

Hudson Valley Homebrewers, Inc.

Established 1989

Incorporated 1994

Volume 28, Number 3

Competition Mar 10

March

2018

www.hvhomebrewers.com

Next club meeting

HVHB March 14 8:00 pm The Derby

Beer of the Month: Blonde Ale 18A

The Derby

96 Main Street

Poughkeepsie, NY

8:00 pm

(Second Wednesday)

www.brownderbynewyork.com

(845) 452-3232

Club officers:

President - Jon Fry

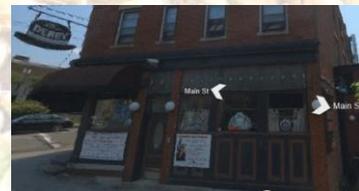
Vice President - Kevin Drozinski

Treasurer – Brian Jameson

Sargent at arms – Justin Lomas

Communications Secretary- Hilon Potter

Recording Secretary - Phil Van Itallie



The Derby

Upcoming EVENTS on page 3

Minutes of February club meeting at Le Express Bistro by Jonathan Fry

February 21, 2018 Hudson Valley Home Brewers meeting was held at Le Express Bistro in Poughkeepsie.



Phil Metty

Pour list as follows, not necessarily in order. I know I'm definitely missing entries. Due to new meeting format and no Sargent at arms, some people began pouring before the start of the agenda.

Rob Cohen - 2 year old Cyser
Rob Cohen - 3 year old Applewine
Rich Rang - Cinnamon Cider
Rich Rang - Bourbon Oak Cider
Rich Rang - Lavender Cider, made with tincture of lavender, 12 sprigs of fresh lavender in several ounces of vodka to cover, added 1 sprig plus 1oz extract per gallon to cider
Josh Youngman - 1 year old cider
Josh Youngman - Kolsch
Gregory Cremins - 2016 Mulled cider with spices, orange and cranberry. Also, he was a new member at this meeting, first time with us.
Eric Wassmuth - NEIPA with Eukanot/Equinox hops
Jonathan Fry - Experimental Stonefruit Hop Pale Ale, new varietal out of Yakima
Jonathan Fry - Marzen Lager, fermented using quick lager method at S-189 yeast

Fishkill farms poured several of their commercial offerings and explained them, gave a handout as well. All are made with Cote de Blancs yeast.

- 1) Centennial - still cider, lightest pour
- 2) Wicopee - old growth golden delicious apples
- 3) Homestead - their sweetest cider, likened to "Angry Orchard"
- 4) Burr Knot - Cork/cage bottle conditioned, and unfiltered
- 5) Farmers Motel - Cork/cage bottle conditioned
- 6) Onda - This one is a bit earthy and funky, but still done with cote de blancs

There was no Treasurers report.

Many agenda items were skipped due to the new format running longer than anticipated. Anything non-critical was pushed to the march agenda (see google docs for details)

We briefly discussed the club competition. Entry deadline is passed. Looking at pre-judging starting next Sunday 3/4. We are planning to do a crash course in sensory evaluation and maybe bring some of the Seibel off flavor training before starting. We have approximately 350 entries after sorting.

The competition still needs volunteers for cleanup, and prize table setup. I volunteered to be one of the cleaners to help rally support, but definitely need some help. Prize setup most likely cannot be judging concurrently. Reminder to bring chili for the chili cook-off such that everyone can be fed. All is set for Saturday March 10 at the American Legion. Contact Josh Youngman to volunteer. Volunteers are needed.

Homebrew alley news: Josh Youngman took Best in Show, and several other ribbons. Eric Wassmuth also took several ribbons.

There are still many members delinquent with their dues. Please see Brian if you are uncertain.

50/50 raised 31 dollars for the club

The style of the month for March is Blonde Ale 18A. The style for April is German Leichbier, 5A, but exec committee is concerned with people actually brewing that, so we may move to revise it. Please comment if you feel strongly one way or another.

