

Next club meeting

HVHB February 8 8:00 pm Hudson Ale Works

Hudson Ale Works

8:00 pm

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

17 Milton Ave, Highland, NY 12528

(Second Wednesday of the month)

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

Upcoming EVENTS on page 2



Hudson Ale Works

We plan on eating at [Underground Coffee and Ales](#) across the street. Small but amazing tap selection 74 Vineyard Ave, Highland, NY 12528 Contact pmetty@yahoo.com if you plan to dine before the meeting

Minutes of January club meeting at HalfTime By Hilon Potter

Call to order at 8:15 at HalfTime

New attendees that Ian brought from Blue Collar, Kevin, Jeff, and Frank

Treasury report \$337.46 went out, \$13.29 came in. Our current balance is \$3774.03

Competition update

Plans underway, has been announced with more drop off points

Notes have been sent out to potential judges and stewards

Brian has more potential sponsors than last year. BYO magazine has offered a discount to the club is we have enough sign up (10) if you're interested contact Brian.

Web site needs to fix the member sign up and cost (\$30/year).

The Home Brew Alley competition is open for submissions and judges to sign up. This is a large competition usually 700+

The Green Mountain Mashers competition is in May and should be open soon

Tom Folster provided feedback on the Catskill Brew Club meeting he attended.

There was a short discussion on the two articles posted the Facebook page. One was on conditioning grain by spraying it with water before milling it. The second was on a experiment comparing different roller mill settings related to OG.

There was a mention of the new Popup Brew Pub at the CIA.

Beers tasted

- #1 Irish Red from John, extract, lots of speciality grains, bottle conditioned, about 5%ABV
- #2 Smithwicks Irish Red donated by HalfTime
- #3 Brown Ale from Rich
- #4 Barleywine from Josh
- #5 Founders IPA Clone from Rich
- #6 T.O.R.I.S. the Tyrant by Hoppin' Frog Brewery from HalfTime

Our club's Competition day is March 11th, 2017

The Burlington Vermont competition in 2017 will be held on May 6, 2017. www.mashers.org

BJCP Exam is set for Sept. 2017

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):

February 10-12,2017	Homebrew Alley at the Alewife in Long Island City Queens
March 11, 2017	Club 2017 competition
May 6, 2017	Burlington VT Competition
May 6, 2017	Big Brew Day
September 2017	BJCP Exam sponsored by HVHB

2017 meetings

<u>Date</u>	<u>Location</u>
February 8	Hudson Ale Works, Highland
March 8	
April 12	
May 10	
June 14	
July 12	
August 9	
September 13	
October 11	
November 8	Anniversary dinner
December 13	

Upcoming Beer of the Month (with 2015 style guideline identifiers)

February	20A. American Porter
March	16C. Tropical Stout Stout
April	27. HISTORICAL BEER
May	22A. Double IPA
June	26C. Belgian Tripel
July	17D. English Barleywine
August	4C. Helles Bock
September	9C. Baltic Porter
October	24C. Bière de Garde
November (anniversary party)	26D. Belgian Dark Strong Ale
December	17C. Wee Heavy

20A. American Porter

Overall Impression: A substantial, malty dark beer with a complex and flavorful dark malt character.

Aroma: Medium-light to medium-strong dark malt aroma, often with a lightly burnt character. Optionally may also show some additional malt character in support (grainy, bready, toffee-like, caramelly, chocolate, coffee, rich, and/or sweet). Hop aroma low to high, often with a resinous, earthy, or floral character. May be dry-hopped. Fruity esters are moderate to none.

Appearance: Medium brown to very dark brown, often with ruby- or garnet-like highlights. Can approach black in color. Clarity may be difficult to discern in such a dark beer, but when not opaque will be clear (particularly when held up to the light). Full, tan-colored head with moderately good head retention.

Flavor: Moderately strong malt flavor usually features a lightly burnt malt character (and sometimes chocolate and/or coffee flavors) with a bit of grainy, dark malt dryness in the finish. Overall flavor may finish from dry to medium-sweet. May have a sharp character from dark roasted grains, but should not be overly acrid, burnt or harsh. Medium to high bitterness, which can be accentuated by the dark malt. Hop flavor can vary from low to high with a resinous, earthy, or floral character, and balances the dark malt flavors. The dark malt and hops should not clash. Dry-hopped versions may have a resinous flavor. Fruity esters moderate to none.

