

Hudson Valley Homebrewers, Inc.

Established 1989

Incorporated 1994

Volume 27, Number 3

March 2017

www.hvhomebrewers.com

Next club meeting

HVHB March 8

8:00 pm

Brown Derby

Brown Derby

8:00 pm

www.brownnderbynewyork.com

96 Main Street Poughkeepsie, NY 12601

(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 3



Minutes of February club meeting at Hudson Ale Works Dann Gavaletz

February 8, 2017 Hudson Valley Home Brewers meeting was held at Hudson Ale Works in Highland. The meeting was called to order at about 8:20PM. 20 people attended the meeting. First time attendees included: Fred, Richard, Justin, Ben and Kevin

Josh Youngman had a triangle test with light lager. Data was not significant. More information on triangle tests and statistics can be found at Brulosophy.com website
https://www.experimentalbrew.com/experiments/about_triangle_testing

"Triangle testing is a cornerstone of beer evaluation. In the world of sensory science it is considered a difference test. The taster is given no guidance about what's different. He or she is just handed three samples and asked which two are the same."

Beers Tasted

Beer 1-Kevin-Winter ale

Beer 2-Eric-IPA

Beer 3-Rich-Porter-Founder's clone

Beer 4-Rob-Porter-Anchor clone-same beer as a year ago

Beer 5-Kevin-Strong ale

Beer Basket Program

Hilon Potter and Rob Cohen are making beer baskets for a fund raiser Respite program. The respite program is open to families of all faiths. It is located at The Lutheran Care Center, 965 Dutchess Turnpike in Poughkeepsie. A link describing the program is

<https://firstlutheranpok.org/wp-content/uploads/2016/10/Worship-Respite-Care-Brochure-A.pdf-August-2016>

The program is supported via a state grant and by local churches. In February, the church that Hilon Potter and Rob Cohen attend, held a Valentine's Day Brunch to raise money for the program. The brunch raised \$1600 and is being partially matched by a grant from Thrivent so a total of about \$2500 will go towards the program. The money from local churches is very important since the money from NY can only be used for certain things. Local churches need to supplement the program.

As an experiment, Rob Cohen (with beer and wine donations from Josh Youngman and Hilon Potter), put together baskets for the program to raffle off. The "Beer Baskets" were very popular. Each basket earned about \$65. This program offers HomeBrewers a way to help the community with their craft. Contract either Rob or Hilon them if you'd like to donate.

Volunteers needed

President Dann Gavaletz noted that the Club needs volunteers for club events. If we don't get volunteers to run the events, then the events will not happen. Dann enumerated the events that need leaders:

Club picnic, Apple picking/pressing, Learn to Brew day, beer style of the month (get beers from HalfTime and/or present on style).

Tom Folster volunteered to organize and host National Homebrew Day.

Monica Metty and Nicole Gavaletz volunteered to organize the Cub Anniversary party.

Rob Cohen and Josh Youngman are working on cider pressing equipment.

Treasurer's report

Membership-35 Members

\$213.52 in; \$35.36 out; \$3952.19 balance

Competition

Competition update: Club members were encouraged to enter their beers, help with sorting (contact Eric Wassmuth), be a judge or steward.

Looking for a steward coordinator

Prizes-Brian has acquired many wonderful prizes and the club is very thankful.

Raffle-\$23 to club/\$23 to Rob Cohen.

6-gallon PET carboy auctioned to Rich \$20

CIA has some events coming up. Check them out.

Hudson Ale Works (HAW) owners/brewers Neil and Josh provided a tour of the facility and poured their excellent beers for the club throughout the night. Thanks to HAW for their spectacular hospitality. If you missed the meeting, please find some time to get to HAW and try their beers and see the beautiful tasting room.

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):

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

<u>Date</u>	<u>Location</u>
March 8	16C Tropical Stout
April 12	27 Historical Beer
May 10	22 Double IPA
June 14	26C Belgian Tripel
July 12	17D English Barleywine
August 9	4C Helles Bock
Sept 13	9C Baltic Porter
Oct 11	24C Biere de Garde
Nov TBD	26D BDSA Anniversary Party-TBD
Dec 13	17C Wee Heavy

March 2017 Beer of the Month

16C. Tropical Stout

Overall Impression: A very dark, sweet, fruity, moderately strong ale with smooth roasty flavors without a burnt harshness.

Aroma: Sweetness evident, moderate to high intensity. Roasted grain aromas moderate to high, and can have coffee or chocolate notes. Fruitiness medium to high. May have a molasses, licorice, dried fruit, and/or vinous aromatics. Stronger versions can have a subtle clean aroma of alcohol. Hop aroma low to none. Diacetyl low to none.

