

Next club meeting

HVHB May 11 8:00 pm

Dutchess Hops

Dutchess Hops

8:00 pm

1167 Noxon Road, Lagrangeville

(Second Wednesday of the month)

<http://dutchesshops.com/>

Club officers:

President - Phil Metty

Vice President - Eric Wassmuth

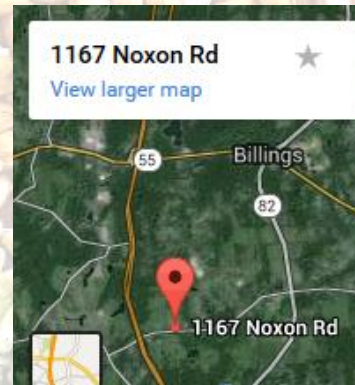
Treasurer – Monica Metty

Sargent at arms – Ian McGregor

Communications Secretary-Phil Van Itallie

Recording Secretary - Josh Youngman

EVENT(s) on page 4



Dutchess Hops

Minutes of Previous club meeting

Meeting at Brown Derby April 13, 2016 By Josh Youngman

Style of the Month: Doppelbock

16 Club members attended.

Monica Metty introduced Caroline, a life-long friend, to the meeting.

Mike Lachler also attended. He works at Millman's T-shirt Factory

Beer#1: Kloster Andechs Doppel Bock 7.1% ABV (near Munich since 1455) was supplied by Halftime.

Beer#2: Ayinger Celebrator Doppel Bock 6.7% ABV (in Bavaria since 1878) was supplied by Halftime.

Beer#3: Marzen from Phil Metty. He used his own home-grown Northern hops.

Beer#4: Maibock from Paul Stolarski (got through first round NHC). He will be bringing samples from the same batch to the AHA convention final round.

Beer#5: Doppelbock from Josh Youngman

Beer#6: Rye Pale Ale from Dann Gavaletz

Beer#7: Tart Cherry Stout from Hilon Potter. Hilon used a sour cherry concentrate and got a 9% ABV.

NHC (National Homebrewers Conference/Convention) will be held June 8 - 12 in Baltimore. A motion was made to provide those attending with a small stipend, \$20-\$25 (in the form of gift cards) for ingredients should they wish to brew for the event. A motion was made to provide \$200 for a club activity (dinner or drinks) while at the conference. Both motions passed.

Treasury: The club has about \$4600. An annual budget for May through April will be offered for discussion at the May meeting. The competition did well, netting \$2100. Josh Youngman noted that the competition raised considerably more than in 2015. One major savings was to reduce the cost of postage by \$300. Scanned score sheets have been saved in Box.Com and are available on line.

There was some interest in purchasing a beer flaw tasting kit as an aid in training.

Phil Metty reported that several Club members attended a beer judging competition in Albany. He noted that one sample was light struck; the tasters downgraded the otherwise excellent beer (ratings between 38 and 42) whereas the recognized judges scorned the off taste with a score of 14-15. Such a range in judging is quite unusual.

Phil Metty noted that Ian McGregor will not be able to cook at the June 25 picnic. A volunteer is needed to cook hot dogs and burgers for the event.

Phil Metty said that Tom Folster has invited the Club to participate in Big Brew Day at Barley Hops and Grapes on May 7.

Josh Youngman reported sampling Trillium Brewers offerings in Boston. They had a brew that was similar to Heady Topper. <http://www.trilliumbrewing.com/>

Steve Schwartz encouraged Club members to attend the Sloop Brewing beer festival on May 14 to support the restoration of the Sloop Woodie Guthrie. Tickets are limited to 125 guests at \$60. The event will be family friendly including events for children and live music.

Many Club members were planning to attend TAP New York on April 23 and 24 at Hunter Mt.

Items were Auctioned:

- 10 pounds of 2-row base malt
- PBW and Star San
- Hop screen for use in the boil
- 5500watt / 220v electric element
- Halftime Gift card

Dann Gavaletz said that his business has been given the necessary approvals and is now in operation on weekends. On Fridays, Dann's bus picks up guests in the Poughkeepsie area.

Dann meets guests at the Beacon train station on Saturdays starting at 10:00 and has a tour that includes the Middletown area. Saturday nights are currently including breweries North of Poughkeepsie. Tours last from 4-7 hours. Sign up at <http://www.hudsonvalleycraftbeertours.com/>

Josh won 50:50 \$23
Some hops were also given away

Picnic is scheduled for June 25th. we need someone to handle getting the food / supplies. Wilcox Park. The club will have two campsites for those who wish to stay over.

The Club's Water Test Kit has not been seen in many months. if you have the kit please come forward. Someone suggested that Tom Folster might know where the kit is.

Some discussion about purchasing insurance for the club that would cover all events. Phil Metty is looking into cost / options.

The club has several BJCP Recognized and Certified judges who are willing to provide formal feedback on members beers. If you are interested bring at least 2 12oz bottles to a meeting, you will be provided with a scoresheet complete with in depth sensory analysis, feedback and recommendations for improvement.