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 28th Annual Club Competition
March 24	Dogfish Head Party at Milton Brewery
March 24	Brewmates party at Keegan Ale
April 4-6	NHC Competition first round judging in NYC
June 9	Stormville Airport's Food Truck and Craft Beer Festival
June 22	Night of the Funk, Boston

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

<u>Date</u>	<u>Style</u>	<u>Location</u>
March 14	Blonde Ale 18A	The Derby
April 11	German Leichbier 5A	To be determined
May 9	American IPA 21A	To be determined
June 13	Cream Ale 1C	To be determined
July 11	Biere de Garde 24	To be determined
Aug 8	Specialty IPA 21B	To be determined
Sept 12	Vienna Lager 7A	To be determined
Oct10	Belgian Dark Strong Ale 26D	To be determined
Nov 14	Annual Dinner (No botm)	To be determined
Dec 12	Baltic Porter 9C	To be determined

imbibe

LIQUID CULTURE

CIDERMAKERS TAP INTO TRADITION

BY EMMA JANZEN February 20, 2018

<http://imbibemagazine.com/cidermakers-tap-into-tradition/>

At [CiderCon](#) in Baltimore in February 2018, cidermakers from around the world converged to showcase everything from barrel-aged ciders to ice ciders, dry-hopped ciders and wild fermented ones. Flavors ran the gamut, from maple and cinnamon to habanero and mint, and there were ciders with all the elegance and complexity of fine Champagnes.

This flavor and style spectrum shows a cider industry that's still evolving as major companies like Heineken and Stella and tiny orchardists in Michigan and Virginia share shelf space. And while big brands like Strongbow, Crispin, Stella and others still dominate, Nielsen data shows that smaller regional and independent cidermakers are increasingly driving category growth and accounting for a quarter of the market in 2017, up from 8.8% in 2014.

In the face of this growth, the United States Association of Cider Makers (<https://ciderassociation.org/>) released new style guidelines (<https://ciderassociation.org/wp-content/uploads/2017/10/USACM-Style-Guidelines-V1pt1.pdf>) last fall to help unify the language surrounding cider production. The guide splits cider production into two standard categories: modern and heritage. Modern ciders are the most commonly found styles on shelves today. They're low in tannins and high in acidity and are made from the same culinary apples commonly found in grocery stores (Granny Smith, Golden Delicious, Jonagold, Gala and Fuji). Heritage ciders, on the other hand, tend to have more assertive tannins and are made from heirloom apples, crab apples and bittersweet/ bittersharp varieties—apples that are great making cider but not for eating. Heritage ciders are often orchard-based, distinctly regional ciders made using traditional techniques. Here are a few ways today's cidermakers are working to bottle the purest expression of the apple.

Using Cider-Specific Apples

Good cider begins with the apples, so cidermakers who own their orchards (and others who work closely with local orchardists) like Castle Hill, Foggy Ridge and Farnum Hill focus on making cider with historic varieties that create more complex flavors than culinary apples. "Although there are lots of ciders made from diverted waste apples from dessert and processing operations, that's not the kind of cider we make," says Autumn Stoscheck, founder of Eve's Cider in New York's Finger Lakes region. "We're an orchard that's growing apples specifically for cider."

The distinction between culinary apples and cider-specific apples is important because each kind of fruit demands a different kind of attention. For apples we eat, qualities like crispness and color are important, but for cider apples, qualities like good water retention, brix levels and acidity are key. Heirloom apples like Roxbury Russet, Newtown Pippin and Northern Spy; bittersweet apples like Dabinett, Ellis Bitter and Yarlinton Mill; bittersharp apples like Kingston Black and Herefordshire and Redstreak—these are all apples that create a more complex character in cider. "Our vision is to make great cider that tells a story about the land, so a lot of our growing practices revolve around developing character rather than achieving high yields and consistency," Stoscheck says.