Mouthfeel: Medium to medium-full body. Moderately low to moderately high carbonation. Stronger versions may have a slight alcohol warmth. May have a slight astringency from dark malts, although this character should not be strong.

Comments: Although a rather broad style open to brewer interpretation. Dark malt intensity and flavor can vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an "American" or "British" character.

History: A stronger, more aggressive version of pre-prohibition porters and/or English porters developed in the modern craft beer era. Historical versions existed, particularly on the US East Coast, some of which are still being produced (see the Historical Beer, Pre-Prohibition Porter). This style describes the modern craft version.

Characteristic Ingredients: May contain several malts, prominently dark malts, which often include black malt (chocolate malt is also often used). American hops typically used for bittering, but US or UK finishing hops can be used; a clashing citrus quality is generally undesirable. Ale yeast can either be clean US versions or characterful English varieties.

Style Comparison: More bitter and often stronger with more dark malt qualities and dryness than English Porters or Pre-Prohibition Porters. Less strong and assertive than American Stouts.

Vital Statistics:

	OG: 1.050 – 1.070
IBUs: 25 – 50	FG: 1.012 – 1.018
SRM: 22 – 40	ABV: 4.8 – 6.5%

Commercial Examples: Anchor Porter, Boulevard Bully! Porter, Deschutes Black Butte Porter, Founders Porter, Great Lakes Edmund Fitzgerald Porter, Smuttynose Robust Porter, Sierra Nevada Porter

Tags: standard-strength, dark-color, top-fermented, north-america, craft-style, porter-family, bitter, roasty, hoppy

Download CIA Course on Beer and Food



(The Culinary Institute of America)

The Culinary Institute of America is proud to promote the [CraftBeer.com Beer & Food Course](#), brought to us from the Brewers Association and CIA graduate Adam Dulye. This comprehensive online program features engaging educational videos, an extraordinary knowledge of beer and food pairing and resourceful demonstrations on how to expertly present craft beer. Don't miss it! Available now at [ciaprochef.com/beerandfood](#).

What Is a Farmhouse Ale?



<http://vinepair.com/wine-blog/what-is-a-farmhouse-ale/>

Nick Hines Published: January 4, 2017

Working on the farm isn't what it used to be, what with all of the fancy newfangled industrial equipment and commercial-sized plots of land. Drinking like you're on the farm, however, is still possible, thanks to farmhouse ales.

A farmhouse ale is not a single style of beer. It's actually a broader category of styles. It can be a [saison](#), bière de garde, gueuze, or sahti. In general, a beer that falls under the farmhouse ale designation will have a bit of a funky flavor, kind of like wet hay or earth. It will also be tart, like an unripened strawberry, and leave your mouth crisp and dry. Other than that, the possibilities are endless.

When Phil Markowski, current brewmaster at Two Roads Brewing and author of "Farmhouse Ales," asked Belgian brewers to define the style, [he was told](#) it should be something that's dry, but not too dry, a brew for the season, and something special. Not exactly style-defining characteristics, but that's part of what makes farmhouse beers so fun; you don't always know what you're going to get.

The variety in farmhouse ales comes from the hard truth of what farming life used to be like. Farmhouse ales are traditional summer beers in France and Belgium that were made in the winter and drunk throughout crop planting, maintenance, and harvest. Beers were given to seasonal workers who tended the crops, or the "saisonniers" in French, so it wasn't made with top-shelf ingredients people sought out. It was made with natural yeast and the leftover crops that didn't make it to market the previous year.

Over time, war and shifting ownership of land split the homeland of farmhouse ales. Two primary styles stole the show: The Belgians stuck with saison, which means "season" in French, for its hoppy, crisp, tart, and sessionable qualities. The French brewed more bière de garde, which means "beer to keep" in French, and it's got more earthy, funky, and slightly sweet flavors.

