



“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. Sept. 11th, 6:30pm, Kelleher's, downtown
(food and beer available...and you can also bring in your own home brewed beer or commercial beers you'd like to share!)

MEETING MINUTES:

Attendance and Farewells:

It was too dark in the back to tell who was who without groping, and I had way too few beers to do that! However, it was the last meeting for Jared, who is moving near St Louis to brew beer commercially, while still keeping his day job!!! He has extended an invitation for us to come down and brew on his new system, we just need to arrange that ahead of time...sounds like a great field trip to me! Visit his website:

Matt will make the Sept. meeting, then he's off to Germany to also start brewing commercially. He has extended an open invite to come visit him...and rumors are he's going to try be back 2 months each year to help farm the family acreage...so we might not have seen the last of him.

We bid both of you a kind farewell, and we'll be sure to get an open seat for you should you ever be back in the neighborhood and wish to pay a visit.

Beer Education:

For August, Jared had a fine presentation on water profiles. The documentation will be uploaded to the Yahoo groups files area, and if possible our face book page.

Have a topic you would like to present at a Beer Education? Feel free to volunteer! You don't even have to be an expert. You can bring any thing you want to the table. A technique, brewing process, your homemade brewing 'inventions'. The only limits are the sky and your imagination.

Don't like speaking to groups? No problem! We can do the tasting before the presentation. That way you'll be too buzzed to be nervous, and we will be too buzzed to care:) See Education Calendar on page 2.

Treasurer's Report - *(report given at meeting)*

HOPS

PRESIDENT
Don Summers

VICE PRESIDENT
Jason Hohulin

TREASURER
Jason Hohulin

TRUSTEE
Chris Manders

SECRETARY
Elliott

NEWSLETTER
Melanie Martin
(with a bunch of help from Don!!!)

What's old on tap:

Winter Bus Trip - Where are we going this year???
September is the time to reserve the bus...need a report from Chris.

What's new on tap:

By-Laws Need Updating:

Club bylaw needs amended to address the following issues.

1. Rules of procession when a club officer resigns.
2. The number of consecutive regular meetings a club officer may miss before being considered as resigned.

New HOPS President...in Aug. we had to say good bye to our current President Jared, who has since moved near St. Louis to be the brewer at his new start-up brewery...we wish him well. Don Summers -has agreed to step in until our Feb. elections.

Jared has invited us all down to his brewery and has extended us an open invitation for anyone who would like to brew on his system...but definitely arrange for that ahead of time. Info on the brewery: go to:

Beer Hoptacular Homebrew Challenge 2012 -

Deadline: Nov. 10th -

Brief rules: Everyone should have gotten 10 lbs of grain (7 lbs 2-row, 2 lbs Vienna and 1 lb Munich). For those who have entered, but have yet to pick up your grain; Jason will have your grain at the Sept. HOPS meeting. Entries need to have 4 twelve ounce bottles. See page 2 for "more rules"!!!

As this is a 'best of' contest, any style of beer will be accepted; but only the grains provided can be used. That is the grain you have to use. No other fermentables are allowed. You can use any water, hops or yeast you want. You can make a 2 gallon batch or a 10 gallon batch. You can toast the grain if you want, or even roast it until it's black. I guess the only rule is you have to use the 10 lbs of grain that everyone got and only malt, yeast hops and water are allowed. You can use salts and acid to adjust your pH or yeast nutrient, just nothing like honey or cinnamon, etc. If anyone has a question, please send it to the yahoo groups account. I'll respond and everyone will get the answer.

— Jason

A Monthly Mind Exercise...

MONTHLY BEER EDUCATION

(Everyone, who wants to, can participate!!!)

THE PRESENTER: You can sign-up (*see open months below*) for either a **beer style** and present it with commercial versions and one you may have made **or** bring in some **intresting/unique beers** we may not have ever had, or it's been awhile. *The main idea behind this education is to continue learning about beers.* Remember, you have a budget of \$20 on the purchase of commercial beers that the club will reimburse you for. Give Kodie B. your receipts.

THE REST OF US: We have the option to participate by also brewing a batch of the beer style being presented and bring it along...or sit back and free-load off of other people's efforts!!!

Here is the brew schedule. Choose a month not already taken, select your beer style...*(oh and be sure to let the editor know so it makes the schedule!)*

HOPs Beer Education

September Tues. 11, 6:30 HOPs meeting
 Education: Grist Milling Don Summers
 Tues. 25, 6:30 Beer Hoppers

Oct.ber Tues. 9, 6:30 HOPs meeting
 Education: Grain Malting Dave Scuffham
 Tues. 23, 6:30 Beer Hoppers

November Tues. 13, 6:30 HOPs meeting
 Education: ???
 Tues. 27, 6:30 Beer Hoppers

December Tues. 11, 6:30 HOPs meeting
 Education: Winter Warmers (everyone)
 Dec. ??, Holiday Party ???
 Tues. ???*, 6:30 Beer Hoppers
*(*date falls on Christmas)*

Editor's note: The newsletter is back but I can't do it alone. Thank you Don for all your contributions. It has been said that "outsiders" read our newsletter, so we shouldn't just rely on our egroup for sending out good educational material. Please, if you have anything please send it to me. This newsletter will evolve over time with everyone's help. — *Melanie*

Peoria Water Profile

Here is the water profile from my house in case any of you are interested. This is straight out of the tap and this doesn't come from my water softener.

Na 40
 Potassium 2
 Calcium 91
 Magnesium 41
 Total Hardness CaCo3 398
 Nitrate 1.7
 Sulfate 14
 Chloride 48
 Carbonate 6
 Bicarbonate 427
 Total Alkalinity 360
 Flouride 1.08
 Ph 8

I also included on our website, a Bru'n water spreadsheet for adjusting your water if you choose to do it. I already plugged in the brewing water for Peoria so you can just adjust from there. It's the best water calculator I've found so far. Good Luck! — *Jared*

2012 Club Competition

- Each participant will receive 10 lbs. of grain (type to be determined).
- The grain provided is the only fermentable allowed. However, you can roast it, etc.
- You can use any type and amount of hops, yeast and water. No other ingredients allowed (such as honey, cinnamon, etc.)
- Grain will be available at the August beer hoppers meeting (or later if you can't attend). Beer needs to be turned in by November 3rd. Judging will take place on Saturday, November 10th, in Morton.
- Each participant will need to submit 4 unmarked, 12 oz. bottles.
- Prizes will be awarded to 1st, 2nd and 3rd place in the best of show round. All categories will be open and categories will be combined to judge.
- Each entry costs \$5. You can only enter one beer per category. Please make checks out to HOPs or Homebrewers of Peoria.

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!
Kellehers Irish Pub & Eaery • 619 SW Water Street., downtown Peoria • 309 673-6000
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.

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

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: _____