



"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. Sept. 14, 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:** Bohemian Pilsners  
**Fault:** none this month  
**Beer & Food Pairing:** none this month  
**Beer Recipes:** none this month  
**Misc. News:** none this month

## MEETING MINUTES:

**Treasurer's Report** - \$???

## What's old on tap:

**Bruegala** - How'd it go???

**Winter Bus Trip** - The bus needs to be reserved this month...

**Fall Picnic Plans:** Sun. Oct. 3rd, Jubilee Park

## What's new on tap:

**Fall Picnic Plans:** Sun. Oct. 3rd, Jubilee Park

## BEER HOPPERS MONTHLY SOCIAL:

**Tues...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.

## HOPS

**PRESIDENT**  
David Scuffham

**VICE PRESIDENT**  
Greg Dare

**TREASURER/  
MAILER**  
John Martin

**TRUSTEE**  
Kevin Stearns

**SECRETARY/  
EDITOR**  
Melanie Martin

## BEER EDUCATION:

### 2B. Bohemian Pilsener

**Aroma:** Rich with complex malt and a spicy, floral Saaz hop bouquet. Some pleasant, restrained diacetyl is acceptable, but need not be present. Otherwise clean, with no fruity esters.

**Appearance:** Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

**Flavor:** Rich, complex maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Some diacetyl is acceptable, but need not be present. Bitterness is prominent but never harsh, and does not linger. The aftertaste is balanced between malt and hops. Clean, no fruity esters.

**Mouthfeel:** Medium-bodied (although diacetyl, if present, may make it seem medium-full), medium carbonation.

**Overall Impression:** Crisp, complex and well-rounded yet refreshing.

**History:** First brewed in 1842, this style was the original clear, light-colored beer.

**Comments:** Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile. Traditional yeast sometimes can provide a background diacetyl note. Dextrins provide additional body, and diacetyl enhances the perception of a fuller palate.

**Ingredients:** Soft water with low mineral content, Saaz hops, Moravian malted barley, Czech lager yeast.

**Vital Statistics:** OG: 1.044 – 1.056  
IBUs: 35 – 45 FG: 1.013 – 1.017

SRM: 3.5 – 6 ABV: 4.2 – 5.4%

**Commercial Examples:** Pilsner Urquell, Kruovice Imperial 12°, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlaty Bazant Golden Pheasant, Dock Street Bohemian Pilsner Belgian-style ale.

# 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/>



## 2010

- September ..... Tues. 14, 6:30 ..... HOPs meeting  
Education: Bohemian ..... Greg  
Tues. 28, 6:30 ..... Beer Hoppers
- October ..... Sun. 3 ..... HOPs Fall Picnic  
Tues. 12, 6:30 ..... HOPs meeting  
Education: Pumpkin Ales ..... Jason  
Tues. 26, 6:30 ..... Beer Hoppers
- November ..... Tues. 9, 6:30 ..... HOPs meeting  
Education: Strong Ales ..... John  
Tues. 23, 6:30 ..... Beer Hoppers
- December ..... Tues. 14, 6:30 ..... HOPs meeting  
Education: Winter Warmers ..... (everyone)  
Dec. ???, Holiday Party .... Paul H.House???  
Tues. 28, 6:30 ..... Beer Hoppers

## 2011

- January ..... Tues. 2, 6:30 ..... HOPs meeting  
Education: English Pale Ales ..... John  
Tues. 2, 6:30 ..... Beer Hoppers
- February ..... Tues. 2, 6:30 ..... HOPs meeting  
Education: Meads ..... Melanie  
Tues. 2, 6:30 ..... Beer Hoppers
- March ..... Tues. 2, 6:30 ..... HOPs meeting  
Education: Bocks ..... (anyone???)  
Tues. 2, 6:30 ..... Beer Hoppers
- April ..... Tues. 2, 6:30 ..... HOPs meeting  
Education: Wood Aged ..... (anyone???)  
Tues. 2, 6:30 ..... Beer Hoppers
- May ..... Tues. 2, 6:30 ..... HOPs meeting  
Education: ??? ..... (anyone???)  
Tues. 2, 6:30 ..... Beer Hoppers
- June ..... Tues. 2, 6:30 ..... HOPs meeting  
Education: ??? ..... (anyone???)  
Tues. 2, 6:30 ..... Beer Hoppers

# 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 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.

**News Days Brew Party**

**Annual Beer Bus Trip** - Jan., the Sat. before Super Bowl Weekend

**JayCee Internation Beer Fest (participants)** - mid April

**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

### 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

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