



"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. Dec. 8th, 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:** Holiday beers

**Fault:** none this month

**Beer & Food Pairing:** See page 4

**Beer Recipes:** Crambeer-y Relish, page 5

**Misc. News:** none this month

## MEETING MINUTES:

**In attendance:** Kurt, Kevin, Paul, John, Melanie, Mike, Jennie, Jared and Jim M.

**Treasurer's Report** - \$894.58.

## What's old on tap:

**Annual Bus Trip** - Sat. Jan. 30th and **Holiday Party**...Sun. Dec. 13th...see attached flyers.

**Education:** We need volunteers. As usual the calendar is pretty empty.

**BJCP Study Group** - For those who are interesting in studying for the BJCP test, the study group is meeting regularly once a month. Contact Greg Dare if you are interested in joining in. The test date is **July 10th**.

**New Year's Day Brew** - Don has hinted that he might host the New Years Day brewing party. He would be brewing...we could come watch, or bring our stuff and brew too...details later, Don???

**Invite from Chad Beaver's** - Kevin would look into potential dates of Nov. 21-22...looks like we need to come up with new dates.

## What's new on tap:

### Monthly Beer Related Travel Stories:

**Jared** - Just got back from a cruise down to Aruba and such...final word...he drank a lot of really bad local lagers...only stuff available.

**The Martins** - Spent a week driving from peoria to detroit and back, basically drinking beer the whole way. Highlites? Arcadia in Batle Creek. So much so they ate and drank there 2 times going to Detroit

**HOPS**  
PRESIDENT  
David Scuffham

VICE PRESIDENT  
Greg Dare

TREASURER/  
MAILER  
John Martin

TRUSTEE  
Kevin Stearns

SECRETARY/  
EDITOR  
Melanie Martin

and then came back for their Big Beer dinner on the way home! Another favorite, Dark Horse Brewery in ? and Dragon Meade, outside of Detroit...and they really do have almost 50 beers on tap, that they make!!!

**Manuka Honey Cherry Stout Beer:** We talked about getting started on brewing this beer for the JayCees Beerfest. It was decided, that for purposes of brewing the first batches that members could substitute any kind of honey due to the expense of the manuka but, the final batch for the fest would be made with the real stuff.

**Black & Tan:** Date of event is April 23 & 24, 2010.

**New Beer Club** in the area...well sort of! MASH: Marselles Area Society of Homebrewers. They meet in the Marselles Masonary Lodge...see Jim M if you are interested...he's been a few times.

## BEER HOPPERS MONTHLY SOCIAL:

**Mon...the 4th week 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 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.

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

December ..... Tues. 8, 6:30 ..... HOPs meeting  
Education: Holiday Beers ..... (everyone)  
Dec. 13, Holiday Party ..... Paul H.House  
Mon. 21, 6:30 ..... Beer Hoppers

## 2010

January ..... Tues. 12, 6:30 ..... HOPs meeting  
Mon. 25, 6:30 ..... Beer Hoppers  
Sat. 30, 7:00am ..... Annual Winter Bus Trip

February ..... Tues. 9, 6:30 ..... HOPs meeting  
Mon. 22, 6:30 ..... Beer Hoppers

March ..... Tues. 9, 6:30 ..... HOPs meeting  
Mon. 22, 6:30 ..... Beer Hoppers

April ..... Tues. 13, 6:30 ..... HOPs meeting  
Fri. ? (time?) ..... Black & Tan Competition  
Fri & Sat. (?-?) ..... JayCees Beerfest  
Mon. 26, 6:30 ..... Beer Hoppers

May ..... Tues. 11, 6:30 ..... HOPs meeting  
Mon. 24, 6:30 ..... Beer Hoppers

June ..... Tues. 8, 6:30 ..... HOPs meeting  
Mon. 28, 6:30 ..... Beer Hoppers  
Sun. 26 ..... HOPs Picnic

