



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 - \$??? no input for this issue, our treasurer left early.

Winter Bus Trip: It's that time of year again to start thinking about the bus trip. Dave S will reserve the bus in Sept. so we have a way to get there! Wherever "there" is. Anybody have a good idea on that? Save the date...**the last Sat. in January the 28th.**

Membership Address List: Dave S will pass around the latest membership list. There are a few "holes". Please try to fill in the blanks and give the list to John M. and Melanie M will make corrections and have copies at our Oct. meeting.

WHAT'S NEW ON TAP:

New Meeting Location: Welcome to our new home...Plank Pub, on Plank Road in Bellevue!!!

Fall Picnic: It will be the first Sun. in October, the 1st, as usual. It will be at the usual place...**Jubilee Park, Bowwood Picnic area**...starting at noon. It's the usual potluck/BBQ agenda...come out and bring the family! We should extend this invite to Galesburg and Normal...can someone take that up as an action item???

MISCELLANEOUS STUFF:

Problem Beers???: As usual bring in your problem beers for some positive trouble shooting or comments. We all can learn! See inside article to help you get rid of these potential problems.

Wanna Strut Your Stuff??? Made anything good lately??? Bring some to the meeting and strut your stuff all over the bar tables!!!.

HOPS

PRESIDENT
Kodie Brush

VICE PRESIDENT
Don Summers

TREASURER/MAILER
John Waldman

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR
Melanie Martin

THE BEST BEER

After a Beer Festival, in London, all the brewery presidents decided to go out for a beer.

The guy from Corona sits down and says "Hey Sen~or, I would like the world's best beer, a Corona." The bartender dusts off a bottle from the shelf and gives it to him.

The guy from Budweiser says "I'd like the best beer in the world, give me 'The King Of Beers', a Budweiser." The bartender gives him one.

The guy from Coors says "I'd like the only beer made with Rocky Mountain spring water, give me a Coors." He gets it.

The guy from Guinness sits down and says "Give me a Coke." The bartender is a little taken aback, but gives him what he ordered.

The other brewery presidents look over at him and ask "Why aren't you drinking a Guinness?" and the Guinness resident replies "Well, if you guys aren't drinking beer, neither will I."

(Submitted by Tom Majewski!)

BEER HOPPERS: Wed. Sept. 28th, 6:00pm

Your choice of Sulley's, Sullivans, Khouri's, or ???, decision to be made tonight. See HOPs website for "final answer".

BEER EDUCATION: Due to not being able to bring in our own beers into John Rhodell's, our beer education was put off until next month... Baltic Porters...some of my personal favorites!

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

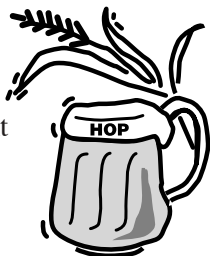
HOPs Club Members Only: (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting. COD.
Website: somethingsbrewn.com

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

October Russian Imp. Stout John M.
November .. (open) ???
December ... Winter Warmers Kodie

2006

January (open) ???
February (open) ???
March (open) ???
April (open) ???
May (open) ???
June (open) ???
July (open) ???
August (open) ???
September .. (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...

12C. Baltic Porter

Aroma:

Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance:

Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor:

As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavor.

Mouthfeel:

Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Overall Impression:

A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

cuz we ol' dogs wanna know more!!!

History:

Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments:

May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts or specialty beers. An ABV of 7 - 8.5% is most typical.

Ingredients:

Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics:

OG FG IBUs SRM ABV
1.060 - 1.090 1.016 - 1.024 20 - 40 17 - 30 5.5 - 9.5%

Commercial Examples:

Sinebrychoff Porter (Finland), Zywiec Porter (Poland), Baltika Porter (Russia), Carnegie Stark Porter (Sweden), Dojlidy Polski (Poland), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Kozlak Porter (Poland), Stepan Razin Porter (Russia)

NOTES:

IT'S A GAS!

From Velvety Foam to Rocky Head

by Ray Daniels

Sit at a bar for any time at all and you'll notice that beers don't all pour the same. Some have no head; some have a lot. Some yogurt-thick foams will stick to your lip so that you look like one of those "Got Milk?" ads. A few will push up Everest-like crags in mid-glass. Other heads vanish with the first sip. And below the foam, more action. Some beers swirl and dance in the glass; others just flop in there like a ladle-full of chicken soup.

As a beer drinker, you probably have an opinion about the amount of head you like on your beer and the way it should look when it fills the glass. What you are less likely to think about is the root cause of these conditions: beer gas.

Most beer drinkers take the gas in their beer for granted. Some even wish the gas—and its various effects—would go away. But researchers and brewers have spent two centuries building the scientific knowledge needed to perfect today's current combinations of gas and beer. The resulting mixtures not only tickle tongues and torment tummies, they also bring a sparkle to the spectacles.

Oh, but the science. Surface tension and nucleation sites. Partial pressures and protein matrixes. And a list of principles so firmly anchored in reality that even the scientists call them laws: the Ideal Gas Law, Henry's Law and Dalton's Law. (But not, somehow, Beer's Law.)

Can it really be all that complicated? After all, beer has been around for five millennia—longer than science itself. All we beer drinkers want is really quite simple: to watch a beverage settle into a glass with a firm cap of foam and then provide us with a gentle prickle on the tongue. Is this so hard to achieve?

If you look around at the beverage world for a moment, you will see that perhaps it is. Beer, after all, presents a unique combination of physical characteristics. The simple tingle of carbonation is the easy part. Both soft drinks and champagne manage similar effects. What's tough is that fob of foam on the top. Just take a gander at the next doppelbock or oatmeal stout that lands in front of you. No other carbonated beverage produces an enduring frothy firmament like that found on a good beer.

So let's check it out. As proud beer drinkers, we're entitled to appreciate these distinctive details of our favorite quaff. When it's all over, we'll take a look at where all the gas in your glass goes when you guzzle.

Ray Daniels is an internationally known expert on craft brewing. He is the founder and organizer of the Real Ale Festival and the author of several books on great beers and homebrewing.

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: _____



HOPs

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

Up-Coming Events & Meetings

This is your newsletter...want to contribute???, please email me anytime at: 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
(new meeting location TBD, see website)
<http://hop.bradley.edu/>

BEER 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



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