



Homebrewers of Peoria

MINUTES FROM THE LAST MEETING:

Editors note: And now to make a silk purse out of a sow's ear worth of minutes I got from last month's meeting!

WHAT'S OLD ON TAP:

Treasurer's Report - We have \$502.61, as of the beginning of this meeting. Thanks, Kodie.

Summer Picnic: Our picnic was last Sunday in June at Jubilee Park. We had to change the picnic spot from Bowwood to Paraire due to the t-storm that came through, but it was a nice alternative. Attendees were Kodie and family, Dave S and family, Bob and significant other, Melanie and Don S showed up with his new beer dispenser made out of an ice chest. Food was good as ever. Melanie brought 4 kinds of breads made out of 4 beers that John M made...the Russian Imperial Stout bread was the overall favorite...see recipe on page 3. Our next official picnic is the 1st Sun. in Oct.

Black & Tan Competition: The ribbons have finally been ordered and will be ready in 10 days...I am so sorry for this delay...next year they will be on time...I promise.

Beer Banner: HOPs banner...why don't we start working on the new design...suggestions??? And how about making some sort of HOPs display for the Jay-Cees brewfest? Something collapsible, easily stored...

HOPs Money: To save money the newsletter will now be emailed out on Tues. before the meeting. Each member will print out their own copy and bring it to the meeting, if desired. The president will at least have a copy at each meeting. (Due to the holiday...this newsletter is late! sorry about that!)

WHAT'S NEW ON TAP:

Beer Supplies For Sale: Former HOPs member, Dave Helm has to quit brewing so he has all his brew supplies for sale. A list of all the equipment was emailed to members...contact Dave H if you are intrested in any of his supplies.

MISCELLANEOUS STUFF:

Gotta Good beer Making Tip/Discovery?:

Send it to me and I will put it here in the newsletter so we all can learn, since that's what this club is about! Here's one from Kodie: "My tip was to use a clothes line and pins for hanging beer equipment after washing or sanitizing. My hoses, keg parts and filling equipment all drip dry. May be a little easier than finding a nail. I even use it for hanging my postal scale to weigh the onces of hops."

Wanna Strut Your Stuff??? Made any good beer lately??? Bring some to the meeting and strut your stuff all over the bar tables!!! We're always thirsty!

Had any good beers lately??? Send me your new finds and I'll help pass the word. See page 3 for John M's vacation beer discoveries.

HOPs

PRESIDENT
John Martin

VICE PRESIDENT
Don Summers

TREASURER/MAILER
Kodie Brush

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR
Melanie Martin

BEER HOPPERS: Third Thurs. of the month at 6:30pm. Decision to be made tonight. See HOPs website for "final answer".

BEER EDUCATION: Bob K does high gravity beers.

**Some things
Brewn'**

401 E. Main St
Galesburg, IL
61401

Proprietors:
Jim and Mary
Smith

Hours:
Tues-Fri 12:00-6:00
Sat 10:00-5:00
Closed Sat. & Mon

(309) 341 4118

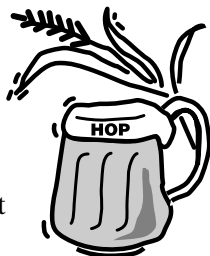
HOPs Club Members Only: (with a 10% HOPs membership discount!)
Website: somethingsbrewn.com

MONTHLY BEER EDUCATION

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

THE PRESENTER: Sign-up for a beer style and a month to present it (*see open months below*). You will be the presenter of that beer by hopefully bringing your home brew of that style plus other store-bought examples. And remember, you have a budget of \$20 on the purchase of similar commercial beers that reflect your beer style 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 for comparison...or sit back and free-load off of other people's efforts!!!



So, get those kettles brewing!!! 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!)*

2006

August	Berlinerweiss	John M
September ..	Old Stock Ale	John M
October	TBD	Don S
November .. (open)		???
December ... (open)		???

2007

January	(open)	???
February	(open)	???
March	(open)	???
April	(open)	???
May	(open)	???
June	(open)	???
June	(open)	???
July	(open)	???

(Don't forget to sign-up for any of the open months with your editor...wanna change? Let her know that too!)

Potential for Mind Exercise...

