



Homebrewers of Peoria

(You are encouraged to print this newsletter out and bring it to the meeting, no copies at meeting.)

NEXT HOPS MEETING:

Tues. Sept. 11, 6:30pm, Chef John's, Dunlap
(food and beer available...and you can also bring in your own home brewed beer or special ones you'd like to share!) **Beer Education:** Dave will present **Bocks**

BEER HOPPERS SOCIAL: Tues. Aug. 28th

VALLARTA'S Mexican restaraunt on University, north of War Memorial, across the street from Wal-Mart.

IN ATTENDANCE AUG. MEETING:

Kevin, Jason, David, John, Melanie Jim, Bob and eventually Kodie. *See below for guests.*

WHAT'S OLD ON TAP:

Treasurer's Report - The current total for the club is 461.37...no change for 2 months.

Beer Education: The education schedule on page 2 is looking pretty bare...anyone? Since we didn't have our education (*Julie and Jesse were not present to present Koelschs' so maybe they will present it in Oct?*) we spent meeting talking about the COC and recent beer-related events. In addition, here's what we drank and you missed in Aug: Jim's own Imperial Porter & American Amber w/ Palisade hops, Kevin brought in a bottle of his brother's very 1st batch ever, an IPA. Kody brought in 2 Michigan beers: Two Hearted Ale (YUM!) & Rye Stout. John opened up 2 versions of his Russian Imperial Stouts, and lastly, Bob brought in Longshot Boysenberry Wheat & a Dortmund... ahhh.

WHAT'S NEW ON TAP:

Club Only Competitions: In addition to HOPs picking up the entry fee of our winner, HOPs also will pay for postage...but the member's who beer won our club competition will have to do the actual mailing of their beer...the address will appear in this newsletter as needed...(see page 5) The next competition will be Bocks.

Membership News: Welcome first timers Melissa and her brother Buck. Melissa is our waiter, Scott's girlfriend. Buck is the brewer.

Fall Picnic: Our annual fall picnic will be **Sun. Oct. 7th at Praire Lane picnic site at Julilee State Park.** Bring beer and food to share. Time: 1pm - ??? rain or shine...we have a great covered site!!! John

HOPS

PRESIDENT
John Martin

VICE PRESIDENT
Kevin Stearns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

and Melanie might go early and walk some of the trails beforehand. If any one is intrested, give them a call on Sat. to arrange a time.

Great Taste of the Midwest in Madison: Jim S. gave a breif on the event...good festival but way too hot this year. He also met face to face a man he has previously slammed the phone on (accidently!)... Charlie Papazian, founder of American Homebrewers Association and long time homebrewing promoter.

Siebel Institute Advanced Homebrewing Course: John gave a breif summary of his attendance in the week-long course in Durango in July, as well as bringing along his over-stuffed 3" 3-ring binder from the class. He said there wasn't any one real big thing he learned, just a zillion tips and tricks to use along the brewing process...well worth the time and expense.

Brew HA HA: Jim S. reported that home brewers are not going to be allowed to serve their beers at this late Sept. event anymore... something about liability insurance. Bob K. will look into the *real* reason.

Dirty Nellies Homebrew Contest, Palatine: We discussed whether anyone was intrested in helping out with this event, mentioned in last month's newsletter...most decided that we need more info to commit...maybe next year if this year goes.

(cont. on page 4)

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: somethingsbrenn.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:

- 1) a **beer style** and present it with commercial versions and one you may have made **or**
- 2) bring in some **intresting/unique beers** we may not have ever had or it's been awhile or
- 3) present an **intresting brewing aspect/equipment** that we all can learn from or
- 4) **introduce us to something you are intresting in** as far as brewing/beers are concerned.



The main idea behind this education is to continue learning about beers. You have a budget of \$20 on the purchase of commercial beers that the club will reimburse you for. Give Kodie B. your receipts.

Here is the education schedule. Choose a month not already taken, select your topic...*(oh and be sure to let the editor know so it makes the schedule!)*

2007

September	Bock	Dave
October	Koelsch's	Julie & Jesse?
November	(open)	???
December	(open)	???

2008

January	(open)	???
February	(open)	???
March	(open)	???
April	(open)	???
May	(open)	???
June	(open)	???
July	(open)	???
August	(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: 5. Bocks

5A. Maibock/Helles Bock

Aroma: Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from pils malt.

Appearance: Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

Flavor: The rich flavor of continental European pale malts dominates (pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Overall Impression: A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles ("pale") Bock and Mai ("May") Bock are synonymous. Most agree that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock is a "fest" type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Base of pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.064 - 1.072		1.011 - 1.018		23 - 35+ 6 - 11 6.3 - 7.4%

Commercial Examples: Ayinger Maibock, Hacker-Pschorr Hubertus Bock, Einbecker Mai-Urbock, Augustiner Hellerbock, Hofbräu Maibock, Capital Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock

cuz we ol' dogs wanna know more!!!

5B. Traditional Bock

Aroma: Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

Appearance: Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head.

Flavor: Complex maltiness is dominated by the rich flavors of Munich and Vienna malts, which contribute melanoidins and toasty flavors. Some caramel notes may be present from decoction mashing and a long boil. Hop bitterness is generally only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

Overall Impression: A dark, strong, malty lager beer.

