

Next club meeting

HVHB August 9

8:00 pm

Schatzi's Pub

Schatzi's Pub

202 Main Street Poughkeepsie, NY 12601

8:00 pm

(Second Wednesday of the month)

<http://www.iloveschatzis.com>

Club officers:

President - Dann Gavaletz

Vice President - Phil Metty

Treasurer – Brian Jameson

Sargent at arms – Justin Lomas

Communications Secretary- Hilon Potter

Recording Secretary - Phil Van Itallie



Schatzi's Pub

Upcoming EVENTS on page 3

Minutes of July club meeting at Tavern 23

July 12, 2017 Hudson Valley Home Brewers meeting was held at Tavern 23. President Dann Gavaletz called the meeting to order at about 8:05 pm. 11 people attended. There were occasional rain sprinkles. See the raingear in the accompanying pictures.



Photo by Monica Metty



Photo by Phil Van Itallie

Justin Lomas poured the evening's beers:

Beer 1- Hilon Potter brought his Saison with sourgum.

Beer 2- Kevin Drosinski brought his Eldorado Otter American IPA dry hopped with a non-el dorado hop. This was sort of a single malt, single hop ("smash") until the extra hops were added.

Beer 3 - Dunkleweiss by Dann Gavaletz. Was a "basic" 49% German pilsner and 49% wheat with roasted malt.

Beer 4 - Rich Rang brought an IPA starting with 80% 2-row and hopped with 8 ounces of Citra hops for 8 gallons. It was bottle conditioned

Beer 5 - Jonathan Fry brought a 'smash'-style beer with experimental grapefruit hops. For 5 gallons, he used 10# of Maris otter and 1 # of crystal 40 winding up with a 4.7 ABV.

Beer 6 - Eric Wassmuth brought his IPA.

Beer 7 - Josh Youngman brought a barley wine created with rum-soaked oak chips.

The club picnic will be held rain or shine on Saturday July 29 at Eric Wassmuth's home in LaGrange. Guests are asked to bring (barbeque) food, beer and games to share. Set up will start at 10:00 and everything should be ready by noon. Bring a table and chairs.

Mead day will be held this year at Barley Hops and Grapes.

Treasurer Brian Jameson said that the club now has \$7139.65 after spending 79.63 on the web site and 105.00 for insurance to cover club events for a year.

Jonathan Fry said that the IBM club day was postponed a week until July 21. It was intended to introduce people who are new to the area to active community groups (e.g. HVHB). Jon will be demonstrating an all grain mash on July 28 at his home..

Josh Youngman said that he has completed the "floor" of the apple press without a plastic sheet. **The club approved spending the money for the fabrication of a stainless steel tray.**

Dann Gavaletz said that **Barley Hops and Grapes**, is looking for a part-time employee to work Saturdays, Sundays and Mondays at \$10.00 per hour.

Also, Barley Hops and Grapes, will be celebrating its second birthday on Saturday, August 12. Tom Folster would like to have people brewing and bringing food to share. Please contact Tom to know that you are coming in advance.

Monica Metty said that membership continues at 25 paid members with 12 members who have not paid their 2017 dues. Dues are still \$30/year.

The club approved subsidizing one bus-driven beer tour for sometime in the Fall of 2017.

Josh Youngman said that there are still seats available for the September 16 beer exam.

Monica Metty won \$15 in the 50-50 drawing. The club took \$16.

Jon Fry won a growler fill from HalfTime.

Phil Metty and Rich Rang both won containers of Starsan and PBW.

The meeting adjourned at about 9:08 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):

- July 29, 2017 Club Picnic at Eric Wassmuth's home
- August 12, 2017 Barley Hops and Grapes Birthday Party
- September 9, 2017 Hoptember at Dutchess Hops
- September 16, 2017 BJCP Exam sponsored by HVHB
- November 4, 2017 Learn to Brew Day

5th ANNUAL HOPTEMBER EVENT

Get Tickets

Date	Admission Level	Price	Quantity
Sep 09, 2017 1:00 PM	Designated Driver	\$25.00 (\$26.87 w/service fee)	0 ▾
	Designated Driver ticket is for anyone that won't be drinking but wants to still attend our event. You will be given a bracelet to let our vendors know.		
	General	\$55.00 (\$57.92 w/service fee)	0 ▾
General admission entrance to the event at 1pm.			
	VIP	\$80.00 (\$83.79 w/service fee)	0 ▾
VIP admission includes early entrance to the event at 11:30, a limited edition glass, a specialty t-shirt and preferred parking. VIP's will also get a rare beer tasting and a specialty food tasting.			