High Gravity Beer Presentation:

(the following was taken from:

www.ebrew.com/primarynews/high_gravity_beers.htm)

There are three things to know about brewing high gravity beers that will be extremely helpful. First, due to the very high gravity ratings, you should be on guard for a very active fermentation for the first 2-4 days. I have had numerous brewers tell me that their high gravity beer blew the lid off their fermenter. This was probably due to the fact most home brewers that ferment in plastic fermenters, no matter the size, do not strain the batch as they pour it into the fermenters. The fine hops fragments and other solids are not large enough to stop up the opening in the airlock that is attached to the fermenter, BUT they tend to ride the carbon dioxide bubbles that form during fermentation to the top of the foam. Making their way to the opening of the airlock, where they are joined by other fine particles. As they accumulate at the opening, they can clump together and create a blockage and build up enough pressure to blow off the lid or blow out the stopper. I tell you not to discourage you from brewing a high gravity beer but to understand the need to strain the beer even you are using a fermenter large enough that blow-off should not occur. An easy way to strain beer, is by using an elastic straining bag (item# BAG-EF) that will stretch across the rim of the plastic pail. By the way, I would not ferment one of these beers in a 5-gallon carboy due to the amount of beer that you are likely to lose during the blow-off stage of fermentation.

Next, high gravity beers need a high IBU (International Brewing Units) rating so that the beer will be balanced when it matures. With IBU ratings in this range, the common perception would be that the beer would be exceptionally bitter. Not. Even though the recipes will have rating in the 70+ range, they will ultimately be very malty due to the large amount of DME (Dried Malt Extract) used to develop the high alcohol content.

Last, with gravities reaching as high as 1.110, they will require an extended time for conditioning. A reduction in the amount of sugar added at bottling should be anticipated. An amount of 1/4 to 1/2 cup is all that is needed. By itself, this amount of priming sugar would not develop enough carbonation for most of us. However, the more complex sugars which are present in a high terminal gravity, 1.025 and higher, will kick in to give beer the extra fermentables needed for proper carbonation. These sugars kick in at about the 6-9 month range. Therefore, it is very desirable to make this beer up to a year ahead of time.

These beer will keep waiting for months but they will worth the wait. Furthermore, they will have a shelf life of 10 years or more. Consider one of these beers to toast in the millennium and hold on - 10% alcohol can sneak up on you real quick.

cuz we ol' dogs wanna know more!!!

Examples: Belgium Trippel - English Barley Wine - Russian Imperial Stout - Scotch Strong Ale, German Doppelbock - German Eisbock. Here is list of the high gravity beers we will be tasting:

Dogfish Head Raison D'Extra

(\$7.99 for a 12 oz bottle) Brown ale brewed with malt, brown sugar and raisins. 18+% abv 41 ibu
www.dogfish.com/brewings/Limited_Edition_Beers/Raison_DEXtra/19/index.htm

Dogfish Head 90 Minute IPA

(\$8.99 for a 4 pak 12 oz bottles) 9% abv 90 ibu
www.dogfish.com/brewings/Year_Round_Beers/90_Minute_IPA/11/index.htm

Avery Samael's Ale

(\$6.99 for a 12 oz bottle) Oak Aged English Strong Ale Hop Variety: Columbus, Fuggels Malt Variety: Two-row barley, caramel 150L OG: 1.140
Alcohol By Volume: 14.5 IBU's: 41
<http://www.averybrewing.com/BigBeers/seasonal/Samael>

Avery The Beast

(\$6.99 for a 12 oz bottle)
Belgian Grand Cru Hop Variety: Magnum, Galena, Saaz, Hallertau, Tettnang, Hersbrucker Malt Variety: Two-row barley, Belgian Special B, honey malt, aromatic, pale wheat, roasted wheat
OG: 1.148 Alcohol By Volume: 14.9% IBU's: 68 Color: Burgundy
<http://www.averybrewing.com/BigBeers/seasonal/thebeast>

Avery The Maharaja

(\$5.99 for a 22 oz bottle) Imperial India Pale Ale Hop Variety: Magnum, Crystal, Centennial & Simcoe Malt Variety: Two-row barley, caramel120L, victory OG: 1.080
Alcohol By Volume: 10% (2006) IBU's: 102 Color: Dark Amber
<http://www.averybrewing.com/BigBeers/seasonal/TheMaharaja>

