



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. **Aug. 12, 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: Barley Wine - Jim Miller & Paul Hodge
Beer Fault: Oxidized beer - see page 4
Food & Cheese Pairing - see page 3

MEETING MINUTES:

Had a good attendance: Paul H, David S, Greg D, John M, Kurt S and Jim M. Greg Dare presented Whitbiers for beer education, and John M talked about "diacetyl" as the "monthly flaw". The By-Laws were finally passed, except for the mottos (see below). Paul brought in his usual Pecan Rum Cake to celebrate his birthday and Jim M brought in some 2004 rhubarb wine that he had made.

WHAT'S OLD ON TAP:

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

HOPs By-Laws: (see page 5)

Motto finals:

- Becoming better Brewers, Brewing better Beers,
- Pursuing our thirst for knowledge, of Brewing better Beers.
- In pursuit of better Beers.
- Pursuing our thirst for knowledge, one glass at a time.
- Becoming better homebrewers by pursuing our thirst for knowledge.
- Gaining the wisdom and knowledge of homebrewing under the influence of a really good beer.

Months Beer Dinners:

At "*Jill's On Galena*". Next dinner **Thurs. Sept. 25th**, with Left Hand Brewery...RSVP 309-692-0200. \$40/person...and worth it! The Martin's, Paul and Jim went to the Aug. dinner with New Belgium...great beers and food...love that 1554 and Fat Tire...*plus* another free logo glass (or 2) to take home! Call John 472-5544 to see if he has RSVPed. If so, you are welcome to call them and add your name to the Martin table. (*Special note: these dinners have become so popular that Jill's is going to have them year round, and have changed to the last Thurs. of the month, instead of the first Wed.*)

HOPs

PRESIDENT
John Martin

VICE PRESIDENT
Kevin Stearns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

WHAT'S NEW ON TAP:

Beerfest in September: Kevin emailed me and said that there is an international beerfest in Bloomington Sept 5-6 called the **Bruegala International Beerfest** located at the Interstate Center. I went to the website: bruegala.com and all it has is a message "info to come". I believe beer clubs are invited to serve...but it might be too late to participate? I have an email out to ABnormal for more info...but nothing yet.

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 commercially you have discovered...we love sampling!!!

Some things
Brewn'

401 E. Main Street
Galesburg, IL 61401
www.somethingsbrewn.com

Proprietors:
Jim & Mary Smith

Hours:
Mon.-Fri. 10am-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 meetings, but he tries.

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

August	Tues. 12th, 6:30	HOPs meeting Edu: Barleywine	Jim Miller/Paul Hodge Fault: Stale beer	???
	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. 10th, 6:30	HOPs meeting		
	Tues. 24th, 6:30	Beer Hoppers		
March	Tues. 10th, 6:30	HOPs meeting		
	Tues. 24th, 6:30	Beer Hoppers		
April	Tues. 14th, 6:30	HOPs meeting		
	Fri. 10th? (time?)	.Black & Tan Competition		
	Fri & Sat. (10-11?) JayCees Beerfest		
	Tues. 28, 6:30	Beer Hoppers		
May	Tues. 12th, 6:30	HOPs meeting		
	Tues. 26th, 6:30	Beer Hoppers		
June	Tues. 9th, 6:30	HOPs meeting		
	Tues. 23rd, 6:30	Beer Hoppers		
	Sun. 28th, TBD	HOPs Picnic		
July	Tues. 14th, 6:30	HOPs meeting		
	Tues. 28th, 6:30	Beer Hoppers		

A Monthly Mind Exercise...

19. STRONG ALE

19B. English Barleywine

Aroma: Very rich and strongly malty, often with a caramel-like aroma. May have moderate to strong fruitiness, often with a dried-fruit character. English hop aroma may range from mild to assertive. Alcohol aromatics may be low to moderate, but never harsh, hot or solventy. The intensity of these aromatics often subsides with age. The aroma may have a rich character including bready, toasty, toffee, molasses, and/or treacle notes. Aged versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas. Low to no diacetyl.

