



“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:

Tuesday, September 10, 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 and Announcements (Aug, 2013)

Attendance: 16

Meeting Started at 6:31 PM

Possible Group Grain Buy

Discussion was held on the possibility of a group grain buy. Buying multiple sacks of grain could produce a significant saving for all grain brewers. Discussion was held regarding a trip to Northern Brewer to purchase sacks as well. Research on pricing will be presented at a future meeting.

Jockey Box for NHC

In anticipation of providing beer for the 2014 National Homebrew Competition, an idea was floated to build a more robust jokey box with actual tap handles that can pour six different beers. The members in attendance passed a unanimous vote. Start thinking of designs to discuss.

HOPS

PRESIDENT
Don Summers

VICE PRESIDENT
Jason Hohulin

TREASURER
Jason Hohulin

TRUSTEE
Greg Dare

SECRETARY
Elliot Kammeyer

Events:

ANNUAL NOVEMBER CHALLENGE

The competition will be held on the 1st Saturday of November so hold that dates.

Competition will not be BJCP, there will be a double elimination bracket pitting beer against beer. There will be two brackets, one judged in the morning and one in the afternoon with lunch in between. The party will continue with dinner after the afternoon judging session.

All entries to be provided a week in advance, opportunities at the October Meeting, and the October Beer Hoppers which is being moved to the 29th.

HOPS FALL PICNIC

October 13, at the Martins. Start Time 1:00 PM. Please see the Flyer for details.

BUS TRIP

January 25th we will head toward St. Louis. Start posting your suggestions for locations on Facebook or Email Greg Dare.

Beer Hoppers:

October 29th: Fox Pub – the date moved in order to accommodate later turn ins for the November Challenge.

Beer Education – Recap

John Martin discussed wort chilling and presented the various options for chilling your wort right on the heels of a good article covering the same topic in Zymurgy.

Official Business closed at 7:35 PM.

TWITTER! Follow us on Twitter for updates about meetings and last minute changes @HOP_Peoria

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 **interesting/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. 8th

Topic: Harvesting Yeast from a Commercial Bottle
Speaker: Elliot Kammeyer

November... Tues. 12th

Topic: Oak & Toasting / Aging your own
Speaker: Jason Hohulin

One of my favorite things about Homebrewing as a hobby is the ability to experiment and try new techniques or odd ingredients in the Brewing process. In attempting to make the best beer possible, I have tried to keep my brewery as clean as possible with a focus on sanitation. To test this, I suggest using a forced wort test. This test is good to determine if your post boil processes are truly sanitary.

Essentially, you use a sanitized container to collect wort as it goes into your fermenter, and then you seal it up without any yeast added. This wort is left out at room temperature for a week or two, and monitored for signs of life. If you go for a full week and no activity is observed and at the end of the week no off smells or tastes are perceived then you have a clean cold side process.

This is a true test of brewery cleanliness. I have found that if you don't change your soft parts, plastic tubing, siphons, etc. that you will inevitably harbor some wild bugs. I had a forced wort test turn into a plastic band aid bomb recently, and after replacing my hoses found with the next brew a perfectly unfermented wort sample after a week that tasted just like it did at post boil cooling.

Another way to help ensure cold side wort transfer systems stay sanitary is to alternate between iodine based sanitizers and acid based sanitizers, like Five Star's Iodophor and Star San. This keeps any resilient bugs at bay so they don't build up a resistance to any one sanitizing product or method. I also prefer a good overnight soak with a bleach solution once a quarter for all carboys and fermentation vessels. It takes multiple hot rinses to get rid of some of the bad side effects associated with chlorine based products before you use them for cold side processes. Also note that soft plastic hoses will absorb some of the chlorine products and break down if left too long in acid solutions like Star San).

If your beers are producing some funky flavors that you can't explain, try using a forced wort test, you may be surprised to find some interesting bugs in your finished beer.

Cheers,

Elliot

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: _____