

Next club meeting

HVHB October 12 8:00 pm

Juan Murphy's

Juan Murphy's

8:00 pm

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

796 Main Street, Poughkeepsie

(Second Wednesday of the month)

845 473-1095

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



The Mill

Upcoming EVENTS on page 3

Minutes of Previous club meeting

September 2016 meeting

Call to order at 8:00PM at The Mill.

HVHB club meeting 9-14-16 in the outdoor patio at The Mill in Red Oaks Mill

Guests: Evan McGregor (brother of Ian) and Russ.

Beer #1: Kolsch by Danielle Chianese and Eric Wassmuth using Pilsner malt and a Kolsch yeast fermented at ale (warm) temperatures.

Beer #2: American Farmhouse Ale by Hilon Potter. Brewed at Barley, Hops and Grapes One Year Anniversary party using two-row and corn and white labs WPL670 farmhouse yeast. Brought to meeting two weeks after brewing. Had expected it to be more spicy and peppery.

Beer #3: A flawed beer with a buttery taste. It was made (Dann Gavaletz) by adding sherry to Miller Light to get a dimethyl sulfide, oxidized (old beer) taste.

Beer #4: Sweetwater IPA, a commercial beer made in Atlanta, Georgia provided by Half Time.

Beer #5: American IPA by Hilon Potter brewed one year ago.

Tom Folster described American IPA, the beer of the month, as hoppy or hop forward. The style is characterized as the more hops, the better. IBU rating iw generally 45 or higher with an ABV of 4.5. Citrus style hops are commonly used.

Monica Metty gave the **Treasurer's report** stating that the club has a balance of \$4495.40. During the past month \$101.09 came in and \$147 went out. The club has 28 paid members and 8 unpaid who were paid in 2015 but have not renewed yet.

The club has purchased a full year of insurance for \$147 rather than pay \$250 for each event as the events occur. The insurance comes through the offices of American Homebrewing Association. The open enrollment period is in July and August with the coverage starting on September 1. There is a requirement that every attendee must sign in. Guests and non-club members are covered if they sign in.

President Phil Metty said that Hoptember at Dutchess Hops had six Club members as judges for 17 beers from four or five home brewers. The competition was announced on Facebook. The judges were given VIP passes for the Hoptember event.

HVHB 2017 competition date has been set as March 11. Arrangements are not complete with the VFW Hall. Paul Stolarski does not anticipate any problem completing the arrangements. The 2016 competition team has agreed to run the 2017 contest with Josh Youngman as the primary Club contact. There will be one rule change -- no same day delivery by judges or other contestants will be allowed. Someone suggested inviting CIA students to the competition with general agreement that it would be a good idea.

Phil Metty said that the Club has a Fall 2017 date for a BJCP judging exam. Phil offered to host one or two tasting classes on the first Wednesday of each month starting November 5. Club members who are interested should contact Phil by email (pmetty@yahoo.com).

A potential slate of Club officers for 2017 was announced. **The current officers want to encourage HVHB members to step up and run for office.** The Club needs to have "new blood" to keep the vitality and to improve (or add to) our programs. Club members can ask current officers about the work involved and offer their names to either Phil Metty or Josh Youngman.

President: Dann Gaveletz
Vice President: Josh Youngman
Treasurer: Brian Jameson
Recording Sec: Phil Van Itallie
Comms Secretary: Hilon Potter
Sargent at Arms: Justin Lomas

Ian McGregor said that there will be a County Fare home brewer showcase night on Sunday, November 13. Homebrewers are asked to bring a keg or multiple growlers. Details will be listed on the HVHB web site.

The Club voted in favor of a motion to loan the apple shredder to Kimlin Cider Mill for use on October 1 prior to their October 15 gala fund raiser. Ian McGregor said that he would make sure that the machine would be returned in good working order. The price of admission will be \$10 per person which will include tastings.

Nicole and Monica Metty are arranging the annual Club party at Sloop Brewing to be held on the regular club meeting night, November 9. Food entries will include brisket, pulled pork and a vegetarian main course. Attendees will be asked to bring corn bread or desert. You must RSVP on Facebook or contact Monica or Josh before the event. Only paid Club members may attend and bring one guest.

There will be a Rail Ale Trail bicycle ride on Saturday, October 22.

Phil Metty said that Half Time has purchase the name "Matthew Vassar" as a brand name for beer that they will produce.

