



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. **May 13th, 6:30pm**, Chef John's, Dunlap
(food and beer available...and you can also bring in your own home brewed beer or special commercial beers you'd like to share!)

Beer Education: Beer Fault - Diacetyl

MEETING MINUTES:

Basically we went through the last month's newsletter. I asked about the By-Laws but no one had anything to discuss. We talked mainly about the beerfest and a little about the beer competition. We sampled several brews from several members and picked up the jockey box equipment to take to the beerfest.

—Filling in, Kevin Stearns

WHAT'S OLD ON TAP:

Treasurer's Report - The current total for the club is \$134.50, as of before tonight's meeting.

JAYCEES BEERFEST WRAP-UP:

Beerfest: Kind of had a slow start. (I believe it was either a location issue or lack of a sign). Our location was just inside the Opera House doors, didn't seem like the best, maybe it was because we were lacking a banner...people were looking for a sign and passed us to go down to other homebrewers (w/signs). Kodie's milk stout went out first...we were out of everything shortly after 8pm. We had several people (both old members and new members) ask for information about HOP...would have been great to have something at the booth (instead of just at ABNormals booth).

Suggestions for next year:

- Might be good to have check list for everything at booth and to let each provider of beer know what to bring (connectors, hoses, signs, etc...)
- Have a list of beers so people know what we are serving and we should prepare something ahead of time to label the taps (Don went to his car, got paper, pen and tape to label the taps as we were going). (Editors note: Since the Martin's couldn't attend the event this year, they forgot to pass on the banner...sorry about that. And Melanie labels each beer with painters tape and a Sharpie, so the pourer knows which tap to use...)

Black & Tan Beer Competition: The Competition went well. We

HOPs

PRESIDENT
John Martin

VICE PRESIDENT
Kevin Stearns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

had 12 entrants entering in 20 beers total and almost split even between Black and Tan, which is encouraging. Looks like we picked a good title for our competition. HOP actually came out ahead on this one.

The accounting looks like this:

Entries (20 @ \$6 each) +\$120

Out of that, Melanie spent money on:

Cups, water, bread, munchies -\$33.25

Postage for mailing back awards & results -
\$7.10

Ribbons -\$46.57

Subtotal (pay to Melanie) \$86.92

HOP "cut": +\$33.08

(Melanie will give the treasurer a check for the \$33.08 tonight at the meeting).

Results: Our one and only **Bruce Byrum** won in the Black Category with his Russian Imperial Stout. Next semi local winner would be Rich Toohill &

Tom Simmons from Davenport, who took 3rd in the Black category. **Shaun Ryan** from Burlington, Iowa won the Tan category and went on to win Best of Show with his Pale Ale. (For more details on all the winners, check out our HOP website.)

WHAT'S NEW ON TAP:

HOPs Elections: Put off until the By-Laws have been approved. (see

(cont. on page 2)

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

HOPs

CALENDAR OF EVENTS

All meetings will be held at **Chef John's**.
Beer Hopper locations vary each month...check out our website for location:
<http://hop.bradley.edu>



2008

May	Tues. 13th, 6:30	HOPs meeting Fault: Diacytal
	Tues. 27th, 6:30	Beer Hoppers
June	Tues. 10th, 6:30	HOPs meeting
	Tues. 24th, 6:30	Beer Hoppers
	Sun. 29th, time???	HOPs Picnic
July	Tues. 8th, 6:30	HOPs meeting
	Tues. 22nd, 6:30	Beer Hoppers
August	Tues. 12th, 6:30	HOPs meeting
	Tues. 26th, 6:30	Beer Hoppers
September	Tues. 9th, 6:30	HOPs meeting
	Tues. 23rd, 6:30	Beer Hoppers
October	Sun. 5th, time???	HOPs Picnic
	Tues. 28th, 6:30	HOPs meeting
	Tues. 28th, 6:30	Beer Hoppers
November	Tues. 11th, 6:30	HOPs meeting
	Tues. 25th, 6:30	Beer Hoppers
December	Tues. 9th, 6:30	HOPs meeting
	TBD	Holiday Party

