



# 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:** We are going to Indianapolis!!! We're going to: Alcatraz Brewing Co., Broad Ripple Brewing Co., Brugge Brasserie, and Ram Restaurant/Big Horn Breweries. Cost will be between \$40-\$45 depending on how many people we get to sign up. We might have to charge the higher price, with the potential of giving back the over charge or have it go for "bus-door prizes". Any votes on this???? We will be stopping in Bloomington and Champaign to pick up fellow homebrewers. Flyer to come out as soon as details have been ironed out! **Date... Sat. January 28th, invite your friends and their friends!!!**

**Christmas Party:** The date has been changed to Sun. Dec. 11th and will be at the John and Melanie Martins' house. It will be the usual pot luck bring your beers and significant other. Time is from 1pm to ??? See HOPs website for directions, etc.

**Membership Address List:** There are a few "holes". Please try to fill in the blanks and Melanie M. will make corrections and have copies at our Dec. meeting. (I lost the list that we revised in Oct...sorry!)

## WHAT'S NEW ON TAP:

**Next Meeting Day Suggestion:** John M would like to discuss changing the night HOPs meets since he has had a work change and will never make the 3rd Wed. night meetings. Any other night would be fine with him...any other Wed. is also fine! Discussion??? Can we accommodate Don Sas well??? Humm?

**Beer Education Suggested Topic:** It has been suggested that we select a commercially brewed beer and try to clone it...

"Attack of the Clones" as we call it. Sign up with Melanie on what beer you'd like to present for beer education. NOTE: If you have another beer style you want to do, and not necessarily want to make it a clone, that's fine too!

## HOPs

PRESIDENT  
Kodie Brush

VICE PRESIDENT  
Don Summers

TREASURER/MAILER  
John Waldman

TRUSTEE  
Dave Scuffham

SECRETARY/EDITOR  
Melanie Martin

## MISCELLANEOUS STUFF:

**Problem Beers???:** As usual bring in your problem beers for some positive trouble shooting or comments. We all can learn!

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

**Beer of the Month:** Have a good commercial beer lately? Let us all in on it...a report is fine, but the actual beer would be even better!!! Bring anytime to our monthly meetings.

## BEER HOPPERS: Wed. Nov. 23rd, 6:30pm.

Decision to be made tonight. See HOPs website for "final answer".

**BEER EDUCATION:** The Plank Bar and Grill has allowed us in with our beers. The education schedule needs some openings filled.

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

November .. (open) ..... ???  
December ... Winter Warmers ..... Kodie

## 2006

January ..... Two Hearted Ale ..... Kodie  
February ..... (open) ..... ???  
March ..... (open) ..... ???  
April ..... (open) ..... ???  
May ..... (open) ..... ???  
June ..... (open) ..... ???  
July ..... (open) ..... ???  
August ..... (open) ..... ???  
September .. (open) ..... ???  
October ..... (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...

## Twelve Beers of Christmas

*by Randy Mosher*

Holiday icons seem to settle into the same old routine; beers are not immune. And while I enjoy the wassail-inspired brown brews that return every year, much of the fun of homebrewing lies in the surprising, the fun, the new.

So, in that spirit, I present a brewer's dozen, minus the accompanying song. Because of space limitations, these brewing instructions are somewhat sketchy. But if you've brewed a few batches already, you'll be able to fill in the gaps quite nicely.

**1. Caramel Quadrupel. Gravity: 1100; color: deep reddish brown.** A caramelized sugar and malt mixture imparts a lingering toffee-like quality. Mix a pound each of light malt extract and white sugar in a heavy saucepan. Heat until the mixture melts; stir only enough to mix together and continue heating until it starts to darken. Use your judgment about when to stop. Once it starts to brown, things happen quickly, but it can get fairly dark before it will make the beer taste burnt. When done, remove from the stove and cool by lowering the pan into a larger pan of water. Once cooled, add brewing water and reheat to dissolve the caramel, then add to your brew in progress.

**2. Pumpkin Barley Wine. Gravity: 1095; color: deep orange-amber.** This uses freshly roasted pumpkin to add flavor. Split a 5- to 7-pound pumpkin horizontally, discard seeds, place cut side down, and roast in the oven until soft and somewhat caramelized. Brew a barley wine recipe, but add to the mash the roast pumpkin, mashed and skin removed. If you want to do an extract version, do a mini-mash of pilsner malt with an amount equal to the pumpkin. Mash as normal and complete the brew as any other barley wine. Dose your secondary with a tiny amount of pumpkin pie spice, 1/8 to 1/4 teaspoon. Ferment with ale yeast, and allow plenty of time for aging. Hopping can be high or moderate. Let the pumpkin shine by avoiding large amounts of high-alpha hops.

**3. Saffron Tripel. Gravity: 1090; color: orange-gold.** Pick your favorite Belgian tripel recipe as a start. If there's no sugar in it, substitute 20 percent of the base malt for some unrefined sugar, such as turbinado or piloncillo. Jaggery (Indian palm sugar) is lovely. Add the zest of one orange at the end of the boil, along with a pinch of crushed grains of paradise or black pepper. Ferment with Belgian ale yeast, and add 1/2 teaspoon saffron threads after transferring to the secondary.