~~Dann Gavaletz said that the F. X. Matt Brew tour is scheduled for Saturday, October 15. The cost to Club members will be \$75 and will include visits to Saranac, Council Rock and Ommegang. Club members are asked to reserve their seats soon. Trip has been CANCELLED.~~

The 50-50 contest awarded Hilon Potter \$27 for his winning ticket.

The meeting adjourned at 9:13.

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):

October 15 F X Matt Brewery tour Trip has been CANCELLED
 October 15 Kimlin Cider Mill gala
 October 22 Rail Ale Trail bicycle ride
 October (tbd) Apple picking
 November 5 Learn to Brew day at Barley Hops and Grapes
 November (tbd) Cider pressing
 November 9 Club Anniversary Party at Sloop Brewing
 November 13 County Fare home brewer showcase (new brewery in Wappingers Falls)
March 11, 2017 Club 2017 competition

2016 meetings

<u>Date</u>	<u>Location</u>
Oct 12	Juan Murphy's
Nov 9	Holiday Party at Sloop Brewing
Dec 14	Mahoney's

Upcoming Beers of the Month (with 2008 style guideline identifiers)

[October - 18D Belgian Golden Strong Ale](#)

November - Holiday Party, no beer style o' the month

[December - 19A Old Ale](#)

Beer of the month for October: 25C Belgian Golden Strong Ale

2015 guidelines Belgian Golden Strong Ale (was 18D Belgian Golden Strong Ale)

25C. Belgian Golden Strong Ale

Overall Impression: A pale, complex, effervescent, strong Belgian-style ale that is highly attenuated and features fruity and hoppy notes in preference to phenolics.

Aroma: Complex with significant fruity esters, moderate spiciness and low to moderate alcohol and hop aromas. Esters are reminiscent of lighter fruits such as pears, oranges or apples. Moderate to moderately low spicy, peppery phenols. A low to moderate yet distinctive perfumy, floral hop character is often present. Alcohols are soft, spicy, perfumy and low-to-moderate in intensity. No hot alcohol or solventy aromas. The malt character is light and slightly grainy-sweet to nearly neutral.

Appearance: Yellow to medium gold in color. Good clarity. Effervescent. Massive, long-lasting, rocky, often beady, white head resulting in characteristic Belgian lace on the glass as it fades.

Flavor: Marriage of fruity, spicy and alcohol flavors supported by a soft malt character. Esters are reminiscent of pears, oranges or apples. Low to moderately low phenols are peppery in character. A low to moderate spicy hop character is often present. Alcohols are soft and spicy, and are low-to-moderate in intensity. Bitterness is typically medium to high from a combination of hop bitterness and yeast-produced phenolics. Substantial carbonation and bitterness leads to a dry finish with a low to moderately bitter aftertaste.

Mouthfeel: Very highly carbonated; effervescent. Light to medium body, although lighter than the substantial gravity would suggest. Smooth but noticeable alcohol warmth. No hot alcohol or solventy character.

Comments: References to the devil are included in the names of many commercial examples of this style, referring to their potent alcoholic strength and as a tribute to the original example (Duvel). The best examples are complex and delicate. High carbonation helps to bring out the many flavors and to increase the perception of a dry finish. Traditionally bottle-conditioned (or *refermented in the bottle*).

History: Originally developed by the Moortgat brewery after WWI as a response to the growing popularity of Pilsner beers.

Characteristic Ingredients: Pilsner malt with substantial sugary adjuncts. Saazer-type hops or Styrian Goldings are commonly used. Belgian yeast strains are used – those that produce fruity esters, spicy phenolics and higher alcohols – often aided by slightly warmer fermentation temperatures. Fairly soft water. Spicing is not traditional; if present, should be a background character only.

Style Comparison: Strongly resembles a Tripel, but may be even paler, lighter-bodied and even crisper and drier; the drier finish and lighter body also serves to make the assertive hopping and yeast character more prominent. Tends to use yeast that favor ester development (particularly pome fruit) over spiciness in the balance.