Avery Mephistopheles' Stout

(\$5.99 for a 12 oz bottle) Beer Style: Stout Hop Variety: Magnum, Styrian Goldings Malt Variety: Two-row barley, black malt, roasted barley, Belgian special B, aromatic
OG: 1.145 Alcohol By Volume: 15.1% IBU's: 107
Color: Coal Black
<http://www.averybrewing.com/BigBeers/seasonal/MephistophelesStout>

Allagash Curieux

(\$14.99 for a 750ml bottle) Barrel Aged Tripel Ale Aged in Jim Beam barrels for 8 weeks ABV: 11%
Original Gravity: 1080

Recommended cellaring & serving temperature: 55 degrees F
www.allagash.com/curieux.h

Beer Bread Recipe:

- Pre-heat oven to 375-400 degrees
- Lightly spray medium size loaf pan with Pam
- Combine in a large bowl:
 - 3 cups self-rising flour
 - 3 Tbls. sugar
 - 12 oz. beer
- Stir with wooden spoon until ingredients are combine. Dough will be sort of wet and sticky.
- Put dough on a floured board and knead until dough doesn't fill too sticky, adding flour a large pinch at a time. This takes about 5 min.
- Place in loaf pan and bake for 45min. to 1 hour, depending on

NOTES:

CALENDAR OF EVENTS:

Dates listed are the judging date. dates you submit beers are usually earlier, check internet for more info • (?) = location unknown

- **HOPs Bus Trip (annual trip, permanent date)** **Jan. (last Sat.)**
- March Mashness (?) March
- Iowa Brewers Union Open, IA March(2nd Sat.)
- Drunk Monk Challenge, Aurora, IL March (2nd Sat.)
- AHA National Homebrew Competition (?) March (3rd wkend.)
- **Jay-Cees Beerfest, Peoria** **April 21 & 22nd (Fri. & Sat.)**
- Knickerbocker Battle of the Brews (?) April
- Bay Area Mashers World Cup of Beer (?) April
- Great Taste of the Mid-West, St. Louis May (2nd Sat.)
- Upper Mississippi Mash Out, Minneapolis, MN May (3rd Sat.)
- BUZZ, Champagne, IL June (first Sat.)
- **HOPs Summer Picnic** **June (last Sun.)**
- American Beer month (all month)
- Taste of the Midwest, Madison, WI Aug. (2nd Sat.)
- Sprecher's Fest, Milwaukee, WI Labor Day weekend
- Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.)
- Brew HA-HA, Davenport, IA Sept. (last wkend)
- Iowa City Brewfest, IA Sept.
- **HOPs Fall Picnic** **Oct.(1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Land of the Muddy Waters, QC, IL Oct. (3rd Sat.)
- Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- **HOPs Holiday party** **Dec. (date TBD)**
- Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- Foam of the Range (?) (date unknown)

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:
melaniehg@yahoo.com • fax: 309 249-4109 • ph: 309 249-4409

HOPs Beer Club meeting dates:

1st Thurs. of each month • 6:30pm
Plank Road Pub* • 4714 W. Plank Rd • Bellevue
<http://hop.bradley.edu/>
(* Cash only bar, but with food!)

BEER HOPPERs

Monthly Dinner & Beer Social
3rd Thurs. of each month • 6:30pm
See HOPs email for location • Bring your friends/spouses

HOPs Beer Club Summer Picnic

Sunday, June 25th, 12 noon
Jubilee Park, Bowwood Picnic site (see attached flyer)

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

GALESBURG HOMEBREWERS ASSOCIATION

2nd Sat. of each month • 3:00-5:00pm
Somthin's Brewin' • 401 E. Main St. • Galesburg
(309) 241-4118

Join "HOPs" Beer Club

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?

Join HOPs (Homebrewers of Peoria)

Dues are an obsessively cheap \$18 a year...pro-rated when you join up. 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 field trip thrown in.

Fill-out this form and bring to any of our meetings, every 1st Thursday of the month.
First timers are welcome to visit and check us out.

Yes! I want to join HOPs!

Name: _____

Street/Apt: _____

City/State/Zip: _____

Home Phone #: _____

Email: _____