

Next club meeting

**HVHB November 8**

**7:00 pm**

**American Legion**

**American Legion Post 1302 55 Overlook Road Poughkeepsie, NY 12603**

7:00 pm <== **EARLY this month**

(Second Wednesday of the month)

[www.arlingtonpost1302.com](http://www.arlingtonpost1302.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

**Upcoming EVENTS on page 3**



American Legion  
Overlook Road

## Minutes of October club meeting at Juan Murphy's

October 11, 2017 Hudson Valley Home Brewers meeting was held at Juan Murphy's outdoor garden in Poughkeepsie. We had a fire in a fire pit that helped to keep the chill away. Dann Gavaletz called the meeting to order just after 8:00 pm. About 20 people attended. The meeting started at 8:08 pm.



Photo courtesy of Juan Murphy's bar and restaurant

Justin Lomas poured the evening's beers:

Beer 1 - Phil Van Itallie brought his Saison. While it was similar to the base Tomato infused Saison, it was a different batch with a cup of fresh raspberries. Phil said that he used a Brew in a Bag production and bottle conditioning. It was about one month since brewing -- one week since bottling..

Beer 2 - Eric Wassmuth made a pilsner. He used 100% pils malt and a Chek pilsner yeast. After lagering for over three weeks, he used gelatin to clear the beer. He used hallertauren hops. The beer had an 4.6% ABV.

Beer 3 - Jonathan Fry brought a cherry week beer made with seeded cherries (real pits). Jon used a Pilsner wheat and got a 5.7-7.0 % ABV. He used six pounds of cherries that were pitted and crushed before adding to the secondary fermentation. Joh used peptic emzines (Campton Tablets) .

Beer 4 - Kevin Drozinski brought a pickled sour. The malts included five pounds of German Maris Otter and five pounds of pilsner. After a one minute boil, he held the mash tun at 150 degrees F for 54 hours followed by a 15 minute boil with hops and then added cucumbers for four days.

Beer 5 - Kevin Drozinski brought a pickled cherry sour. He did a kettle sours using probiotic pills for 18 hours but no heat (5 pills). He added three pounds of cherries for seven days.

Beer 6 - Josh Youngman brought a raspberry sour using a canned puree. He added multiple strains of lacto and brett. The beer has been aging for two years. Josh started with 50% wheat and 50% pilsner without any hops. While the beer was sour, Josh stressed that it was not a berliner weiss.

Beer 7 - Hilon Potter brought a Belgian Triple.

Treasurer Brian Jameson sent his monthly report stating that the club now has about \$7000. During the month of September, Amazon awarded the club \$35.55 for purchases made through the club Web site. One person paid dues through PayPal so that \$30 became \$28.83 after the \$1.17 PayPal fee. The club gained \$13 from the September 50-50.

Dann Gavaletz announced that the Wednesday November 8 meeting will be held at the American Legion hall where the competitions have been held. Members are asked to bring beer. Phil Metty is planning to make a four way jockey box in time to be used at the anniversary meeting. Phil is thinking of basing the unit on a \$150 plate chiller found on eBay.

Josh Youngman said that the apple press will be ready in time for the crushing. Josh has a design for a 72-inch box in a 4x6 foot frame.

Eric Wassmuth said that picking will be either the second or third weekend in November (11th or 18th). The club will be paying \$50 per 6 cubic feet of apples from Lawrence Farms. The club is planning to get 24 cubic feet of apples. The date is weather dependent. **Come to the Anniversary Party to find the dates of picking and crushing.** Apple crushing will be held at Rob Cohen's farm in Poughquag. Pricing for the pressed cider is set to be \$4/gallon. Workers earn 5 gallons for picking and 5 gallons for crushing. Eric asks that we register for the picking and crushing events on Facebook and to bring a couple of bottles of hard cider for the farmer on picking day.

Eric said that the club loaned its crusher to the Kimlin Cider Mill on October 14 through the relationship with Ian McGregor.

Josh Youngman reported on the BJCP tasting exam. There were three club members taking the exam (Eric Wassmuth, Brian Jameson and Danielle Chianese). The results are expected in 4-5 months. There was a problem with a double bock because the bottle broke in transit. Josh substituted a barley wine. One of the grand master judges was favorably impressed with the substituted beer and asked for its recipe.

Josh noted that he tried to make several bottles of Pilsner Urquil go bad by putting them in direct sun for three days. Due to the shielding properties of the brown glass, the beer did not acquire an off taste. One of the objectives of the beer tasting exam is to get the tasters (judges) to use a lot of adjectives -- 100 adjectives per beer write-up is desirable. 20 or fewer adjectives per write-up is a recipe for failure.