All City Grill (LaGrangeville) is having a Parking Lot Party / Craft Beer Festival on June 4th. The club will be the judges. If you are interested in helping out contact Eric Wassmuth.

Cleaning vs Sanitizing

The processes for cleaning and sanitizing are different; most practitioners don't recommend the products that claim to do both.

Cleaning and sanitizing are not the same thing. anything that touches the beer post boil must be both CLEANED and SANITIZED. you cannot sanitize a surface that has not already be cleaned. Cleaning involves detergent and chemical or manual scrubbing. More information on cleaners and sanitizers is available at

<http://realbeer.com/jjpalmer/cleaning.html>

which includes the comment:

"The best a homebrewer can hope for is to clean and sanitize brewing equipment and sanitize the wort that ultimately ferments (boiling accomplishes this). Cleaning is the process of removing all the dirt and grime from the surface. thereby removing all the sites that can harbor bacteria. Cleaning is usually done with detergent and elbow grease."

PBW (Powdered Brewers Wash) is one of the best detergents for Cleaning. Oxyclean Free is a cheaper alternative to PBW.

Star San is one of the best chemicals for sanitizing. iodophor is an alternative to Star San.

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

Upcoming Event(s):

May 7: Big Brew day at Barley, Hops and Grapes starting at 9:00 am
 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>
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 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](#)

What to do about beer haze from American Homebrew Association

http://www.homebrewersassociation.org/how-to-brew/beer-haze-cloudy-homebrew/?_zs=s0P9F1&_zl=Nss23&utm_source=Informz&utm_medium=Email&utm_campaign=Default

Beer of the month for May: English IPA

2015 guidelines 12C. English IPA (was 14A in 2008 guidelines)

12C. English IPA

Overall Impression: A hoppy, moderately-strong, very well-attenuated pale British ale with a dry finish and a hoppy aroma and flavor. Classic British ingredients provide the best flavor profile.

Aroma: A moderate to moderately-high hop aroma of floral, spicy-peppery or citrus-orange in nature is typical. A slightly grassy dry-hop aroma is acceptable, but not required. A moderately-low caramel-like or toasty malt presence is optional. Low to moderate fruitiness is acceptable. Some versions may have a sulfury note, although this character is not mandatory.

Appearance: Color ranges from golden to deep amber, but most are fairly pale. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Moderate-sized, persistent head stand with off-white color.

Flavor: Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, spicy-peppery, citrus-orange, and/or slightly grassy). Malt flavor should be medium-low to medium, and be somewhat bready, optionally with light to medium-light biscuit-like, toasty, toffee-like and/or caramelly aspects. Medium-low to medium fruitiness. Finish is medium-dry to very dry, and the bitterness may linger into the aftertaste but should not be harsh. The balance is toward the hops, but the malt should still be noticeable in support. If high sulfate water is used, a distinctively mineral, dry finish, some sulfur flavor, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation despite a supportive malt presence. A low, smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Comments: The attributes of IPA that were important to its arrival in good condition in India were that it was very well-attenuated, and heavily hopped. Simply because this is how IPA was shipped, doesn't mean that other beers such as Porter weren't also sent to India, that IPA was invented to be sent to India, that IPA was more heavily hopped than other keeping beers, or that the alcohol level was unusual for the time. Many modern examples labeled IPA are quite weak in strength. According to CAMRA, "so-called IPAs with strengths of around 3.5% are not true to style." English beer historian Martyn Cornell has commented that beers like this are "not really distinguishable from an ordinary bitter." So we choose to agree with these sources for our guidelines rather than what some modern British breweries are calling an IPA; just be aware of these two main types of IPAs in the British market today.

History: Accounts of its origins vary, but most agree that what became later known as IPA was pale ale prepared for shipment to India in the late 1700s and early 1800s. George Hodgson of the Bow Brewery became well-known as an exporter of IPA during the early 1800s, and is the first name frequently mentioned with its popularity. As with all English beers with a long history, the popularity and formulation of the product changed over time. Burton breweries with their high-sulfate water were able to successfully brew IPA and began their domination of this market by the 1830s, around the time the name India Pale Ale was first used. Strength and popularity declined over time, and the style virtually disappeared in the second half of the 20th century. The name was often used to describe pale ales and bitters, not anything special (a trend that continues in some modern British examples). The style underwent a craft beer rediscovery in the 1980s, and is what is described in these guidelines. Modern examples are inspired by classic versions, but shouldn't be assumed to have an unbroken lineage with the exact same profile. White Shield is probably the example with the longest lineage, tracing to the strong Burton IPAs of old and first brewed in 1829.

Characteristic Ingredients: Pale ale malt. English hops are traditional, particularly as finishing hops. Attenuative British ale yeast. Refined sugar may be used in some versions. Some versions may show a sulfate character from Burton-type water, but this is not essential to the style.

Style Comparison: Generally will have more finish hops and less fruitiness and/or caramel than British pale ales and bitters. Has less hop intensity and a more pronounced malt flavor than typical American versions.

