

Next club meeting

HVHB January 10 8:00 pm HalfTime Beverage

HalfTime Beverage

2209 South Road Poughkeepsie, NY 12601

8:00 pm

(Second Wednesday of the month)

halftimebeverage.com

Club officers:

President - Jon Fry

Vice President - Kevin Drozinski

Treasurer – Brian Jameson

Sargent at arms – Justin Lomas

Communications Secretary- Hilon Potter

Recording Secretary - Phil Van Itallie

Upcoming EVENTS on page 4



HalfTime Beverage

Minutes of December club meeting at The Derby

December 13, 2017 Hudson Valley Home Brewers meeting was held at The Derby in Poughkeepsie.

The meeting was called to order at 8:03 by Phil Metty. 15 people attended.

Justin Lomas poured the evening's beers:

Beer 1 - Hilon Potter brought his winter warmer, a beer spiced with oak chips soaked in rum.

Beer 2 - Hilon Potter brought an Irish Red, again using soaked oak cubes but this time with 8 oz of Jamesons.

Beer 3 - Kevin Drozinski brought an amber ale hopped at 30 minutes, 5 minutes and finally dry hopped.

Beer 4 - Josh Youngman brought his Vienna Lager made with Vienna Malt It was 13 weeks old.

Beer 5 - Jon Fry brought his Cask Ale as a clone of "Brawler" of Philadelphia Yards Brewery with a 3.8 ABV. He used 7-8 pounds of Maris Otter and some oats. He thought that it was a little under carbonated. It was made with 1/3 pound of chocolate malt.

Beer 6 - Josh Youngman brought a Belgian Whit Beer using pilsner malt and wheat. He added coriander and orange peel.

Beer 7 - Jon Fry brought a galaxy IPA made using only galaxy hops (60-min, 5-min and dry) on a base of Maris otter malt and some oats.

Beer 8 - Eric Wassmuth brought an IPA made with Warriar and EIDorato hops -- 16 ounces (one pound!) for 15 gallons.

Beer 9 - Mark Peffers brought an IPA from Bull and Barrel beer "Devil's Blood" with a 7% ABV which featured Citra and Amarillo hops. It was "bottled" in a custom painted aluminum can by Malt Man Canning, a mobile canner from Floral Park on Long Island.

Beer 10 - Josh Youngman brought a cider from the 2015 Club apple harvest and pressing. He back sweetened it using buckwheat and locust honey from Rob Cohen's Hops Hollow farm.

Beer 11 - Phil Van Itallie brought a cider from this year's pressing that had been treated with Campden tablets and still started fermenting after three weeks in an unheated, dark room.

Beer 12 - Hilon Potter brought a double IPA.

Beer 13 - Dann Gavaletz sent a Peanut Butter Hazelnut Chocolate Stout. He said that the head was less than desired because peanut butter oil has a reputation as a "head killer".

Beer 14 - Phil Metty brought a Scottish Export Ale made in a 2.5 gallon batch on his PicoBrew. He used seven pounds of Golden Promise Munich Malt from Scotland.

Beer 15 - Rich Rang brought an imperial stout that he added cold brew coffee in the secondary.

Beer 16 - Mark Peffers brought a honey blueberry ale from Bull and Barrel.

Beer 17 - Phil Van Itallie brought a Biere De Garde made with the giga yeast that he won at the October club meeting.

Beer 18 - Eric Wassmuth brought his imperial stout.

NOTE: There were far more beers than at a normal club meeting. Attendees were selective in their choices.

Phil Metty gave thanks from the club for Eric Wassmuth's work to set up this year's apple picking at Lawrence Farms. About half of the apples were picked by club members and half were picked by the farm and loaded in to the back of the pickup trucks. The club paid a little extra for the bulk "pre-picked" apples.



Phil Metty noted that pressing was done on two machines this year, the new hydraulic press

created by Josh Youngman and Rob Cohen and the traditional apple press that Phil owns. Both machines worked well and are expected to get some minor upgrades for next year. We will have more stacking trays and a shorter stack frame and improved mesh to keep the solid pieces out of the cider.

There were requests to try to get the apples earlier in the season even if it costs more to avoid a time crush and try to have warmer weather.

Monica Metty gave a review of the Club's Anniversary Party. About 3/4 of the club attended. Monica Metty, Nicole Gavaletz and Dann Gavaletz made the arrangements for the food and decorated the room at the Legion hall. Paul Stolarski made the arrangements with the American Legion. The food was plentiful. Cleanup went well because everyone pitched in and we used single use plates, cups and "silverware". There were requests to have a second jockey box. There was agreement that having the event in a private setting closer than the Sloop Brewing location was an improvement over last year.