When the farm life stopped being as popular, people stopped drinking as many farmhouse ales. The style could have been lost, but the craft beer movement saved it. Today, craft breweries have revitalized and updated the style for the new beer crowd: city dwellers looking for something they haven't tried before. While modern farmhouse beer isn't brewed for the benefit of seasonal workers on the farm, the taste is enough to make you reminisce about a simpler time on a hot summer day, no matter where you drink it. The variability in the style means you don't always get what you want, but if you try sometimes, you'll find the style you need.

Past Its Prime? Vintage Beer Warning Signs

[Patrick Dawson](#) published for [Craft Beer & Brewing](#) Published: 2015-07-25

CRAFT Beer & Brewing Magazine

https://beerandbrewing.com/VZ_4sx4AABEMk8MN/article/past-its-prime-vintage-beer-warning-signs

Chances are if you're reading this, you have a beer cellar. Aging beer is all the rage right now as people are not only exposed to many more styles, but also as they learn exactly what their palates prefer. But, as eager cellarers start to wade in, it's all too easy to fall into various traps. And one of the most common is "older is better." It's important to remember that eventually, all cellarable beers will succumb to the tide of time. Okay, an exception might be made for vintage greats such as Thomas Hardy's and Cantillon, which have yet to hit the wall, but there's nothing worse than drinking a beer that's sat patiently for years, only to discover that it's a shell of its former self.

It's easy enough to recognize a beer that's well past its prime with that first sip. Even non-beer drinkers can tell "old" when they taste it. However, having the ability to detect the indicative aged aspects before a beer heads downhill can pay dividends by enabling you to drink whatever stock you might have left in time and helping you learn where a beer's peak is for the next time. Consider the following warning signs.

Thinning Body

One of the worst things that can happen to an aging beer is the thinning of its body. Over time, oxidation will reduce a beer's sugars. As these sugars are oxidized, the by-products adhere to the malt proteins, eventually causing them to fall out of suspension, resulting in thinning. Many cellar-worthy styles (e.g., barleywines, imperial stouts) rely on a malty body to let their maturing flavors shine, and once this base is gone, the beer can become dull and muted.

Brett-Derived Medicinal Flavors

Many American breweries are just now jumping on the *Brettanomyces* bandwagon. *Brett* has wonderful advantages for cellaring: it is a fantastic oxygen scavenger (lowering oxidative effects) and creates a bevy of unique acids that over time can lead to the formation of the tropical fruit-like esters. However, *Brett* also has the ability to synthesize traditional Belgian yeast phenols (clove, pepper) into 4-ethylphenol (4-EP), a unique phenol responsible for both funky (horse sweat, barnyard) and plasticity/medicinal flavors. This synthesis can occur even in the *Bretty*-classic Orval, which begins to exhibit these characteristics after about three years. Once formed, these compounds are relatively stable so, if a young *Brett* beer acquires the dreaded medicinal flavor, it's time to drink up or move on.

Stale Oxidation Flavor

Stale oxidation flavor is the biggie to look out for in your aging beer. While many of the great flavors (e.g., sherry, amaretto, dried fruits) found in vintage beer are due to oxidation, it's also responsible for the dreaded "stale" flavor, often described as cardboard. And while you may not regularly eat cardboard, it's easy to detect (just think stale bread). Most oxidative flavors are age-stable, so once they appear, they're going to stick around. And sadly, once they've developed to a substantial degree, there's no turning back.

Flatness

As a beer rests in the cellar, the bottle closure—be it cap, cork, or swing top—will very slowly

leak minute amounts of carbonation. Given enough time, a beer will eventually become flat. Much of this comes down to the closure type (caps are generally the most secure, with corks close behind, and swing tops being a distant third), but it also depends on a brewery's bottling practices. A cellar's humidity can also speed this process if it's low enough to dry out corks (below about 55 percent). Carbonation is a critical component to all beers, and once gone or significantly reduced, its absence can ruin an otherwise great beer.