Phil Metty announced that he was celebrating his birthday on the night of the club meeting. Happy Birthday, Greg!

Eric Wassmuth won \$14 in the 50-50 drawing.

There were three winners for free coupons for Giga Yeast: Josh Youngman, Phil Van Itallie and Hilon Potter. The coupons had to be redeemed before the end of the year either by telephone or email.

The meeting adjourned at about 9:30 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](http://www.hvhomebrewers.com)

### Upcoming Event(s):

- November 4, 2017 Learn to Brew Day at Barley, Hops and Grapes
- November 2017 Apple Picking -- Come to November meeting for details
- November 2017 Cider Pressing -- Come to November meeting for details
- November 8, 2017 Anniversary Party

**Wed Nov 8 at 7:00 pm - Early Meeting**  
**this is our annual dinner -- contact Nicole or Monica for any questions**

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

<u>Date</u>	<u>Style</u>	<u>Location</u>
Nov 8	26D Belgium Dark Strong Ale (Anniversary Party)	
Dec 13	17C Wee Heavy	Brown Derby

## November 2017 Beer of the Month

### **26D. Belgian Dark Strong Ale**

**Overall Impression:** A dark, complex, very strong Belgian ale with a delicious blend of malt richness, dark fruit flavors, and spicy elements. Complex, rich, smooth and dangerous.

**Aroma:** Complex, with a rich-sweet malty presence, significant esters and alcohol, and an optional light to moderate spiciness. The malt is rich and strong, and can have a deep bready-toasty quality often with a deep caramel complexity. The fruity esters are strong to moderately low, and can contain raisin, plum, dried cherry, fig or prune notes. Spicy phenols may be present, but usually have a peppery quality not clove-like; light vanilla is possible. Alcohols are soft, spicy, perfumy and/or rose-like, and are low to moderate in intensity. Hops are not usually present (but a very low spicy, floral, orherbal hop aroma is acceptable). No dark/roast malt aroma. No hot alcohols or solventy aromas.

**Appearance:** Deep amber to deep coppery-brown in color (*dark* in this context implies *more deeply colored than golden*). Huge, dense, moussy, persistent cream- to light tan-colored head. Can be clear to somewhat hazy.

**Flavor:** Similar to aroma (same malt, ester, phenol, alcohol, and hop comments apply to flavor as well). Moderately malty-rich on the palate, which can have a sweet impression if bitterness is low. Usually moderately dry to dry finish, although may be up to moderately sweet. Medium-low to moderate bitterness; alcohol provides some of the balance to the malt. Generally malty-rich balance, but can be fairly even with bitterness. The complex and varied flavors should blend smoothly and harmoniously. The finish should not be heavy or syrupy.

**Mouthfeel:** High carbonation but not sharp. Smooth but noticeable alcohol warmth. Body can range from medium-light to medium-full and creamy. Most are medium-bodied.

**Comments:** Authentic Trappist versions tend to be drier (Belgians would say *more digestible*) than Abbey versions, which can be rather sweet and full-bodied. Traditionally bottle-conditioned (or *refermented in the bottle*). Sometimes known as a Trappist Quadruple, most are simply known by their strength or color designation.

**History:** Most versions are unique in character reflecting characteristics of individual breweries, produced in limited quantities and often highly sought-after.

**Characteristic Ingredients:** Belgian yeast strains prone to production of higher alcohols, esters, and sometimes phenolics are commonly used. Impression of a complex grain bill, although many traditional versions are quite simple, with caramelized sugar syrup or unrefined sugars and yeast providing much of the complexity. Saazer-type, English-type or Styrian Goldings hops commonly used. Spices generally not used; if used, keep subtle and in the background.

**Style Comparison:** Like a larger dubbel, with a fuller body and increased malt richness. Not as bitter or hoppy as a tripel, but of similar strength.

**Vital Statistics:**

OG: 1.075 – 1.110
IBUs: 20 – 35
SRM: 12 – 22
FG: 1.010 – 1.024
ABV: 8.0 – 12.0%

**Commercial Examples:** Achel Extra Brune, Boulevard The Sixth Glass, Chimay Grande Réserve, Gouden Carolus Grand Cru of the Emperor, Rochefort 8 & 10, St. Bernardus Abt 12, Westvleteren 12

