Löwenbräu Original, Paulaner Premium Lager, Spaten Premium Lager, Weihenstephaner Original

Tags: standard-strength, pale-color, bottom-fermented, lagered, central-europe, traditional-style, pale-lager-family, malty



Baltimore Inner Harbor view from Fort McHenry Photo by Eric Wassmuth



Thursday night party at the convention Photo by Phil Metty



Two Phils and a Monica learning about mash chemistry Picture by Phil Metty



Go to jail to get a beer (a club booth at the convention) Picture by Phil Metty

The American Homebrewers Convention

By Tom Folster



My overall impression.

I've attended many conferences in my career, on many different topics from sporting goods and outdoors, to highly technical computer stuff. HomebrewCon 2016 followed the same recipe of all the other successful one's I've attended. It was well planned, well organized, well staffed, and well executed.

One thing that I found particularly interesting is that with over 3000 participants imbibing on beer and mead all day every day, I didn't see anyone get out of control. Everyone was just having fun and nobody got obnoxious or overbearing. A good time was had by all!



Brian Mulhall





World's Best Homebrews Crowned in Charm City

Homebrew Con 2016 and National Homebrew Competition Wrap in Baltimore

Baltimore • June 11, 2016 — Some 3,000 homebrewers and beer enthusiasts gathered at the Baltimore Convention Center for the National Homebrewers Conference, which for the first year ever went by its new name: [Homebrew Con](#). Hosted by the [American Homebrewers Association](#) (AHA), the conference—a three-day extravaganza of homebrewing culture and community—culminates with the [AHA National Homebrew Competition](#), the world's largest beer competition.



Awards Banquet Table (one of two with HVHB guys) Picture by David Sherfey



Bottle stacking competition with editor off to slow start on right Picture by Eric Wassmuth





National Bo and soft shell crabs (typical Baltimore treats) Picture by Paul Stolarski



Top ranked beers in America

Rank	Beer
1.	Russian River Pliny the Elder
2.	Bell's Two Hearted Ale
3.	The Alchemist Heady Topper
4.	Ballast Point Sculpin IPA
5.	Ballast Point Grapefruit Sculpin IPA
6.	Founders Breakfast Stout
7.	Three Floyds Zombie Dust
8.	Bell's Hopslam Ale
9.	Goose Island Bourbon County Brand Stout
T10.	Deschutes Fresh Squeezed IPA
T10.	Stone Enjoy By IPA
12.	Founders KBS (Kentucky Breakfast Stout)
13.	Sierra Nevada Pale Ale
14.	Lawson's Finest Liquids Sip of Sunshine
15.	Dogfish Head 90 Minute IPA
T16.	Founders All Day IPA
T16.	Sierra Nevada Celebration
18.	Cigar City Jai Alai IPA
19.	Boulevard Tank 7 Farmhouse Ale
20.	Firestone Walker Wookey Jack
21.	Arrogant Bastard Ale
22.	Lagunitas Little Sumpin' Sumpin'
23.	Deschutes Black Butte Porter
T24.	Left Hand Milk Stout Nitro
T24.	Tröegs Nugget Nectar
26	Firestone Walker Union Jack
T27.	Founders Backwoods Bastard
T27.	Russian River Blind Pig IPA



Based on [Zymurgy](#) magazine reader survey of their 20 favorite beers that are commercially available in the United States. Only the top 28 of 50 are shown in the list above. See website below:

https://www.homebrewersassociation.org/news/zymurgys-2016-best-beers-america-results/?utm_source=Informz&utm_medium=Email&utm_campaign=Default&_zs=s0P9F1&_zl=VPx93



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!

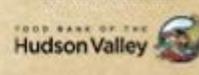
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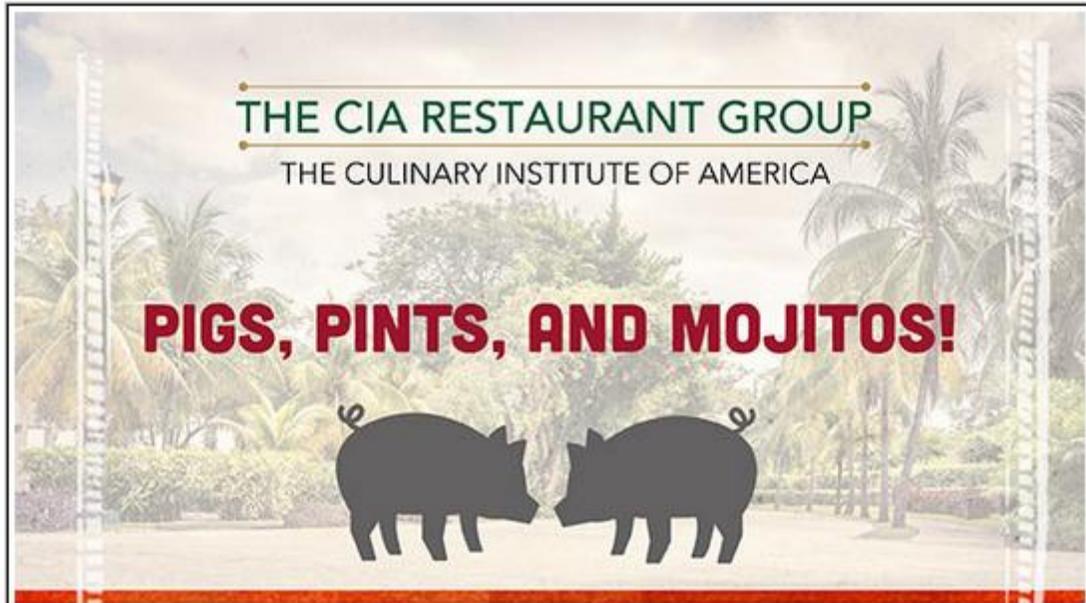
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For more information about the event go to hvmaq.com/burgerbash or contact PR@hvmaq.com



