



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 \$392.85, as of the beginning of the meeting, less various expenses and with the addition of a couple more dues.

Elections: We finally bit the bullet and held elections...Kodie Brush was elected Treasurer and John Martin is our new President.

Dues: Dues are due and have been raised to \$18 to cover beer education expenses. The checks can be made out to our new Treasurer: Kodie Brush. New members make sure you get your name, address, phone # and email to Melanie for the Membership Directory...see back of this newsletter for her contact.

HOPs Meeting Days: After several attempts to get the meeting date to one where most people can attend, it has finally been decided that we will meet the 1st Thursday of the month for the meeting and the 3rd Thursday of the month for Beer hoppers, both at 6:30pm. We promise this day will NOT change for at least 6 months.

Jay Cees Beerfest Wrap-Up: It was a pretty good beerfest. Not the usual high volume of beer being drunk, but the overall rating of this year's fest was pretty positive. The nice weather made it less crowded in the halls and the push for the optional smoking outside made being inside more pleasant. Don's Chocolate Stout took honors for going out first, but Kodie's Milk Stout made the Journal Star, with a colored picture! Rumors are that both Melanie and Dave had their handovers either before they left the building or during the night so both were functional the next day! I don't know about you, but I like the date change. See page 3 for the Black and Tan homebrew competition winners.

WHAT'S NEW ON TAP:

Summer Picnic: Time to decide when and where we will have our first picnic of the season...suggestions??? We usually meet the last Sun. in June, and usually at Jubilee Park...but we're also open for other fun venues and dates...especially if there's beer!!!

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!

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!

HOPs

PRESIDENT
John Martin

VICE PRESIDENT
Don Summers

TREASURER/MAILER
Kodie Brush

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR
Melanie Martin

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

BEER EDUCATION: Tonight there's a last minute change, Dave S. is subing for new member Bob Keiser, who will put us on the floor with high gravity beers in June. Dave will step in tonight with Schwarzbier (Black Beer), formerly scheduled for June.

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

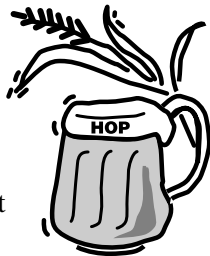
HOPs Club Members Only: (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting, COD.
Website: somethingsbrewn.com

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!)*

2006

June	High Gravity beer	Bob K S
July	TBD	Markus A
August	(open)	???
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)	???

(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...

4C. Schwarzbier (Black Beer)

Aroma:

Low to moderate malt, with low aromatic sweetness and/or hints of roast malt often apparent. The malt can be clean and neutral or rich and Munich-like, and may have a hint of caramel. The roast can be coffee-like but should never be burnt. A low noble hop aroma is optional. Clean lager yeast character (light sulfur possible) with no fruity esters or diacetyl.

Appearance:

Medium to very dark brown in color, often with deep ruby to garnet highlights, yet almost never truly black. Very clear. Large, persistent, tan-colored head.

Flavor:

Light to moderate malt flavor, which can have a clean, neutral character to a rich, sweet, Munich-like intensity. Light to moderate roasted malt flavors can give a bitter-chocolate palate that lasts into the finish, but which are never burnt. Medium-low to medium bitterness, which can last into the finish. Light to moderate noble hop flavor. Clean lager character with no fruity esters or diacetyl. Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary but subtle roastiness in the background. Some residual sweetness is acceptable but not required.

Mouthfeel:

Medium-light to medium body. Moderate to moderately high carbonation. Smooth. No harshness or astringency, despite the use of dark, roasted malts.

Overall Impression:

A dark German lager that balances roasted yet smooth malt flavors with moderate hop bitterness.

History:

A regional specialty from southern Thuringia and northern Franconia in Germany, and probably a variant of the Munich Dunkel style.

Comments:

In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base. While

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:

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!)

note NEW dates

BEER HOPPERS - Monthly Dinner & Beer Social:

3rd Thurs. 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!