**Tags:** very-high-strength, amber-color, top-fermented, western-europe, traditional-style, malty

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## 6 + 3 Local Craft Beers

<http://www.hvmag.com/7-Local-Craft-Beers-You-Absolutely-Need-to-Try-This-Fall/>

By Dave Zucker Hudson Valley Magazine

Published: 10/17/2017

Fall is that magical time of year when people break out their sweaters, the leaves change color, and beer takes a chewy, spicy turn for the dark. Seasonals are nothing new to the craft beer world, but every year there is a challenge to come up with something new or improve upon last year's brew. This year, some of the Hudson Valley's finest brewing operations have outdone

**Autumn Blaze, *Captain Lawrence Brewing Company* – 5%**

Let's start out with one of the heavy-hitters. Captain Lawrence in Elmsford has released their quintessential pumpkin beer, Autumn Blaze. A malty ale brewed with puréed pumpkin right in the mash, this beer has notes of nutmeg, allspice, and cinnamon that basically make it liquid pumpkin pie. (Mind you, a 5% ABV liquid pumpkin pie.)

*444 Saw Mill River Rd., Elmsford, 914.741.2337*

**Tiny Acorn, *Plan Bee Farm Brewery* – 4.5%**

While this Poughkeepsie farm-based brewing company also has a pumpkin offering — (Honey Pumpkin Lover: fire-roasted pumpkin and honey, aged and beautifully dark at 7%) — Tiny Acorn is their masterpiece. Originally released last year, this “wild ale” is light and tart, and with flavors of acorn squash, lemongrass, coriander, and wild carrot seed it manages to be distinctly autumnal without jumping entirely onto the pumpkin spice bandwagon. It's sold on tap in their tasting tent and is available to take home in 1.5 liter magnum bottles, perfect for sharing around the dinner table.

*115 Underhill Rd., Poughkeepsie, 765.307.8589*

**Nick's Hazelnut Praline Porter, *Broken Bow Brewery* – 8%**

Tuckahoe's Broken Bow Brewery has created a heady, cold-weather potable as satisfying as hot chocolate. Described as “a velvety winter seasonal,” it's actually perfect for crisp fall evenings at the table or around a fire in the backyard. It's smooth and bitter, with a taste of cocoa upfront and a nutty finish. Traditionalists will also enjoy the brew that inspired the family-owned brewery: **Pumpkin Spiced Oktoberfest**. A nice, malty lager with biscuit and toffee notes, at 6.5% it's a solid choice if Nick's is a little too ‘hazelnuts-roasting-on-an-open-fire’ for your autumn.

*173 Marbledale Rd., Tuckahoe, 914.268.0900*

**Pandamonium, *Mill House Brewing Company* – 11.1%**

If you like your beers dark, chewy, and powerful, this is the panda for you. A take-off on their Velvet Panda stout, Mill House Brewing Company brewed up this Russian imperial stout with plenty of malt, barley, and oats, and a touch of sweetness from blackstrap molasses. It's got chocolate and coffee notes, and like any good (barley) wine comes with a recommended imbibing temperature: 45°-55°.

*289 Mill St., Poughkeepsie, 845.485.2739*

**Paranoid Panda, *Rushing Duck Brewing Co.* – 6.2%**

We know what you're thinking: “Two panda-themed beers back-to-back?” We know, weird, right? But we can't *not* tell you about this delicious variant on Rushing Duck's classic Sad

Panda Cider. It's made from the same local apples from Roe's Orchard as their Sad panda, with all of its fruity notes like cantaloupe, peach, and mango, but the additions of honey and blueberry make this a delightful transition from light, summer drinks into crisp autumnal flavors. (There's also a dry-hopped variant called Bad Panda you should check out as well.) As the weather cools, definitely take a crack at their Chained to the Dead imperial milk stout. It's exactly the kind of beer you'd expect to have a tie-in with a local metal band: heavy, dark with cocoa and coffee hints, and utterly pounding at 10.1% ABV.

1 Battiato Ln., Chester, 845.610.5440

### **Oktoberfest Bavarian Lager, *Hudson Ale Works* – 6.5%**

Just released at their "Wurst Day In September" event, this beautiful golden brew goes great with schnitzel, barbecue, really anything. If it's a particularly chilly day, we might also suggest Hudson Ale Works' Coconut Vanilla Stout. It's only 5.5% but it's so deliciously dark you can't even see the logo on the side of your glass. (Well, you will once you empty your pint a bit.)

**Next month Hudson Ale Works will be releasing a Bourbon barrel-aged maple strong ale going by the moniker "Sapdafied."** Drop by starting in November to try this 9% ABV maple beast.

17 Milton Ave., Highland, 845.384.ALE1

### ***Hudson Valley Brewery has three great beers***

Hudson Valley Brewery just released *three* seasonal delights. Noumena is a double dry hopped IPA clocking in at a solid 7% ABV. Amorphia is a sour IPA at a respectable 6%, and Feel No Way is the lightest of the bunch, a pilsner weighing in at just 5%. All three are available exclusively at the brewery, Noumena and Amorphia in four-packs and Feel No Way as six-packs. These just got released on October 7, so come in and grab them before they're gone!