Vital Statistics:
 OG: 1.070 – 1.095
 IBUs: 22 – 35 FG: 1.005 – 1.016
 SRM: 3 – 6 ABV: 7.5 – 10.5%

Commercial Examples: Brigand, Delirium Tremens, Dulle Teve, Duvel, Judas, Lucifer, Piraat, Russian River Damnation

Tags: very-high-strength, pale-color, top-fermented, western-europe, traditional-style, bitter

The Anatomy of a Beer Faucet



From AHA Newsletter written by Dave Carpenter, editor, Zymurgy

1. Handle/lever
2. Faucet body
3. Shank
4. Coupling nut
5. Flange
6. Lock nut
7. Washer (who knew)
8. Beer nut
9. Tail Piece

A Quick Guide to Mixing Cocktails with Beer

By Nathan Mattise from PunchDrink.com September 8, 2016

For the past half-decade, beer has been turning up in cocktails everywhere—from [Campari Radlers](#) to [reinvented shandies](#) to nouveau boilmakers to entirely new inventions, like The Roux at New Orleans's [Willa Jean](#), which pairs Intelligentsia coffee with Great Raft's Reasonably Corrupt Dark Lager and spiced rum.

But what might seem like a trend that won't go away isn't new at all, beer cocktails are as old as cocktails themselves.

"I vaguely knew that there were a few historic beer cocktails out there," says Jacob Grier, a Portland bar consultant who released a book dedicated to beer cocktails, [Cocktails on Tap](#), last year. "But when

I started doing the research, there were more than I ever realized: [my] book ended up being almost a 50/50 split with historic recipes [and new ones].”

Grier combed through old cocktail books, scanning for the word “ale,” and searched for the same in Google Books, a remarkably useful tool since many early cocktail books have become public domain. He found mid-19th century recipes in famed titles, like *Jerry Thomas’s Bartenders Guide* (1862) and *Oxford Night Caps* (1871).

In looking through old English and American books, Grier noticed that most of the beer cocktails relied on malty, English-style ales that were prevalent in the late-19th century; bars at the time simply didn’t have the breadth of styles available today. In fact, before railroads or refrigeration, pubs brewed their own beer onsite and stored the barrels in their cellars—not exactly the meticulously temperature-controlled way in which beer is handled today. The marginal quality (to say nothing of cleanliness) of this beer made it almost necessary to spike it with spices or available liquors, like rum or ginger beer, to improve the taste.

“I think we can safely say the old colonial-era beer cocktails were more about covering up the flavors of bad beer than they were about making new, great creations,” says Stephen Beaumont, [a beer writer and blogger](#). “Beer was an elemental beverage and there was lots of it about, but there was probably a good deal wrong with much of it. So, if you had a beer that had become infected, you’d spike it with some whiskey, put some eggs in it, heat it all up and nobody was any wiser.” And thus, the [Hot Ale Flip](#) was born.

Today’s beer cocktails are based in the exploration of the increasingly vast array of beer styles and an embrace of current trends in beer, from super hoppy IPAs to the wide spectrum of sours.

Beaumont attributes this new wave of beer drinks to the fact that the cocktail bar community has [gotten behind them](#) just as fervently as beer lovers have. “You see the most innovation coming from the cocktail side,” Beaumont says. “I still go into beer bars and see their section of beer cocktails and it’s not always imaginative. But on the cocktail side of things, mixologists are so used to taking flavors and finding new applications for them.”

The most clever drinks call on the strength of the beer and use other ingredients to amp up that quality even further. Take bartender Karen Grill’s cocktail, Beer and Loathing, from LA’s [Sassafras Saloon](#). Playing on the idea that tart saisons (much like [wheat beers or Hefeweizens](#)) pair well with citrusy flavors, Grill added grapefruit and lemon juice and balanced out the whole thing with a dose of bitter Aperol.

Of the new styles of beer bartenders have to work with, high-octane double and triple IPAs are often the most challenging. “It’s a lot easier to use sweeter flavors from beer in a cocktail than it is to use a strong bitterness,” says Beaumont. “But again, because mixologists have gone through phases of [embracing amari](#) and various bitters, they come to beer and say, ‘Hey, this has the same family resemblance in terms of its flavor profile.’”

It’s hard to pin down precisely *when* beer cocktails started to advance like this. Beaumont presented on them at Tales of the Cocktail nearly a decade ago and saw the topic as “fringe stuff,” and, even three or four years ago, he wasn’t seeing them universally on menus. In contrast, when Grier and his colleagues presented at Tales this summer, they were able to share tips on everything from making beer simple syrup to the best practices for hot beer drinks, like using beer with residual sugar.

