



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 - We have approximately \$337.48...not including monies we owe to various members...thanks Kodie for stepping in as Treasurer.

Elections Postponed Until a Quorum: Elections have been postponed until we have enough members. The President and Treasurer are up for grabs...Paul T has been nominated for President and Bruce Byrum was nominated for Treasurer, though he has since declined. There's a nomination on the floor, via email to Dave S, for John M.

Dues: Dues are due and have been raised to \$18 to cover beer education expenses. The checks will be made out to our new Treasurer, who has not been elected yet. New members make sure you get your name, address, phone # and email to Melanie for the Membership Directory...see back of this newsletter for her contact.

What do you want to get out of HOPS??? We miss our old members who haven't been showing up. Do you have any ideas, or suggestions of what you'd like to get out of the club? We are starting a new year and are open for suggestions that would help us all become better home brewers. (This editor would like to have more informal "beer clinics" at fellow brewer's houses...)

WHAT'S NEW ON TAP:

HOPS Meeting Days: Meeting day has been more or less decided upon to Thurs. Now we need to decide **which** Thurs of the month...and do we change Beer Hoppers to Thurs. as well, and if so, **which** one???

Joint Picnic with Bloomington and Champaign: I suggest we hold off on this picnic until maybe sometime in late August/early Sept. so we have more time to plan.

Great Taste of the Midwest Tickets/Bus Ride: Specialty

Imports has made an offer to sell us tickets to this great event up in Madison the 12th of Aug. They are offering tickets plus a bus ride up and back the same day for around \$60 or will just sell us tickets, no bus ride, for \$30. Get your tickets thru them by April 3rd. Contact Jennifer Orange: specialtyimports@sbcglobal.net. For more info: www.mhtg.com.

HOPS

PRESIDENT
Kodie Brush

VICE PRESIDENT
Don Summers

TREASURER/MAILER
John Waldman

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR
Melanie Martin

MISCELLANEOUS STUFF:

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

Wanna Strut Your Stuff??? Made any good beer lately??? Bring some to the meeting and strut your stuff all over the bar tables!!! We're always thirsty!

Beer Discovery of the Month: John and I shared a Young's Old Nick Barley Wine the other night and oh boy...another favorite!!!

BEER HOPPERS: Decision to be made tonight. See HOPS website for "final answer". We had a nice turn out at the Feb. get together...good to see Don S and son, as well as Kodie and his wife, the Scuffham family and Martins.

BEER EDUCATION: Tonight, Bill Diebold will present Belgian Ales...wish I could be there!!!

Some things
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

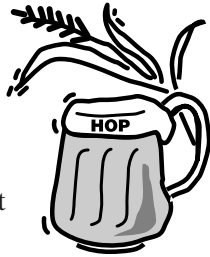
HOPS Club Members Only: (with a 10% HOPS membership discount!) Call Jim up to 4:00pm the day of the HOPS meeting and place your beer supply order and he'll bring your order to the meeting. COD.
Website: somethingsbrewn.com

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!)*

2006

March	Belgiun Ale	Bill D
April	Russian Imperial Stout .	John M
May	High Gravity beer	Bob K
June	Swartz Bier	Dave S
July	TBD	Markus A
August	(open)	???
September ..	Old Stock Ale	John M
October	(open)	???
November ..	(open)	???
December ...	(open)	???

2007

January	(open)	???
February	(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...

18. STRONG BELGIAN ALE

18A. DUBBEL

Aroma: Rich malt aromas are typical; many dubbels have raisiny and other fruity ester aromas. No roasted malt aroma. Some higher alcohol aromas (peppery, spicy) are common. Mild to moderate clove-spice aromas may be present. Hop aroma is faint to none. No diacetyl.

Appearance: Dark amber-brown in color. Clarity is usually fair to good. Head retention may be adversely affected by alcohol content in stronger versions.

Flavor: Rich malty and fruity flavors bring the balance toward malt throughout. Some commercial examples are malty, yet dry; raisin flavors are common. A slight to moderate clove spiciness may be present. Hop flavor is low to none. No diacetyl.

Mouthfeel: Medium-full to full body. Warming mouthfeel from alcohol.

Overall Impression: A dark, rich, malty, moderately strong ale.

History: Originated at monasteries in the Middle Ages, and was revived in the mid-1800s after the Napoleonic era.

Comments: By Belgian law, to be called a Trappist Ale, it must be brewed at a Trappist monastery. Home brewed and secular equivalents should be called abbey ales.

Ingredients: Yeast strains prone to production of higher alcohols, esters, and clove-spice aroma and flavor are most commonly used. Dark(caramelized) candi sugar is a common and significant addition for color and flavor contributions.

Vital Statistics: OG: 1.040-1.080 • IBUs: 20-35 FG: 1.012-1.018 SRM: 10-20 ABV: 3.2-7.8%

Commercial Examples: Westmalle Dubbel, LaTrappe Dubbel, Affligem Dubbel, Steenbrugge Dubbel, Celis Dubbel, Westvletteren 4.

18B. TRIPEL

Aroma: Complex aroma of malt and fruity esters, which may have a "citrus-like" essence, and often a mild to moderate clove-spice character. Hop aroma may be moderate to none. No diacetyl.

Appearance: Pale gold to deep gold in color. Clarity should be fair to good. Head retention may be quite good, or may be adversely affected by alcohol content in some versions.

