



# 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.

**Winter Bus Trip: Sat., Jan. 27th** so save the date!!! These are the places we are: Goose Island, Clybourn, Sam's Liquor, Piece, and The Map Room. There is a flyer up on the website to advertise at least the trip date, as well as we have spread the word out to fellow beer clubs and previous attendees. It should be another really fun time!!!

**Winter Party:** Our winter party was held at the Martins. Although one start time was 11am when John started brewing his beer, most everyone else arrived shortly after the 1pm time. Kodie, Don, Bruce, Dave along with Heidi and Henry, and the Martins were in the Martin's heated Beer Barn for the good food and great beers!!!

### WHAT'S NEW ON TAP:

**Club Meeting Site Change:** Shock! When members showed up for the Dec. meeting at the Plank Road Pub the doors had been shut for good. Though it wasn't the greatest place, it certainly was good while it lasted! Members held a quick meeting of about 10 min. and left. Pres. John M has arranged to meet at Chef John's Bar & Grill as a potential site. The Jan. meeting will be held there for evaluation. It's located across 40 (west) from Lake of the Woods Shopping Center, north of 6 on Knoxville/40 by about 2 miles, give or take some. It's next door to the Wheels of Time Museum.

**"Ask Dr. Langlappe":** It is the forum that people can bring up beer making problems on the web and they will be answered by "Dr. Langlappe". Pass your questions through the HOPs email. Interesting questions/answers will be reprinted in the newsletter.

## 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:** John M will present Old Ales...should be another good meeting. Dave S brought some of his Doplebocks to the Winter Party, and this editor has found a new love...

**HOPs**  
**PRESIDENT**  
 John Martin

**VICE PRESIDENT**  
 Don Summers

**TREASURER/  
 MAILER**  
 Kodie Brush

**TRUSTEE**  
 Dave Scuffham

**SECRETARY/**

**BEER HOPPERS:** We went at Kellerer's in Dec. which wasn't as crowded as we thought it might be. We looked at it as a potential club meeting location until John came up with Chef Johns. Kellerer's would have been a bit too loud and dark, but the beers would have been good!

**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](http://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 reimburse 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!)*

## 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) .....	???
November ..	(open) .....	???
December ...	(open) .....	???

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

# A Monthly Mind Exercise...

## BEER EDUCATION

### 19A. Old Ale

**Aroma:** Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

**Appearance:** Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low head; may be adversely affected by alcohol and age.

**Flavor:** Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is).

**Mouthfeel:** Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

**Overall Impression:** An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. "It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter's night" –

### 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!!!

Michael Jackson.

**History:** A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery after primary fermentation (similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with “stale” beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are maltier, fuller-bodied, often darker beers that may be a brewery’s winter seasonal special offering.

**Comments:** Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines.

**Ingredients:** Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

<b>Vital Statistics:</b>	OG: 1.060 – 1.090+
IBUs: 30 – 60+	FG: 1.015 – 1.022+
SRM: 10 – 22+	ABV: 6 – 9+% (occasionally lower, particularly for UK winter warmers)

**Commercial Examples:** Gale’s Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller’s Vintage Ale, Harvey’s Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young’s Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith’s Winter Welcome, Fuller’s 1845, Fuller’s Old Winter Ale, Great Divide Hibernation Ale, Hudson Valley Old Man Ale, Cooperstown Pride of Milford Special Ale, Coniston Old Man Ale, North Coast Old Stock Ale

## **Ask Dr. Lagnappe...**

This isn’t a question/answer but Bruce B suggests a good a website that specializes in Belguin Beers... “burgundianbabblebelt”. He said that there is a great chat room section and lots of q & As presented.

### NOTES:

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## 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

Chef John's • Knoxville/40, north of 6, next to Wheels of Time Museum • Lake of the Woods  
<http://hop.bradley.edu/>

NEW!!!

### BEERHOPPERS

**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** - December (flexible date)

**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: \_\_\_\_\_