Whatever sparked this new wave of [gin barrel-aged Radlers](#) and [bro-mosas](#), it's clear there's been a swift evolution that incorporates a wider variety of beer styles and utilizes an increased knowledge of complementary flavors. "I go into places all across the U.S. and Canada and see a separate section of beer cocktails both from the cocktail side and the beer bar side," says Beaumont. "It's remarkable and a very recent turn of events."

A Quick Guide to Mixing with Modern Beer

Beer Style: IPA

How it works in drinks: IPAs tend to offer boldness in every direction, with intense hoppy bitterness and fragrant citrus or herbal flavors. Pair IPAs with spirits and other ingredients that pack a similar punch—and that won't be overpowered by the beer. Spirits with a complementary bitterness work especially well.

Mix with: Bitters and aromatic spirits like pisco, amaro, mezcal, blanco tequila, orange or cherry liqueurs and Campari.

Drinks to Try: [Cold in the Shadows](#), [The Detroiter](#), [Arrowhead Limited](#), [McIntosh](#)

Beer style: Stout

How it works in drinks: Deep, rich, malty stouts superbly accompany spirits that have been aged in barrels and that have a toasty, caramelly side of their own. Stouts also go well with spice flavors, as found in older rums and amaro.

Mix with: rye whiskey, bourbon, aged rum, brandy, mezcal and amaro

Drinks to Try: [Averna Stout Flip](#), [Black Velvet](#), ["Root Beer Float"](#), [Gulf Coast Martini](#)

Beer style: Wheat Beer

How it works in drinks: It's not uncommon for bartenders to garnish wheat beers with a wedge of lemon or orange and this principle extends to using the beers in cocktails, too. They'll work well with spirits that are also elevated by citrus.

Mix with: gin, blanco tequila, white rum, [Genever](#), pisco, Campari and orange liqueurs.

Drinks to Try: [White Bull](#), [Hop Over](#), [Trigger Warning](#), [Bananas Is My Business](#), [Rustic Pimm's Cup](#), [Winter Lady](#)

Beer style: Saisons and Sours

How it works in drinks: More aggressively sour wild ales can lend perceivable acidity to drinks, but often need sweetness to counter the dryness that is characteristic of this style, while saisons play nice with lighter drinks that rely on citrus and herbal flavors. For richer or more fruit-forward styles of sour beer, like kriek or Flanders red ale, look to heavier ingredients like bourbon, sweet vermouth and other aromatized wines.

Mix with: gin, mezcal, bourbon (kriek and sour red ales), blanco vermouth, stone fruit liqueurs, Aperol.

Drinks to Try: [Knob Kriek](#), [Gambol and Snap](#)



A Celebration of Massachusetts Beer, Brewing and Community

<http://www.beeradvocate.com/community/threads/announcing-mass-beer-week-november-4-13-2016.373501/>

(Boston - January 7, 2016) BeerAdvocate is proud to announce the launch of Mass Beer Week. The inaugural celebration is planned for November 4–13, 2016 and will focus exclusively on Massachusetts brewers, their beers and the supporting beer community.

Brothers Jason and Todd Alström, founders of BeerAdvocate and Massachusetts natives, will spearhead the not-for-profit cause and create an informal advisory board to ensure goals are met and new ideas explored. Locals and visitors can expect plenty of education, brewery tours, tastings, dinners, social gatherings and much more from this 10-day statewide event.

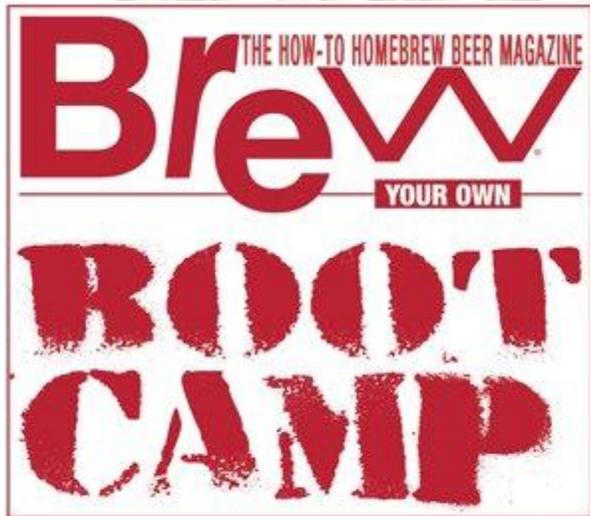
"The Mass. beer scene has exploded since we started BeerAdvocate in 1996. There's now well over 100 breweries in the state, brewing thousands of beers, and it's awesome! Hell, Treehouse Brewing Company currently has the No. 1 beer on our website and they're less than a mile from where we grew up in Monson. It's time to celebrate Mass. beer," explains Jason.