July ..... Tues. 13, 6:30 ..... HOPs meeting  
Mon. 26, 6:30 ..... Beer Hoppers

August ..... Tues. 10, 6:30 ..... HOPs meeting  
Mon. 23, 6:30 ..... Beer Hoppers

September ..... Tues. 14, 6:30 ..... HOPs meeting  
Mon. 27, 6:30 ..... Beer Hoppers

October ..... Sun. 3 ..... HOPs Picnic  
Tues. 12, 6:30 ..... HOPs meeting  
Mon. 26, 6:30 ..... Beer Hoppers

November ..... Tues. 9, 6:30 ..... HOPs meeting  
Mon. 22, 6:30 ..... Beer Hoppers

# A Monthly Mind Exercise...

## Holiday Beers:

Like with anything...everyone's got an opinion...here are several on holiday beers:

## Top 10 Ten Winter and Holiday Beer Recommendations

— By Bryce Eddings, *About.com Guide*

Winter and the holiday season see a lot of really good, small production seasonal brews in the form of Christmas beers and winter warmers. Christmas beers are often malty and complex although there are no rules for how they should be brewed. Some are made with fruit or spice and some rely on artful malt or hops combinations for wonderful complexity. The winter warmers are similar though they are rarely made with any adjuncts. Both typically contain more than usual alcohol and are usually available from November to February. And so, in no particular order, here are my Christmas and winter beer selections.

### 1. Samichlaus

The king of Christmas beers, Samichlaus is the highlight of the holiday season for many beer enthusiasts. It is a rich, aged doppelbock brewed at the Austrian brewery Schloss Eggenberg.  
Sponsored Links

### 2. Samuel Adams Winter Classics Mix Pack

This mix pack contains a variety of beers. This makes it a nice way to try some unusual beer for beer lovers who are just discovering craft beer. Though it can change from year to year the mix pack often contains Boston Lager, Old Fezziwig Ale, Winter Lager, Holiday Porter, Black Lager, and Cranberry Lambic.  
More: Samuel Adams Website

### 3. Sierra Nevada Celebration Ale

How do you say Merry Christmas to a hop-head? With a six pack of Celebration Ale from Sierra Nevada. Besides have a pretty significant bitterness at 62 IBUs, this beer is also dry hopped which raises the hops in the aroma and flavor.

### 4. Samuel Smiths Winter Welcome Ale

Samuel Smith's Winter Welcome is a traditional winter warmer and in many ways has served as the modern benchmark for the style. It is big in flavor and alcohol. Though maltiness dominates it does have a good bit of balancing hops as well as hints of apples and caramel.

### 5. Odell Brewing Co. Isolation Ale

Odell Brewing brews Isolation Ale as their winter seasonal. This beer is packed with hops character without a lot of the bitterness. It's a bit unusual as a wintertime beer in that it does not carry the huge, dark malt flavors of many of the others.

### 6. Avery Brewing Old Jubilation

This is one of those examples of artful, adjunct free beers. Avery

# cuz we ol' dogs wanna know more!!!

brews some pretty amazing beer using only the four traditional ingredients. Old Jubilation certainly fits in the winter warmer category. With heaps of malt and 8% alcohol, this complex and tasty beer will make a welcome addition to your holiday bar.

## 7. Bush Noël (Scaldis Noël in the US)

This is how the Belgians make a winter warmer. This beer is rich with lots of malt. Though malt dominates, the complexity from the wilder yeasts Belgians tend to use plus the unusual practice of aging this beer with hops flowers in the vats for four to six weeks, gives this brew unique flavor and character.

## 8. Schlafly Christmas Ale

If you're looking for a beer with all of the traditional yuletide flavors, this is it. Schlafly adds cloves and orange peel to this medium bodied ale. This beer says "Christmas" in a very straight forward way.

## 9. Young's Winter Warmer

Young's beers are always solid beers and generally excellent examples of style. Their Winter Warmer is a middle of the road warmer. This would be a good beer to have on hand if your some of guests might not be up to the challenge of some of the bigger beers that I've listed above.

