



Homebrewers of Peoria

MINUTES FROM THE LAST MEETING:

Editors note: And now to make a silk purse out of a sow's ear worth of minutes I got from last month's meeting!

WHAT'S OLD ON TAP:

Treasurer's Report - \$??? no input for this issue.

RAISE DUES - It was voted on to raise the dues to \$18, starting in Feb. '06. This will better cover our expenses for the beer education, mailings, etc.

JAY-CEEs Black & Tan Beer Contest - Steve King stopped by the meeting and handed us a check for \$200.00 to cover the expenses acquired by putting on the contest...thanks Steve. I think the plan is to hold this contest again next year!

Original HOPs By-Laws - We haven't find them so we will start over and the old laws will be overridden.

Summer Picnic Time! It's time to talk about the annual summer picnic...**Sun.June 26th...Jubilee Park, Bowwood Picnic area**...starting at noon. It's the usual potluck/BBQ agenda...come out and bring the family! We should extend this invite to Galesburg and Normal...can someone take that up as an action item???

Membership Directory: It's time for a new membership directory. Please email your information to Melanien if you do not think she has it already (email address on back of newsletter): name, address, address, phone # and email address. A new list will come out in August.

WHAT'S NEW ON TAP:

AHA BJCP Club Only Beer Contest - American Home Brewers Assoc. approached us to see if we want to sponsor a sanctioned beer contest in May 2007. "Club Only" means that to enter this competition you have to win the competition between your fellow club members first, then your beer advances to this contest and competes against other beers that have won in the same manner. There was a majority of members who were interested in this so look out May of 2007...we hit the big time!

New Member: Welcome Phillip (sorry I wasn't given your last name!) to HOPs. We hope you come and are able to learn more and more about why beer is so damm good and how to make it even better. Please email your contact info to Melanie. Thanks and welcome aboard!!!

MISCELLANEOUS STUFF:

Congratulations to Bruce B for taking 2nd place in one of the beer categories at the BUZZ competition the first weekend in June...GOOD JOB!!!

Problem Beers: Bring in your problem beers for some positive trouble shooting or comments. We all can learn!

BAR HOPPERS: Wed. June 22nd, 6:00pm

Your choice of Sulley's, Sullivans, Khouri's, or ???, decision to be made tonight.

BEER EDUCATION:

Don S. presented Irish Red Ales...next month Allen will do Porters.

HOPs

PRESIDENT
Kodie Brush

VICE PRESIDENT
Don Summers

TREASURER/MAILER
John Waldman

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR
Melanie Martin

Rhodell

Hand-Crafted
Fine Ales and
Lagers

Brewery
Peoria, IL

Rhodell Brewery
619A Water St.
Peoria 61602
309 674-7267

Hours:
Tues-Thurs 3-10pm
Fri. 3-11pm
Sat. 2-11pm
Sun. closed

**Somethings
Brewn'**

401 E. Main St.
Galesburg, IL
61401

Proprietors:
Jim and Mary
Smith

Hours:
Tues-Fri 12:00-6:00
Sat 10:00-5:00
Closed Sun & Mon

(309) 341-4118

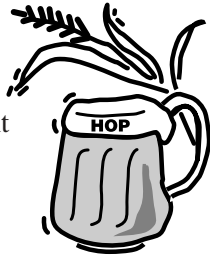
HOPs Club Members Only: (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting. COD.
Website: somethingsbrewn.com

MONTHLY BEER EDUCATION

(Everyone, who wants to, can participate!!!)

THE PRESENTER: Sign-up for a beer style and a month to present it (*see open months below*). You will be the presenter of that beer by hopefully bringing your home brew of that style plus other store-bought examples. And remember, you have a budget of \$20 on the purchase of similar commercial beers that reflect your beer style that the club will reimburse you for. Give John W. your receipts.

THE REST OF US: We have the option to participate by also brewing a batch of the beer style being presented and bring it along for comparison...or sit back and free-load off of other people's efforts!!!



So, get those kettles brewing!!! Here is the brew schedule. Choose a month not already taken, select your beer style...*(oh and be sure to let the editor know so it makes the schedule!)*

2005

June	Porter	Allen
July	Saison	Bruce B.
August	(open)	???
September ..	Octoberfest	Eric
October	Russian Imp. Stout	John M.
November ..	(open)	???
December ...	Winter Warmers	Kodie

2006

January	(open)	???
February	(open)	???
March	(open)	???
April	(open)	???
May	(open)	???

(Don't forget to sign-up for any of the open months with your editor...wanna change? Let her know that too!)

Potential for Mind Exercise...

15. PORTER

15A. ROBUST PORTER

Aroma:

Roast malt or grain aroma, often coffee-like or chocolate-like, should be evident. Hop aroma moderate to low. Fruity esters, and diacetyl, are moderate to none.

Appearance:

Dark brown to black color, may be garnet-like. Clarity may be difficult to discern in such a dark beer. Head retention should be moderate to good.

Flavor:

Malt flavor usually features coffee-like or chocolate-like roasty dryness. Overall flavor may finish from medium sweet to dry, depending on grist composition, hop bittering level, and attenuation. May have a sharp character from dark roasted grains. Hop flavor varies widely. Diacetyl moderate to none.

Mouthfeel:

Medium to medium-full bodied. Low to moderate carbonation.

Overall Impression:

A substantial dark ale with complex roasty malt, hop and fermentation characteristics.

History:

Originating in England, Porter developed as a blend of beers or gyles known as "Entire." A precursor to stout. Said to have been favored by porters and other physical laborers.

