



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

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

NEXT HOPS MEETING:

Tues. Oct. 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: Pumpkin Ales with Jared
Fault: none this month
Beer & Food Pairing: none this month
Beer Recipes: none this month
Misc. News: none this month

MEETING MINUTES:

Welcome back Mike (we've missed you and Jennifer). Get picture of your "excuse"...new baby. Hope to see more of you guys in the future. Chris brought in some bread he made from spent grain...mighty tasty. He will share his recipe via internet.

Treasurer's Report - \$???

What's old on tap:

Winter Bus Trip - We are going to Indianapolis...anybody know the exact date? We need to nail down the specifics so we can put out the flyer by no later than Dec. Jared???

What's new on tap:

Beer Education - need people to sign up...see list page 2

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
Greg Dare

VICE PRESIDENT
???

TREASURER/
MAILER
John Martin

TRUSTEE
Jared Kueker

SECRETARY/
EDITOR
Melanie Martin

Beer Education:

American Pumpkin Ales: or "It tastes like pie" beers...

Pumpkin Ale is one of the oldest beer styles that originated in America. Early colonists lacked some of the classic beer ingredients, so in place of malt other fermentable sugars such as molasses or pumpkin were used. Pumpkin beers were not as popular at first since the pumpkin was used for its sugar alone rather than its flavor. More recently, pumpkins have been used in addition to malt and other spices to create flavorful pumpkin ales.

From CHOW website:

Their 10 top pumpkin ales:

The idea of using pumpkins in a mash to make beer isn't new—even George Washington used the gourd in lieu of malt. But modern pumpkin beer seems to be more of an attempt to bottle pumpkin pie, spices and all. We tried six of these seasonal brews, and checked in with the Chowhound boards for a take on

some of the others. The results were not entirely good. If you're after some for your own taste test, you might have to hunt around a bit, or order online, because they are selling out fast.

1. Mavericks Pumpkin Harvest Ale. This was a favorite among our tasters because it wasn't overspiced and had a pleasing amount of hoppiness. "I would definitely scarf this beer while wearing a scarf," noted one taster, but it fell "a little flat" for another.

2. Elysian Night Owl Pumpkin Ale. There are 150 pounds of pumpkin in each batch of this beer, and nutmeg, clove, cinnamon, ginger, and allspice are all added during its conditioning stage. Chowhound LStaff says this pumpkin beer is "[o]ne of the few that has a balance of malt, spices, AND hops."

3. Bison Organic Pumpkin Ale. Bison's take on the style is particularly wheaty. It's brewed with pumpkin and spices, but both were subtle. We found it to be OK but unremarkable.

4. Southern Tier Imperial Pumpking. This one is a favorite of Chowhound kelarry, who says that it has "a distinct hazelnut and spice flavor in addition to the pumpkin." Bit it's too much for Chinon00, who thought it "got to the point where the beer was left behind for the spices in terms of smell and taste."

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

October	Sun. 3	HOPs Fall Picnic
	Tues. 12, 6:30	HOPs meeting
	Education: Pumpkin Ales	Jared
	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. 11, 6:30	HOPs meeting
	Education: English Pale Ales	John
	Tues. 25, 6:30	Beer Hoppers
February	Tues. 8, 6:30	HOPs meeting
	Education: Meads	(anyone???)
	Tues. 22, 6:30	Beer Hoppers
March	Tues. 8, 6:30	HOPs meeting
	Education: Bocks	Melanie
	Tues. 22, 6:30	Beer Hoppers
April	Tues. 12, 6:30	HOPs meeting
	Education: Wood Aged	(anyone???)
	Tues. 26, 6:30	Beer Hoppers
May	Tues. 10, 6:30	HOPs meeting
	Education: ???	(anyone???)
	Tues. 24, 6:30	Beer Hoppers
June	Tues. 14, 6:30	HOPs meeting
	Education: ???	(anyone???)
	Tues. 28, 6:30	Beer Hoppers
	Sun. 26	Summer Picnic
July	Tues. 12, 6:30	HOPs meeting
	Education: ???	(anyone???)
	Tues. 26, 6:30	Beer Hoppers

A Monthly Mind Exercise...

21. SPICE/HERB/VEGETABLE BEER

21A. Spice, Herb, or Vegetable Beer

Aroma: The character of the particular spices, herbs and/or vegetables (SHV) should be noticeable in the aroma; however, note that some SHV (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., some vegetables)— allow for a range of SHV character and intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The SHV character should be pleasant and supportive, not artificial and overpowering. As with all specialty beers, a proper SHV beer should be a harmonious balance of the featured SHV(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when SHV are present. These components (especially hops) may also be intentionally subdued to allow the SHV character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma is preferable, especially in dark styles. Hop aroma may be absent or balanced with SHV, depending on the style. The SHV(s) should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with spices, herbs or vegetables that exhibit distinctive colors, the colors may be noticeable in the beer and possibly the head. May have some haze or be clear. Head formation may be adversely affected by some ingredients, such as chocolate.