Appearance: Very deep brown to black in color. Clarity usually obscured by deep color (if not opaque, should be clear). Large tan to brown head with good retention.

Flavor: Quite sweet with a smooth dark grain flavors, and restrained bitterness. Roasted grain and malt character can be moderate to high with a smooth coffee or chocolate flavor, although the roast character is moderated in the balance by the sweet finish. Moderate to high fruity esters. Can have a sweet, dark rum-like quality. Little to no hop flavor. Medium-low to no diacetyl.

Mouthfeel: Medium-full to full body, often with a smooth, creamy character. May give a warming (but never hot) impression from alcohol presence. Moderate to moderately-high carbonation.

Comments: Sweetness levels can vary significantly. Surprisingly refreshing in a hot climate.

History: Originally high-gravity stouts brewed for tropical markets, became popular and imitated by local brewers often using local sugars and ingredients.

Characteristic Ingredients: Similar to a sweet stout, but with more gravity. Pale and dark roasted malts and grains. Hops mostly for bitterness. May use adjuncts and sugar to boost gravity. Typically made with warm-fermented lager yeast.

Style Comparison: Tastes like a scaled-up sweet stout with higher fruitiness. Similar to some Imperial Stouts without the high bitterness, strong/burnt roastiness, and late hops, and with lower alcohol. Much more sweet and less hoppy than American Stouts. Much sweeter and less bitter than the similar-gravity Export Stouts.

Vital Statistics: OG: 1.056 – 1.075

IBUs: 30 – 50 FG: 1.010 – 1.018

SRM: 30 – 40 ABV: 5.5 – 8.0%

Commercial Examples: ABC Extra Stout, Dragon Stout, Jamaica Stout, Lion Stout, Royal Extra Stout

Tags: high-strength, dark-color, top-fermented, british-isles, traditional-style, stout-family, malty, roasty, sweet



https://www.homebrewcon.org/news/homebrewcon-celebration/?utm_source=Informz&utm_medium=Email&utm_campaign=HBC

Get Ready: Registration Opens March 7

Registration for [Homebrew Con](#) is right around the corner: [**Tuesday, March 7 at 10:00 AM MT**](#). This year's conference will return to Minneapolis, whose downtown area is rich with parks, outdoor sculptures and of course, craft breweries!

First-Come, First-Served Registration

Registration for Homebrew Con will operate on a first-come, first-served basis when the [sale opens on March 7](#). Space is limited, so be sure to register early to ensure you don't miss out on the fun.

What You'll Need to Register

[Registration](#) is *only open to AHA members*. The registration system will verify membership based on the following two pieces of information associated with your membership account:



4th Annual International FastRack Speed Challenge Championships!

by [FastBrewing & WineMaking](#)

WHO WILL KNOCK Brandon off the podium this year? 3-2-1 FastRack!

Many fallen soldiers will be had as bottles be flyin' at this years 4rd Annual International FastRack Speed Challenge Championships during Homebrew Con in Minneapolis, MN

What Can You Win?

Participants will be chosen at the HomebrewCon and we'll be bringing back some winners from previous years. The fastest participants will win entry to FastRack Speed Challenge Championships taking place on Saturday at the HomebrewCon and a chance at a MASSIVE FastBrewing & WineMaking prize pack consisting of:

- 1 Brand New 14G Conical Fermenter (Check out [FastBrewing.com](#) in March for more info)
- 2 New Accessories – Hop Filter & Stainless Steel Thermowell
- [FastFerment Thermometer, Sample Port and Stand](#)
- [1 Set of FastRack24 and FastRack12](#)
- [1 Set of 12oz Beer FastLabels](#)
- [1 Set of 22oz Bomber/Wine FastLabels](#)
- PLUS, automatic entry into the 2018 [National Homebrew Conference \(Homebrew Con\)](#)

How Can you Get in on the Action?

Anyone can participate!

It's the 4th year of the competition and homebrew enthusiasts are gearing up to find the World's "Fastest Hands"! This challenge is open to any homebrew club, retail store or event that hosts a Speed Challenge. Following the event, you must submit the three fastest times to [FastBrewing](#) as entry into the international competition. This past year we expanded the chance at the World's "Fastest Hands" overseas.

Speed Challenges bring an exciting element to your event with some friendly competition. Also, with the chance to win many valuable products and entry to Homebrew Con, you will undoubtedly draw a crowd.

The Champ

Brandon Kessler is the reigning champ for the 2nd year in a row and is looking for some challengers. He'll be at the Homebrew Con and we hope you will too!