Single-Varietals + Single Orchard Releases

While a scientific link between terroir and cidermaking has yet to be formally determined,

farmers agree that certain apple varieties grow better in certain parts of the country, and growing conditions can change the way an apple tastes once it ripens. To tap into that sense of place, cidemakers like Dragon's Head, Tilted Shed and Albemarle are straying from the typical routine of blending different varieties and releasing single-varietal ciders to showcase the virtues of one type of apple and where it was grown. "Terroir absolutely comes into play with cider," says Big Hill Cider co-founder Troy Lehman.

At the Pennsylvania cidery, Lehman and partner Ben Kishbaugh have experimented with single-varietal releases of Golden Russet (pictured above) and Kingston Black. "80 percent of the cider fruit grown in Pennsylvania is grown along the spine of the Appalachia, from Adams County, where we are from. We're on the east side of the mountain and our elevation is about 1200 feet, so there's a little more stress on the trees with the fluctuation between day and nighttime temperatures. We're also working in very rocky mountain soil, so there's a minerality there. The minerality you picked up in the Golden Russet [cider] is because of the place. I couldn't make the ciders I do in any other place."

Sam Fitz, co-owner of Anxo, said that he believes apples have a connection to where they're grown, but because the Washington, D.C.-based cider bar and taproom sources fruit from nearby orchards instead of owning their own land, Fitz also appreciates the differences that can be found from orchard to orchard. "We work with three orchards for our flagship cider Cidre Blanc. They're all 60 miles apart from one another and the apples from each one don't taste anything alike," he says. "Our first product will be a blend, but then eventually we'll do single orchard releases."

Wild Fermentation

Even though apples are the primary consideration in cidemaking, flavor is also driven by the people who make the liquid and the decisions they make during the process. For cidemakers like EZ Orchards, Sundstrom and Oliver's Cider, wild fermentation, or fermentation with natural and wild yeasts instead of commercial ones, is another way to impart an origin-specific character to a cider. "Cidemaking is all about choices, and wild yeasts are a good choice because you have a real claim to a sense of place and terroir," says Oliver's Cider owner Tom Oliver.

At his England-based cidery, Oliver primarily uses wild yeast and ferments in small batches with minimal intervention as a nod to tradition, but also to extract "more colorful, complex possibilities" out of a cider. "You have to accept here that a lot of character is derived from the way the yeast works," he says. "If you only have one yeast you'll get less character, but multiple yeasts in a classic wild ferment give you multiple possibilities in character."

Oliver recently collaborated with Ryan Burk, the head cidemaker at Angry Orchard (and one of our 2018 Imbibe 75 People to Watch) on a special wild ferment release called Understood in Motion #3. It's the third in the series of collaborations that explore the cidemaking process, and it's made with batches of cider naturally fermented at Oliver's and Angry Orchard, blended together to create an understated, funky still cider with a pleasing dry finish.

Burk is also a fan of wild fermented cider. "Cider's distinct personality starts with the fruit, and in the cases where we use wild fermentation, the environmental conditions create distinct, natural flavors," he says. "Our latest style made with Tom Oliver is an example of this process with fermentation happening both at the Angry Orchard in the Hudson Valley and Tom Oliver's orchard in the UK."

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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



Dogfish Head Craft Brewery



Weekend of Compelling Ales & Whatnot!

The 2018 Weekend of Compelling Ales & Whatnot is back and it's straight up compelling! This wildly, unique weekend brings together all-things Dogfish and invites folks to explore featured off-centered ales and rarities that are paired perfectly alongside gastronomical, beer-centric foods created by our chefs at Chesapeake & Maine! (<https://www.dogfish.com/wocaaw>)

Happening at our Milton brewery on **March 24, 2018**, this celebration of indie craft beers and savory food pairings is the ultimate experience for the beer and food lover alike! With beers like Boysenberry Creamsicle Sour and our Palo Santo Marron aged in Scotch barrels, our new R&D system has been busy cranking out the weirdly wonderful for this special weekend. Both General Admission and VIP tickets are still available. The difference? As a VIP ticketholder, you'll walk away with a 40 oz. bottle of Liquor de Malt!



