

# Hudson Valley Homebrewers, Inc.

Established 1989

Incorporated 1994

Volume 26, Number 6

June 2016

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

Next club meeting

**HVHB June 8 8:00 pm**

Schatzi's Pub

8:00 pm

<http://www.schatzispubpk.com> 845 454 1179

**Schatzi's Pub**

202 Main Street, Poughkeepsie  
(Second Wednesday of the month)

### 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 4**



Schatzi's Pub

## Minutes of Previous club meeting

Meeting at Dutchess Hops May 11, 2016 By Josh Youngman

Style of the Month: English Pale Ale

The May 11 HVHB club meeting was held at Dutchess Hops. Three club members started at 3:00 in the afternoon to do brew in a bag (BIAB) and a Pico Brew demonstration. Tom Folster and Phil Van Itallie both did a 3.3 gallon BIAB using 30 quart/7.5 gallon pots and a polyester bag to hold the grain while Dann Gavaletz used his Pico Brewing system. Dann used Tom's cell phone as a hot spot (the Pico brew system needs an Internet connection as well as electricity).

Ken Maurer gave a tour of his 5 acre hop yard. He said that it takes about five years for the hops to become established. Growing hops is a labor intensive business. Each year, 20-foot strings have to be attached to his overhead trellis and anchored to the ground using a "W" clip; this takes three people working three days each spring. When the hops plants have emerged, another three days and three people are needed to train the hops to the vines (clockwise only) and to limit to two vines per string.

Ken has been able to sell out his entire harvest prior to harvesting each year. Once the crop is ready in early September, the strings are cut and taken into a green house where they are dried before the hops cones are picked and put into bags. Hyde Park brewery took undried hops last year to make a special "Dutchess" beer. Ken offers hops and supplies at his nursery on the premises,

The club meeting started at 8:15 and was over by 9:00; it was held outside.

Phil Metty introduced one visitor, Kurt.

Phil Metty gave the Treasurer's report stating that the club has \$4874.11. There was no outflow; the club received \$2721.37. He said that he will investigate getting umbrella insurance for the club for the year rather than just specific events to save money. Also, Phil plans to work with the Club officers to develop a budget.

The beer style of the month was English IPA. Half Time provided a Sam Smith English Pale Ale but someone drank it before it could be distributed.

Tom Folster gave a presentation on interpreting and using BJCP score sheet feedback. He noted that the certified judges are not necessarily expert in the style that they are judging; you should "use your knowledge to supplement" the judge's notes and comments. Judges have a difficult task of being balanced for the several hours that it takes to taste 10-20 beers. Salt from crackers used to cleanse the taste buds can affect their judgment as can cooking smells and stray odors such as second hand smoke. Contestants are encouraged to put their beers in multiple competitions.

Tom explained that he is careful to note the bottle characteristics, not just the cleanliness or lack thereof so that if bottles are mislabeled, the competitor will at least know that the beer being judged was not the one that he/she submitted. Samples that are first and last in a flight can be at a disadvantage. He noted that a major intent of a competition is to improve your beer.

Big Brew Day had two people brewing (Phil Metty and Phil Van Itallie) brew in a bag in the garden behind Tom Folster's store **Barley, Hops and Grapes** in Red Hook. There were several visitors during the demonstration. The single pot, modest volume production is a trade-off for simplicity of ingredients and equipment. There were some concerns that the temperature control (attempt at keeping the temperature near 150 Fahrenheit) were hit or miss.



Big Brew Day Photo by Monica Metty

Paul Stolarski said that TAP NY was a "blast". There were 120 breweries and "lots of beer". Judging was intended to be a blind system without identifying either the beer type or the brewery.

The June Club meeting (June 8) is will conflict with some of the pre-AHA Beer Conference in Baltimore. The Club meeting date will not be changed.

The Club picnic is scheduled for Saturday, June 25 at Wilcox park. Volunteers will be needed to cook hot dogs and burgers. Phil and Monica Metty have agreed to purchase food in bulk and bring it to the venue.

Phil Metty said that he is working to formulate a list of Club equipment that can be posted on the Website.

Phil Metty asked if there was interest in having a Club trip to brewers in the Finger Lakes region. Dann Gavaletz has estimated that his company could provide transportation for 14 people for about \$75 per person (food and drink would be extra). A show of hands indicated enough interest to plan a brewery trip later in the year. There are brewery tours listed at  
<https://hudsonvalleycraftbeertours.com/tours/>

Steve Schwartz reminded attendees that there was going to be a big party at Sloop Brewing to raise money for the Woody Guthry sloop repair.

Eric Wassmuth asked for volunteers to be judges at the Saturday, June 4 festival at New City Brewing in Lagrangeville. The event will have 24 taps.

Steve Schwartz said that there will be a mead meeting at Burp Castle (E 7th between Second and Third Avenue in NYC) on Tuesday, May 17.