Unlock the Secrets of New England–Style IPAs

There are six characteristics that help distinguish New England IPAs from other IPAs:

- Higher protein malts, such as wheat and oats, in the grist
- Use of contemporary, fruit-forward hops varietals
- Restrained bitterness from fewer kettle-hops additions and higher whirlpool-hops rates
- Adjusted water chemistry to favor higher chloride levels than typical for IPAs
- Fermenting with a low-attenuating, low-flocculating, ester-forward yeast strain
- Unique dry-hopping techniques and schedules, including dry hopping during fermentation

Notice we didn't mention haziness or turbidity as a primary characteristic of the style—that's because we believe the appearance is simply a by-product of the way the beer is designed and brewed and shouldn't necessarily be considered a goal or benchmark for the style. [read more](#)

<https://beerandbrewing.com/1Sce4YbB4ooKQS0mc84GYq/article/unlock-the-secrets-of-new-england-style-ipas>

DRAFT

<http://draftmag.com/imperial-session-versions-of-beer-styles/#slide-1>

ABV primer: the over/under

In recent years, brewers have pushed the alcohol content envelope with imperialized versions of every style and session beers well under 5%. These dozen brews show that even if you think you know what to expect ABV-wise, you should probably still check the label.

Farmhouse

High: Pfriem Family Brewers' aptly named Super Saison clocks in at a substantial 9.5% and is released to warm stomachs during cold winter months.

Low: At just 2.9%, Jester King's Le Petit Prince is a modern example of low-octane Belgian table beers that can be enjoyed in quantity throughout a long meal.

IPA

High: Few brewers dip their toes into the extreme waters of triple IPAs; Rhinegeist Stryker flexes its muscles at 10.7% ABV, with citrusy hop levels to match.

Low: Packing for vacation? Grab your sunscreen and a sixpack of Evil Twin's Bikini Beer, an ultrasessionable 2.7% IPA.

Red ale

High: Ballast Point Tongue Buckler delivers a palate lashing dose of alcohol (10%) and bitterness (100+ IBUs).

Low: Three malts combine to create Sebago Runabout Red, a complex but easy-drinking amber that packs just a 4.4% punch.

Witbier

High: It's a good thing "imperial" is a part of Ten Ninety's Imperial Witbier name to warn you of its super-up 10.1% ABV.

Low: Freetail's Rye Wit nails the refreshing character that most drinkers seek in this Belgian style, coasting in at a manageable 4.9%.

Brown ale

High: Ale Asylum dials up the booziness on Pantheon brown ale to a noticeably warming 8.2%.

Low: Technically an English mild, Crown Brown slides into your gameday routine or post-work wind-down at a comfy 4.2%.

Cider

High: The "naughty" portion of 2 Towns Ciderhouse's Nice & Naughty cider might refer to its 10.5% ABV, spiced up with cinnamon, nutmeg, clove and honey.

Low: Easy Apple is Angry Orchard's first dedicated session cider, taking its ABV down to 4.2% from Crisp Apple's 5%.

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Beer Advocate

We've got more BeerAdvocate-hosted fests coming your way, so open up your calendars and save these dates!

BeerAdvocate Microbrew Invitational

On June 2-3 in Boston, Mass. we'll be celebrating old-school, small-batch brewing featuring beer, cider, mead, kombucha and sake from over 70 small producers. Tickets are on sale now!

Beer Meets Wood

Join us Saturday, September 23 in Portland, Maine as we celebrate some of the country's best brewers dedicated to the craft of maturing beer in wooden vessels. Sponsored by Allagash Brewing Company. Tickets go on sale Saturday, March 4.

Extreme Beer Fest: Los Angeles

The rumors are true. Extreme Beer Fest cometh to Los Angeles, Calif. on Saturday, December 9, 2017. Tickets go on sale Saturday, April 1.

For updates: <https://www.beeradvocate.com/community/forums/beeradvocate-events.35/>