## 10. Your Local Brewery

OK, so this is not a specific beer but I cannot let this opportunity pass on my personal mission to get more people to drink local beer. While I've listed some popular beers here that can help you celebrate the season - and there are many, many others - do not overlook that brewery that's making great beer just a few miles or perhaps even just a few blocks from you. Personally I have two local breweries that make perfectly wonderful winter brews and stopping in for a fresh pint is always a treat. While you should head to the good beer store to stock up on some great seasonal brews you should also stop at the local brewery and see what they've whipped up.

## BEER BOOK REVIEW!!!

### “Christmas Beer” by Don Russell's

— Reviewed by Bryce Eddings

Every year there is one thing that flips the on switch for my Christmas spirit. This year it was reading Don Russell's book Christmas Beer. Christmas Beer starts with a dozen or so essays concerned with various aspects of the relationship between the season and beer. In them Russell explores the history of that relationship back to pre-Christian days, the European roots of the traditions we practice all over the world, some of the modern beers such as Samichlaus and Anchor's Christmas and his personal memories. Russell's knowledge of beer and affection for the beers of this season are obvious and make for delightful reading.

The next section of the book examines individual Christmas beers. Covering 50 beers and providing a full photo of the beer along with Russell's tasting notes and comments about the beer this section comprises the bulk of the book. Caution: this section may inspire you to spend FAR more than you were planning to in the beer aisle this year!

The final pages of the book offer a couple of home-brewed Christmas beer recipes and a handful of cooking recipes using beer to spice up the traditional holiday dishes. Finally we're provided with a holiday beer buying guide, some style notes and other such helpful hints. While the whole book was a pleasure to read the great joy of it is in the beginning. The Christmas beer essays, where Russell's voice is least inhibited by structure as it is elsewhere in the book, clearly demonstrates why he is one of America's favorite beer writers. His writing style draws one into his world of beer filled with equal parts information and anecdotes. The result every time is an entertaining mini-lesson about one or another aspect of beer and, in this case, Christmas.



---

## ACCORDING TO ANCHOR BREWING COMPANY:

Brewing a unique beer for Christmas is a tradition that dates back to medieval times, when most European brewers were monks who saved their finest ingredients for a special brew to honor the birth of Christ.

### Boxed sets

Michelob Specialty Sampler Collection  
Pete's Wicked Sampler  
Sam Adams Winter Sampler  
Samuel Smith's Selection Box  
Saranac 12 Beers

### Brewed in North America

Abita Christmas Ale - Louisiana  
Alaskan Winter Ale - Alaska  
Anchor "Our Special Ale" - California  
Anderson Valley Winter Solstice - California  
Anheuser-Busch's Winter's Bourbon Cask Ale - Missouri  
August Schell Snowstorm - Minnesota  
Avery Brewing Old Jubilation Ale - Colorado  
Berghoff-Hazelnut Winter - Wisconsin  
Berkshire Brewing Cabin Fever Ale - Massachusetts  
Bert Grant's Deep Powder Ale - Washington  
Blue Ridge Snowball's Chance Winter Ale - Maryland  
Boulder Never Summer Ale - Colorado  
Boulevard Nutcracker Ale - Missouri  
Breckenridge Christmas Ale - Colorado  
BridgePort Ebenezer Ale - Oregon  
Bristol Brewing No. 23 Barleywine - Colorado  
Bristol Brewing Winter Warlock Oatmeal Stout - Colorado

# BEER & FOOD PARINGS:

## TOP 5 HOLIDAY BEERS

Greet the season with five robust ales and lagers that stand up to both sweet and savory dishes

— *By Stephen Beaumont*

For as long as humans have brewed beer, they have also crafted special ales and lagers for holiday feasts and celebrations, a flavorful tradition that continues to this day. While there exists no precise definition of what constitutes a Christmas beer—some are spiced, others highly hopped, and still others crafted in conventional styles like bock and India pale ale—they are generally a bit stronger than conventional beers, and share among them a spirit of celebration and indulgence, much like the holidays themselves.