Hilon Potter and Phil Metty gave a recap of a club assistance to a fundraising event for the Premier Cares Foundation at Locust Grove. The club's table had a steady business with beer supplied by Hilon Potter, Dan Gavaletz, Tom Folster and Phil Metty. There was Wine from Arlington liquor and beer supplied by HalfTime Beverages. Alan Davies, owner of HalfTime observed that the beer at the club's table was more popular than the commercial brews at his table.

Hilon Potter noted that the owner of the home brew shop *Maltos Express* in Monroe, CT has been making clone brewing recipes and offers kits at his store.

Rob Cohen agreed to set up locations for the club's monthly meetings for the 2018 season.

The Club expects to have glasses and growlers from the HOP Brewery as prizes for the competition.

Mark Peffers said that the Bull and Barrel has agreed to be a host for the Brewer's Choice table for the competition best of show.

Mark said that he has been consulting at the Woodstock Brewery near the Phoenicia Diner for a new 15 barrel brewing system.

Treasurer Brian Jameson said that over the past two months, the club now has about \$4506.56 after taking in 74.52 and spending 2606.42 including 1200 for the cider press. Membership dues of \$30 for 2018 are due in January.

Josh Youngman ran the club elections. Jon Fry was proposed for President and Kevin Drozinski was proposed for Vice President. There were no nominations from the floor. The members voted unanimously to accept Joh and Kevin.

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 were posted on the Facebook page.

Josh Youngman offered a proposal that was accepted by the club to provide grains to brewers who will brew for Club events. The proposal is in an article below. The proposal was voted on and accepted.

Monica Metty won \$21 in the 50-50 drawing; the club gained \$22.

There was some discussion about pacifying stainless steel for brewing. Phosphoric acid is used to make sure that the surface is inert. Mark Peffers said that he does a phosphoric acid treatment once a year. Because Bull and Barrel has a septic tank, Mark does not use iodophor sanitizer (iodine based) which kills bacteria.

The web site has been set up to receive applications for the 2018 competition. Club members are expected to volunteer. We need staff for set-up, stewards, judges and clean up. Go to <http://hvhb.brewcomp.com/index.php?section=login>

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 or

<https://www.amazon.com/?&tag=HUDSOVALLEHOM-20&camp=216797&creative=493977&linkCode=ur1&adid=0452K58TDKXXCSFAV84H&>

Upcoming Event(s):

March 10, 2018 2018 28th Annual Club Competition

2018 meetings and beers of the month (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
January 10	To Be Determined	HalfTime Beverages
February 14	To Be Determined	
March 14	To Be Determined	

HUDSON VALLEY HOMEBREWERS PROPOSAL

Club Funded Brewing Ingredients By Josh Youngman

Overview

Hudson Valley Homebrewers hosts or attends several events or functions throughout the year. Club members generally provide beer to serve at these events. During each event members provide full kegs, growlers and/or bottles.

Examples Include:

- Annual Club Competition (March) - Up to 6 Kegs
- AHA Big Brew Day (May) - Up to 3 Kegs
- Annual Club Picnic (June/July) - Up to 6 Kegs
- City Grill Parking Lot Party / Commercial Competition (July) – Up to 6 Kegs
- AHA Learn to Brew Day (November) – Up to 3 Kegs
- Hilon's Cheetah Thing @ Samuel Morse (November) - Up to 3 Kegs

- Others - TBD

Generally, the same small number of members are providing the donations. This could be for a number of reasons, top is likely the financial burden of brewing a batch of beer that will simply be given away.

The Proposal

Propose that club funds be used to procure low cost, bulk base grain. Club members may submit requests for base grains to be used to brew 5 gallon batches to be donated / served at events (see sample list above).

Benefits:

- Provide incentive for less active members to get involved and brew.
- Reduce the financial burden on members donating beer.
- Increase participation in events.
- Drive interest in group brewing / club brew days.

Details

Club member will submit the following details to the “Club Sponsored Brewing Committee” by the January club meeting. All requests for the calendar year should be made at the January meeting. New members joining mid-year may make requests outside this schedule, but requests may not be granted if inventory is not available.

- Club Member(s) involved in the brew
- Name of event
- Date of event
- Planned date of brew
- Must be at least 1 month prior to Date of event if kegging, 3 months if bottle conditioning
- Beer Name / Style
- Recipe
- Requested Grain Type(s) and Quantity
- NOTE: Additional base grain may be requested to partially offset the cost of non base malt ingredients (Yeast, Hops, and Specialty Grains) Value of other ingredients / amount of additional base grain will be at the discretion of the “Committee”.