2009

January	Tues. 13th, 6:30	HOPs meeting
	Tues. 27th, 6:30	Beer Hoppers
	Sat. 24th, 7:00am ...	Annual Winter Bus Trip
February	Tues. ?, 6:30	HOPs meeting
	Tues. ?, 6:30	Beer Hoppers
March	Tues. ?, 6:30	HOPs meeting
	Tues. ?, 6:30	Beer Hoppers
April	Tues. ?, 6:30	HOPs meeting
	Fri. ? (time?)	Black & Tan Competition
	Fri & Sat. (dates?)	JayCees Beerfest
	Tues. ?, 6:30	Beer Hoppers

(cont. from page 1)

below)

HOPs By-Laws: Since John M wasn't able to attend the April meeting, we will have a discussion and vote on the By-Laws at the May meeting. (See page 3 for By-Laws.)

Elections: Once By-Laws are voted on, we will have elections.

Annual Summer Picnic: Our annual summer picnic is coming up next month...**Sun. June 29th**, at Jubilee State Park at the "**Praire Lane Picnic**" site. We should discuss specifics of this event for the new members as to what to bring, time, etc. Flyer will come out after this May meeting.

Beer Education: New...**Beer Faults.** Each month someone will and educate the members about a fault. (See *Beer Fault List on page 4*). There has also been a request to get our Beer Education back on the agenda with members signing up for a beer style and presenting it to the club...details of this activity should be reviewed for new members.

Jill's On Galena Beer Dinner Review:

John M and I attended the first Beer Dinner at Jill's on 29 last Wed. night. The beers presented were from Boulevard Brewery in Kansas City. It was a 4 course/4 beer dinner for \$40, and included (if you wanted) a whole bottle of the beer served with each course...so you got a much as you wanted...a good deal. We were joined by 2 other couples and 2 members of the hospital Beer Club plus another one of their members came and sat a seperate table with his wife.

Summary: A good time was had by all, food was good, beer was good and the dinner was great: Cheddar and prosciutto wrapped shrimp with blackberry BBQ sauce served with Pale Ale, Cheddar Ale Soup served with Zon, a belgian-style witbier, Braised Pork Shank served with Dry Stout and Chocolate cup with raspberry mousse served with Bully! Porter. All this plus a commorative glass! This was one of the best attended functions that Jill's has had...more than at their really good wine dinners...Peorians love beer! They will only offer these Beer Dinners during the summer and the next dinner will be **June 5th @ 6:30pm.** — *Melanie Martin*

Beer Hoppers Monthly Social: This Beer Hoppers social event is decided upon at each meeting. Check our website for the location if you miss the meeting. Guests and significant others are more than welcomed!

MISCELLANEOUS STUFF:

REMEMBER: Your homebrews are always welcome, as well as anything else you have dicovered...we love sampling!!!

BY-LAWS: HOHomebrewers of Peoria 2008

ARTICLE I - Name

The official name of the organization shall be the HOMEBREWERS of Peoria. Informally, the club shall be referred to as the HOP.

ARTICLE II - Purpose

It shall be the purpose of this club to be a self-supporting, non-profit organization dedicated to promoting the art and science of brewing and beer appreciation.

ARTICLE III - Motto

The official motto of the HOP shall be: "It Takes Beer To Make Beer!"

ARTICLE IV - Membership

- a. Any person who is 21 years of age or older is eligible to join HOP. All will accept responsibility for their own behavior. Free first 12 months. Dues, as set by annual vote, are payable, prorated, in Feb.
- c. Guests are welcome and are encouraged to join the club.
- d. All club members shall be responsible for their own actions at meetings and club functions.

ARTICLE V - Officers

- a. The officers of the club shall be a President, Vice President, Secretary, Treasurer and one Trustee. Pres and Sec elected every 2 yrs. Vice President, Treas and Trustee elected alternate years. President must have held another office previously. Replace on resignation.
- b. The officers are the executive committee and shall provide leadership and guidance to the membership at large.
- c. Call for nominations 2 mo prior to the annual meeting. Vote Jan, take office Feb.
- d. President leads HOP. Vice leads in place of Pres as needed. Sec makes newsletter and records minutes. Treas collects, accounts and expends funds. Trustee – operates annual bus trip.

ARTICLE VIII - Dues

- a. Dues set at annual mtg, not less than \$18.
- b. Any member of the club in arrears shall not be eligible to vote or enjoy any other privileges or benefits of the club.