<http://brewers.informz.net/z/cjUucD9taT02NjgxNzAwJnA9MSZ1PTgyNzk0NDM2OCZsaT00OTAxNjI5Mg/index.html>

FOOD & WINE

One more chili recipe

Vegetarian Black Bean Chili with Ancho and Orange

http://www.foodandwine.com/recipes/vegetarian-black-bean-chili-ancho-and-orange?xid=NL_DISH021418&utm_source=foodandwine.com&utm_medium=email&utm_campaign=the-dish&utm_content=2018021420PM

Ellie Krieger February 2016

Active Time

20 MIN

Total Time

50 MIN

Yield

Serves : 4 to 6

2 tablespoons canola oil
 1 medium onion, cut into 1/4-inch dice
 1 medium red bell pepper, cut into 1/4-inch dice
 4 garlic cloves, minced
 2 tablespoons tomato paste
 1 tablespoon ancho chile powder
 2 teaspoons ground cumin
 1 teaspoon dried oregano
 1/2 teaspoon cayenne
 Kosher salt
 Pepper
 One 15-ounce can crushed tomatoes
 Three 15-ounce cans black beans, rinsed and drained
 1 tablespoon honey
 1 teaspoon finely grated orange zest plus 2 tablespoons fresh orange juice
 Cilantro leaves, for garnish
 Greek yogurt, for serving

In a large saucepan, heat the oil. Add the onion and bell pepper and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Stir in the garlic, tomato paste, chile powder, cumin, oregano and cayenne and season with salt and pepper. Cook, stirring, for 1 minute. Add the crushed tomatoes, black beans, honey, 1/2 teaspoon of the orange zest and 2 cups of water and bring to a simmer. Cover and cook over low heat, stirring occasionally, until all the flavors meld and the liquid is slightly reduced, about 20 minutes. Stir in the orange juice and season with salt and pepper. Divide the chili into bowls and garnish with cilantro leaves and the remaining 1/2 teaspoon of orange zest. Serve with yogurt.

The chili can be refrigerated overnight and reheated with more water if it's too thick. 

The logo for PUNCH, featuring the word "PUNCH" in a bold, red, sans-serif font inside a white rectangular box with a red border.

Can America Embrace the Modern Trappist Ale?

Aaron Goldfarb February 14, 2018

https://punchdrink.com/articles/can-america-embrace-modern-trappist-beer/?cdi=3B77F6AEE9B47E2FE0534FD66B0A9766?ref=PRH9F80707CF3&aid=randohouseinc12563-20&linkid=PRH9F80707CF3&utm_campaign=punchnewsletter&utm_source=Crown&utm_medium=Email&cid=65711&mid=775650036

Trappist beer is ubiquitous—as available to most drinkers as a Heineken or Sam Adams. Yet it's highly regarded too; in the mid-aughts you couldn't find many beers more respected. But of late its reputation has gone stale—too old-world, too malty, not juicy enough.

In fact, this may be hard for NEIPA-crushing, 20-something “hazebros” to believe, but in the recent past, trappist-made quadruples dominated best-beers lists and online trading forums. Westvleteren 12, a beer supposedly only available from Saint-Sixtus (though, in actuality, bootlegged at many bars across Europe), was, for nine years, Beer Advocate's No. 1 beer in the world. Today, while still a respectable No. 32, it's rarely sold in this country—considered passé in our double dry-hopped world.

Trappist ales do not represent one style of beer, per se, nor are there any defined parameters (aside from the fact that trappist monks must oversee their production). But there are usually a few hallmarks. These beers are simple yet hearty, heavy on dark European malts like Vienna and Munich, boozy (generally between 7 and 12 percent ABV) with a very subtle hop profile, and typically marked by sweetness due to the addition of Belgian candi sugar (sort of like rock candy). And while the monks usually don't label their own beers by style, beer lovers have helped create a taxonomy for them. There are the dark fruit-like dubbels, the pale and ester-y tripels, and the high-alcohol quadrupels which, for the longest time, represented the pinnacle of well-crafted beer.

