



"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, July 8 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 (June 10, 2014)

Attendance: 4

New Members: none

November Challenge

Date/location TBD – checking with Peoria Brewing Co.

Cost \$10

Jason Hohulin will bring the grain to the July meeting

June Picnic

Picnic was scheduled for June 29, but canceled

HOPs

PRESIDENT

Elliot Kammeyer

VICE PRESIDENT

Jason Hohulin

TREASURER

Jason Hohulin

TRUSTEE

Chris Manders

SECRETARY

Greg Dare

Bus Trip

In September we will ramp up efforts to advertise and get formal schedules in place.

Other Business

Long time members are moving away and lately attendance has been quite sparse, so we may need to address this somehow but we're not sure if it is driven by schedules at the moment but each of the last four meetings has seen a significant decline in participation.

Events:

Beer Hoppers:

June 24: Gracie's Sports Grille (Washington)

Beer Education - Recap

None

Beers Tasted - June 10th Homebrews

1. Jim - Old Speckled Hen clone
2. John - Heinz 57
3. John - SN BBW
4. Paul - Mecha Hopzilla - Nola Brewing IPA
5. Paul - Irish Stout - Nola Brewing
6. Jim - Russian Imperial Stout

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!!!

July Making Soap - Jason

Aug Completing a BJCP score sheet - Greg

Sep Style Deep Dive - TBD

If you are interested in a future topic, please provide ideas at the upcoming meeting.

Elliot's Ramblings

When I think of summer I think of fresh cut grass and hay, and for those of us who are lucky enough to not suffer from allergies, the aromas are triggers for memories past. But what I really love about those aromas is that it reminds me that I've earned my beer. A summer quaffing beer can be as simple as a single malt and single hop American blonde style beer made to be low in alcohol and easy to drink, but many prefer cream ale and kolsch style beers that require a little more attention to detail. The king of the summer beer styles is probably the most difficult to brew, and one of my favorites: pilsner.

My summer usually involves a few deck parties, and this year is no exception. I'll be brewing to satisfy some friends and the masses that generally don't go for craft beer. Pleasing these folks and the beer enthusiasts at the same time is not a simple task and requires some finesse. You'll never please everyone, but I've found that sticking to a yellow colored beer with an all malt grain bill and hops of English or Noble origin have the best chance to win over both groups. Here's my version of a great blonde ale that satisfies the masses, keeps things simple and goes down easy.

8 Lb 2-Row

0.5 Lb Victory

0.5 Lb Crystal 20

1 Ounce Willamette (5.7AA) 60 Minutes

1 Ounce Willamette (5.7AA) 15 Minutes

Yeast - White Labs 001 / Wyeast 1056 / Danstar Nottingham / Safale 05

Mash at 152 degrees for 60 Minutes, and Batch Sparge. 75 % Efficiency will yield 1.044 starting Gravity and a final gravity of about 1.011/1.009 depending on your yeast selection. 4.3% ABV.

I prefer soft water beers without harshness, so I always hard my water from Reverse Osmosis Water. For the mash I use 1 ¼ tsp of Calcium Chloride, 1 tsp of Gypsum, 3 ml of lactic Acid to moderate the mash PH.

Here's to Summer!

Cheers,

Elliot

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:
gdare78@gmail.com

HOPs Beer Club meeting dates:

2nd Tuesday of each month • 6:30-8:30pm • Guests are more than welcome!
Kellehers Irish Pub & Eatery • 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: _____