ARTICLE IX - Meetings

- a. Annual meeting - Feb in each year. Members unable to attend may vote by proxy.
- b. Executive Committee meetings
- a. Regular monthly meetings. The club shall meet once a month at a time and location agreed upon at the previous month's meeting. All members in good standing are encouraged to attend and participate in the transaction of the ordinary business of the club at these meetings.
- d. Special meetings. A special club meeting may be called at any time by the President or Executive Committee.
- (e. Beer Hoppers – social meeting only 2 weeks after regular mtg at an agreed upon place of good beer and food.)
- e. Quorum – >50% or 8 of the current members of the club entitled to vote including 2 officers shall constitute a quorum at any meeting. A simple majority of the quorum shall be required to make or change any club decision or spend club funds. Votes can be made by majority using email if necessary.

ARTICLE X - Club Purchases

- a. Expenditure of funds >\$20 from the club treasury must be approved by a vote of the quorum. An affirmative vote shall authorize the treasurer to release the necessary funds. Exec Com may expend <\$20.

ARTICLE XI - Suspension or Expulsion

ARTICLE XII - Amendments

Proposed amendments to these by-laws may be introduced by any member of the club at any club meeting. The proposed amendment must be read at two consecutive club meetings prior to a vote. A two-thirds (2/3) vote of all club members in good standing shall be required to pass or reject the amendment. Members may vote by proxy.

Article XIII – Behavior at the Club

- a. All are expected to behave as adults and as such are responsible for their own behavior.

Article XIV – Dissolution of the Club

In the event of dissolution the club will abide by all laws of the State of Illinois and the Internal Revenue Service.

BEER FAULT LIST...in bold is “Fault of the Month”

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CHARACTERISTIC/POSSIBLE SOLUTION:

Acetaldehyde: *fresh cut green apples*

Make sure fermentation is vigorous using healthy yeast. Allow full attenuation. Leave beer on yeast longer. Oxygenate wort fully. Try another yeast strain. Make sure sufficient yeast nutrients are available. Let beer age longer.

Alcoholic/Hot: *spicy, vinous, warming from Ethanol and higher alcohols*

Lower fermentation temperature. Use a less attenuative yeast strain. Check yeast health. Use less fermentables. Use less sugary adjuncts. Check for possible infection. Raise mash temperature. Let beer age longer before consuming.

Astringent: *Mouth-puckering, lingering harshness, husk-like graininess*

Don't oversparge. Don't overcrush grain. Don't boil grain. Don't sparge with water above 170°. Don't sparge with water with a high pH (over 6). Use water with lower sulfate content. Use less dark grains (especially black malt). Use less whole hops (especially high-alpha hops or simply large quantities of hops). Avoid use of raw spices, fruit pith and fruit skins.

Diacetyl: *Buttery, Butterscotch, Movie Popcorn*

Try another yeast strain. Oxygenate wort before fermentation. Reduce primary fermentation temperature. Use a warmer/longer secondary fermentation. Use healthy yeast in sufficient quantity. Make sure sufficient yeast nutrients are available (including reducing adjunct use). Check for infection. Allow beer to rest on yeast until fully attenuated. Don't rack, filter or fine too early. Don't crash-cool yeast. If lager, raise temperature for a diacetyl rest at end of fermentation. Bottle condition beer at cellar temperatures. Avoid adding oxygen during fermentation.

DMS (Dimethyl Sulfide): *Cooked corn Use a long, rolling, open boil.*

Reduce amount of pilsner malt. Cool quickly before pitching yeast. Check for infection. Make sure you use a healthy, vigorous yeast starter.

Estery: *Fruity (strawberry, pear, banana, apple, grape, citrus*

Lower fermentation temperature. Try a cleaner yeast strain. Oxygenate wort sufficiently. Reduce original gravity. Check hop variety for fruity characteristics. Avoid carrying over excessive break into fermenter. Pitch a sufficient quantity of yeast (avoid yeast stress). Bottle condition and age beer longer at cellar temperatures to reduce esters.

Grassy: *Fresh-cut grass, green leaves*

Reduce dry-hopping or quantity of whole hops. Avoid oxygen pickup. Check hops and malt for freshness.

