



# 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!

## OLD BUSINESS:

**Treasurer's Report** - forgot to bring the notes from last meeting...editor is on vacation at the moment!

**Beer Judging** - We did a mock beer judging last month. Hope you all got something out of the experience, and were open to the comments of very immature judges. It was not meant to offend anyone. Just to maybe improve your beer making. Next judging "practice" will be at our February meeting, with Pale Ales and Brown Ales.

## Bus Trip:

Don't forget to pass the word around about the Jan. 29th Bus Trip to Madison. There will be a flyer on our website for you to make copies of by this Thurs. night.

## WHAT'S NEW ON TAP:

### JAY-CEES BEERFEST - 2nd Sat. in March

Now might be a good time to start thinking about what beer you might want to brew and donate to the Jay-Cees beerfest. If you haven't been to this event before, you are in for a treat..Serving your beer to the general public can be a very exciting and rewarding experience!

## BEER EDUCATION:

Jim Smith is to do a presentation on "Strong Ales". See inside for the BJCP guidelines. The Beer Education presentation list on page 2 of this newsletter is looking

pretty bare after February...anybody???

## MISCELLANEOUS STUFF:

**Problem Beers:** You are now being officially encouraged to bring in your problem beers for some positive criticism. We all can learn about what our members bring in.

**Been to any good beer pubs lately?** (other than your own basement!)???? We want to hear about them! Make notes of the city and brewery and let us in on what you had, at any HOPs meeting...

## BAR HOPPERS:

Not sure where Bar Hoppers will be this month...

## That's a Wrap...

## HOPs

PRESIDENT  
Kodie Brush

VICE PRESIDENT  
Paul Tackmann

TREASURER/MAILER  
John Waldman

TRUSTEE  
John Martin

SECRETARY/EDITOR  
Melanie Martin

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 Sun & Mon

(309) 341-4118

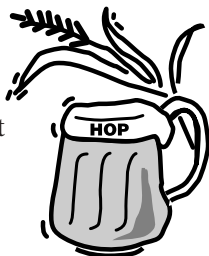
**HOPs Club Members Only:** (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting, COD.  
Website: [somethingsbrewn.com](http://somethingsbrewn.com)

# 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 John W. 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!)*

## 2005

January .....	Barley Wines .....	John M
February .....	Beer Judging Practice .....	all
	<i>(Pale Ales &amp; Brown Ales)</i>	
March .....	(open) .....	???
April .....	(open) .....	???
May .....	(open) .....	???
June .....	(open) .....	???
July .....	(open) .....	???
August .....	(open) .....	???
September ..	(open) .....	???
October .....	(open) .....	???
November ..	(open) .....	???
December ...	Strong Ales .....	Jim S

(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...

## Some up-coming beer contests to think about.

*(\*See new 2004 BJCP Style Guidelines)*

### JANUARY 2005

Category 9D\* Irish Red Ale  
 Entries due Jan 26th 2005. Judging will be held Jan 30th 2005.  
 Ship to: AHA COC, c/o Eric Ware  
 2331 N. Thornwood, Davenport, IA 52804  
 Hosted by Eric Ware and MUGZ of Davenport, IA.  
 For more information, contact Eric Ware at [eware@mugz.org](mailto:eware@mugz.org)  
*(See below for new BJCP style guides for this contest...)*

### MARCH/APRIL 2005

Category 17\* Sour Beers  
 Hosted by Phil Clarke and the New York City Homebrewers Guild of New York, NY.

### MAY 2005

Extract Beers  
 Hosted by Susan Smith and Hogtown Brewers of Gainesville, FL.  
 All BJCP beer styles (Categories 1-23)\*. Extract must make up more than 50% of fermentables.

### AUGUST 2005

Category 16\* Belgian and French Ale  
 Hosted by Bob Kauffman and Hop Barley and the Alers of Boulder, CO.

### SEPTEMBER/OCTOBER 2005

Category 3\* European Amber Lager  
 Hosted by Jack Kephart and the Society of Akron Area Zymurgists (SAAZ) of Akron, OH.

### NOVEMBER/DECEMBER 2005

Category 12C\* Baltic Porter  
 Entries due November 4, 2005.  
 Judging will be held November 12, 2005.  
 Hosted by Brian Lanius and the Ruffian Brewers of Suffern, NY.

## From the new 2004 BJCP Style Guidelines for guidance Jan Contest

### 9D. IRISH RED ALE

**Aroma:** Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

**Appearance:** Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

**Flavor:** Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bitterness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

**Mouthfeel:** Medium-light to medium body, although examples

# cuz we ol' dogs wanna know more!!!

containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

**Overall Impression:** An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

**Comments:** Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

**Ingredients:** May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

## Vital Statistics:

OG: 1.044-1.060 • IBUs: 17-28 • FG: 1.010-1.014

SRM: 9-18 • ABV: 4.0-6.0%

**Commercial Examples:** Molingís Irish Red Ale (sometimes labeled Molingís Traditional Celtic Ale), Goose Island Kilgubbin Red Ale, Kilkenny Irish Beer (Smithwickís), Murphyís Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale.

