



"Beer brewed well is bliss. Beer brewed bad is educational"

# Homebrewers of Peoria

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

## NEXT HOPS MEETING:

Tues. May 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 STUFF OF THE MONTH:

**Education:** Amber Ale, Kevin Stearns

**Fault:** none this month

**Food & Cheese Pairing:** none this month

**Recipes:** none this month

**Misc. News:** none this month

## MEETING MINUTES:

**In attendance:** Kurt, Greg, David, Jim M, Melanie, John, Kevin, Ryan, Paul, Jared, Kodie, Jim S, Troy and the rep from Jay Cees.

## Treasurer's Report - as of 1/1/2009- 5/11/2009

Opening Balance	\$229.60
OutFlow:	-\$156.02
B&T Expenses,	
Jockey Box maintenance	
Inflow:	\$636.60
HOPs Dues, B&T Entry fees	
Closing Balance	\$480.58

## What's old on tap:

**JayCees Beerfest:** It was nice that the Jay Cees listened to our desires and we had a great location this year. With our new HOPs banner and t-shirts, both co-ordinated by Kodie and Melanie, and the new overhead banner and beer name holder designed and made by Kurt and Kevin, we looked good!!! Despite that, now might be a time to discuss the things that we could do to improve for next year.

## Black & Tan Competition:

Our very own Jared took Best of Show and 1st in Black while Kurt won 1st in Tan and 2nd in Black. Congratulations you guys and to all the other HOPs members who entered beers...Jim, Ryan, Greg, Kevin and John. Winning a ribbon in this competition is much harder than other competitions since there are so few ribbons given out. HOPs also won the I-74 Challenge with the most wins.

**HOPs**  
PRESIDENT  
David Scuffham

VICE PRESIDENT  
Greg Dare

TREASURER/  
MAILER  
John Martin

TRUSTEE  
Kevin Stearns

SECRETARY/  
EDITOR  
Melanie Martin

## Big Brew:

There was Big Brew at Greg's house on Sat. May 2nd. Kurt, Troy and Greg each brewed 5 gallon batches, as David, Heidi and Henry looked on. Greg thought it was a good opportunity to see a few different brewing methods and also to share some homebrew. We should definitely consider putting another group brew together sometime.

## What's new on tap:

**Journal Star Beer Ingredient Contest...**we need to talk about this and when and how to brew this beer to be served at 2010's Jay Cee Beerfest.

**Summer Picnic** - Our Summer picnic is coming up next month...last Sunday of June, the 28th. We should discuss details and think about inviting other area beer clubs.

## BEER HOPPERS MONTHLY SOCIAL:

**There's been a day change...from Tues. to Mon...still the 4th week each month at 6:30pm, but now on Mon.** 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 welcomed and encouraged to join us!!! We're always in need of names of local places with good food and good beer...bring them to any meeting.

(Minutes - cont. on page 3)

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](http://somethingsbrewn.com). Call Jim the day before the meeting if you'd like him to bring you anything...hint, he can't always make it to the 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>



## 2009

June .....	Tues. 9th, 6:30 .....	HOPs meeting
	<b>Education: Decoction .....</b>	<b>David S</b>
	Mon. 22nd, 6:30 .....	Beer Hoppers
	Sun. 28th, TBD .....	HOPs Picnic
July .....	Tues. 14th, 6:30 .....	HOPs meeting
	Mon. 27th, 6:30 .....	Beer Hoppers
August .....	Tues. 11th, 6:30 .....	HOPs meeting
	Mon. 24th, 6:30 .....	Beer Hoppers
September .....	Tues. 8th, 6:30 .....	HOPs meeting
	Mon. 21st, 6:30 .....	Beer Hoppers
October .....	Sun. 4th .....	HOPs Picnic
	Tues. 13th, 6:30 .....	HOPs meeting
	Mon. 26th, 6:30 .....	Beer Hoppers
November .....	Tues. 10th, 6:30 .....	HOPs meeting
	Mon. 23rd, 6:30 .....	Beer Hoppers
December .....	Tues. 8th, 6:30 .....	HOPs meeting
	Dec. ??? .....	Holiday Party

## 2010

January .....	Tues. ??, 6:30 .....	HOPs meeting
	Mon. ??, 6:30 .....	Beer Hoppers
	Sat. ??, 7:00am .....	Annual Winter Bus Trip
February .....	Tues. ??, 6:30 .....	HOPs meeting
	Mon. ??, 6:30 .....	Beer Hoppers
March .....	Tues. ??, 6:30 .....	HOPs meeting
	Mon. ??, 6:30 .....	Beer Hoppers
April .....	Tues. ??, 6:30 .....	HOPs meeting
	Education: ??? .....	???
	Fri. ? (time?) .....	Black & Tan Competition
	Fri & Sat. (?-?) .....	JayCees Beerfest
	Mon. ?, 6:30 .....	Beer Hoppers
May .....	Tues. ??, 6:30 .....	HOPs meeting
	Education: ??? .....	???
	Mon. ??, 6:30 .....	Beer Hoppers

# A Monthly Mind Exercise...

## 10B. American Amber Ale

**Aroma:** Low to moderate hop aroma from dry hopping or late kettle additions of American hop varieties. A citrusy hop character is common, but not required. Moderately low to moderately high maltiness balances and sometimes masks the hop presentation, and usually shows a moderate caramel character. Esters vary from moderate to none. No diacetyl.

**Appearance:** Amber to coppery brown in color. Moderately large off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

**Flavor:** Moderate to high hop flavor from American hop varieties, which often but not always has a citrusy quality. Malt flavors are moderate to strong, and usually show an initial malty sweetness followed by a moderate caramel flavor (and sometimes other character malts in lesser amounts). Malt and hop bitterness are usually balanced and mutually supportive. Fruity esters can be moderate to none. Caramel sweetness and hop flavor/bitterness can linger somewhat into the medium to full finish. No diacetyl.

**Mouthfeel:** Medium to medium-full body. Carbonation moderate to high. Overall smooth finish without astringency often associated with high hopping rates. Stronger versions may have a slight alcohol warmth.

**Overall Impression:** Like an American pale ale with more body, more caramel richness, and a balance more towards malt than hops (although hop rates can be significant).

**Comments:** Can overlap in color with American pale ales. However, American amber ales differ from American pale ales not only by being usually darker in color, but also by having more caramel flavor, more body, and usually being balanced more evenly between malt and bitterness. Should not have a strong chocolate or roast character that might suggest an American brown ale (although small amounts are OK).

**History:** Known simply as Red Ales in some regions, these beers were popularized in the hop-loving Northern California and the Pacific Northwest areas before spreading nationwide. \*Ingredients:\* Pale ale malt, typically American two-row. Medium to dark crystal malts. May also contain specialty grains which add additional character and uniqueness. American hops, often with citrusy flavors, are common but others may also be used. Water can vary in sulfate and carbonate content.

### Vital Statistics:

OG: 1.045 - 1.060

IBUs: 25 - 40

FG: 1.010 - 1.015

SRM: 10 - 17 A

BV: 4.5 - 6.2%



# BEER FAULT LIST...

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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.

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## 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.

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\* 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 Monday** of each month • 6:30pm

An email will be sent out for this month's location or consult the HOPs website

NOTE:

day change from  
Tues. to Monday

### HOPs Beer Club Annual Picnics/Parties/etc.

**HOPs Annual Picnics** - usually the last Sunday in June and first Sunday in October

**HOPs Annual Group Brew** - 1st Sat. in May

**HOPs Holiday Party** - December (flexible date)

**Winter Bus Trip** - Saturday, 2010 - 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: \_\_\_\_\_