



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

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

NEXT HOPS MEETING:

Tues. Oct. 9th, 6:30pm, Kelleher's, downtown Peoria.

(food and beer available...and you can bring in your own home brewed beer or commercial beers you'd like to share!)

Meeting Minutes (Sept. 11, 2012)

Attendance: 15

Meeting Started at 6:42 PM

What's Old On Tap:

Club by-laws need to be amended to address the following issues:

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

Don will draft initial by law language then take ideas and input before presenting for review and a possible vote at the October meeting. Additionally, three months of absence by an officer was determined as the minimum length of absence before concerns need to be officially addressed by the chapter.

Annual Bus Trip:

The trip is the weekend before the super bowl, in 2013 which falls on January 26th. Location options were discussed and included Quad Cities, Indianapolis, Milwaukee, Madison. It was noted that two trips by other clubs to the Quad Cities were cancelled. Milwaukee was decided by unanimous vote and lack of objection.

Beer Hoptacular Homebrew Challenge

Deadline: Nov. 10th

Grain bill is now provided for the 9 club participants who elected to participate. Jason noted he has identified a facility for the chapter competition where we will pick the winning entry. The judging will take place on November 10th; location details will be provided during the October meeting. Previously it was determined that participants need to bring 4 bottles of their entry, but it has been adjusted to 6. Jason suggested that we make the tasting event our holiday party as well. This concept will be discussed at the October meeting. Continued on page 2.

HOPS

PRESIDENT

Don Summers

VICE PRESIDENT

Jason Hohulin

TREASURER

Jason Hohulin

TRUSTEE

Kathryn Modisette

SECRETARY

Elliot Kammeyer

What's New on Tap:

AHA Coalition Representative Nominated:

An AHA coalition is forming to organize the homebrew clubs in Illinois to let home brewers into events like the Peoria beer fest and serve their beer. Greg Dare volunteered to be our club's representative for the coalition. Greg will communicate updates at future meetings.

Beer Hoppers: Hoffbrau Hause. Tuesday, September 25th, 6:30PM.

Club Picnic: 1st weekend in October, Sunday, Jubilee State Park. Starts at 12:00 PM. Prairie Lane shelter is the location within the park. If it's full we go to Bowed Lane Shelter. Don suggested that the club fund some basic food/beer and possibly an activity for the attending youth. Suggestions will be communicated via email. \$150 limit set on any picnic related expenditures. Watch for more updates on Facebook / the Yahoo Group emails.

Official Business closed at 7:40 PM.

Beer Education: Grain milling was presented by Don Summers.

Beer Education Volunteer: November - Elliot volunteered to present Hops and Hop Substitutions.

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.

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!!!

October... Tues. 9th.

Topic: Grain Malting

Presenter: Dave Scuffham

Beer Hoptacular Homebrew Challenge

Cont.

For the Beer Hoptacular club brew we need to make a recipe and can modify the malt by toasting/roasting but cannot change fermentables. The base malt is Pilsner and there is also aromatic malt provided which lends well to Traditional Belgian styles. We can select hops and yeast. Suggestions included making a smoked porter or a Baltic porter as it would be a unique entry given the grain bill but we would have to modify the malt. Greg Dare will design a recipe as a starting point and input will be collected from the chapter. The final recipe will be brewed at Greg's house with a date and time to follow. Submit ideas for the recipe to Greg Dare.

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.)

Beer needs to be turned in by November 3rd. Judging will take place on Saturday, November 10th, in Morton as noted in the minutes.

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.

November... Tues. 13th.

Topic: Hops and Hop Substitutions

Presenter: Elliot Kammeyer

December... Tues. 11th

Topic: Undecided

Presenter: Needed

Monthly Mind Exercise...

Barley has four parts. The husk is a tough coat that surrounds the seed and helps and helps separate the particles in the mash and sets up a filter bed that is essential for easy sparging. Sparging is difficult without husks which is why rice hulls are added to beers made with substantial amounts of wheat/rye/adjuncts due to the lack of a husk on those grains.

The next layer is the aleurone (also known as the seed coat). This thin layer secretes enzymes that are vital to mashing.

The center of the kernel is separated into two parts, the embryo (the smaller part) and the endosperm (the larger part). The embryo can be considered the control center for germination. The endosperm is the source of food for the embryo; it contains starch and protein. These proteins give the yeasts the nutrients that they need for a healthy fermentation. Getting access to these fermentables and keeping the husk intact to aid in lautering and sparging is the key of the crush.

Ideally you want to open up the malted barley kernel and allow you to process and extract all that you need from inside it. You want to split the husk along the length, if possible, in big pieces. The kernel should be broken into several larger pieces and some smaller pieces to expose the starch and enzymes. Your goal is to keep flour to a minimum.

You want a balanced crush. If your crush produces larger particles and the husk is well preserved for the runoff but the kernels are not broken down enough to give a good yield you miss the point of the crush. Alternatively, if you crush with too much force the husk is powdered and the particles are very small producing a higher yield but can produce harsh tannins and cause problems with the runoff due to the flour produced which inhibits a good flow from the mash tun.

Homebrewers typically crush on the coarse side, sacrificing some efficiency for easier lautering and sparging. The loss in extracted sugar is gained by increasing the amount of grain in your grist bill, which is economically feasible as a homebrewer, but not so for larger commercial brewers.

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:
elliott.kammeyer@gmail.com • 309-839-0021

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: _____