Yeast Autolysis

Any beer that has been bottle-conditioned or not filtered prior to bottling will end up with some yeast in the bottle. Over time, a combination of alcohol, acidity, and temperature breaks down the yeast's cell walls, a process called autolysis. Depending on conditions, this can take anywhere from one to twenty years, but the resulting yeast guts that spill into the beer create a variety of "meaty" flavors. In dark-roasted beers, the flavor is something akin to blood, while amber-colored barleywine-style ales suggest soy sauce. Conversely, light-colored beers such as saisons and lambics take on hints of roasted nuts. In tiny doses, these facets can add complexity to a vintage beer, but be on alert if they begin to appear so you don't end up with an expensive bottle of teriyaki sauce.

Fading Beery Flavors

The quintessential flavors in a beer are those of malt and hops. A young beer should have these in spades, but the unavoidable consequences of an aging beer are when the maltiness slowly tightens and hoppiness (bitterness, aroma, taste) begins to fade. Many beers depend on these flavors to make them what they are, and once they are gone, the resulting beer becomes a boring one-trick pony. The hoppiness of American barleywines is a classic example, as many of them are essentially Double IPAs (DIPAs) with some caramel malt flavor. As the hoppiness starts to fade in these beers, it's time to consider whether they have what it takes to make it much further.

Acetaldehyde Formation

Essentially, acetaldehyde is present in all beer, although usually at low enough levels not to be detectable. In higher amounts, a green apple flavor will emerge. Typically found in beers served too young (hence the name "green beer"), acetaldehyde is created during primary fermentation before being converted to alcohol during the conditioning phase. However, in an aging beer, the right combination of ingredients can sometimes lead to alcohol oxidizing back into acetaldehyde, a generally unpleasant circumstance. Even worse, in a "wild" beer with a variety of micro biota, this acetaldehyde can then be reduced into acetic acid (vinegar). Watch out for 'dem green apples.

Again, it's important to remember that cellared beers will age—gracefully for a while, perhaps, but less gracefully as time goes by. As Adam Avery suggests in ["8 Tips for Successful Cellaring,"](#) if you think a beer is good for cellaring, put away a case (or at least several bottles). Every once in a while, drink a bottle. If you detect any of the warning signs I've mentioned, it's time to decide whether to drink up your stock or let it go a little longer.

Class of 2016: Best New Breweries in the US in the Northeast

The BeerAdvocate logo, featuring the word "Beer" in orange and "advocate" in white on a black background.

[Feature](#) by [BeerAdvocate staff](#) | Jan 2017 | [Issue #120](#) – Excerpted from <https://www.beeradvocate.com/mag/14961/class-of-2016-34-of-the-best-new-breweries-in-the-us/>

[River Roost Brewery](#)

White River Junction, Vermont | Opened: February 2016

Most Vermont stops along New England's beer trail are found within a 45-minute drive from Burlington. River Roost's Mark Babson is expanding that radius to the village of White River Junction in Hartford. As owner and brewmaster, Babson is a one-man band assembling a quiver of hoppy styles with his 10-barrel brewhouse—standouts include Glimpse DIPA and Martian Moon House IPA. An alum of Magic Hat, Babson considers commercial tutelage a prerequisite to opening a brewery. But as his experience grew, so did his desire to branch off. "I got into [brewing] so that I could make my own beer and not have to crank out the same thing every day," he shrugs. What's next? More hoppy beer for sure, but he winks and adds that he has several long fermentation projects tucked away in oak barrels. [Benjamin Whitney]

[Foam Brewers](#)

Burlington, Vermont | Opened: April 2016

Stumble into a retrofitted 19th-century timber plant on Burlington's waterfront and you're likely to find three things: a gangly mustached man with rubber boots, pungent wort emitting steam from a 7-barrel brewhouse, and raucous '90s alt music that serves as inspiration for the DIPAs Built To Spill and Pavement. The man behind the mustache is Todd Haire, a 20-year craft veteran and brewmaster of Vermont's most recent obsession—Foam Brewers. Haire, together with four co-owners, is building an ambitious portfolio of hoppy ales, Saisons, and mixed-culture sours. Just nine months after opening, patrons are already demanding increased volume and distribution. But Haire is keeping his head down. "Our focus will be on having the quality and control of everything we do within these four walls. Ultimately, that's what we are driving to do." [Benjamin Whitney]

