



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 \$474.61, as of the beginning of September.

Misc: Jim S., Dave S., John & Melanie M. and Bob K. were in attendance as well as "vacationing" Bruce B. and even Marcus A. showed up with his daughter and one of his beers which we all tried, giving it a good review. We are all impressed that he makes such huge batches at a time!

Winter Bus Trip: Sat., Jan. 28th so save the date!!! Dave S. has reserved the bus. He is open to suggestions you might have for places to go. These are the places he is considering: Goose Island, Clybourn, Sam's Liquor, Peace, and The Map Room. We will put a flyer up on the website to advertize at least the trip date, as well as spread the word out to fellow beer clubs and previous attendees...action item for Melanie and Dave S.

Black & Tan Wrap-Up: The total cost for the event was \$159.24, which included ribbons, registration, misc. office supplies, judge favors postage and food. I believe this will be submitted to Steve King for compensation.

Winter Party: Coming up in Dec. Ideas??? flyer will come out in an email late Nov.

WHAT'S NEW ON TAP:

New newsletter "corner" ... "Ask Dr. Langlappé": It will be a forum that people can bring up beer making problems at the meeting or on the web and they will be answered by "Dr. Langlappé" ...ask Bruce B where that name came from and what it means! See inside for the first "Ask Dr."

MISCELLANEOUS STUFF:

Gotta Good beer Making Tip/Discovery?: Send it to me and I will put it here in the newsletter so we all can learn, since that's

what this club is about!

Wanna Strut Your Stuff??? Made any good beer lately???

Bring some to the meetings and strut your stuff all over the bar tables!!! We're always thirsty!

Had any good beers or been to an interesting pubs, beer functions or liquor stores lately??? Send me your new finds and I'll help pass the word.

BEER EDUCATION: Dave S. presented Doplebock, one of his favorite beers! He brought several commercial styles as well as one of his own. This month he will present Dortmunders. The format for the Beer Education has been rewritten so you might want to read it on page 2 and think about what you can contribute.

UP-COMING COMPETITIONS:

Nov. 4th is Thirsty Home Brew in Amana, IA and Nov. 18 is Land of Muddy Waters in the Quad Cities. See Jim S. if you are interested in any of these events.

BEER HOPPERS: We went at Po'Boys in Oct., being met by Bruce B. Food and beers were good, and we all walked away with black and orange Marti Gras beads. This is also the place where Bruce came up the name "Dr. Langlappé". We are going to the **Haufbrau House in Peoria, Tues. Nov. 21st. 6:30pm.**

HOPs

PRESIDENT
John Martin

VICE PRESIDENT
Don Summers

TREASURER/MAILER
Kodie Brush

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR
Melanie Martin

Some things
Brewn'

401 E. Main St
Galesburg, IL
61401

Proprietors:
Jim and Mary
Smith

Hours:
Mon.-Fri. 12-6pm
Sat. 10am-5pm
Closed Sun.

(309) 341 4118

HOPs Club Members Only: (with a 10% HOPs membership discount!)
Website: somethingsbrewn.com. Call Jim the day before the meeting if you'd like him to bring you anything...hint, he can't always make it to the

MONTHLY BEER EDUCATION

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

THE PRESENTER: You can sign-up (*see open months below*) for either a **beer style** and present it with commercial versions and one you may have made **or** bring in some **intresting/unique beers** we may not have ever had, or it's been awhile. *The main idea behind this education is to continue learning about beers.* Remember, you have a budget of \$20 on the purchase of commercial beers that the club will reinburse you for. Give Kodie B. 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...or sit back and free-load off of other people's efforts!!!



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

November .. Dave S Dortmund

December ... "Anything" Everyone!

2007

January John M..... Old Ales

February (open) ???

March (open) ???

April (open) ???

May (open) ???

June (open) ???

June (open) ???

July (open) ???

August (open) ???

September .. (open) ???

October (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...