Hilon Potter said that Half Time will be hosting New Belgium Brewing Company between 4:00 and 9:00 pm. New Belgium is expected to show off their new North Carolina expansion from their original Colorado home site.

Phil Van Itallie won 50:50 \$13  
Some hops were also given away

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>

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)

## Upcoming Event(s):

- 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

Date	Location
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 Beers of the Month (with 2008 style guideline identifiers)

[June - 6C Kolsch](#)  
[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](#)

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### **Beer of the month for June: Kolsch**

**2015 guidelines 5B. Kolsch (was 6C in 2008 guidelines)**

#### **5B. Kölsch**

**Overall Impression:** A clean, crisp, delicately-balanced beer usually with a very subtle fruit and hop character. Subdued maltiness throughout leads into a pleasantly well-attenuated and refreshing finish. Freshness makes a huge difference with this beer, as the delicate character can fade quickly with age. Brilliant clarity is characteristic.

**Aroma:** Low to very low malt aroma, with a grainy-sweet character. A pleasant, subtle fruit aroma from fermentation (apple, cherry or pear) is acceptable, but not always present. A low floral, spicy or herbal hop aroma is optional but not out of style. Some yeast strains may give a slight winy or sulfury character (this characteristic is also optional, but not a fault). Overall, the intensity of aromatics is fairly subtle but generally balanced, clean, and fresh.

**Appearance:** Very pale gold to light gold. Very clear (authentic commercial versions are filtered to a brilliant clarity). Has a delicate white head that may not persist.

**Flavor:** Soft, rounded palate comprised of a delicate flavor balance between soft yet attenuated malt, an almost imperceptible fruity sweetness from fermentation, and a medium-low to medium bitterness with a delicate dryness and slight crispness in the finish (but no harsh aftertaste). The malt tends to be grainy-sweet, possibly with a very light bready or honey quality. The hop flavor is variable, and can range from low to moderately-high; most are medium-low to medium intensity and have a floral, spicy, or herbal character. May have a malty-sweet impression at the start, but this is not required. No noticeable residual sweetness. May have a slightly winy, mineral, or sulfury accent that accentuates the dryness and flavor balance. A slight wheat taste is rare but not a fault. Otherwise, very clean.

**Mouthfeel:** Medium-light to medium body (most are medium-light). Medium to medium-high carbonation. Smooth and generally crisp and well-attenuated.

**Comments:** Characterized in Germany as a top-fermented, lagered beer. Each Köln brewery produces a beer of different character, and each interprets the *Kölsch Konvention* slightly differently. Allow for a range of variation within the style when judging. Note that drier versions may seem hoppier or more bitter than the IBU specifications might suggest. Due to its delicate flavor profile, Kölsch tends to have a relatively short shelf-life; older examples and imports can easily show some oxidation defects. Served in Köln in a tall, narrow 200ml glass called a *Stange*.

**History:** Cologne, Germany (Köln) has a top-fermenting brewing tradition since the Middle Ages, but developed the beer now known as Kölsch in the late 1800s to combat encroaching bottom-fermented pale lagers. Kölsch is an appellation protected by the *Kölsch Konvention* (1986), and is restricted to the 20 or so breweries in and around Köln. The *Konvention* simply defines the beer as a “light, highly attenuated, hop-accentuated, clear, top-fermenting *Vollbier*.”

**Characteristic Ingredients:** Traditional German hops (Hallertau, Tettnang, Spalt or Hersbrucker). German Pils or pale malt. Attenuative, clean ale yeast. Up to 20% wheat malt may be used, but this is quite rare in authentic versions. Current commercial practice is to ferment warm, cold condition for a short period of time, and serve young.

**Style Comparison:** To the untrained taster, easily mistaken for a cream ale or somewhat subtle Pils.

**Vital Statistics:** OG: 1.044 – 1.050  
IBUs: 18 – 30 FG: 1.007 – 1.011  
SRM: 3.5 – 5 ABV: 4.4 – 5.2%

**Commercial Examples:** Früh Kölsch, Gaffel Kölsch, Mühlen Kölsch, Reissdorf Kölsch, Sion Kölsch, Sünder Kölsch

**Tags:** standard-strength, pale-color, top-fermented, lagered, central-europe, traditional-style, pale-ale-family, balanced

## Beer Advocate's Microbrew in Boston June 3 and 4

**Beeradvocate™**  
RESPECT BEER MAIL

Join us June 3 + 4 in Boston for BeerAdvocate's Microbrew Invitational!

Don't miss over 70 microbrewers pouring over 300 beers, ciders, meads, sakes and kombuchas ... many of which will be poured for the first time ever!

