



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. Dec. 9, 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: Herbals (Kurt S) & IPAs (Greg D)
Beer Fault: none

Food & Beer - Spicy Beer Cookies - see page 4
Misc. Beer News: Paul said on December 1st at the Grand Prairie Mall, there is a new German Beer hall going to be opened. It is from the people in Bradford (Kaiserhoff). He is planning on attending.

MEETING MINUTES:

In attendance: Kodie, Greg, Paul, Ryan, Jim M., David, Kurt and Kevin. Kevin also brought along his son Nicholas, who's on break from SIU.

WHAT'S OLD ON TAP:

Treasurer's REALLY OLD Report - The current total for the club is \$???...no Kodie at meeting.

Bus Trip: Mark your calendars...SAT. JAN. 24TH...ST. LOUIS.

Don has been planning this trip...even though you don't have final details on where in SL we're going, don't hesitate to start spreading the word...hate to not fill up the bus...SPREAD THE WORD!!!

Holiday Party: It's Sun. Dec. 15th, starting at 5:30pm at Paul Hodges house...1209 W. Moss Ave., Peoria, hm: 674-3069. Bring the usual beer and potlucks. Paul has some Pabst beer from the Peoria, IL brewery he will open (from 1982...some has been kept cold). Bring guests and friends. All is welcome, the more the merrier.

JayCees Beerfest Comments:

We all decided, plus John M talking to other homebrew clubs in the region who attend this event, that the Opera House was not a good place to have the clubs. many of the people who attend this event come for the homebrew and with the loud band and cold environment, it wasn't very suited.

We also talked about a checklist for the HOPS club to make sure we have everything we need at the fest, and to let fellow homebrewers

HOPS

PRESIDENT
John Martin

VICE PRESIDENT
Kevin Stearns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

know what they need to bring for their beers.

It was also mentioned that we need to do some better advertising at the event for our club. Plus come up with something to list our beers that we have in plain site. Whether that is a PVC pipe thing we can put signs on or a white board with our beers listed that we cross off as they go out.

Beers passed around tonight:

- Ryan brought a Stout he made plus brought in Gray's Stout which he thought was similar to his
- Jim brought in A Budvar Clone, a Drunk Monk Dopppe Bock and a Halloween beer (American Ale).
- David brought in one of Bruce's Ambers (2yrs old) and Bill Diebold's old Belgium's (3-4 yrs old)
- Greg brought in a Rye IPA
- Kurt brought in a Cream ale, a Tripple, an American IPA and a problem Wit (which had a german bavarian yeast).

WHAT'S NEW ON TAP:

HOPS kicked some butt at the Land of Muddy Waters beer competition last weekend in Rock Island. Kurt S won several ribbons, forgot all the awards, but most noted...2nd place in Best of Show!!! Guess all the many batches of beer he's brewed is paying off. Good job Kurt. John M also did well, placing 3rd in his category and Greg D also got a ribbon...GREAT JOB HOPS!!!

(Cont. on page 2)

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

December	Tues. 9th, 6:30	HOPs meeting
	"IPAs"	Greg Dare
	"Herbal Beers"	Kurt Smeltzer
	Sun. Dec 15th????	Holiday Party

**Double
Hitter!**

2009

January	Tues. 13th, 6:30	HOPs meeting
	"Oatmeal Stout"	Ryan Huber
	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
August	Tues. 11th, 6:30	HOPs meeting
	Tues. 25th, 6:30	Beer Hoppers
September	Tues. 8th, 6:30	HOPs meeting
	Tues. 22nd, 6:30	Beer Hoppers
October	Sun. 4th	HOPs Picnic
	Tues. 13th, 6:30	HOPs meeting
	Tues. 27th, 6:30	Beer Hoppers
November	Tues. 10th, 6:30	HOPs meeting
	Tues. 24th, 6:30	Beer Hoppers

A Monthly Mind Exercise...

14. INDIA PALE ALE (IPA)

14A. English IPA

Aroma: A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. A slightly grassy dry-hop aroma is acceptable, but not required. A moderate caramel-like or toasty malt presence is common. Low to moderate fruitiness, either from esters or hops, can be present. Some 18 versions may have a sulfury note, although this character is not mandatory.

Appearance: Color ranges from golden amber to light copper, but most are pale to medium amber with an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.

Flavor: Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavor should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. If high sulfate water is used, a distinctively mineral, dry finish, some sulfur flavor, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions.

Group Brew: Greg D brought up having a Group Brew, where we all meet at someone's house with our brewing stuff and brew beer...let's toss this around and figure out a time and place...sounds fun!

Beer Hoppers Monthly Social:

4th Tues. of each month at 6:30pm. This monthly social event is decided upon at each meeting. Check our website for the location if you miss the meeting or don't get the email reminder. Guests and significant others are more than welcomed and encouraged to join us!!!

Monthly Beer Dinner at Jill's:

At "*Jill's On Galena*". Next dinner is **Thurs. Dec. 18th at 6:30pm with ???**...RSVP at Jill's 309-692-0200. \$40/person. Call John 472-5544 to see if he has RSVPed, if so, you are welcome to call Jill's and add your name to the Martin table. (*Special note: these dinners are usually the last Thurs. of the month*)

MISCELLANEOUS STUFF:

REMEMBER: We are here to learn about making and appreciating homebrews and learning more about beer in general. Got a question? Want to learn something new? Want to teach the group something? Don't hesitate to speak up...it's your club too.