### 1. Avec les Bon Voeux

Brasserie Dupont, Belgium (About \$10.50 for a 750-milliliter bottle)

The name translates to "with best wishes," a salutation from Belgium's peerless brewer of the ale style known as saison (or season). These were historically well-hopped, potent ales brewed in farmhouses and designed to quench the thirst of laborers through the nonbrewing summer season. This particular one, brewed by the recognized standard-bearer for the saison style, is a hypercharged interpretation, with admirable strength (9.5 percent alcohol), a rich orange color, honeyed peach fruitiness, and a hoppiness that is far more spicy than bitter.

Entrée Pairing:

Mustard and Garlic Roast Goose

The hoppiness of the ale tames the fattiness of the bird, while the beer's fruity, spicy character adds dimensions of flavor.

Dessert Pairing:

Chocolate, Cranberry and Ginger Trifle

Spice (ginger) meets spice (hops) in this pairing, and the sweetness of the ale's malt accents the orangey chocolate pudding.

### 2. Samuel Smith Winter Welcome

Samuel Smith Brewery, England (About \$4 per bottle or \$11 for a four-pack of 12-ounce bottles)

This classic British Christmas ale is balance personified, with a relatively restrained alcohol content of 6 percent, an aroma rich in floral malt, and a body that delivers plenty of orangey, toffee-ish malt—held in check by an almost mineral, dry hoppiness. The Smith brewery was a champion of the Christmas ale when it had almost disappeared from the British market, but it's back with a vengeance, and vintage-dates this brew with a new label design each year.

Entrée Pairing:

Roast Beef with Glazed Onions and Gravy

The toffee-ish maltiness in this beer, tempered by that mineral edge, means it will harmonize well with the sweet, caramelized flavor of a good roast.

Dessert Pairing:

Caribbean Christmas Pudding with Brandy Butter

Overly sweet desserts will make the malt in this ale taste harsh and sour, so a spice-driven pudding like this is a better match.

### 3. Rogue Santa's Private Reserve

Rogue Ales, Oregon (About \$5 for a 22-ounce bottle or \$10.49 for a six-pack)

Nothing subtle here. One sniff reveals acres of citrusy, almost piney hops over a caramelly maltiness. The body has notes of grapefruit and faint resin layered over sweet, soft malt. This is the kind of hop-assertive ale the Rogue brewery is best known for, and a fine pick for the bitter-ale aficionado in your life.

Entrée Pairing:

The Great After-Thanksgiving Turkey Enchiladas

The hotter you make this dish, the better it goes with the beer, as the hops tame the heat and the spice removes some of the beer's citrusy bite.

Snack Pairing:

Spiced Mixed Nuts These nuts—salty and spicy—are the perfect snack with a beer this hoppy since it takes a lot of flavor to measure up to the flavorful force of the ale.

### 4. He'brew Jewbelation

He'brew Jewbelation 13, Schmalz Brewing, New York (About \$6 for a 22-ounce bottle)

Every year, the inspired lunatics behind the tongue-in-cheek He'brew label craft one of the world's few Hanukkah beers. And seldom is the result anything but exceptional. This year's Bar Mitzvah edition, for the brewery's 13th anniversary, combines 13 malts with an equal number of hop varieties in a potent, roasty, viscous ale that shows notes of raisins, dates, treacle, and spicy roasted orange.

Dessert Pairing:

Balsamic Truffles

You need a rich beer to stand up to the chocolate truffles and aged Balsamic vinegar. Flourless Chocolate Cake with Coffee Liqueur The intense chocolate-coffee flavor in this cake brings out the spice, malt, and hop of the ale.