Comments:

Although a rather variable style, it may be distinguished from closely-related Stout as lacking the Stout's roasted barley character.

Ingredients:

May contain several malts, prominently dark roasted malts and grains, which often include black malt. Hops are used for bittering, flavor and/or aroma. Water must have significant carbonate hardness. Ale yeast is most common.

cuz we ol' dogs wanna know more!!!

Vital Statistics:

OG: 1.050- 1.065
IBUs: 25-45 FG: 1.012-1.016
SRM: 30+ ABV: 4.8-6.0%

Commercial Examples:

Sierra Nevada Porter, Anchor Porter, Great Lakes
Edmund Fitzgerald Porter.

15B. BROWN PORTER

Aroma:

Malt aroma with mild roastiness should be evident. Hop
aroma may be moderate to low. Esters and diacetyl may
be moderate to none.

Appearance:

Medium brown to dark brown in color. Clarity and head
retention should be fair to good.

Flavor:

Malt flavor will include mild to moderate roastiness.
Hop flavor low to none. Hop bittering will vary the
balance from slightly malty to slightly bitter. Diacetyl,
and sourness or sharpness from dark grains, should be
low to none.

Mouthfeel:

Medium-light to medium bodied. Low to moderate
carbonation.

Overall Impression:

A fairly substantial dark ale with some roasty character-
istics.

History:

Originating in England, porter evolved from a blend of
beers or gyles known as "Entire." A precursor to stout.
Said to have been favored by porters and other physical
laborers.

Comments:

Softer flavors, lower gravities, and usually less alcohol
than robust porter. More substance and roast than brown
ale. Some versions are fermented with lager yeast.
Balance tends toward malt more than hops.

Ingredients:

May contain several malts, including dark roasted malts
and grains. Hops are used chiefly for bitterness. Water
should have significant carbonate hardness. Ale yeast, or
occasionally lager yeast, is used.

Vital Statistics:

OG: 1.040-1.050
IBUs: 20-30 FG: 1.008-1.014
SRM: 20-35 ABV: 3.8-5.2%

Commercial Examples:

Samuel Smith Taddy Porter, Bateman Salem Porter,
Shepherd Neame Original Porter, Yuengling Porter,
Fuller's London Porter.

NOTES:

CALENDAR OF EVENTS:

*Dates listed are the judging date. dates you submit beers are usually earlier, check
internet for more info • (?) = location unknown*

- HOPs Bus Trip (annual trip, permanent date) Jan. (last Sat.)
- Iowa Brewers Union Open, IA March
- Drunk Monk Challenge, Aurora, IL March (3rd Sat.)
- March Mashness (?) March
- Real Ale Fest, Chicago March (1st week)
- Jay-Cees Beerfest, Peoria March (2nd Sat.)
- AHA National Homebrew Competition (?) March (3rd wkend.)
- Knickerbocker Battle of the Brews (?) April
- Bay Area Mashers World Cup of Beer (?) April
- Great Taste of the Mid-West, St. Louis May (2nd Sat.)
- Upper Mississippi Mash Out, Minneapolis, MN May (3rd Sat.)
- BUZZ, Champagne, IL June (first Sat.)
- HOPs Summer Picnic June (last Sun.)
- American Beer month (all month)
- Taste of the Midwest, Madison, WI Aug. (2nd Sat.)
- Sprecher's Fest, Milwaukee, WI Labor Day weekend
- Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.)
- Brew HA-HA, Davenport, IA Sept. (last wkend)
- Iowa City Brewfest, IA Sept.
- HOPs Fall Picnic Oct.(1st Sun.)
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Land of the Muddy Waters, QC, IL Oct. (2nd Sat.)
- Thirsty Homebrew Classic, Amana, IA Nov. (2nd Sat)
- Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- Foam of the Range (?) (date unknown)

Join "HOPs" Beer Club

Interested in joining a club of beer-making fools? Find yourself obsessing about beer and don't have anybody to talk to? Want to learn how to make beer in your own but don't know how to start? Or do you just want to get together once a month to drink and talk beer?

Join HOPs (Homebrewers of Peoria)

Dues are an obsessively cheap \$12 a year...pro-rated when you join up. Dues include this newsletter, a monthly place where you can do one or all of the above mentioned desires PLUS various parties, picnics, socials and a beer tasting field trip thrown in.

Fill-out this form and bring to any of our meetings, every 3rd Wednesday of the month. First timers are welcome to visit and check us out.

Yes! I want to join HOPs!

Name: _____

Street/Apt: _____

City/State/Zip: _____

Home Phone #: _____

Email: _____



HOPs

c/o Melanie Martin
315 E Santa Fe Road
Chillicothe, IL 61523-9383

Up-Coming Events & Meetings

This is your newsletter...want to contribute???, please email me anytime at: melaniehg@yahoo.com, fax: 309 249-4109 or call: 309 249-4409

HOPs Beer Club meeting dates:

3rd Wed. of each month • 6:30-8:00pm
John Rhodell's • Water Street • (309) 674-7267
<http://hop.bradley.edu/>

BEER HOPs - Monthly Dinner & Beer Social:

4th Wed. of each month • 6:00pm •
See HOPs email for location • Bring your friends/spouses

Other local Homebrew Club meetings:

ABNORMAL HOME BREWERS

2nd Mon. of each month • 7:30-9:30pm
Fat Jacks • 511 N. Main • Bloomington
(309) 829-2805

GALESBURG HOMEBREWERS ASSOCIATION

2nd Sat. of each month • 3:00-5:00pm
Somthin's Brewin' • 401 E. Main St. • Galesburg
(309) 241-4118



This would be the sign that this is all she wrote!