Lastly and most importantly, your homebrews are always welcome, as well as anything commercially you have discovered...we love sampling!!!

cuz we ol' dogs wanna know more!!!

Oak is inappropriate in this style.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Overall Impression: A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. Has less hop character and a more pronounced malt flavor than American versions.

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival. English pale ales were derived from India Pale Ales.

Comments: A pale ale brewed to an increased gravity and hop rate. Modern versions of English IPAs generally pale in comparison (pun intended) to their ancestors. The term "IPA" is loosely applied in commercial English beers today, and has been (incorrectly) used in beers below 4% ABV. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops; English yeast that can give a fruity or sulfury/minerally profile. Refined sugar may be used in some versions. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness in authentic Burton versions, although not all examples will exhibit the strong sulfate character.

Vital Statistics:

OG: 1.050 – 1.075

IBUs: 40 – 60 FG: 1.010 – 1.018

SRM: 8 – 14 ABV: 5 – 7.5%

Commercial Examples: Meantime India Pale Ale, Freeminer Trafalgar IPA, Fuller's IPA, Ridgeway Bad Elf, Summit India Pale Ale, Samuel Smith's India Ale, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Middle Ages ImPaled Ale, Goose Island IPA, Brooklyn East India Pale Ale

14B. American IPA

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with white to off-white color should persist.

Flavor: Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required.

The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

History: An American version of the historical English style, brewed using American ingredients and attitude.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate. Versions with a noticeable Rye character ("RyePA") should be entered in the Specialty category.

Vital Statistics:

OG: 1.056 – 1.075

IBUs: 40 – 70 FG: 1.010 – 1.018

SRM: 6 – 15 ABV: 5.5 – 7.5%

Commercial Examples: Bell's Two-Hearted Ale, AleSmith IPA, Russian River Blind Pig IPA, Stone IPA, Three Floyds Alpha King, Great Divide Titan IPA, Bear Republic Racer 5 IPA, Victory Hop Devil, Sierra Nevada Celebration Ale, Anderson Valley Hop Ottin', Dogfish Head 60 Minute IPA, Founder's Centennial IPA, Anchor Liberty Ale, Harpoon IPA, Avery IPA

14C. Imperial IPA

Aroma: A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a "hot" character.

Appearance: Color ranges from golden amber to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand with off-white color should persist.

Flavor: Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the 19 aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium body. No harsh hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

Overall Impression: An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs. Drinkability is an important characteristic; this should not be a heavy, sipping beer. It should also not have much residual sweetness or a heavy character grain profile.

History: A recent American innovation reflecting the trend of American craft brewers “pushing the envelope” to satisfy the need of hop aficionados for increasingly intense products. The adjective “Imperial” is arbitrary and simply implies a stronger version of an IPA; “double,” “extra,” “extreme,” or any other variety of adjectives would be equally valid.

Comments: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Typically not as high in gravity/alcohol as a barleywine, since high alcohol and malt tend to limit drinkability. A showcase for hops.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics:

OG: 1.070 – 1.090

IBUs: 60 – 120 FG: 1.010 – 1.020

SRM: 8 – 15 ABV: 7.5 – 10%

Commercial Examples: Russian River Pliny the Elder, Three Floyd’s Dreadnaught, Avery Majoraja, Bell’s Hop Slam, Stone Ruination IPA, Great Divide Hercules Double IPA, Surly Furious, Rogue I2PA, Moylan’s Hopsickle Imperial India Pale Ale, Stoudt’s Double IPA, Dogfish Head 90-minute IPA, Victory Hop Wallop

FOOD & BEER SECTION:

Ahhh, beer does go with food...even better than wine in many cases I recently made a vegetarian chili and needed some liquid. I looked on a beer and food paring list and asked John if he had an “amber lager” which says goes with chili. Well up he came with a bottle of his IPA that he didn’t like...not having the amber lager. I dumped all but the last swallow in (to taste, which I liked) and the chili turned out great... sometime I’d like to try it with the amber lager.

SPICY BEER COOKIES

1 c raisins or currants

1 c. beer*

1 stick (1/2 c) butter, softened

1 c packed dark brown sugar

2 eggs

2 c flour

1/2 t. ground allspice

1/2 t. baking soda

1/2 t. salt

1/2 t. vanilla

1/4 t. almond extract

1 c chopped walnuts

1/2 c sweetened grated coconut

Preheat oven to 350F. Butter baking sheet.

In saucepan, cook raisins/currants in beer over medium heat for 5 min. and drain them, reserving 1/2c of beer.

In large bowl, cream butter, then add sugar, and beat until fluffy. Add eggs one at a time, beating well in between.

In a 2nd smaller bowl, combine flour, allspice, baking soda and salt then add to egg mixture bowl, alternating with reserved beer. Stir in vanilla, almond extract, raisins/currants, walnuts and coconut.

Drop rounded tbs. 2” apart onto baking sheet. Bake for 10-12 min or until lightly brown. Makes 36 cookies.

*NOTES: I have not made these but am always looking for way to cook with beer. This recipe is from a Feb. 1983 Gourmet magazine. * Obviously not written by a beer connoisseur...it seems like it might make some difference in taste depending on what kind of beer you use.*

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 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 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*

“Beer brewed well is bliss. Beer brewed bad is educational”

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 5 September 2008

Up-Coming Clubs Events & Meetings

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

HOPs Beer Club meeting dates:

2nd Tuesday of each month • 6:30-8:30pm • 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 - Saturday, Jan. 24th, 2009 - week before Super Bowl

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: _____