### 5. Mahr's Christmas Bock

Mahr's Bräu, Germany (About \$6 for a 500-milliliter bottle)

The Germans aren't as enthusiastic about Christmas beers as are their European neighbors, particularly those in Belgium, but this strong lager—darker and hoppier than the brewery's regular bock—makes you wish they were. Rich, herbal, and almost nectarlike maltiness dominates, while gentle bitter hops keep it all from becoming cloying. They've had time to perfect the recipe; the company's been brewing since 1670.

Entrée Pairing:

Pork Tenderloin with Roasted Apples and Onions

The soft maltiness of this beer will play beautifully off the sweetness of the pork, while its herbal component accents the apples and onions.

Dessert Pairing:

Spiced Streusel Apple Pie

This pie, made with tart apples and sour cream, will complement the beer's maltiness; low sugar keeps it from dominating the bock.



## Let's Talk Turkey (Beers)

10 feast-friendly brews for the holidays...

*according to Imbide Liquid Culture Magazine*

“The key to great Thanksgiving beers is caramelization,” says Garrett Oliver, brewmaster at Brooklyn Brewery. “It’s the caramelized flavors of the turkey skin, the gravy and many other elements of the meal that tie the whole thing together.” And with an abundance of those flavors gracing holiday dinner tables, there are plenty of beer styles to complement everything from turkey to cranberry relish. Citrusy white ales highlight holiday spices, while creamy, chocolaty stouts pair perfectly with brown sugar-crusting ham and pecan pie. Oliver opts for darker versions of French and Belgian farmhouse and abbey ales for their rich flavors of herbs, dark fruit and caramel. “I’ve always enjoyed beer far more than wine with Thanksgiving dinner, and I know plenty of other people do also,” says Oliver. “I’ve pretty much converted everybody I know!” Here are 10 brews we’ll happily sip alongside the turkey this year:

### 1. Aecht Schlenkerla Rauchbier Marzen 5.4% ABV

The intense smokiness of this rauchbier can make a delicious pairing with a plate of sharp cheddar or aged gouda, or a smoked turkey topped with rich gravy.

**2. Brooklyn Brewery Black Chocolate Stout 10.1% ABV** Like biting into chocolate-covered espresso beans, this is a serious stout. Rich and creamy, with hints of roasted coffee, dried fruit and caramel, sip it after dinner with strong cheeses or a chocolaty pot du creme.

### 3. Deschutes Jubelale 6.7% ABV

Cooking up a duck for this year’s holiday dinner? This is your beer. With a touch of caramelized sugar flavor and plenty of spice and dark fruit notes, this holiday ale is also a great match for a slice of pecan pie or some crème brulee.

### 4. Dogfish Head Raison D’Etre 8% ABV

Brewed with beet sugar, sultanas and a unique Belgian yeast strain, this decadent, mahogany-colored ale is great alongside glazed ham, oven-roasted root veggies and cranberry-studded stuffing.

### 5. Fantôme Saison 8% ABV

This saison freshens up a sleepy palate with tart and tangy flavors that offer just a hint of barnyard and spice. Fruity and complex, sip it solo or throughout Thanksgiving dinner.

### 6. Jenlain Ambrée 7.5% ABV

Malty and rustic, this dark French farmhouse ale tastes like autumn—complete with earthy notes of cinnamon, caramel and apple skins. Plus, it’s Champagne-cork enclosure makes it perfectly festive for holiday toasts.

### 7. New Belgium 1554 5.5% ABV

Dark and creamy with aromas of roasted nuts, coffee and caramel, serve this smooth, crowd-pleasing brew with creamy chestnut soup, pungent soft cheeses or chocolate desserts.

### 8. Ommegang Witte 5.1% ABV

Spicy coriander flavors mix with notes of tangy orange marmalade in this classic white ale. Lower in alcohol, this is a great beer to sip throughout the evening—from soups and appetizers all the way to dessert.

### 9. Sierra Nevada Bigfoot 9.6% ABV

This big, bold barleywine offers loads of chocolate, malt and molasses flavors that make a great match for a cheese plate, a slice of gingerbread or on its own as a post-dinner digestif.