[Foulmouthed Brewing Co.](#)

Portland, Maine | Opened: June 2016

Craig and Julia Dilger brought Foulmouthed Brewing to South Portland, Maine, to pour an eclectic mix of brews into one of America's best beer cities. You won't find flagships on Foulmouthed's six ever-changing tap lines. "[Our] experimental brewing philosophy ... has led us to produce over 25 unique beers in our first few months of operation," says Craig Dilger. One standout is their take on a wheat Saison named Iron Goddess, brewed with honey and tea. For 2017, "we just started our barrel-aging and bottling program and are planning to set up a solera array for blending Brett Saisons," Craig Dilger says. "But for now we are draft-only, serving the vast majority of our beer right over the bar in the brewpub." [Matt Osgood]

[Suarez Family Brewery](#)

Livingston, New York | Opened: June 2016

A few months before the birth of their first child, Dan Suarez (of Hill Farmstead) and Taylor Cocalis Suarez opened their highly anticipated "mom-and-pop production brewery," which has quickly emerged as a standout. With a focused approach that "emphasizes attention to detail as it pertains to brewing process and technique," Dan Suarez groups the beers into three categories: unfiltered lagers (Palatine Pils); bright and flavorful low-alcohol ales (Walk, Don't

Run, a hoppy Blonde); and “country beers,” oak-aged Saisons and farmhouse ales of mixed fermentation, utilizing locally grown grains (Triangular Nature, driven by *Brettanomyces*, brewed with raw buckwheat, and matured briefly in wine barrels). A visit to the charming tasting room is the surest bet to find these releases, though the brewery also self-distributes as far as Troy and New York City. [Niko Krommydas]

[Exhibit 'A' Brewing Co.](#)

Framingham, Massachusetts | Opened: August 2016

Matthew Steinberg has brewed beer across Massachusetts as a veteran of Mayflower, High Horse, and Blatant. Now, as co-founder and brewmaster at Exhibit 'A,' Steinberg collaborates with nearby Valley Malt to customize the grains for each brew, giving him “enormous freedom and creative control.” From what was formerly the Jack’s Abby brewery, Steinberg cranks out drinkable brews like The Cat’s Meow IPA with Citra, Mosaic, and El Dorado hops, and Goody Two Shoes, a traditional Kölsch “with a little modern twist.” Next up for Steinberg is a sour program, a whiskey barrel-aged Barleywine, and a series called the Mindset Project, in which “we explore hops and malt within the Pale Ale style.” [Matt Osgood]

[Brewport Brewing Co.](#)

Bridgeport, Connecticut | Opened: August 2016

A dedication to brewing history sets Brewport apart from its peers nationwide. Brewmaster Jeff Browning has been an amateur beer historian since he collected cans in the 1970s, and mixes in pre-Prohibition beer recipes along with his own new creations at this sprawling brewpub that also features brick oven pizza. Browning says the 10,000-batch sheets he’s acquired from regional breweries of yesteryear are often lovingly detailed, down to the pre-brewing room temperature. Some predate the “new” fresh-hopped New England-style IPA by more than 100 years. “The current atmosphere in craft brewing in New England is actually similar beer-wise to what was being brewed back then,” he says. “Now we get to experience history one beer at a time.” [Will Siss]

[Interboro Spirits & Ales](#)

Brooklyn, New York | Opened: August 2016

In a former woodworking shop in East Williamsburg, Brooklyn, Jesse Ferguson (of New Jersey’s Carton Brewing and Brooklyn’s Other Half) and Laura Dierks have built Interboro Spirits & Ales, New York City’s first combined brewery and distillery. Both helmed by Ferguson, the 30-barrel brewing system is mere feet (or fingertips) away from the 240-gallon still. The brewery focuses on hashtag-inducing hop-forward ales, many with hip-hop-inspired names like La Dee Da Dee and The Next Episode. Ferguson hopes Interboro will “break down the arbitrary barriers that have been set up between beer and spirits.” Expect future projects like a Saison and a gin derived from the same mash and infused with identical botanicals, apéritifs flavored with different hop varieties, and a Barleywine aged in barrels that previously matured a rye whiskey. [Niko Krommydas]