Appearance: Color may range from rich gold to very dark amber or even dark brown. Often has ruby highlights, but should not be opaque. Low to moderate off-white head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging). Some oxidative or vinous flavors may be present, and often complex alcohol flavors should be evident. Alcohol flavors shouldn't be harsh, hot or solventy. Moderate to fairly high fruitiness, often with a dried- fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavor (usually UK varieties). Low to no diacetyl.

Mouthfeel: Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). A smooth warmth from aged alcohol should be present, and should not be hot or harsh. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: The richest and strongest of the English Ales. A showcase of malty richness and complex, intense flavors. The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are. The malt profile can vary widely; not all examples will have all possible flavors or aromas.

History: Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season.

Comments: Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles. Characterful English yeast.

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.

BY-LAWS: Homebrewers of Peoria

ARTICLE I - Name

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

ARTICLE II - Purpose

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

ARTICLE III - Motto

(to be voted on at the AUG. '08 meeting)

ARTICLE IV - Membership

- a. Any person who is 21 years of age or older is eligible to join HOPs. All will accept responsibility for their own behavior. Free first 12 months. Dues, as set by annual vote, are payable, prorated in February.
- b. Guests are welcome for two (2) meetings then after that they are considered members and must pay dues like regular club members.
- c. All club members shall be responsible for their own actions at meetings and club functions.

Membership Obligations:

Each member is suggested to bring homebrew which they have made, to at least one meeting or other club event per year. He or she is also suggested to contribute time to at least one club event per year.

Examples are:

- assistance in planning, preparation or cleanup of major HOPs events such as Beerfest, club brew sessions, club trips, fund raisers, etc.
- work on a homebrew competition in coordinating, preparation, stewarding, judging or cleanup: entering a beer competition does not count toward contribution time.
- Beer education - talks, lectures or discussion leader of homebrewing topics presented at meetings or authorship of such articles submitted to the HOPs newsletter.

ARTICLE V - Officers

- a. The officers of the club shall be a President, Vice President, Secretary, Treasurer and one Trustee. Elections will be held yearly for all officers. 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 months prior to the annual meeting. Vote January, take office February.
- d. President leads HOP Vice President leads in place of President as needed. Secretary makes newsletter and records minutes. Treasurer collects, submits monthly to the newsletter accountings and expends funds. Trustee – operates annual bus trip.

ARTICLE VI - Dues

- a. Dues set at annual meeting 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 VII - Meetings

- a. Annual meeting - February in each year. Members unable to attend may vote by proxy.
- b. Executive Committee meetings ***needed, in person or by email.***
- c. 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 any Executive Committee member.
- e. Beer Hoppers - a separate monthly social gathering, with significant others and friends encouraged to attend, at an agreed upon place of good beer and food. Location determined at monthly HOPs meeting.
- f. Quorum - Greater than 50% of the current members of the club entitled to vote including two (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 VIII - Club Purchases

Expenditure of funds no greater than \$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, as approved by the Executive Committee, and notifying members via email, for HOPs related items only.

Article IX - Suspension or Expulsion

As required by quorum vote.

Article X - 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 (2) consecutive club meetings prior to a vote. A two-thirds (2/3) majority vote of all club members in good standing shall be required to pass or reject the amendment. Members may vote by proxy.

Article XI - Behavior at the Club

Participation:

Members will recognize that participation in HOPs activities is entirely voluntary. participation in these activities may include the consumption of alcoholic beverages, which may affect perception and reactions. Members will accept individual responsibility for their conduct and behavior. The HOPs organization will neither assume or accept irresponsibility for an individual's actions. Members or guests not of legal age to consume alcoholic beverages in the State of Illinois may not consume such beverages at HOPs meetings or activities. Members assume all responsibility for their guests

Article XII – 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.

AMENDED 8 July 2008

NOTES:

(When all else fails, give 'em space for notes!)

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, PeoriaApril (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 weekend.)
- + 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
- Bruegala Int'l Beerfest, Bloomington Sept. (1st Fri & Sat.)???
- Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.)
- + Iowa City Brewfest, IA Sept.
- **HOPs Fall PicnicOct. (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)

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

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: _____