BEER EDUCATION

1E. Dortmund Export

Aroma: Low to medium noble (German or Czech) hop aroma. Moderate malt aroma; can be grainy to somewhat sweet. May have an initial sulfury aroma (from water and/or yeast) and a low background note of *DMS* (from pils malt). No diacetyl.

Appearance: Light gold to deep gold, clear with a persistent white head.

Flavor: Neither malt nor hops dominate, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste (although some examples may finish slightly sweet). Clean, no fruity esters, no diacetyl. Some mineral character might be noted from the water.

Mouthfeel: Medium body, medium carbonation.

Overall Impression: Balance is the hallmark of this style. It has the malt profile of a Helles, the hop character of a Pils, and is slightly stronger than both. Hard, minerally water can often be tasted.

History: A style indigenous to the Dortmund industrial region, Dortmund has been on the decline in Germany in recent years.

Comments: Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness. The term "Export" is a beer strength category under German beer tax law, and is not strictly synonymous with the "Dortmunder" style. Beer from other cities or regions can be brewed to Export strength, and labeled as such.

Ingredients: Minerally water with high levels of sulfates, carbonates and chlorides, German or Czech noble hops, Pilsner malt, German lager yeast.

Vital Statistics:

OG 1.048 - 1.056

FG 1.010 - 1.015

IBUs 23 - 30

SRM 4 - 6

ABV 4.8 - 6%

Commercial Examples: DAB Export, Dortmund Union Export, Dortmund Kronen, Ayinger Jahrhundert, Great Lakes Dortmund Gold, Saratoga Lager, Dominion Lager, Gordon Biersch Golden Export

FOR SALE...

We still have one more HOPs shirt left...XXL in lightgreen. We'll sell it for the cheap rate of \$20 (reg. \$28)...anyone??? Contact Melanie.

cuz we ol' dogs wanna know more!!!

Beer Fox Guide to Dortmunder

The city of Dortmund, Germany is one of cultural energy and vitality, one that has endured the scars of the past, yet regained composure due to the innovative spirit and dynamic constancy of its people. Originally a region of agriculture, Dortmund was evolving into an industrial center by 1815, when it was incorporated into the Prussian Province of Westphalia. A port city, located where the Dort River meets the substantial Ruhr, the manufacture of steel, machinery and beer strengthened its export trade, making it a significant center for 19th century development.

The first brewery was founded in 1850, where it adapted its own version of the German Pils. This new style of beer was brewed in the lager tradition of Germany, but crafted with a fuller body and undertones of sweetness.

This was in striking contrast to the dark wheat beers common to the outlying regions of Germany, and this iDortmunderf became a desirable commodity throughout the region. It was not only embraced by the industrial laborers, but became so immensely popular that it was fondly referred to as "Export."

Since Dortmund was so heavily immersed in industry, it became a target for destruction during World War II, when it was heavily bombed, wiping out all semblance of industry and destroying seventy-five percent of the city.

Driven by innovation, Dortmunders embraced a new paradigm toward service and commerce, and re-defined itself as a center of life and spirit. Although Dortmunder Export approached extinction through this adversity, it has been revitalized by the craft-brew commitment to tradition, both in Germany and in the United States.

Characteristically, Dortmunder ranges in color from pale straw to warm golden sunlight. You will detect a firm malt profile, with a touch of biscuit sweetness. Surprisingly, it ends with a clean, dry finish and a silkiness that adds to its insistent drinkability.

Beer Fox Guide to Dortmunders:

- **Great Lakes Dortmunder Gold & Great Lakes Brewing Company**, Cleveland, OH, USA Light haze is awash with golden hue, topped with a creamy beige head and delicate lace. Husky, doughy and grainy, glazed with citrus balance and an overcoat of full-bodied roundness.

- **Olde Buzzard Lager & Buzzards Bay Brewing**, Westport, MA, USA Golden amber, lit with bright orange glow and a clarity that is stunning. A light toastiness floats over the soft caramel of Vienna and Pils malts. A slightly lemon zest pulls the herbal character of noble hops to the fore, while the clean flavors drift across the tongue.