[Industrial Arts Brewing Co.](#)

Garnerville, New York | Opened: August 2016

Former Peekskill Brewery and Ithaca Beer Co. brewmaster Jeff “Chief” O’Neil branched out on his own for this spanking new Hudson Valley facility in the historic Garnerville Arts & Industrial Center. The brewery’s stunning pre-Civil War brick exterior is juxtaposed by O’Neil’s tricked-out, fully automated brewhouse—a shiny, custom-built 25-hectoliter number from Germany’s BrauKon. O’Neil uses it to make a variety of hop-forward beers including his flagship Tools of the Trade Extra Pale Ale, the sessionable Safety Glasses IPA, and the rotating-hop series State of the Art Double IPA. Industrial Arts currently distributes drafts throughout the entirety of the Empire State and will roll out 16-ounce tallboy cans of its crushable hoppy ales in the coming months. [Justin Kennedy]

The Domestication of Beer Yeast



American
Homebrewers Association

By John Moorhead, AHA Competition Coordinator

https://www.homebrewersassociation.org/how-to-brew/domestication-beer-yeast/?utm_source=Informz&utm_medium=Email&utm_campaign=What%27s+Brewing&_zs=s0P9F1&_zI=OCgX3

Farmers know that if they want to increase crop yields, they need to breed their best-performing plants. The same goes for cattle ranchers who breed their largest cows with their biggest bulls. This holds true for pets, livestock, crops, and... brewer's yeast.

Microorganisms can also be selectively bred. Humans have exploited the capacity of yeasts to ferment food and drink for centuries, and archaeologists and historians have argued that early craftsmen may have unknowingly selected for yeast strains that give beer its foamy, boozy power.

According to research published in the scientific journal *Cell* in September 2016, humans have been domesticating beer yeast since the 16th century. That means we had been breeding yeast for desirable beer characteristics for over a century before scientists discovered microbes in the middle of the 17th century.

Steven Maere of the University of Ghent and Kevin Verstrepen of the University of Leuven, both in Belgium, and their colleagues have been studying the genomes of culinary yeast species. Given that humans started brewing beer around 5,000 years ago in ancient Egypt, western Iran and northern China, the researchers expected that ancestors of modern brewing yeasts would date back thousands of years.

Instead, the team estimates that humans domesticated beer yeasts starting in the 16th century, coinciding with a period in Europe when beer-making moved from homes to pubs. And as brewers moved around Europe and to the New World, they took their yeasts with them. For example, US ale yeasts are closely related to British strains.

Today's brewers have intimate knowledge of yeast, and they choose strains that improve their product and impart particular flavors. Until the work of Robert Hooke and Antoni van Leeuwenhoek, who identified microscopic organisms in the middle of the 17th century, followed by Louis Pasteur's discovery of yeast's connection to fermentation in the 19th century (prior to that, many believed fermentation to be a magical process sometimes referred to as *Godisgood*), nobody knew microorganisms existed.

However, brewers used a technique called "backslopping" in which part of an old batch of beer—yeast and all—was used to inoculate a new batch. Brewers took from a batch of beer they liked and continued using it, not realizing they were fine tuning favorable yeast strains to their liking, effectively domesticating them. Maere and Verstrepen suspected that regular backslopping would have caused yeasts to develop traits that helped them thrive in human environments but struggle to survive in the wild.

Working with a team from White Labs, the researchers analyzed the genomes of 157 different strains of yeast used to make beer, wine, spirits, bread and bioethanol. The process by which brewers have chosen specific yeast strains over time has caused brewer's yeast to grow more distinct from its feral cousins than have microbes used for other commercial fermentations. Two major lineages of beer yeast were identified, one of which had been domesticated from wild

The beer yeasts showed signs of human influence—they've become quite dependent on brewing to survive, with many strains losing their ability to reproduce sexually. This is important because, during times of trouble, yeasts send sturdy spores out into the world to find somewhere to continue their genes.