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For more details about this exciting event,
visit www.ciarestaurantgroup.com



6 Out of the Ordinary Breweries You Won't Want to Miss

By [Libby Murphy](#) from [Craft Beer and Brewing](#) (Published 2016-06-09)

One thing you've likely noticed after visiting many microbreweries around the United States is that no two are alike. The uniqueness of each one is not only in the beer or the décor—it's the people, the vibe, the overall atmosphere that somehow contribute to the enjoyment, too. Sometimes the atmosphere alone is enough to entice you to check out the brews, so it's only natural that if you're visiting a new city from out of town, you'd want to go check out the local breweries and craft-beer bars.

But why stick to the ordinary? Vacations are all about adventure, after all. And that is why we've compiled a list of out-of-the-ordinary breweries you won't want to miss.

Holy Grale (Louisville, Kentucky)

[Holy Grale](#) is a former Unitarian Church that's now a beer bar. Home to twenty-six taps and sixty-five bottles, it's split into seven distinct areas. The most notable room is the exclusive Choir Loft, which pours six rare and specialty beers—we recommend a reservation for this room. There's also a beer garden out back that's a great place to sip beer. Looking for a bite to eat? Holy Grale's menu features haute comfort food, and *Food & Wine* hailed their sliders as the best in the United States in 2011.

Concordia Brewery (Portland, Oregon)

McMenamins' Concordia Brewery is housed in what used to be a girls' dormitory at the old Kennedy School in Portland. While the only lessons taught at the school these days take place during the tastings and tours, it still pays homage to the brewery's original inhabitants, with beautifully painted murals on the tanks. The historic school also houses a hotel, restaurant, and pub, and regular concerts take place in the old auditorium. Want a more relaxing activity to go with your beer? Check out the stunning outdoor soaking pool.

Moon River Brewing (Savannah, Georgia)

Savannah, Georgia, is rich in history, so it might come as no surprise that the Moon River Brewing Company is reportedly haunted. The show *Ghost Hunters* featured the brewery on one of its episodes, and it is notably the most haunted place in Savannah. The brewery features an eclectic diverse menu for lunch and dinner to go with its large list of year-round and seasonal beer. Their beer garden hosts regular concerts, and if Fido is traveling with you, he can come, too!

Mission Brewery (San Diego, California)

Mission Brewery is located in what was once a Wonder Bread factory. Built in 1894, the building still has several of the same architectural features, such as bow trusses, that came with the original building. The brewery features a 2,500-square-foot tasting room, food trucks that visit almost every day, and beers that have won numerous national and international awards. And if you decide to take a tour, kids and dogs are welcome.

Vault Brewing Company (Yardley, Pennsylvania)

Vault Brewing Company, as you might guess from the name, is a former bank. Built in 1889 for the Yardley National Bank, the building was repurposed into a brewery in 2012. The original vault is now a beer cellar, and a massive safe is now a wine display. They've created a speakeasy-like atmosphere, skipping the TVs and loud music, instead opting for a conversation-friendly atmosphere. Come for the friendship, beer, and food, but stay for their rather large rotation of beers on tap.

Church Brew Works (Pittsburgh, Pennsylvania)

Amid stained glass windows and underneath the cathedral ceiling and holy chandeliers, you'll find brew tanks, tables, and taps. Church Brew Works was once St. John the Baptist Catholic Church, and after Sean Casey bought it and put it through a massive renovation, it opened as Church Brew Works in 1996. Pull up a seat and order one of their many award-winning ales, and sing your praises to the beer gods. You're not quite going to church, but close enough. Church Brew Works features a full menu for lunch and dinner and even has gluten-free options and a kids' menu. But don't forget to save room for their incredible dessert menu!

https://beerandbrewing.com/V1c8hSgAAC6Z6ouK/article/6-out-of-the-ordinary-breweries-you-wont-want-to-miss?cbbeid=pvanitallie@yahoo.com&utm_source=Craft+Beer+%26+Brewing&utm_campaign=4c3b85dcfe-061616_EDIT&utm_medium=email&utm_term=0_502555b94c-4c3b85dcfe-248191565&goal=0_502555b94c-4c3b85dcfe-248191565&mc_cid=4c3b85dcfe&mc_eid=9336adfcf1