Buy your tickets now before there all sold out!

<http://www.brownpapertickets.com/event/2897529>

2017 meetings and beers of the month (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
August 9	4C Helles Bock	Schatzi
Sept 13	9C Baltic Porter	The Mill
Oct 11	24C Biere de Garde	Juan Murphy
Nov TBD	26D BDSA Anniversary Party-TBD	
Dec 13	17C Wee Heavy	Half Time

August 2017 Beer of the Month

4C. Helles Bock

Overall Impression: A relatively pale, strong, malty German lager beer with a nicely attenuated finish that enhances drinkability. The hop character is generally more apparent than in other bocks.

Aroma: Moderate to strong grainy-sweet malt aroma, often with a lightly toasted quality and low Maillard products. Moderately-low to no hop aroma, often with a spicy, herbal, or floral quality. Clean fermentation profile. Fruity esters should be low to none. Very light alcohol may be noticeable. May have a light DMS aroma.

Appearance: Deep gold to light amber in color. Bright to clear clarity. Large, creamy, persistent, white head.

Flavor: Moderately to moderately strong grainy-sweet malt flavor dominates with some toasty notes and/or Maillard products providing added interest. Little to no caramel flavors. May have a light DMS flavor. Moderate to no hop flavor (spicy, herbal, floral, peppery). Moderate hop bitterness (more so in the balance than in other bocks). Clean fermentation profile. Well-attenuated, not cloying, with a moderately-dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately-high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. A light alcohol warming may be present.

Comments: Also known as Mai Bock, but there is some dispute whether Helles (“pale”) Bock and Mai (“May”) Bock are synonymous. Most agree that they are identical, but some believe that Maibock is a “fest” type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation. The hops compensate for the lower level of Maillard products.

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Characteristic Ingredients: Base of Pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Saazer-type hops. Clean lager yeast. Decoction mash is typical, but boiling is less than in Dunkles Bock to restrain color development.

Style Comparison: Can be thought of as either a pale version of a Dunkles Bock, or a Munich Helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors, and can be drier, hoppier, and more bitter than a Dunkles Bock. Has more of a rich malt character and more alcohol than a Festbier.

Vital Statistics:

IBUs: 23 – 35

SRM: 6 – 11

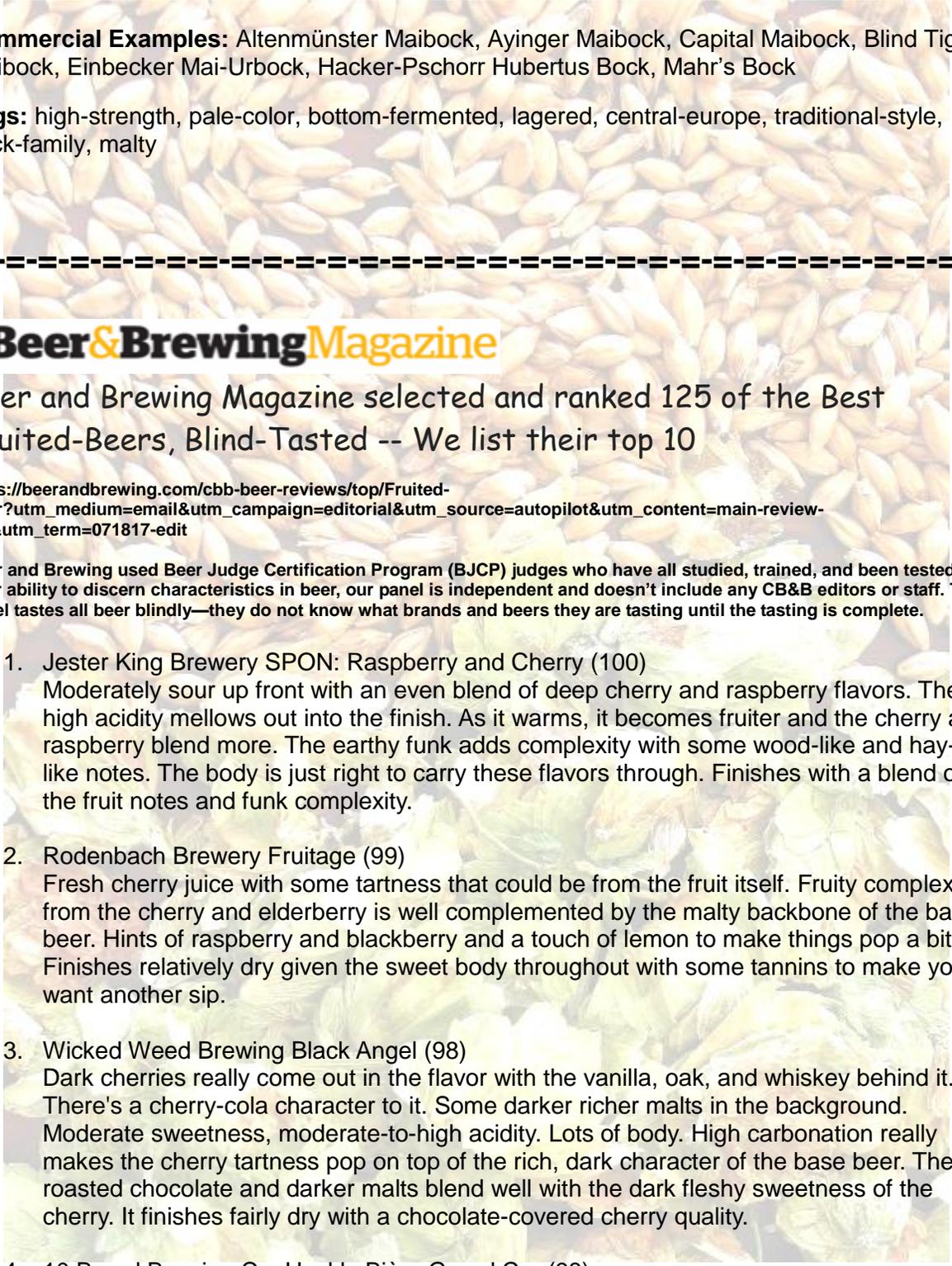
OG: 1.064 – 1.072

FG: 1.011 – 1.018

ABV: 6.3 – 7.4%

Commercial Examples: Altenmünster Maibock, Ayinger Maibock, Capital Maibock, Blind Tiger Maibock, Einbecker Mai-Urbock, Hacker-Pschorr Hubertus Bock, Mahr's Bock