Light-struck: *Skunky, catty*

Don't expose wort/beer to sunlight after hops have been added. Don't use clear or green glass bottles. Avoid use of Cluster hops in late hop additions.

Medicinal (chlorophenolic *Chloroseptic, medicine cabinet*

Avoid water with chlorine or chloramines (use RO water if necessary). Avoid bleach sanitizers. Reduce astringency/grain husk sources. Avoid excessive whole hop use. Check for infection.

Metallic: *Iron, copper, coins, blood*

Check water for metallic ions. Reduce water salts. Check equipment condition for rust. Make sure stainless steel equipment is properly passivated. Fully rinse sanitizer. Try using RO water and add salts as needed.

Musty: *Stale, moldy, cellar-like*

Avoid oxidation (see Oxidized). Check sanitation. Avoid peat-smoked malt. Check water for freshness and taste. Use fresh ingredients (especially malt and hops).

Oxidized: *Stale, papery, cardboard*

Check for oxygen being introduced into beer post-fermentation. Don't splash when racking/bottling. Check caps and/or keg seals for good fit. Purge bottles/kegs with CO2 prior to filling. Store beer cool. Drink beer when fresh.

Plastic: *Band-aid, electrical tape, styrene*

Check for infection. Check yeast strain and health. Lower fermentation temperature.

Solvent/Fusel: *Hot burning on palate*

Lower fermentation temperature. Pitch a sufficient quantity of healthy, active yeast. Check for infection. Try a different yeast strain.

Sour/Acidic: *Lactic acid, citric acid, sharp, clean sourness*

Check for infection. Check yeast strain. Don't mash for long periods of time at low temperatures.

Smoky (Phenolic): *Smoke-like, charcoal, burnt*

Check for scorched mash or boil. Check excessive use of dark malts. Check for infection.

Spicy (Phenolic): *Clove, pepper, vanilla, etc.*

Use a different yeast strain and/or hop variety. Adjust fermentation temperature (sometimes higher, sometimes lower, depending on yeast strain and beer style).

Sulfury: *Rotten eggs, burning matches*

Check for infection. Check water for excessive sulfates. Check yeast health. Check for yeast autolysis (beer left on yeast too long at warm temperatures). Try another yeast strain.

Vegetal: *Cooked, canned or rotten vegetables (cabbage, celery, onion, asparagus, parsnip)*

Encourage a fast, vigorous fermentation (use a healthy, active starter to reduce lag time; this is often due to bacterial contamination of wort before yeast becomes established). Check sanitation. Check for aged, stale, or old ingredients (especially old liquid malt extract). Avoid oversparging at low temperatures.

Vinegary: Acetic Acid, vinegar-like sourness

Check for infection. Check yeast strain. Check for oxidation sources (acetobacter is aerobic).

Yeasty: *Bready, sulfury, yeast-like*

Use a more flocculent yeast strain. Allow yeast sufficient time to flocculate. Filter beer or use clarifying agents. Avoid carrying over as much yeast. Age the beer longer. Try another yeast strain.

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 website

HOPs Beer Club Annual Picnics/Parties/etc.

HOPs Annual Picnics - usually the 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're going 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

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 (2nd Fri. & Sat.)**
- + **Black & Tan Competition, Peoria April (2nd 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)

Beer Food and Cheese Pairing of the Month:

John Martin will be bringing a large bottle (1 qt. 14 oz.) of Budweiser's 2005 Brew master's Private Reserve to share. He's not sure what this beer is actually, and after several phone calls to Budweiser, all he could get out of them was that it might be a lager...

Amber Lagers: To go with lagers,..amber lagers - drink it with hearty, spicy foods and BBQed burgers and chili

Cheeses to go with this beer are: white cheddar, jack and brick.

Old Ale: John is also bringing Old Ale...Food to go with old ales are: big intense dishes such as roast beef, lamb or game both grilled and roasted.

Cheeses for old ale are: Double Gloucester, or other rich, moderately aged cheeses.

Samples: A small sample of white cheddar will be provided by Melanie.

Want to pair your beer with a cheese???

Let me know ahead of time (in order to make it into the newsletter, I need to know by the **Tues. before** the next HOP meeting) and I'll get you the cheese information and you can bring in the cheese contribute to this Beer & Food education. — *Melanie Martin*

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: _____