Today, however, these centuries-old styles are going through a radical reconstruction—one best described as “Americanization.” Chimay now offers a Grande Réserve, aged in rum barrels, while La Trappe is now on their 29th batch of experimental beer, having aged their quadrupel in everything from Kirsch to Bruichladdich single-malt barrels. Likewise, trappist breweries have started to expand beyond Belgium's borders into Holland, Austria and Italy.

In 2013, America's first trappist brewery opened at St. Joseph's Abbey in Massachusetts. Their Spencer Brewery started with a fairly standard Belgian-style pale ale, but today makes an imperial stout, a pilsner and, yes, an IPA. These new-fangled trappist beers are giving their Belgian brethren a run for their money, as we learned from our recent blind tasting of 18 bottles. Somewhere, there's a perturbed Belgian monk wishing he hadn't taken that vow of silence.

For the tasting, I was joined by PUNCH's Editor in Chief, Talia Baiocchi; Assistant Editor, Chloe Frechette; and George Flickinger of B. United International, a top beer importer. While trappist beer still mostly exists on the dubbel/tripel/quadrupel spectrum, our tasting also included a few lighter offerings, as well as some “nouveau” trappist beers from around the world. Here are our top picks.

Orval Trappist Ale -- ABV: 6.9 percent

This one-of-a-kind Belgian trappist beer has the unusual addition of both dry hops and *Brettanomyces lambicus*, a wild yeast strain. This means that it is constantly evolving in the bottle, and no two ever quite taste the same. With that quality immediately evident in our tasting due to the “horsey” aroma on the nose, the palate counters the funk with notes of grass, pears and a mild bitter finish.

Spencer Trappist Ale -- ABV: 6.5 percent

We found the only American trappist brewery's "American" offerings to be underwhelming, but were wowed by their more traditional Belgian flagship. This drinkable pale ale has intense aromas of cloves and spruce, which leads into a floral, fruity profile on the palate with complex notes of dried apricot and chamomile.

Trappistes Rochefort 6 -- ABV: 7.5 percent

While all of Rochefort's offerings were standouts among the panel, its least ballyhooed, lowest-alcohol beer did best. The clay-red ale leads with ester-y notes of banana, bubblegum and vanilla on the nose, backed by tart cherry and banana bread on the palate. Hints of spice and asphalt add another layer of complexity to what one taster dubbed the "quintessential dubbel."

Westmalle Tripel -- ABV: 9.5 percent

The original template for the style, Westmalle first used the term "tripel" in 1956. It remains a vibrant beer with a creamy white head leading into an aggressively carbonated mouthfeel. Tasters found the latter acted as a welcome "scrubbing" for the potentially overwhelming sweetness inherent to the style. Incredibly fruity with notes of honeydew, pear, white pepper and apple, it's surprisingly drinkable for the ABV.

La Trappe Quadrupel Oak Aged Batch 23 -- ABV: 11 percent

The most envelope-pushing trappist brewery had, no surprise, the most oddball beer in our tasting. Aged mostly in spätburgunder (German pinot noir) barrels as well as new oak and acacia wood, this was all dark fruit—prune, plum and fig—up front. Nearly flat (think of it almost like an English barleywine), some tasters thought a little carbonation would've helped balance the syrupy sweetness, while others thought the wood tannins did a mighty fine job of keeping the beer in check.



The Chocolate Cordial, a Dessert Beer
Cocktail with Bourbon, Amaretto, and Porter Jimmi Williamson Apr 2017

<https://www.beeradvocate.com/articles/15632/the-chocolate-cordial-a-dessert-beer-cocktail-with-bourbon-amaretto-and-porter/>

Crafted at [The Public House by Evans Brewing](#) | Fullerton, Calif.

The Chocolate Cordial was created as a slightly rich after dinner drink that could easily replace or accompany dessert. A base of Bulleit Bourbon provides a touch of heat and spice, while two decadent liqueurs—Cherry Heering and amaretto—offer balance with hints of cherry and candied almond. Float a few ounces of Chocolate Porter by Evans Brewing on top, and the result is a sweetly balanced yet indulgent beer cocktail.