Vital Statistics:

OG:	1.050 – 1.075
IBUs:	40 – 60
FG:	1.010 – 1.018
SRM:	6 – 14
ABV:	5.0 – 7.5%

Commercial Examples: Freeminer Trafalgar IPA, Fuller's Bengal Lancer IPA, Meantime India Pale Ale, Ridgeway IPA, Summit True Brit IPA, Thornbridge Jaipur, Worthington White Shield

Tags: high-strength, pale-color, top-fermented, british-isles, traditional-style, ipa-family, bitter, hoppy

Current DRAFT magazine features Sidney Australia -- only 24 hours away

<http://draftmag.com/sydney-beer-bars-breweries-guide/>

May June 2016 *Zymurgy* Issue Now Available

The May/June 2016 issue of *Zymurgy* is now available in online [eZymurgy](#) format and on *Zymurgy* apps for [Apple](#) and [Android](#) devices in addition to print. Also, you can browse back issues from 2000—that's 16 years of *Zymurgy* available online.

[http://www.homebrewersassociation.org/magazine/search-zymurgy-](http://www.homebrewersassociation.org/magazine/search-zymurgy-issues/?_zs=s0P9F1&_zl=toP33&utm_source=Informz&utm_medium=Email&utm_campaign=Default)

[issues/?_zs=s0P9F1&_zl=toP33&utm_source=Informz&utm_medium=Email&utm_campaign=Default](http://www.homebrewersassociation.org/magazine/search-zymurgy-issues/?_zs=s0P9F1&_zl=toP33&utm_source=Informz&utm_medium=Email&utm_campaign=Default)

Zymurgy features:

[Barrel Roles: Fermenting and Aging in Wooden Barrels](#)

Karl Hagglund

[The Honey-Brew List: Can Ale Yeast Yield Great Mead?](#)

Billy Beltz

[The Reinheitsgebot: Is it Still Relevant](#)

Horst Dornbuschl

[Brewing with Tea](#)

Mary Izett

[Online Extra: Brewing Your Best Beer with Malt Extract](#)

Dave Carpenter

This is an exclusive AHA member benefit, now available online. Make sure to [log in](#) to HomebrewersAssociation.org to access eZymurgy. Or, get the updated app for [iPhone](#), [iPad](#) or [Droid](#)!

Want to taste beer imperfections?

The BJCP recommended kit contains:

- Acetaldehyde (green apple, cut grass)
- Butyric Acid (putrid, baby vomit)
- Diacetyl (butter, butterscotch)
- DMS (cooked corn or vegetables)
- Earthy (geosmin, soil-like)
- Ethyl Acetate (solvent-like, nail polish remover)
- Ethyl Hexanoate (aniseed, apple or licorice)
- Geraniol (floral, geranium flowers)
- Indole (farm, barnyard)
- Isovaleric Acid (cheesy, old hops, sweat socks)
- Papery (oxidized, cardboard)
- Spicy (cloves, allspice)

For a low-cost, do-it-yourself kit, Josh Youngman found the following reference

<http://mylifeoncraft.com/?p=985>



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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

*Pricing based on rates listed at www.Orbridge.com for double occupancy and is subject to terms and conditions on website.

**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

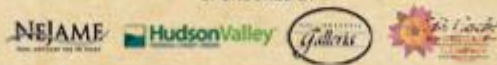
The 4th annual *Hudson Valley Magazine* Burger & Beer Bash brings together all the greatest elements of summer: juicy burgers, cold beer, live music and competition.

Visit hvmaq.com/burgerbash for more information!

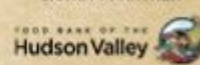
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Belgium Beer Fest in Portland Maine September 17, 2016

[Tickets](#)[Beer](#)[Food](#)[Parties](#)[Volunteer](#)[Media](#)[FAQ](#)[Discuss](#)

Return of the Belgian Beer Fest. BeerAdvocate Brings its All-Belgian Fest to Portland, Maine. Sponsored by Allagash Brewing Company.

Witbier. Gueuze. Lambic. Dubbel. Tripel. Oud Bruin. Without Belgium, the modern brewing landscape would look very different today. So, to celebrate Belgian beer and its global influence, Jason and Todd Alström, founders of BeerAdvocate, are proud to announce the Return of the Belgian Beer Fest, a new take on their popular festival that ran for many years in Boston. ([Read the press release.](#))

September 17, 2016 | Portland, Maine

The one-day, two-session event will be held on Saturday, September 17 at 58 Fore Street in Portland, Maine, and will feature hundreds of authentic Belgian beers and Belgian-inspired offerings.

Tickets

Tickets go on sale Saturday, April 9 at noon EDT via Eventbrite for \$55 per person and include all beer tastings and access to one of two sessions on September 17: (1–4:30 p.m. and 6–9:30 p.m.). All attendees must be 21+ with a valid ID. No refunds. No transfers. No exceptions. (Use the ticket form below or [this link.](#))

<https://www.eventbrite.com/e/return-of-the-belgian-beer-fest-2016-tickets-24511036169>