### 10. St. Feuillien Brune 7.5% ABV

Brown ales are made for the full, rich flavors of the holidays, and with its fruity, spicy, malty notes and creamy mouthfeel, this one is a perfect match for roast turkey, stuffing and all the traditional trimmings.

---

## Cranbeer-y Relish



In between roasting the turkey, baking the pumpkin pie and entertaining holiday guests, it's easy to think of bypassing homemade cranberry sauce and relying on the simplicity of a store-bought version. Not anymore: This quick and easy recipe from Diane Morgan's *The Christmas Table* (Chronicle, 2008) takes homemade cranberry relish to the next level with a festive boost of beer. Sweet and tart with a hint of spice, this relish is the perfect match for a holiday turkey or goose, and to make life easier, you can even make it well ahead of the dinner-prep rush.

1 12-oz. bottle Lindeman's Framboise Lambic  
1 12-oz. package fresh or frozen cranberries, picked over, washed and de-stemmed  
1/4 cup finely diced crystallized ginger  
1/4 cup sugar

In a deep, 4-quart saucepan over medium-high heat, bring the beer to a boil. Add cranberries, ginger and sugar. Adjust heat so the mixture simmers, and stir to dissolve the sugar. Cook, stirring occasionally, until the cranberries begin to pop open, about 10 minutes. Remove from heat and let cool to room temperature.

Transfer the cooled relish to a bowl, cover and refrigerate until serving. (The relish will keep, tightly covered, in the refrigerator for up to 10 days.)

Makes 2 1/4 cups

# HOPs HOLIDAY PARTY

**WHEN: SUNDAY, DECEMBER 13th**

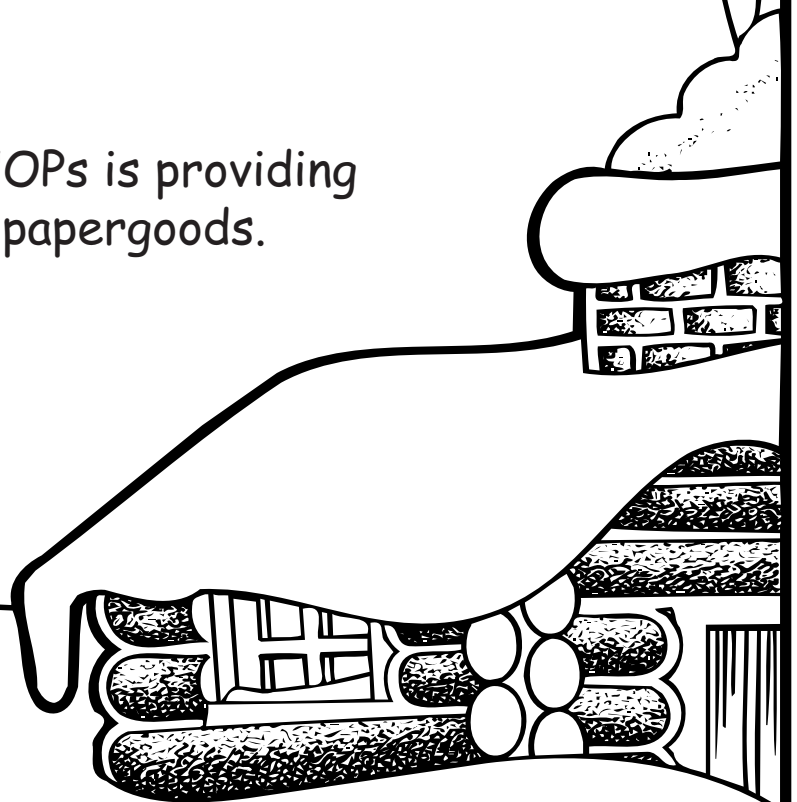
Bring beer and a potluck • 5pm to ?