**4. Cocoa Export Porter. Gravity: 1085; Color: deep reddish brown.** My version of this brew is called "Pudgy McBuck's Celebrated Cocoa Porter." It's a rich and creamy strong porter, enriched by the addition of cocoa. A mix of 2/3 pale ale malt (mild ale is better if you can get it); 1/3 biscuit or amber (roast it yourself--bake pale malt for 25 minutes at 350 degrees F); plus 4 ounces of black patent. Add 4 ounces of cocoa--look for the lowest fat content--1/2 hour before the end of the boil. Hop to about 40 IBUs; an ounce of Northern Brewers for an hour ought to do. Ferment with your favorite ale yeast.

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

## 5. Juniper Rye Bock. Gravity: 1080; color: deep reddish amber.

This beer is a hybrid between the rustic Finnish sahti and classic German brews. Start with a bock recipe with half or more Munich malt. Substitute 2 pounds of crushed rye, cooked like oatmeal and added to the mash, for 2 pounds of the malt. Add 1/4 pound of crushed juniper berries to the mash. The rye will make the mash quite sticky; add a pound of rice hulls before sparging. Use 2 ounces of juniper at the start of the boil and another 2 ounces at the end. Lager yeast and cool temperatures would give the smoothest flavor, but ale yeast yields a lovely beer.

## 6. Fruitcake Old Ale. Gravity: 1075; color: medium brown.

Friends of mine preserved their chocolate wedding cake by brewing it into an Imperial stout. While I'm not recommending that you do this, it is possible. However leaden the cake, the dried fruits in this "delicacy" can be delicious in beer. Brew an old ale, not too hoppy, and ferment through the primary. Assemble 3 pounds of dried fruit: raisins, apricots, cherries, blueberries--whatever--plus the zest of two of oranges and two whole cloves. Pour boiling water over the fruit mixture to rehydrate; allow to stand for an hour to cool and plump, then mix with the beer, which has been racked into a vessel with some headspace. Also add 1 teaspoon of vanilla. Allow to sit for a month, rack, allow to clear, then package.

## 7. Dark White Beer. Gravity: 1070; color: medium brown.

Inspired by Pierre Celis's creation, Verboden Vrucht, this is part white beer, part dubbel and part weizenbock. Use 60 percent barley malt, 40 percent wheat malt. Color comes from a mix of Munich malt (half the barley malt) and a pound of dark crystal, plus an ounce or so of black malt. Hopping can be light, as is traditional, or a little heavier, but keep the aroma hops subdued. I like Northern Brewer hops for their chocolatey bitterness. Add half an ounce of crushed coriander and the zest of an orange at the end of the boil. For more spice zip, make an infusion in vodka of the same spices, strain and add to the beer before carbonating. Ferment with your favorite Belgian ale yeast.

## 8. Honey Ginger IPA. Gravity: 1065; color: pale amber.

Ginger was a popular ingredient in British beers prior to 1850, and here we're pairing it with a dab of honey. Start with an IPA, and brew and ferment as normal. Once transferred to the secondary, add 2 pounds of honey, plus 2 ounces of candied ginger, chopped coarsely. This is a higher quality ginger than the stuff in the produce section, at once less pungent and less earthy. I would use British East Kent Goldings exclusively.

## 9. Crabapple Lambicky Ale. Gravity: 1050; color: pale pink.

Crabapples add not only a festive touch, but tannins and acidity as well, which makes it easier to get that tart, champagne-like character without extended aging. Brew a simple pale wheat recipe. If mashing, go low (145 degrees) and long (2 hours). Ferment with ale yeast, Belgian or otherwise. Obtain 3 to 4 pounds of crabapples (cranberries work also), wash well, then freeze. Thaw and add to the beer when it is transferred to the secondary, along with a package of Wyeast mixed lambic culture. Allow to age on the fruit for two months, then rack, allow to clear, then bottle. Lambic character will continue to increase with time.

## 10. Gingerbread Ale. Gravity: 1055; color: pale brown.

Liquid cake! One of our Chicago Beer Society homebrewers hit me with this one a few years ago, and the flavor was quite striking. The gingerbread flavor depends on a specific balance of spices used in the common dessert. Use 1 teaspoon cinnamon, 1/2 teaspoon ground ginger, 1/4 teaspoon allspice, 1/4 teaspoon cloves. Just add them at the end of the boil. The base brew should be a soft brown ale, lightly hopped, with no pronounced hop aroma.

## 11. Spiced Bourbon Stout. Gravity: 1050; color: India ink.

Take your favorite stout recipe and dose it with a vodka infusion. Into 6 ounces of vodka and 2 ounces of bourbon (more if you wish), add 1/2 teaspoon vanilla extract, 1/4 teaspoon allspice, 1/2 teaspoon cinnamon, 2 tablespoons crushed coriander, 1 whole star anise (or 1/4 teaspoon ground), 1/4 cup crushed juniper and a pinch of black pepper. When beer is ready to package, pull off some 1-ounce samples. Use a pipette or syringe to dose the samples with the strained infusion, increasing until you find the right dose. Then scale up and add an appropriate amount, plus a little extra to account for aging.

## 12. Abbey Weizen. Gravity: 1045; color: hazy deep gold.

This one's easy. Take a classic Bavarian weizen recipe and ferment it with a Belgian abbey yeast. For a little more zip, add a little citrus peel--try a tangelo for a fairly close approximation of the Seville/Curaçao orange. A tablespoon each of coriander and chamomile added at the end of the boil provides even more depth.

*Randy Mosher is a freelance art and creative director, lecturer, and author of numerous books and articles on beer and brewing.*

## 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.)
- 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, Amara, 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 \$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 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  
Plank Road Pub • 4714 W. Plank Rd • Bellevue  
<http://hop.bradley.edu/>

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

4th Wed. of each month • 6:30pm •  
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!