Local Beersat Beer Advocate

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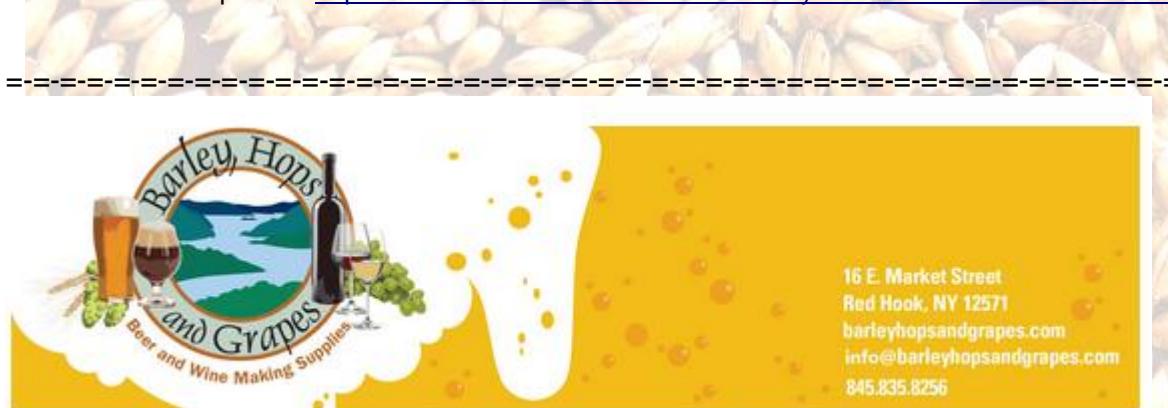
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SUAREZ NAMED TOP 10 IN THE WORLD!

Dan and Tay Suarez have a lot to be proud of these days. About 7 months ago they opened their new brewery on Route 9 in Clermont. Shortly thereafter, they had a new baby. Then, a couple weeks ago, RateBeer listed the [Best New Brewers in the World](#), with Suarez Family ranking #10 out of all of the breweries in the world that opened in 2016! And of course that leads to the [Best New Brewery](#) in New York award as well.

At their tap room , you can taste the Palatine Pils, which took a gold metal in the lager category. Also look for bottles of their "Country Beer" series of barrel aged beers. I can tell you from personal experience, they are worth seeking out! Look for another 100 bottle batch coming soon.

Local Beers

SLOOP BREWING NEW RELEASES

Chocolate Milk Baked

The fourth addition to Sloop's winter Baked line of stouts. A deep and full-bodied milk stout -- rested on cocoa nibs to infuse 100% authentic and 100% delicious chocolatey goodness.

Interstate IPA

Interstate IPA is a beer that showcases 100% Northeast malt with a typical northeast hop charge. The aroma is green and tropical while the hop flavor is pine and citrus. Interstate IPA brings local farming to your glass as it sources 100% of the grain from New York, Massachusetts and Connecticut.

Down Under Bomb

An IPA that uses hops exclusively from Australian/New Zealand Galaxy, Rakau, and Moueka. Aroma is tropical fruit skin and gooseberry. The flavor is ripe stone fruit and Big League Chew (bubble gum). Good Eye Mate. 6.5% abv

India Ink

India Ink Is a Black IPA brewed as a collaboration between Sloop Brewing and Graceland Tatoo. The beer combines the love that Sloop has for the IPA style and the appearance of opaque, dark tatoo ink that Graceland so famously is known for. The aroma is tropical, dank. The flavor is citrusy, pine with the slightest hint of roast from the dark grain. India Ink is the perfect balance between rugged appearance and artistic expression, just as the passion of brewing and craft of tattooing.

Money Bomb

An IPA collaboraration with Barrier Brewery. When two IPAs come together they get mashed up. We took hops from Barrier's famous Money IPA and Sloop's well known Juice Bomb and combined them to create Money Bomb. The aroma is smells of stonefruit and tropical hints, then the flavor finishes light and piney. This IPA is the result of two passionate New York breweries getting together bombin' straight cash.
<http://www.barrierbrewing.com/Site/HOME.html> (colaboration between juice bomb and thir money IPA)

Looking for something to do on Sundays? Hosted by David Chapman, Sunday Sessions at Sloop bring some of the Hudson Valley's best musicians, singers, and songwriters to the Sloop tasting room every week. 2 pm to 5 pm, every Sunday, and always free.

KEEGAN ALES ROLLS OUT A NEW IPA

In the summer of 2016 Keegan Ales brewed a bunch of different, single-release IPA's. One was brewed using only Citra hops. Tommy says "It was by far the local favorite. So we've decided to bring it back full-time on draft as well as in 12 pack bottles." It's new name...FUN. It should be on tap at the brewery and available the Hudson Valley bars and stores by mid February.

Also at Keegan Ales tap room February 26th from 3 to 5 PM, the 4th Annual Mac& Cheese Bake-Off is back. Both professionals and amateurs are welcome to compete (separate categories). Prizes awarded for Traditional and Exotic. This is a fund raiser for [Angel Food East](#), a not-for profit that delivers meals to the chronically ill throughout Ulster County. \$20 all you can eat, or \$10 for 5 tastings. The recipes from previous winners will be rotating through our specials menu throughout the month. For more info visit [keeganales.com](#) or call 845-853-4889

OLD KLAVERACK BREWERY LIMITED RELEASE

Erik Bells of Old Klaverack Brewing had a release party this past weekend for his limited release "Shut This Shit Down" imperial Red Ale. It's a big beer at 8.6% ABV with a malty backbone and a nice supporting hop bitterness. This beer is available on tap and in bottles only at the [OKB taphouse](#) 12 Main St Philmont, NY.