1 1/2 oz Evans Brewing Co. Chocolate Porter (or another roasty Porter like Rogue Ales Mocha Porter or Great Lakes Edmund Fitzgerald Porter)
 1 oz Bulleit Bourbon
 1/2 oz Luxardo amaretto
 1/2 oz Cherry Heering
 Luxardo cherry for garnish

Combine spirits in shaker, add ice and shake. Strain over ice into a stemless wine or collins glass. Float beer over top and garnish with cherry.



In case you missed it, tickets for our **Belgian Beer Fest: Night of the Funk** on June 22nd in Boston are on sale now and already 60% sold. Don't miss this intimate, VIP evening dedicated exclusively to sour and funky beers introduced to wild yeast, bacteria, and mixed cultures.

<https://www.beeradvocate.com/belgian/funk/>

Party at Keegan Ales March 24

Nate Collins, Co-Founder Brewmates

Brewmates will be hosting a party at Keegan Ales on Saturday, March 24 to celebrate the launch of our first homebrewing recipe kit that was formulated by Keegan Ales (press release attached). The party will be from 5pm to 10pm.

We would be particularly excited to see members of the Hudson Valley Homebrewers there. We will be raffling off some free recipe kits and Tap NY tickets among other things.

My father, Nat Collins, and I, along with our friend Ryan, founded [Brewmates](#) in order to help bring awareness of independent craft breweries to beer lovers all over the country.

Our first kit features a unique recipe from [Keegan Ales](#) in Kingston, New York. The video interview is (<https://youtu.be/cJdP4pVhyD4>). We plan to have kits from KCBC, [Transmitter](#), Flagship, a Spider Bite/Barrage collaboration, and more.

I believe that you are aware that Nat, who started brewing mead on a commune in the 1970's, was one of the pioneers of the craft beer movement and opened up Woodstock Brewing Company, now Keegan Ales, back in 1989. The building was an old foundry turned auto repair center and when we renovated it, we would come home each day covered in soot and grease. And when we tried to introduce our beer to local bars, they didn't understand why they would want anything more than Bud and Miller Lite!

My father is also the founder and organizer of [Tap NY](#), which is the largest craft beer festival in New York, drawing almost 200 breweries and 10,000 beer fans to Hunter Mountain each April for 21 years.

Keegan Ales is located in Kingston, New York, Keegan Ales began brewing in 2003. Since then, they have gone on to win many awards including Best Brewery in The Hudson Valley (2009), Best Brewery in New York State (2009) and Best Craft-Brewed Beer in New York State (2009) at TAP New York. Early in 2010, The New York Times declared Mother's Milk one of the top ten stouts in North America and Keegan Ales has also been awarded 2010 Small Business of the Year by The Ulster Chamber of Commerce and The Ulster County Development Corporation. More information at www.keeganales.com.

Brewmates offers a different kind of homebrew kit. Brewmates offers limited edition homebrew kits with custom recipes from independent craft breweries. Every BREWMATES kit features a different recipe from an acclaimed, independent craft brewery. These aren't clones or generic recipes.

With **Brewmates**, you will be able to brew great beer at home. It is the best way to get to know beer from other places and try out a variety of beer styles. When you receive a **Brewmates** kit, you'll open the box to find all the ingredients you need to start brewing. Each ingredient, from the hops to the yeast to the malt, is labeled and matches the corresponding step in the recipe card. Our brewing instructions break down the brew process in a simple and clear way, and also feature tips & tricks from the brewers themselves. With every **Brewmates** kit, you'll find something special from the brewery in the box. Might be a t-shirt, a koozie, a tasting glass...Who knows? Whatever it is, we make sure you have something to help you connect to the brewery that provided the recipe. Also, we go behind the scenes with every brewery to give you access to their process. Whether through in-depth video or one-on-one interviews, we help connect independent craft breweries to homebrewers like you.