History: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name "bock" is based on a corruption of the name "Einbeck" in the Bavarian dialect, and was thus only used after the beer came to Munich. "Bock" also means "billy-goat" in German, and is often used in logos and advertisements.

Comments: Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.064 - 1.072	1.013 - 1.019	20 - 27	14 - 22	6.3 - 7.2%

Commercial Examples: Einbecker Ur-Bock Dunkel, Aass Bock, Great Lakes Rockefeller Bock

5C. Doppelbock

Aroma: Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A

very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

Appearance: Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable legs.

Flavor: Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will have a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hop bitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

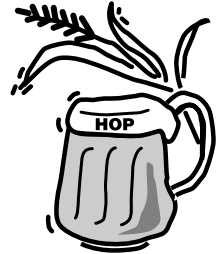
Mouthfeel: Medium-full to full body. Moderate to moderately-low carbonation. Very smooth without harshness or astringency.

Overall Impression: A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered "liquid bread" by the monks). The term "doppel (double) bock" was coined by Munich consumers. Many doppelbocks have names ending in "-ator," either as a tribute to the prototypical Salvator or to take advantage of the beer's popularity.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafo). Noble hops. Water



CALENDAR OF BEER EVENTS/COMPETITIONS:

In **bold** are local HOPs events. + = Actual competition name & date. Dates you submit beers are earlier, check internet for more info...

- **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.)
- **Jay-Cees Beerfest Peoria April (Fri. & Sat. 3rd**
- + **Black & Tan Competition, Peoria April (3rd Fri.)**
- + Knickerbocker Battle of the Brews (?) April
- + Bay Area Mashers World Cup of Beer (?) April
- American Beer month May
- + Great Taste of the Midwest, St. Louis May (2nd Sat.)
- + AHA National Homebrew Competition May (3rd wkend.)
- + Upper Mississippi Mash Out, Minneapolis, MN ... May (3rd Sat.)
- + BUZZ, Champaign, IL June (first Sat.)
- **HOPs Summer PicnicJune (last Sun.)**
- 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.))
- + Iowa City Brewfest, IA Sept.
- Bloomington Brewfest, IL Sept. (last weekend)
- **HOPs Fall Picnic Oct.(1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Great American Beerfest, Denver Colorado .. Oct. (2nd weekend)
- + Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- + Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
- **HOPs Holiday partyDec. (date TBD)**
- + Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- + Foam of the Range (date unknown)

(cont. from page 3)

hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.072 - 1.096+		1.016 - 1.024+		16 - 26+ 6 - 25 7 - 10+%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, Weihenstephaner Korbinian, Weltenburger Kloster Asam-Bock, EKU 28, Eggenberg Urbock 23°, Samichlaus, Bell's Consecrator, Moretti La Rossa

5D. Eisbock

Aroma: Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. Alcohol aromas should not be harsh or solventy.

Appearance: Deep copper to dark brown in color, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content and low carbonation. Pronounced legs are often evident.

Flavor: Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean, lager character.

Mouthfeel: Full to very full bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth without harsh edges from alcohol, bitterness, fusels, or other concentrated flavors.

Overall Impression: An extremely strong, full and malty dark lager.

History: A traditional Kulmbach specialty brewed by freezing a

doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects).

Comments: Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Same as doppelbock. Commercial eisbocks are generally concentrated anywhere from 7% to 33% (by volume).

Vital Statistics:

OG	FG	IBUs	SRM	ABV
1.078 - 1.120+		1.020 - 1.035+		25 - 35+ 18 - 30+ 9 - 14+%

Commercial Examples: Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Southampton Eisbock

(cont. from page 1)

Soulard Octoberfest Competition: They want some club to help run their competition Oct. 5-7. They have Budweiser judges, just need help running the competition. Not enough info or interest.

MISCELLANEOUS STUFF:

Ask Dr. Langlappe*: (Pass your brewing questions through the HOPs email. Q&As will be reprinted here in the newsletter.)

Rumor: Next new brew pub in town will be Granit City in East Peoria, near the Steak & Shake.

Your homebrews are always welcome: Bring some to the meetings to see if someone can offer tips for improvement. Don't be shy...we're here to help everyone become a better brewers.

Had any good beers or been to an interesting pubs, beer functions or liquor stores lately??? Let us in on them...

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:

2nd Tuesday of each month • 6:30pm • Guests are more than welcome!
Chef John's • 1719 W. Woodside Dr. (*next to Wheels of Time Museum • 2 mi. N of Rte. 6*) • Dunlap
Website: <http://hop.bradley.edu/>

BEER HOPPERs

Monthly Dinner & Beer Social - Bring your family/friends

4th 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.

HOPs Annual Picnics - last Sunday in June and first Sunday in October

HOPs Holiday Party - December (flexible date)

Winter Bus Trip - last Saturday in January...in **2008 we go to Milwaukee**

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

(Homebrewers of Peoria)

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?

Dues are an obsessively cheap \$18 a year...with the first year FREE. 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 bus trip thrown in.

Fill-out this form and bring to any of our meetings, every 2nd Tuesday of the month.

Guests are more than welcome to visit and check us out.

Yes! I want to join HOPs!

Name: _____

Street/Apt: _____

City/State/Zip: _____

Home Phone #: _____

Email: _____