•••

## FOR DECEMBER BEER EDUCATION:

### BELGIAN STRONG GOLDEN ALE

**Aroma:** Fruity esters are common, and the malt character is light. Some clove-spice character may be present, from either warm fermentation or actual spice additions. A spicy hop aroma is sometimes found. No diacetyl.

**Appearance:** Pale yellow to golden in color. Good clarity. Long-lasting foam stand resulting in characteristic Belgian lace on the glass.

**Flavor:** Full of fruity, hoppy, alcoholic complexity, supported by a soft malt character. A slight presence of spices, from either warm ferment or actual spice additions, may be present as a point of complexity. Hop bitterness is typically restrained. Substantial carbonation may lend a dry flavor to the palate despite a sweet aftertaste. No diacetyl.

**Mouthfeel:** Medium body gives a light impression despite the often substantial original gravity and alcohol content. Usually effervescent, yet with a smooth finish.

**Overall Impression:** A very pale, effervescent, complex, strong ale.

**History:** Most versions reflect the unique products of individual breweries.

**Comments:** References to the devil are included in the names of many commercial examples of this style. The best examples are elegant, complex, and balanced.

**Ingredients:** The light color and relatively light body for a beer of this strength are the result of using very pale malt and up to 20% white candi sugar (sucrose). Some versions include the use of spices for subtle complexity.

**Vital Statistics:** OG: 1.065-1.080 • IBUs: 25-35 FG: 1.014-1.020

SRM: 3.5-5.5 ABV: 7-9%

## Commercial Examples:

Duvel, Lucifer, La Chouffe, Moinette, Celis Grand Cru.

### BELGIAN STRONG DARK ALE

**Aroma:** The intermingling aromas of Munich-type malt, alcohol and fruity esters are typical, along with spicy phenols which may be contributed by warm yeast fermentation and/or actual spice additions.

Hop aroma may vary from moderate to none. Typically there is no strong dark(roast) malt aroma. No diacetyl.

**Appearance:** Deep burgundy to dark brown in color. Clarity may be fair to good. Head retention may be quite good or may be adversely affected by high alcohol content.

**Flavor:** Ripe fruit flavors, including raisin and plum, are common. Malt usually dominates, but some examples are balanced slightly toward bitterness. Some spicy phenols, from ferment or actual spices, may be present. Hop flavor can range from moderate to none. Some sweetness is contributed by alcohol. No diacetyl.

**Mouthfeel:** Medium to full body, creamy and warming.

**Overall Impression:** A dark, very rich, complex, very strong ale.

**History:** Most versions are unique in character reflecting the characteristics of individual breweries.

**Comments:** Some beers of this type are brewed at or in association with monasteries, and some are not. In comparison to Dubbel, these are typically significantly stronger beers of a wider variety.

**Ingredients:** Dark candi sugar is a frequently-used additive and may contribute as much or more color and flavor as dark Munich or caramel malts. Spices are sometimes added for complexity. Yeasts prone to production of higher alcohols, esters and spicy phenols are commonly employed.

**Vital Statistics:** OG: 1.065-1.098+ • IBUs: 25-40+ FG: 1.014-1.024+ SRM: 7-20 ABV: 7-12+%

**Commercial Examples:** Pawel Kwak, Gouden Carolus, Scaldis (a.k.a. Bush), Rochefort 10, Chimay Grand Reserve.

## 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.)
- Iowa Brewers Union Open, IA ..... March
- Drunk Monk Challenge, Aurora, IL ..... March (3rd Sat.)
- March Mashness (?) ..... March
- Real Ale Fest, Chicago ..... March (1st week)
- Jay-Cees Beerfest, Peoria ..... March (2nd Sat.)
- AHA National Homebrew Competition (?) ..... March (3rd wkend.)
- 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. (2nd Sat.)
- Thirsty Homebrew Classic, Amana, IA ..... Nov. (2nd Sat.)
- Happy Holiday HomeBrew, St. Louis ..... Dec. (2nd Sat.)
- Foam of the Range (?) ..... (date unknown)

## 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 \$12 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 3rd Wednesday 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: \_\_\_\_\_

## Up-Coming Events & Meetings

This is your newsletter...want to contribute???, please email me anytime at: [melaniehg@yahoo.com](mailto:melaniehg@yahoo.com), fax: 309 249-4109 or call: 309 249-4409

### HOPs Beer Club meeting dates:

3rd Wed. of each month • 6:30-8:00pm  
John Rhodell's • Water Street • (309) 674-7267  
<http://hop.bradley.edu/>

### BAR HOPs - Monthly Dinner & Beer Social:

4th Wed. of each month • 6:00pm •  
See HOPs email for location • Bring your friends/spouses

### 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



### HOPs

c/o Melanie Martin  
315 E Santa Fe Road  
Chillicothe, IL 61523-9383



This would be the sign that this is all she wrote!



Jan. 29th, 2005 • Madison, WI  
Save the date • Invite your friends!  
NO backing out this time!!!