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

**CRAFT Beer & Brewing Magazine**

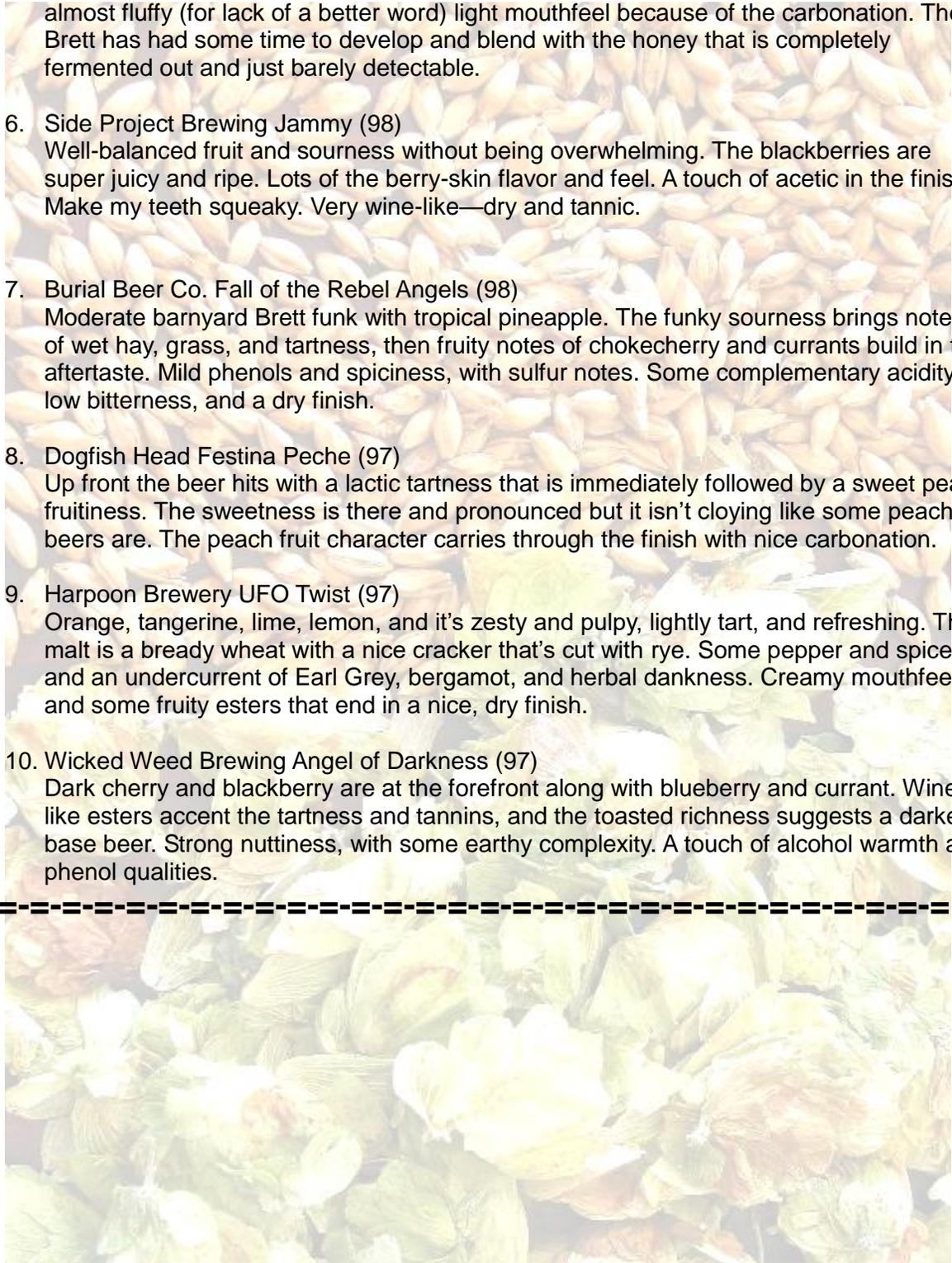
Beer and Brewing Magazine selected and ranked 125 of the Best Fruited-Beers, Blind-Tasted -- We list their top 10

https://beerandbrewing.com/cbb-beer-reviews/top/Fruited-Beer?utm_medium=email&utm_campaign=editorial&utm_source=autopilot&utm_content=main-review-list&utm_term=071817-edit

Beer and Brewing used Beer Judge Certification Program (BJCP) judges who have all studied, trained, and been tested on their ability to discern characteristics in beer, our panel is independent and doesn't include any CB&B editors or staff. The panel tastes all beer blindly—they do not know what brands and beers they are tasting until the tasting is complete.

1. Jester King Brewery SPON: Raspberry and Cherry (100)
Moderately sour up front with an even blend of deep cherry and raspberry flavors. The high acidity mellows out into the finish. As it warms, it becomes fruitier and the cherry and raspberry blend more. The earthy funk adds complexity with some wood-like and hay-like notes. The body is just right to carry these flavors through. Finishes with a blend of the fruit notes and funk complexity.
2. Rodenbach Brewery Fruitage (99)
Fresh cherry juice with some tartness that could be from the fruit itself. Fruity complexity from the cherry and elderberry is well complemented by the malty backbone of the base beer. Hints of raspberry and blackberry and a touch of lemon to make things pop a bit. Finishes relatively dry given the sweet body throughout with some tannins to make you want another sip.
3. Wicked Weed Brewing Black Angel (98)
Dark cherries really come out in the flavor with the vanilla, oak, and whiskey behind it. There's a cherry-cola character to it. Some darker richer malts in the background. Moderate sweetness, moderate-to-high acidity. Lots of body. High carbonation really makes the cherry tartness pop on top of the rich, dark character of the base beer. The roasted chocolate and darker malts blend well with the dark fleshy sweetness of the cherry. It finishes fairly dry with a chocolate-covered cherry quality.
4. 10 Barrel Brewing Co. Huckle Bière Grand Cru (98)
There's a rich dark berry and wine-like complexity that reminds me of fighting grizzly bears in northwest Montana for elbow space in a huckleberry patch. Like red wine with dark cherries and blackberry with a bit of toasty and chocolate malt character. Low sweetness, moderate to high acidity. Dry. Sour hits in the swallow and kicks the fruit into