Flavor: Crisp and moderately fruity. Malty sweetness is balanced by restrained hop bitterness and high carbonation to provide a dry finish to the palate and a sweet aftertaste. Clove-like spiciness is apparent in many examples. The best examples have subtle alcohol undertones, while others may have very noticeable alcohol presence. Hop flavor may be moderate to none. No diacetyl.

Mouthfeel: Medium body, although a light impression (thanks to the candi sugar) given the often substantial original gravity. High alcohol content adds a warming sensation. Carbonation is very high and effervescent in character, yet ideally does not disturb the beer's smoothness.

Overall Impression: A pale, moderately fruity, spicy, very strong ale.

History: Originally developed at the Trappist monastery at Westmalle.

Comments: Alcoholic, but the best examples do not taste strongly of alcohol. By Belgian law, to be called a Trappist ale it must be brewed at a

cuz we ol' dogs wanna know more!!!

Trappist monastery. Home-brewed and secular equivalents should be called abbey ales.

Ingredients: Yeast strains prone to higher alcohol and clove aroma production are usually used. Small amounts of spices are sometimes added. Pale Pilsner malts are used and up to 25% white candi sugar (sucrose) is often added.

Vital Statistics: OG: 1.065-1.095 • IBUs: 20-35 FG: 1.013-1.020 SRM: 3.5-6 ABV: 6.3-10%

Commercial Examples: Westmalle Tripel, Affligem Tripel, Grimbergen Tripel, Corsendonk Monk's Pale Ale, Bruggse Tripel, New Belgium Trippel[sic].

18C. BELGIAN STRONG GOLDEN ALE

Aroma: Fruity esters are common, and the malt character is light. Some clove-spice character may be present, from either warm fermentation or actual spice additions. A spicy hop aroma is sometimes found. No diacetyl.

Appearance: Pale yellow to golden in color. Good clarity. Long-lasting foam stand resulting in characteristic Belgian lace on the glass.

Flavor: Full of fruity, hoppy, alcoholic complexity, supported by a soft malt character. A slight presence of spices, from either warm ferment or actual spice additions, may be present as a point of complexity. Hop bitterness is typically restrained. Substantial carbonation may lend a dry flavor to the palate despite a sweet aftertaste. No diacetyl.

Mouthfeel: Medium body gives a light impression despite the often substantial original gravity and alcohol content. Usually effervescent, yet with a smooth finish.

Overall Impression: A very pale, effervescent, complex, strong ale.

History: Most versions reflect the unique products of individual breweries.

Comments: References to the devil are included in the names of many commercial examples of this style. The best examples are elegant, complex, and balanced.

Ingredients: The light color and relatively light body for a beer of this strength are the result of using very pale malt and up to 20% white candi sugar (sucrose). Some versions include the use of spices for subtle complexity.

Vital Statistics: OG: 1.065-1.080 • IBUs: 25-35 FG: 1.014-1.020 SRM: 3.5-5.5 ABV: 7-9%

Commercial Examples: Duvel, Lucifer, La Chouffe, Moinette, Celis Grand Cru.

18D. BELGIAN STRONG DARK ALE

Aroma: The intermingling aromas of Munich-type malt, alcohol and fruity esters are typical, along with spicy phenols which may be contributed by warm yeast fermentation and/or actual spice additions. Hop aroma may vary from moderate to none. Typically there is no strong dark(roast) malt aroma. No diacetyl.

Appearance: Deep burgundy to dark brown in color. Clarity may be fair to good. Head retention may be quite good or may be adversely affected by high alcohol content.

Flavor: Ripe fruit flavors, including raisin and plum, are common. Malt usually dominates, but some examples are balanced slightly toward

bitterness. Some spicy phenols, from ferment or actual spices, may be present. Hop flavor can range from moderate to none. Some sweetness is contributed by alcohol. No diacetyl.

Mouthfeel: Medium to full body, creamy and warming.

Overall Impression: A dark, very rich, complex, very strong ale.

History: Most versions are unique in character reflecting the characteristics of individual breweries.

Comments: Some beers of this type are brewed at or in association with monasteries, and some are not. In comparison to Dubbel, these are typically significantly stronger beers of a wider variety.

Ingredients: Dark candi sugar is a frequently-used additive and may contribute as much or more color and flavor as dark Munich or caramel malts. Spices are sometimes added for complexity. Yeasts prone to production of higher alcohols, esters and spicy phenols are commonly employed.

Vital Statistics: OG: 1.065-1.098+ • IBUs: 25-40+ FG: 1.014-1.024+ SRM: 7-20 ABV: 7-12+%

Commercial Examples: Pawel Kwak, Gouden Carolus, Scaldis (a.k.a. Bush), Rochefort 10, Chimay Grand Reserve.

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.)**
- March Mashness (?) March
- Iowa Brewers Union Open, IA March(2nd Sat.)
- Drunk Monk Challenge, Aurora, IL March (2nd Sat.)
- AHA National Homebrew Competition (?) March (3rd wkend.)
- **Jay-Cees Beerfest, Peoria** **April 21 & 22nd (Fri. & Sat.)**
- 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. (3rd Sat.)
- Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- **HOPs Holiday party** **Dec. (date TBD)**
- 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 \$18 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

note new date

HOPs Beer Club meeting dates:

2nd Wed. of each month • 6:30-8:00pm
Plank Road Pub* • 4714 W. Plank Rd • Bellevue
<http://hop.bradley.edu/>

(* remember this is a cash only bar)

BEER HOPPERS - Monthly Dinner & Beer Social:

4th Wed. of each month • 6:30pm •
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!