**WHERE: Paul Hodge's House**

1209 W. Moss Ave., Peoria 61606 • hm: 674-3069

**WHO: HOPs Members & their Guests**

As usual, HOPs is providing  
all the papergoods.





# HOP's Winter Bus Brewery Tour

## SATURDAY • JANUARY 30, 2010

### Madison, WI



**RSVP BY  
JAN. 23rd**

Bus leaves Peoria at 7:15am, returning around 11:15pm,  
with a pick-up stops in Bloomington and Oglesby  
Organized by HOPs (Homebrewers of Peoria)

**EARLY BIRD  
DISCOUNT**

Snow, rain or sun,  
we're going!!!

This bus trip **will not**  
be cancelled!!!

#### ITINERARY:

- **Grumpy Troll** (lunch)
- **Capital Brewery** (tour)
- **Woodman's Market** (shopping)
- **Ale Asylum**
- **Great Dane** (dinner)

**NOTE:** This trip is open to anyone 21 years and older and who is interested in good beer and having fun.

Plan for a *long* fun day. We are traveling by bus, so you won't have to worry about driving... just getting to the bus in the morning on time, back on the bus between stops and not getting left behind! You may bring your own beer and munchies on the bus. **IMPORTANT NOTE: Bus rules...NO GLASS or KEGS ON BUS.** You may bring your beer in

cans, plastic bottles or ??? All meals will be buy-your-own, available at the stops...

#### **BUS PICK-UP SITES:** (Try to get there 10 min. early!!!)

**PEORIA: bus leaves at 7:15am**  
Meet at the **Evergreen Shopping Center** on N. Sheridan Road, park near Lens Crafters near Lake St.

**BLOOMINGTON/NORMAL\*: Bus leaves at 8:00am** from the **Best Western University Inn**, 8 Traders Circle, at (I-55 exit 165A).

**OGLESBY: Bus leaves at 9am** from the **Holiday Inn Express**, 900 Holiday St. exit 54 off I-39.

#### QUESTIONS???

**Kevin Stearns:**

e: peoriahomebrew@gmail.com

cell: (309) 261-4101

hm: (309) 697-6778

#### UP-TO-DATE TRIP INFO:

<http://hop.bradley.edu/bustrip.html>

#### LAST MINUTE WORRIES:

In case, for some reason, you can't make it at the last minute, or are going to be late, **PLEASE call Kevin Stearns on his cell phone.**

**RSVP anytime between now and JAN. 23RD - No refunds after JAN. 23RD**

**YES!** I want to join HOPs in their Winter Brewery Bus Tour to Madison, WI on Sat. Jan. 30th  
(I am at least 21 years of age, and will try to behave myself!!!)

Pick me up in this bus stop (check one):  **PEORIA**  **BLOOMINGTON\***  **OGLESBY\***

(\*IMPORTANT NOTE: If we do not receive RSVPs by the deadline of Jan. 23rd, we will not be stopping here.)

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone (day) \_\_\_\_\_ (eve) \_\_\_\_\_ Email \_\_\_\_\_

In case of an emergency, please call: \_\_\_\_\_ Phone: \_\_\_\_\_

**TO REGISTER:** Make check payable to "John Martin" and get this form and money/check to: **Kevin Stearns, 12 Cherry Street, Bartonville, IL 61607**

**COST: EARLY BIRD SPECIAL: \$50 by Jan. 12th • \$60 (after the 12th)**  
(This money is for the bus ride only, and **does not** include any food or beverages.)



# BEER FAULT LIST...

<http://www.bjcp.org> • Copyright © 2007 — BJCP, Inc. • <http://www.beertown.org>

## 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.

XXXXXXXXXXXXXXXXXXXX

## 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.

XXXXXXXXXXXXXXXXXXXX

\* 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 13...see attached flyer

**Winter Bus Trip** - Saturday, Jan. 30th...we're going to Madison, WI...see attached flyer

### 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: \_\_\_\_\_