7 East Main St., Beacon, 845.218.9156



## **Beer & Brewing Magazine**

<https://beerandbrewing.com/dictionary/>

*The Oxford Companion to Beer Definition of the Day:*

### **Oxalates**

Oxalic acid is a dicarboxylic acid found in many locations in nature. Of particular significance for brewing, it is found in malt. It has a high affinity for calcium, which has implications for the body, as the resultant precipitates can lead to problems such as kidney stones in individuals who are otherwise at risk for the condition. In the context of beer, precipitated oxalate in the beer leads to particulate and haze formation, gushing, and the white mineral deposit called "beer stone," the latter being responsible for the blocking of beer piping. For this reason, oxalate removal is encouraged in the brewhouse by the addition of sufficient calcium to precipitate out the material in mashing and/or wort boiling. The rule of thumb is that there needs to be 4.5 times more calcium present than oxalic acid, but the factors impacting the level of oxalic acid in malt are not well understood.

*Charles W. Bamforth*



**AMERICAN  
HOMEBREWERS  
ASSOCIATION®**

## Crowdfunding campaign to buy Big Beer

<https://www.takecraftback.com/>

Craft Brewers Seek to Buy Anheuser-Busch InBev and 'Take Craft Back'  
The Brewers Association, the parent organization of the American Homebrewers Association, has announced the craft brewing community's intent to Take Craft Back from Anheuser-Busch InBev by purchasing the beverage-alcohol giant outright.

After years of watching Big Beer acquire craft breweries, the country's small and independent craft brewers have decided to flip the script. The website TakeCraftBack.com is now accepting support from craft beer lovers, with the (crazy?) goal of raising \$213,000,000,000 to buy AB InBev.

Beer lovers are invited to make a pledge of support—no credit card or actual money required—and get free Take Craft Back swag.

# TO RAISE \$213 BILLION:



**\$653.37** PER PERSON  
U.S.

**\$28.78** PER PERSON  
WORLD



## ***\$1 MILLION PLEDGED!***

### **Only \$212,999,000,000 to go!**

**#TAKECRAFTBACK**

## \$1 MILLION PLEDGED! ONLY \$212,999,000,000 TO GO!

Can you hear that, Big Beer? That's the sound of pledges rolling in. Take Craft Back has raised a million dollars in pledges so far! And that's only so far! Thank you to all of our dedicated, companionate, digital-savvy pledgers for supporting independent craft beer and independent craft brewers. Now, let's go get the rest of those couple hundred billion and Take Craft Back!

### A short history of homebrewing

Courtesy of PicoBrew

Basement brewing, bottle shares, why should the Federal Government care? Prohibition pinched the hose on homebrewing in the United States from 1919 all the way past Repeal Day in 1933, until President Jimmy Carter signed legislation legalizing it on October 14, 1978. After the law went into effect in 1979, amateur brewers were able to emerge, exempt from federal taxation and oversight.

But did you know?

President Carter was actually a teetotaler, and when he moved into the White House, he had all the liquor removed. It wasn't Jimmy who proposed the bill to legalize homebrewing—he only signed it into law. California State Senator Alan Cranston actually included legal homebrewing as an amendment to a broader bill reducing I.R.S. excise taxes.

## DRAFT

Zach Fowle October 11, 2017

<http://draftmag.com/the-most-popular-beer-on-tv-is-totally-fake/>

Beer geeks do not watch television or movies like normal people do. The difference is impossible to notice most of the time, but should a bottle or can of beer appear on-screen, it becomes clear: The beer geek transforms into a forensic detective, scrutinizing the scene with an eagle eye. *What beer are they drinking?* he wonders. *Do my favorite fictional characters share my particular tastes in ale?* More often than not, the beer geek's left wondering, as people on-screen seem quite skilled at drinking with the label facing away from the camera. But sometimes, through the magic of high-definition recording and pause-and-rewind television, it's clearly visible. And in these joyful moments, one beer name appears more than any other: **Heisler.**

**Everybody drinks Heisler.** The beer's shown up in episodes of "Brooklyn Nine Nine," "Heroes," "It's Always Sunny in Philadelphia," "My Name is Earl" and "Parks and Recreation." Mexican gangsters sipped some while chatting with Ethan Hawke in 2001's "Training Day." Jesse Eisenberg's Mark Zuckerberg had bottles strewn about his apartment in the 2010 movie "The Social Network". The guys from "Workaholics" love the stuff. Cans of Heisler even appear in an episode of "Star Trek: Enterprise." It's the Bud Light of fake beers.