Flavor: As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The balance of SHV with the underlying beer is vital, and the SHV character should not be so artificial and/or overpowering as to overwhelm the beer. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Note that these components (especially hops) may be intentionally subdued to allow the SHV character to come through in the final presentation. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Some SHV(s) may add additional body and/or slickness, although fermentable additions may thin out the beer. Some SHV(s) may add a bit of astringency, although a “raw” spice character is undesirable.

Overall Impression: A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

cuz we ol' dogs wanna know more!!!

5. Buffalo Bill's Pumpkin Ale. This beer is considered to be one of the first pumpkin microbrews. But though you have to give brewer Bill Owens credit for making the first batch back in the mid-1980s from a homegrown giant pumpkin, nobody on the CHOW panel really liked it: "Tastes like watery wheatgrass with cinnamon," was one verdict.

6. Dogfish Head Punkin Ale. We liked this creamy beer because it tasted more like a strong brown ale than anything else. It is brewed with pumpkin, brown sugar, allspice, cinnamon, and nutmeg, but we only detected a faint spice flavor. "Nice body and balance and clean finish," said one taster.

7. Smuttynose Pumpkin Ale. Brewed with pumpkin and "traditional spices," this is Chowhound afty698's "favorite pumpkin beer ... fuller bodied than most ... with more subtle pumpkin pie spice flavors." But spork5150 thought the "hops versus the pumpkin spice was just too much." cannedmilkandfruitypebbles used the ale to make a version of a Black and Tan, and reported that "even with the Guinness on top, you could still smell the pumpkin."

8. Shipyard Pumpkinhead Ale. Tasters thought this wheat ale made with cinnamon and nutmeg was a little watery. It received mixed reviews for its spicing, ranging from "great initial spicy taste" to "cinnamon air freshener."

9. Kennebunkport Brewing Company Pumpkin Ale. We were told by a representative at Shipyard Brewing that this is simply Pumpkinhead bottled with the Kennebunkport Brewing Company label for Trader Joe's. For some reason, however, tasters disliked it

10. Jack's Pumpkin Spice Ale. Since this is made by Anheuser-Busch, it's one of the easiest to find. But that's not necessarily a good thing. Chowhound Lixer considers it to be "the Miller Lite of pumpkin ales."



Pumpkin Ale - from Beeradvocate

Description: Often released as a fall seasonal, Pumpkin Ales are quite varied. Some brewers opt to add hand-cut pumpkins and drop them in the mash, while others use puree or pumpkin flavoring. These beers also tend to be spiced with pumpkin pie spices, like: ground ginger, nutmeg, cloves, cinnamon, and allspice. Pumpkin Ales are typically mild, with little to no bitterness, a malty backbone, with some spice often taking the lead. Many will contain a starchy, slightly thick-ish, mouthfeel too. In our opinion, best versions use real pumpkin, while roasting the pumpkin can also add tremendous depth of character for even better results, though both methods are time-consuming and tend to drive brewmasters insane. Average alcohol by volume (abv) range: 4.0-7.0%

Name	Brewery	ABV%	Avg	Revs
Dogfish Head Craft Brewery	7.00	B+	1440	
Southern Tier Brewing Company	9.00	A-	831	
Imperial Pumpkin Ale	Weyerbacher Brewing Co.	8.00	B+	609
Post Road Pumpkin Ale	Brooklyn Brewery	5.00	B	572
Smuttynose Pumpkin Ale	Smuttynose Brewing Company	6.00	B+	564
Pumpkinhead Ale	Shipyard Brewing Co.	4.50	C	529
Harvest Moon Pumpkin Ale	Coors Brewing Company	5.70	C+	523
Buffalo Bill's Pumpkin Ale	Buffalo Bill's Brewery	5.20	C	510
Jack's Pumpkin Spice Ale	Anheuser-Busch, Inc.	5.50	C+	340
New Holland Brewing Company	5.50	B-	329	
Saranac Pumpkin Ale	The Matt Brewing Company	5.40	B	294
Southampton Publick House	5.50	B+	215	
Fisherman's Pumpkin Stout	Cape Ann Brewing Company	7.00	B+	212
Samuel Adams Harvest Pumpkin Ale	Boston Beer Company	5.70	B+	162
Pumpkin Ale	O'Fallon Brewery	5.50	B	157
Schlafly Pumpkin Ale	St Louis Brewery/Schlafly Tap Room	8.00	A-	144
Cottonwood Pumpkin Spiced Ale	Carolina Beer Company	4.50	B+	141
Night Owl Pumpkin Ale	Elysian Brewing Company	6.10	B+	127
Shipyard Smashed Pumpkin	Shipyard Brewing Co.	9.00	B	114
Wolaver's Will Stevens' Pumpkin Ale	Otter Creek Brewing / Wolaver's	?	B-	108

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 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: _____