Beer yeasts have lost the genes for sex and have instead put their energy into beer. Many strains that had lost their genes for sex maintained multiple copies of genes that allow them to grow on wort sugars. The yeasts used for other fermentation drinks, like wine and spirits, have more in common with related lineages and show that they continue to frequently mix with wild strains.

"We compare [yeasts used for wine or sake] to cats, while beer [yeast strains] are really more like dogs," Verstrepen laughs in an audio clip of the study. "Beer is made all year, and so these yeasts are fed all year, they're really quite spoiled, and they wouldn't stand a chance outside."

And wine yeasts have to survive in an environment without human help. Yeasts for wine arrive on grape skins but only are necessary for a brief period of the winemaking process. These wine strains may come and go as they please, while beer yeasts have been intentionally trained for our pleasure.

So what does this all mean for Maere, Verstrepen and their teams? They are trying to make better beer yeast just by breeding. And while the team of researchers owes a lot to brewers who have trained yeasts to make better beer, they now know which genes create specific traits and can begin combining properties of one yeast with those of another to make entirely new yeast strains that deliver what the consumer wants.

Big Brew for National Homebrew Day

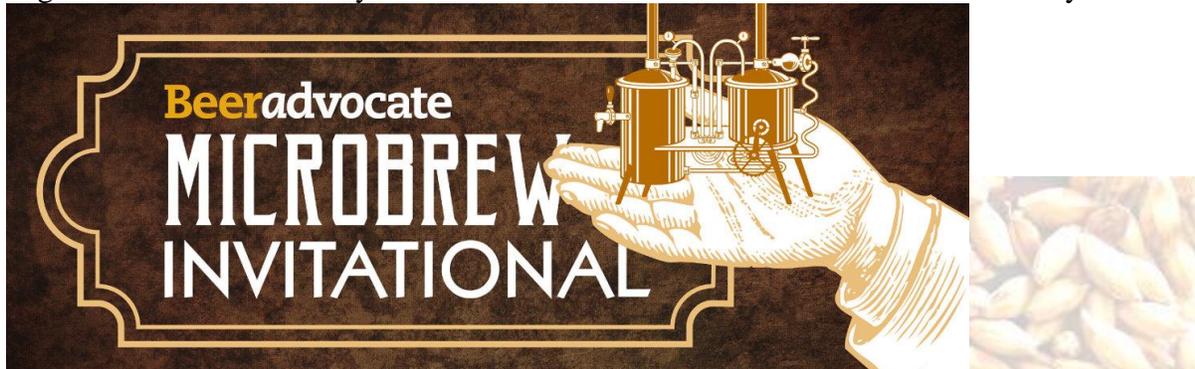
May 6, 2017

Celebrate National Homebrew Day

In 1988, May 7 was announced before Congress as National Homebrew Day. The American Homebrewers Association (AHA) created AHA Big Brew as an annual event to celebrate National Homebrew Day around the world. AHA Big Brew is held each year on the first Saturday in May.

Anyone, even homebrew shops, can host and register a Big Brew event, so invite your friends and family, gather around the brew kettle and join in the global celebration of the greatest hobby there is—homebrewing!

AHA has not finalized the final 2017 Official Recipes as of February 24, 2017.



microbrewery [noun]

a brewery that produces less than 15,000 barrels (465,000 gallons) of beer per year.

Join us June 2-3, 2017 in Boston, Mass. for over 250 beers, ciders, meads, kombuchas and sakes as we celebrate old-school, small-batch brewing. Check out the growing lineup: <https://www.beeradvocate.com/micro/beer/>

Tickets are on sale now: <https://www.beeradvocate.com/micro/tickets/>

On Facebook? Invite your friends:

<https://www.facebook.com/events/320486118334191/>

National Homebrew Competition Registration HAS STARTED

Window to Apply: January 30 – February 5

The window to apply for the 2017 National Homebrew Competition is **January 30 through February 5**. The time or date you submit an application has no influence on acceptance of entries into the competition.

Registration is open to AHA members only. If you are not an [AHA member](#) or if your membership has expired and you want to compete, [join today!](#)

<https://www.homebrewersassociation.org/national-homebrew-competition/>