The brewery behind the most popular beer in the on-screen world it isn't a brewery at all, but a Hollywood prop house called Independent Studio Services. Along with equipment from taxidermied animals to mock AK-47s, ISS produces an entire portfolio of fake beers, including Cerveza Clara (a favorite of the study group on "Community"), Jekyll Island (seen on both "Lost" and "Dexter") and a slew of others: Bilson, Penzburg, Haberkern, O'Farren, and even the straightforward Premium Light.

If some of those names seem vaguely familiar, that's no accident. Marvin Mancina, who manages Studio Graphics, the division of ISS responsible for creating these beers, says movie and TV studios often ask him to design something that looks or sounds like an existing beer but is *just* different enough to avoid any potential legal issues. Once the studio uses the beer, ISS keeps control of its name and label design, and can shop the beer out to other clients. In total, the

company owns the rights to more than a dozen fake beer brands, including, Mancía says, a few that mimic popular craft beers.

Well, their names and label designs, anyway. ISS doesn't actually *brew* any of the beers it provides.

"We just do the labels," Mancía says. "We buy O'Doul's, strip the original label and put our label on it."

Why O'Doul's? Because it's non-alcoholic, of course, which enables actors to drink on-camera without fear of forgetting their lines. (Mancía says ISS also sometimes uses St. Pauli N.A. or cans of drinking water, depending on whether the shot calls for brown bottles, green bottles or cans.) Using real, relabeled beers ensures the cans and bottles feel the same, weigh the same, and make the same satisfying hiss when cracked open as any normal beer would. Close up, the labels even look exactly like they would on a real beer, down to the government warnings and recycling values—an important aspect in the age of ultra-high-definition TVs.

But here's the big question: Why is stocking a TV character's fridge with beer that doesn't exist even necessary? Real-world breweries pay big bucks to have their brands represented on-screen—it cost Heineken a reported \$45 million to get James Bond to forego his trademark vodka martini for one of the brewery's stubby green bottles in the 2012 movie *Skyfall*. But even if the money behind product placement is substantial, it's often more trouble than it's worth. That's because beer—which has been known, on occasion, to get people drunk and do silly things—is often used as a plot device that breweries might not approve of, Mancía says.

"If a character is going to hit someone with the bottle, a real company isn't going to want that as an example of what someone who drinks their beer does," he says.

If that bottle has a Budweiser label, for instance, AB InBev might feel its brand is being maligned and sue for defamation; the use of a prop beer ensures producers avoid any possible litigation. Perhaps more importantly, it helps networks get around advertising conflicts that might arise during commercial breaks. It's easier to sell ad space to MillerCoors if TV characters aren't drinking Budweiser throughout the show.

All of which adds up to a surprising demand for fake beer on TV and movie sets. According to Mancía, ISS provides prop beer—at a price of \$15 per bottle or can—to more than 100 different TV shows and movies each year, and each of them uses between 50 to 100 bottles and cans a season.

"It's a lot of beer," he says. "We're constantly buying cases and cases of O'Doul's."

**We need to find officers for 2018 ... Dann**



## Learn to Homebrew Day -- Go to Barley Hops and Grapes in Red Hook

**November 4, 2017**

Learn to Homebrew Day (LTHD) was established by the American Homebrewers Association (AHA) in 1999 to encourage homebrewers to introduce their non-brewer friends and family to the most rewarding hobby, obsession and lifestyle since the beginning of time!

Through beer making, demonstrations, tastings and other educational efforts, LTHD events around the world are spreading the joy of homebrewing far and wide, so don't miss out!

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## We need to find officers for 2018 ... Dann

Wed Nov 8 at 7:00 pm -- Early Meeting  
 this is our annual dinner -- contact Nicole or Monica for any questions.

### Message from President Gavaletz:

'Hey club member, it's time for our anniversary party. This year we are trying something a little different.

We will be getting together at the American Legion in Poughkeepsie (where we've held the competition over the past few years) on Wednesday, November 8th at 7PM. Hudson Valley Homebrewers will provide food catered from Bubba Bean BBQ (same great food we had last year).

Club members are encouraged to bring beer, wine, soda, seltzer, kombucha, and/or cider to share. Additionally, bring a dessert for after dinner (or before if you must).

Any questions please contact the club president and he will pass the buck onto Monica and Nicole. Remember to thank Monica and Nicole for organizing the party again this year.

Cheers, Prosit, Slainte, Salud, Dann aka pres"