5. Green Bench Brewing Co. Sauvage Pomme (98)
The first impression was some barnyard funk, yet this is followed by a subtle quality of pear and apple notes, which come out more in the flavor than the aroma. Very dry and almost fluffy (for lack of a better word) light mouthfeel because of the carbonation. The Brett has had some time to develop and blend with the honey that is completely fermented out and just barely detectable.
6. Side Project Brewing Jammy (98)
Well-balanced fruit and sourness without being overwhelming. The blackberries are super juicy and ripe. Lots of the berry-skin flavor and feel. A touch of acetic in the finish. Make my teeth squeaky. Very wine-like—dry and tannic.
7. Burial Beer Co. Fall of the Rebel Angels (98)
Moderate barnyard Brett funk with tropical pineapple. The funky sourness brings notes of wet hay, grass, and tartness, then fruity notes of chokecherry and currants build in the aftertaste. Mild phenols and spiciness, with sulfur notes. Some complementary acidity, low bitterness, and a dry finish.
8. Dogfish Head Festina Peche (97)
Up front the beer hits with a lactic tartness that is immediately followed by a sweet peach fruitiness. The sweetness is there and pronounced but it isn't cloying like some peach beers are. The peach fruit character carries through the finish with nice carbonation.
9. Harpoon Brewery UFO Twist (97)
Orange, tangerine, lime, lemon, and it's zesty and pulpy, lightly tart, and refreshing. The malt is a bready wheat with a nice cracker that's cut with rye. Some pepper and spice, and an undercurrent of Earl Grey, bergamot, and herbal dankness. Creamy mouthfeel and some fruity esters that end in a nice, dry finish.
10. Wicked Weed Brewing Angel of Darkness (97)
Dark cherry and blackberry are at the forefront along with blueberry and currant. Wine-like esters accent the tartness and tannins, and the toasted richness suggests a darker base beer. Strong nuttiness, with some earthy complexity. A touch of alcohol warmth and phenol qualities.





GABF Member Pre-Sale August 1!

http://www.greatamericanbeerfestival.com/tickets/purchase-tickets/?utm_source=informz&utm_medium=email&utm_campaign=default

There is a limit of four (4) tickets per session per ticket buyer for the General Sessions. For the Members Only Session, the ticket limit is two (2) tickets per member number.

American Homebrewers Association and Brewers Association members will receive a personal offer code to use in the pre-sale.

You must purchase a membership in the [American Homebrewers Association](#) or [Brewers Association](#) by July 23, 11:59 p.m. PDT, to be eligible for the member pre-sale.



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5 Tips To Brew on a Budget

Edited from Beer and Brewing by Dave Carpenter July 18, 2017

https://beerandbrewing.com/5-ways-to-brew-on-a-budget/?utm_medium=email&utm_campaign=editorial&utm_source=autopilot&utm_content=5-ways-to-budget-brew&utm_term=072017-edit

Reuse your yeast

This is one of the easiest and most straightforward ways to save money. Liquid yeast costs anywhere from \$6 to \$10 per packet, but if you plan your homebrewing schedule in such a way that you can reuse yeast, the savings add up quickly. This is an especially good idea for those who tend to work with just one or two yeast strains.

Brew all-grain

Yes, going all-grain does mean acquiring some special homebrew equipment you may not already have, but the savings from batch-to-batch can be significant. The malt bill for an all-grain recipe formulated at 70 percent efficiency might cost only half what the equivalent amount of extract would.

Buy grain in bulk

Purchasing base malts by the sack (50 pounds for U.S. malts, 25 kilograms for European) gets your cost even lower after you've made the all-grain switch. Homebrew clubs often organize group purchases that can substantially reduce the cost of grain when compared to buying it one pound at a time.

Buy last year's hops in bulk

Hops are harvested once a year, and every summer, suppliers have to clean out the old stock to make room for the new. As long as your retailer stores hops properly (refrigerated and nitrogen-flushed or vacuum sealed), last year's model is essentially as good as this year's. Some hops store better than others, so be sure to research the varieties you plan to buy.

Make session beer

It should go without saying, but a 5 percent ABV Irish stout requires less malt and fewer hops than a 12 percent ABV Russian imperial stout. High gravity homebrewing certainly has its place in a budget-friendly brewhouse, but remember that the slimmer the recipe, the easier it will be on your wallet.