For ticket information, go to [BeerAdvocate.com/micro](http://BeerAdvocate.com/micro)

## Chance for free trip to Oscar Blues

INTRODUCING THE  
**OSKAR BLUES BREWERY**  
**AMERICAN SUMMER HOPPY WIT**

They've also hooked up with Oskar Blues to bring you a limited-release seasonal beer and food pairing especially for WOB! The Oskar Blues Peel & Eat Shrimp is steamed in an Oskar Blues beer broth with their American Summer Hoppy Wit. Try the beer and the shrimp at WOB this summer!

<https://worldofbeer.com/platesandpints>

The screenshot shows the homepage of DRAFT magazine. At the top, there's a banner with the word "REVOLUTIONARY." in large green letters. Below the banner, the word "DRAFT" is prominently displayed in red. Underneath "DRAFT", there's a horizontal line of text: "BEER • FOOD • TRAVEL • REVIEWS • MAGAZINE". A large image occupies the center of the page, showing a stack of pancakes on a plate next to a bottle of "Campfire Pancakes Smoked Maple Hard Cider". The title "SIXER: DISH IN A GLASS" is overlaid on this image. Below the image, the text "Sixer: Dish in a glass" is written. At the bottom of the page, there's a section with the text "Fair warning: Don't read about these culinary-inspired beers and ciders before lunchtime." followed by a link: "http://draftmag.com/food-inspired-flavored-beers/".

<http://draftmag.com/food-inspired-flavored-beers/>

#### **Woodchuck | Campfire Pancakes Smoked Maple Hard Cider**

Imagine diving into a cast-iron pan full of strawberry jam-topped pancakes and syrup: This hard cider takes you right there. Starting with a sweet apple flavor that cascades into warm maple syrup and vanilla, it closes with a distinct pancake batter note and light smoke. Definitely drink with breakfast.

#### **Burial | Skillet Donut Stout**

A roasty latte perfectly complements a chocolate-glazed doughnut's richness; so too with this molasses- and coffee-laced milk stout from Asheville, North Carolina. A blend of two cold-pressed Counter Culture coffees add some cherry, raspberry and light roast to the front of the sip, then dark

chocolate and milk sugar team up to give the impression of frosting. Pleasant coffee bitterness dries out the swallow.

### Right Brain | Spear Beer

This pale ale brewed with actual asparagus—the earthy, fresh-cut aroma leaps off the pour—is a cult favorite May release from the quirky Traverse City, Michigan, brewery. The flavor isn't vegetal, though; honeylike malts support earthy, green pepper hops that dive into sunny lemon. The most pronounced asparagus note flits in just before the crisp finish.

### Ballast Point | Indra Kunindra

This foreign export stout's brewed with a spice cabinet's worth of Madras curry, cumin and cayenne, plus kaffir lime leaf and coconut. The deep curry flavor reads as savory rather than spicy-hot; lime sweetness leads the sip before the excellent base stout's roast lifts the spices. Coconut rounds off the edges and calls to mind a warm bowl of curry soup.

### Belching Beaver | Peanut Butter Milk Stout

This San Diego-brewed milk stout hits a nostalgic note: Remember how good a creamy peanut butter sandwich tastes with a glass of milk? That same luscious, nutty peanut butter flavor flows alongside coffee creamer richness; jammy raisin notes emerge before a lightly roasted, bitter finish.

### Thomas Creek | Banana Split Chocolate Stout

Banana flavors can work in beers other than German hefeweizens, and this Greenville, South Carolina-brewed dessert beer proves it. The fruit doesn't overshadow the excellent roasty, chocolatey base stout; instead it helps to evoke the taste of a hot fudge-drizzled banana split.

## Distilling Beer

... all whiskey begins life as beer. Whiskey distillers start by fermenting grains...



## Wine & Beverage Edition

From The Culinary Institute of America

### Craft beer craze brews interest in beer distilling

More American distillers are experimenting with distilling craft beer into whiskey and other spirits. "When you distill something, it's 10 to 1 reduction, so if you start out with something delicious, you're going to concentrate delicious," said Marko Karakasevic of Charbay Artisan Distillery & Winery, which created Charbay Whiskey R5, one of the first whiskeys distilled from an American IPA. [Eater](#) (5/18)

<http://www.eater.com/drinks/2016/5/18/11693112/beer-whiskey-craft-pa-wheat-ale-arcane>

**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 [hvmag.com/burgerbash](http://hvmag.com/burgerbash) for more information!

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For more information about the event go to [hvmag.com/burgerbash](http://hvmag.com/burgerbash) or contact [PR@hvmag.com](mailto:PR@hvmag.com)

## Sloop Brewing wins Gold Medal



Confliction won Best American-Style Sour Ale May 6, 2016.

Justin Taylor said, "So proud for winning this award!... There are so many people behind the scenes that I would love to thank for making this possible. Thank you all! It truly does take a village to raise a beer."