Priority will be given to requests involving multiple members. All requests will be processed following the January deadline to ensure all requests are given equal consideration.

Sample Products and Pricing

The following table provides a rough outline for possible products and sample prices (prices are finalized at time of order)

German Base Malts	Price
Best Munich (25kg)	\$40
Best Pilsner (25kg)	\$40
Best Vienna (25kg)	\$40
Best Wheat (25kg)	\$40
American Base Malts	
Great Western Pale Malt (50lb)	\$38
Great Western 2row (50lb)	\$38
Great Western Wheat Malt (50lb)	\$38

English Base Malts	
Thomas Fawcett Maris Otter (25kg)	\$52
Thomas Fawcett Golden Promise (25kg)	\$52
Thomas Fawcett Pearl (25kg)	\$52
Storage Equipment	
7 Gallon Bucket (2 per sack)	\$4
Gamma Lid (2 per sack)	\$7
Total	TBD

Ordering and Storage

Josh can add club sacks to his bulk grain buy order (lowest cost alternative or sacks can be procured through local shops (Tom's, Halftime, Adam's, Pantano's etc)

Grain can be stored by (TBD)

The Committee

A committee of at least 2 but no more than 4 will be required to manage the program. Duties will include:

1. Procuring club base grains
2. Procuring grain storage (buckets/Gamma lids)
3. Storing grain
4. Reviewing member requests
5. Distributing grain for approved requests
6. Making financial requests and providing financial reports to Treasurer / Board.

Anyone interested in being part of the Committee should reach out to Josh.

Josh.Youngman@Optimum.net

Funding Request

Funding request will be dependent on the participation and requests for grain. Estimated that we will get requests for 20 batches of beer, which would require between \$250 and \$500 worth of grain (including providing additional grain to offset yeast, specialty grain etc costs).

Member Requests

Should the proposal be accepted by the club, members can begin submitting requests. Details of the brew outlined earlier in this proposal should be emailed to Josh.Youngman@optimum.net for review by the committee. We can target grain distribution by mid – late January 2018.

Sponsors for the Hudson Valley Homebrewers 28th Annual Competition

Sixpoint Brewery

Brooklyn, NY [Best of Show Award]

Cornell's Brew Shop

East Chester, NY

Bull And Barrel Brewpub

Brewster, NY [Brewer's Choice Award]

Half Time Beverage

Poughkeepsie, NY / Mamaroneck, NY

Maltose Express

Monroe, CT

Homebrew Emporium

USA

Barley Hops And Grapes

Red Hook, NY

Pantanos Beer And Wine

New Paltz, NY

Brew It!

Somers, NY



Juicy Beers

<https://punchdrink.com/articles/will-hazy-new-england-ipa-neipa-reign-2018/>

By Aaron Goldfarb **Punch Magazine** Published: 1218/2017

Juicy Brews symposium was held at Industria Studios in NYC. [Hazy IPAs](#) and long lines to procure them seemingly go hand-in-hand in 2017, and this beer festival was a shameless celebration of the style, the first such curated beer festival of its kind.

Hazy IPAs (also known as New England-style IPAs, Northeastern-style IPAs or simply NEIPAs) have captured the imagination, Square swipes and so-called "throat share" of beer geeks more than any other new-fangled style in craft beer's short history. Whereas once you could literally name every single brewery in the world that made the style—here's my [all-inclusive primer](#) from a mere 14 months ago—at Juicy Brews, there weren't just breweries whose juicy brews I had never tasted. A few of these breweries I had never even heard of.

And, even if just about every NEIPA I tasted at the festival was good, a certain sameness overtook me after awhile; today, just a couple weeks later, I can hardly remember any standouts. Perhaps that's just me. For our year-end beer roundtable, we decided to ask a few big names in the industry what they think about the present and the future of the NEIPA, the only beer style apparently that anyone wants to discuss, drink and brew.

There appeared to be a consensus that the IPA will continue to reign supreme, and this NEIPA sub-style certainly isn't slowing either.



<https://beerandbrewing.com/make-your-best-biere-de-garde/>

Biere de Garde "King of the French and Belgian Style Beers"

By Josh Weikert Dec 19, 2017

Belgian beers have an unwarranted reputation for being somewhat hops-negligent. If you're thinking, "I'd love a beer with some fun hoppy character in it," you're in the minority if you start scanning for Flemish on the tap list. However, that's a reputation that is absolutely unjustified, and I suspect has more to do with the long travel times that Continental beers face en route to the States than it does any lack of hopping proficiency or interest from Belgian brewers.