Todd adds: "We look forward to celebrating the growth of local beer in Massachusetts, bringing awareness to its scene and working with the industry and its supporters in putting Mass Beer Week on everyone's calendar."

For updates follow @MassBeerWeek or visit <http://MassBeerWeek.com>

BYO Boot Camps

Join Brew Your Own [November 4 & 5, 2016 in Burlington, Vermont](#) and [February 24 & 25, 2017 in Santa Rosa, California](#) for 2 days of small-class, hands-on, full-day brewing learning experiences. For details go to byo.com



- 16 different full-day, small-class boot camps to choose from in each location:
 - [Nov. 4 & 5, 2016 Burlington, VT, Boot Camp Choices](#)
 - [Feb. 24 & 25, 2017 Santa Rosa, CA, Boot Camp Choices](#)
- Learn hands-on from brewing experts including: Ashton Lewis, Steve Parkes, Dr. Chris White, Gordon Strong, Brad Smith, Michael Tonsmeire, Aaron Hyde, and more!
- Each Boot Camp class runs from 10 a.m. to 4:30 p.m. and is limited to just 35 people

Brew U at the CIA

A Beer Enthusiast and Education Festival

Saturday, October 8 at The Egg

The CIA will host its first annual “Brew U” on **Saturday, October 8, 2016** at The Egg in the Student Commons at the CIA’s Hyde Park, NY campus. Kicking-off the Oktoberfest season, Brew U is an exciting new beer festival that will combine sampling from **top breweries** with delicious food from the CIA and **educational seminars** for beer and culinary enthusiasts.

Brew U attendees will have an opportunity to tour the CIA Brewery and talk with Head Brewer Hutch Kugeman in addition to sampling beers and ciders, and talking with regional brewers at this walk-around event. **A wide menu of dishes perfectly paired with beer, will be prepared by CIA chefs and offered alongside brewery stations, and is included in the price of tickets.**

This year we focus on the Hudson Valley’s leading breweries and some of their most exciting beers, selected by the CIA’s Head Brewer Hutch Kugeman.

“*We are thrilled to be bringing together this special selection of breweries to one event on campus. I really wanted to be able to offer attendees a taste of beers that are a bit harder to find and have really interesting and unique flavors. For this year, the participating breweries are mostly small, but they are those that we are most excited about within a two-hour drive of the CIA.*” — Hutch Kugeman



Tickets & Inclusion

General admission to Brew U **includes all beer and food during the event**, access to **all tours and educational seminars**, and a **commemorative tasting glass**. The Hudson Valley’s own Roundabout Ramblers will also provide musical entertainment throughout the event.

VIP ticket holders will enjoy an exclusive hour prior to general admission to get a jump on all the sampling. They’ll also have access to their own private room and deck overlooking the majestic Hudson River.

Advanced Ticketing Pricing:

- VIP Admission: \$65 (1–5 p.m.)
- General Admission: \$45 (2–5 p.m.)
- Designated Driver: \$25

Day of Ticketing Pricing:

- VIP Admission: \$80
- General Admission: \$60
- Designated Driver: \$40

All guests must be at least 21 years of age.

[Get Your Tickets Now!](#)

Schedule of Events:

- **1 p.m.:** VIP Event Starts
- **2 p.m.:** General Admission Starts
- **Ongoing:** Music—Roundabout Ramblers Band
- **Ongoing:** Beer 101: How a Hop Becomes a Brew
- **2:30 p.m.:** Beer and Cheese pairing
- **2:30 p.m.:** Spent Grain Demonstration
- **3 p.m.:** Beer Cocktails
- **3 p.m.:** Sour Beers
- **3:30 p.m.:** Beer and Cheese pairing
- **3:30 p.m.:** Spent Grain Demonstration
- **4 p.m.:** Beer Cocktails
- **4 p.m.:** Sour Beers

<https://www.eventbrite.com/e/brew-u-tickets-273497327>