RIP VANWINKEL TO TAP BELGIAN DUBBEL

Head Brewer Colin Coan of Rip VanWinkel Brewery in Catskill, NY (at [Angela's Italian Bistro](#)) has plans for a new Belgian Dubbel. It will complement the existing tap line up that includes the Haymaker Belgian Stout and an ESB. You will see this new beer sometime in late March. And don't forget Thursday night is wing night at the restaurant, featuring 50 cent wings and \$7 pitchers!



5 Tips for Homebrewing Lager

<https://www.homebrewersassociation.org/how-to-brew/5-tips-homebrewing-lager/>
By Dave Carpenter Editor-in-chief of Zymurgy magazine

In case you haven't been paying attention, lager is back. Homebrewers and commercial craft brewers who had initially focused on ale have rediscovered the joys of cold fermentation and the diverse array of lager beer styles. Lager is not synonymous with mass-produced yellow fizz water (though that is one of many lager styles), and many who initially stayed away from these fun styles are starting to rediscover their allure.

Brewing a great lager does require that the brewer pay a little extra attention to technique, but it needn't be terribly complicated. Here are 5 tips that will improve your homebrewed lager, whether you're a seasoned veteran or a first-timer.

1) Pitch lots of yeast

Lagers ferment much colder than ales, typically in the neighborhood of 45–55°F (7–13°C). Like people, yeasts slow down when they get cold, which means you need more cells to accomplish the task at hand. Aim to **pitch about twice as much yeast** for a lager as you would for an ale

2) Pitch cold

It's common practice in homebrewing to pitch yeast into room temperature lager wort and then cool the fermentation to 45–55°F (7–13°C). But this technique is almost guaranteed to create unwanted esters, which are frowned upon in a great lager. If you pitch enough yeast, there's no reason to pitch warm. Use an appropriately sized pitch and go **straight into the cold temperature** your yeast strain prefers.

3) Consider accelerated fermentation

Pitching cold can mean longer fermentation, but there's a convenient trick to speed things along. Take regular gravity readings, and **boost the temperature** by 5° F (2.8° C) when your beer is about halfway to completion. If the wort has an original specific gravity (SG) of 1.050 (12.5° Plato) and you expect terminal gravity to be around 1.010 SG (2.5° P), then your lager yeast needs to chew through 40 specific gravity points (10° P) to get from point A to point B. Half of 40 SG (10° P) is 20 SG (5° P), which means you can raise the temperature when you measure a specific gravity of 1.030 (7.5° P). If you want to accelerate things even faster, consider using the fast lager fermentation schedule (*Editor's note: AHA members can access this seminar on the [Homebrew Con Presentations](#) page*) that Mike "Tasty" McDole presented at the 2016 [Homebrew Con](#).

4) Conduct a diacetyl rest

Lager fermentation is colder and much less aggressive than ale fermentation, which offers an opportunity for more diacetyl to remain in the finished beer (warmer temperatures promote diacetyl reduction). If you pitch enough yeast cells and conduct a healthy fermentation, then diacetyl is unlikely to be a problem, but there's an easy way to be certain. When fermentation nears its end, just **raise the temperature** to 60° F (16° C) and hold it there for a couple of days. That's it. It's cheap insurance, and it's virtually guaranteed to rid your lager of any remaining buttery diacetyl.

5) Be patient

The word *lager* comes from the German *lagern*, which means "to keep" or "to store." The etymology hints at the long, cold conditioning phase traditionally associated with these beer styles. Homebrewers who conduct accelerated fermentation schedules are often able to turn out great lagers in as little as two weeks, but there is no harm in waiting longer. In fact, patience is a virtue with these beers, and lagers are often better with some age. Keep your finished lagers cold, near the freezing point of water (32° F or 0° C) until you're ready to package them, and they'll happily wait for you. I usually aim for **about a week of lagering for every 10 points** (2.5° P) of original gravity. Thus, a 1.050 (12.5° P) lager would get about five weeks of cold storage. If you can carve out a brew day but are unsure when you'll get around to bottling or kegging, lager might be a great choice for you.

Cold-fermented beer is back, and with these 5 simple tips, you'll be well on your way to enjoying smooth, homebrewed Pilsner, bock, and IPL in no time.