Style

Biere de Garde (BdG) is a strong Belgian ale – but not a Belgian Strong Ale. I mention that because this beer needs to have both some alcohol presence and character, but that character isn't nearly as warm or pronounced as it would be in a Dubbel or Tripel. BdG has more in common with Saison than with Tripel. It has three varieties – blonde, amber, and brown – and the balance between malt and hops shifts as we get darker. The higher your SRM, the lower the hops character.

This recipe is focused on the Blonde version of BdG. Our target is a clean, malty, dry, fairly strong beer with (in this color) some distinct hoppy notes. Here is my recipe for a nice high base ABV that is crackery, bready, and spicy

9# Pilsner malt

3# Munich malt

1# Vienna malt

These base malts were chosen to avoid excess body from caramel malts and to keep the color down.

0.5# toasted malt (eg half a pound of Victory or Biscuit or Aromatic malt)

1# Golden Belgian Candi Syrup (thin out the body + bump up the alcohol)

For hops, err on the higher side for your IBUs to brighten the flavor

2 oz Hallertau in a 30-minute addition

0.5 oz Hallertau along with 0.5 oz Fuggles in the whirlpool (or at flame-out)

Try Wyeast 1007 (German Ale) yeast

Age for 3-4 months.

Process

Mash low and slow here, 149F for 90 minutes (or stick to 152F for 60 minutes)

Add your syrup to the wort pre-boil, then boil and chill as usual.

Ferment this beer low at first (I start at 60F, as though brewing a hybrid), but starting on the second or third day after visible fermentation begins go ahead and start increasing the temperature by a degree or two per day, topping out at about 70F.

Carbonate to a relatively high 2.5-2.7 volumes.

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[Want a recipe for the Chili competition?](#)

FOOD & WINE

<http://www.foodandwine.com/recipes/three-chile-beef-chili>

Three-Chile Beef Chili

Tony Maws October 2013

Active time 45 minutes Total time 3 hours Serves 8-10

2 ancho chiles
2 dried New Mexico chiles
3 dried chipotle chile
1 tablespoon coriander seeds, toasted
1 teaspoon cumin seeds, toasted
1 teaspoon yellow mustard seeds, toasted
1 teaspoon dried thyme
2 whole garlic cloves
1 tablespoon minced garlic
3 14.5-ounce cans peeled whole tomatoes, drained
2 tablespoons canola oil
2 pounds ground beef
1 large onion, diced
6 ounces meaty bacon, diced (1 cup)
6 cups chicken stock
2 cups stout beer
2 cups brewed coffee
1/2 cup crushed tortilla chips
8 cilantro sprigs
coarsely chopped Kosher salt
3 15-ounce cans pinto beans, rinsed and drained

Step 1

In a heatproof bowl, cover the chiles with boiling water and let stand until softened, 15 minutes; drain. Stem and seed the chiles and transfer to a blender. Add the coriander, cumin, mustard seeds, thyme, garlic cloves and one-third of the tomatoes; puree.

Step 2

In a large enameled cast-iron casserole, heat the oil. Add half of the ground beef and brown over moderately high heat, about 2 minutes. Transfer the meat to a plate. Repeat with the remaining ground beef.

Step 3

Add the onion and bacon to the pot and cook until the onion is golden. Add the minced garlic and cook for 1 minute. Add the beef and chile puree and cook, stirring, for 2 minutes. Add the stock, beer, coffee, tortilla chips, cilantro and remaining tomatoes and season with salt. Bring to a boil, cover and simmer over moderate heat for 1 hour. Add the beans and cook uncovered for 1 hour. Season the chili with salt.

Make Ahead

The chili can be refrigerated for up to 3 days.

Serve With

Sour cream, grated cheddar and tortilla chips

Hudson Valley

Round 3: Vote for Your Favorite Breweries

<http://www.hvmag.com/Craft-Beer-Madness-Bracket/>

Published: 12/12/2017

Vote on line at

<https://www.surveymonkey.com/r/MGBPBKV>

1. West Coast: Newburgh Brewing Company v. Hudson Ale Works

- Newburgh Brewing Company
- Hudson Ale Works

2. East Coast: Sloop Brewing Company v. Millhouse Brewing Company

- Sloop Brewing Company
- Millhouse Brewing Company

3. Upper Hudson: Brown's Brewing Company v. Suarez Family Brewery

- Brown's Brewing Company
- Suarez Family Brewery

4. Mid/Lower Hudson: Keegan Ales v. Hyde Park Brewing Company

- Keegan Ales
- Hyde Park Brewing Company