- **Gulpener Dort & Glupener Bierbrouwerij B.V.**, Netherlands Richly golden with elegant tan head and spots of complex lacing. Reminiscent of a Flanders ale, this dort possesses the complexity of fruit-touched sweetness, with a solid malt backbone and clean, fresh finish ñ all within the medium to big body of a true dortmunder.

- **Mountain Lager & Appalachian Brewing Company**, Harrisburg, PA Deep amber with enticing white head, the biscuity malt foundation is kissed with a floral and herb balance of hops. Spectacular drinkability! Golden Export, Gorden Biersch Brewery Restaurant. Richly warm gold color with foamy pearlescent head and fine webbing of lace. A crisp and clean carbonation lures you into the malts of breadly delectability and citric hop finish.

- **Otter Creek Vermont Lager ñ Otter Creek Brewing / Wolaverís Certified Organic Ales**, Middlebury, VT Deep golden amber with tanned head. Creamy, Munich-style malt base is washed by clean, floral hops, for a clean balance and citric finish.

As you taste-test these enduring lagers, enjoy the biscuity malt characteristics while you assess the firm, silken mouthfeel and dry tonality that is unique to this artisanal style.

Ask Dr. Lagnappe...

Q. How does the ASBC determines the SRM of a beer sample?

A. The ASBC method uses a 1/2" thick cuvette filled with beer. The cuvette is placed in a spectrophotometer and readings are taken with light of 430 nm. The SRM equation is $SRM = 10 * \log_{10}(I_{sub0} / I)$. I_{sub0} is the amount of light passing through an empty cuvette. I is the amount of light passing through the cuvette with sample. To determine SRM of a sample at home without a spectrophotometer:

430 nm light is basically pure blue shifted a little bit towards purple. On an RGB computer monitor pure blue is as close as we can get. With a paint program create an image that is pure blue and that is the full size of your screen. RGB values for pure blue are 0, 0, 255.

The closest thing I could find to a 1/2" cuvette was a 13 mm test tube at Hobby Lobby. You'll also need a digital camera that can take pictures in black and white mode, and that the flash can be disabled. Fill the test tube half full with the beer that you're sampling. In a dark room have your helper hold the test tube in front of your computer monitor that has the pure blue picture covering the entire screen.

Take a black and white picture of the test tube. With your paint program sample the grayscale values of the thickest part of the empty part of the test tube and the thickest part of the part of the test tube with beer.

Taking multiple samples of each and averaging each of them yields the best results. The value that you calculate for the empty part becomes I_{sub0} in the equation above. The value that you calculate for the part with beer becomes I in the equation above.

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 (Fri. & Sat. 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.
- Bloomington Brewfest, IL Sept. (last wkend)
- **HOPs Fall Picnic** **Oct. (1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
- **HOPs Holiday party** **Dec. (date TBD)**
- Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- Foam of the Range (?) (date unknown)

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:
melaniehg@yahoo.com • fax: 309 249-4109 • ph: 309 249-4409

HOPs Beer Club meeting dates:

1st Thurs. of each month • 6:30pm
Plank Road Pub* • 4714 W. Plank Rd • Bellevue
<http://hop.bradley.edu/>
(* Cash only bar, but with food!)

NEW DAY, STILL!!!

BEER HOPPERs

Monthly Dinner & Beer Social - Bring your family/friends
3rd Tuesday of each month • 6:30pm

An email will be sent out for this month's location or consult the HOPs email

HOPs Beer Club Annual Picnics/Parties/etc.

Annual Picnics - last Sunday in June and first Sunday in October
Holiday Party - Early December
Winter Bus Trip - last Saturday in January

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
Somthings Brewin' • 401 E. Main St. • Galesburg
(309) 241-4118

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 1st Thursday 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: _____