

JULY 2007



Homebrewers of Peoria

NEXT HOPS MEETING:

Tues. July 10, 6:30pm, Chef John's, Dunlap

(food and beer available for sale...and you can also bring in your own beer!)

Beer education: John M will present **Old Ales**. If you have any Old Ales that you have made, bring them in. There is a Club Only Competition (COC) coming up and which ever beer HOPs likes at this July meeting has the chance to be sent off to the competition, pending brewers' desire. NOTE: If yours is the top pick at the meeting, you don't *have* to entry the bigger COC. An alternate will be selected.

You are encouraged to print this newsletter out and bring it to the meeting, no copies at meeting.

WHAT'S OLD ON TAP:

Treasurer's Report - The current total for the club is 461.37. We recieved 102.76 from the competition and 9.00 from Paul Hodge's pro rated membership fee.

Beer Education: Last month Bruce B. talked about entering beer competitions and his personal experiences. John M. supplimented the discussion with beers left over from the AHA Club Only Competition we judged in May. It gave everyone there an actual "taste" for the beers being entered in competitions.

Summer Picnic: Though I was not able to attend, I hear it was a good one. Even though Bowwood Glen has been a good site, for future picnics, we will be using Praire Lane picnic area as our #1 choice due to the great overhead shelter...rain or shine!

Beer Education: The list on page 2 is looking pretty bare...anyone?

WHAT'S NEW ON TAP:

Club Only Competitions: With participation in Club Only Competitions, maybe HOPs should pay the entry fee for our club's entry? It runs less than \$10 an entry. we should discuss COC further...

Membership News: Welcome newcomers Julie and Jessie (didn't get their last name), friends of Kodie's. It's always good to see new faces. Check the Membership List on the last page, if you see your name

there and your info isn't there...please email me that so I can complete the list...*thanks, Melanie.*

HOPS

PRESIDENT
John Martin

VICE PRESIDENT

Kevin Stearns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

MISCELLANEOUS STUFF:

Ask Dr. Langlapp*: (*Pass your brewing questions through the HOPs email. Q&As will be reprinted here in the newsletter.*)

Brewing Tips: None for this month???

Your beers always welcome: Bring some to the meetings and strut your stuff all over the bar tables, or ask to see if someone can offer tips for improvement. Don't be shy...we're here to help everyone become a better brewers.

Had any good beers or been to an interesting pubs, beer functions or liquor stores lately??? *Send me your new finds and I'll help pass the word.*

BEER HOPPERS SOCIAL: 4th Tues. of the month at 6:30...location to be decided at each meeting prior...an email reminder will be sent out just prior to the event. Last month we went to Eamon Patrick's...it was good, with a large selection of beers on tap and in bottles.

Some things
Brewn'

401 E. Main St
Galesburg, IL
61401

Proprietors:
Jim and Mary
Smith

Hours:
Mon.-Fri. 12-6pm
Sat. 10am-5pm
Closed Sun.
(309) 341 4118

HOPs Club Members Only: (*with a 10% HOPs membership discount!*)
Website: somethingsbrewn.com. Call Jim the day before the meeting if you'd like him to bring you anything...hint, he can't always make it to the

MONTHLY BEER EDUCATION

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

THE PRESENTER: You can sign-up (*see open months below*) for either:

- 1) a **beer style** and present it with commercial versions and one you may have made **or**
- 2) bring in some **intresting/unique beers** we may not have ever had or it's been awhile or
- 3) present an **intresting brewing aspect/equipment** that we all can learn from or
- 4) **introduce us to something you are intresting in** as far as brewing/beers are concerned.



The main idea behind this education is to continue learning about beers. You have a budget of \$20 on the purchase of commercial beers that the club will reimburse you for. Give Kodie B. your receipts.

Here is the education schedule. Choose a month not already taken, select your topic...*(oh and be sure to let the editor know so it makes the schedule!)*

2007

July	Old Ales	John M.
August	(open)	???
September	(open)	???
October	(open)	???
November	(open)	???
December	(open)	???

2008

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

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

A Monthly Mind Exercise...

BEER EDUCATION:

19A. Old Ales

Aroma: Malty-sweet with fruity esters, often with a complex blend of dried-fruit, vinous, caramelly, molasses, nutty, toffee, treacle, and/or other specialty malt aromas. Some alcohol and oxidative notes are acceptable, akin to those found in Sherry or Port. Hop aromas not usually present due to extended aging.

Appearance: Light amber to very dark reddish-brown color (most are fairly dark). Age and oxidation may darken the beer further. May be almost opaque (if not, should be clear). Moderate to low head; may be adversely affected by alcohol and age.

Flavor: Medium to high malt character with a luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent. Balance is often malty-sweet, but may be well hopped (the impression of bitterness often depends on amount of aging). Moderate to high fruity esters are common, and may take on a dried-fruit or vinous character. The finish may vary from dry to somewhat sweet. Extended aging may contribute oxidative flavors similar to a fine old Sherry, Port or Madeira. Alcoholic strength should be evident, though not overwhelming. Diacetyl low to none. Some wood-aged or blended versions may have a lactic or Brettanomyces character; but this is optional and should not be too strong (enter as a specialty beer if it is).

Mouthfeel: Medium to full, chewy body, although older examples may be lower in body due to continued attenuation during conditioning. Alcohol warmth is often evident and always welcome. Low to moderate carbonation, depending on age and conditioning.

Overall Impression: An ale of significant alcoholic strength, bigger than strong bitters and brown porters, though usually not as strong or rich as barleywine. Usually tilted toward a sweeter, maltier balance. "It should be a warming beer of the type that is best drunk in half pints by a warm fire on a cold winter's night." - Michael Jackson

History: A traditional English ale style, mashed at higher temperatures than strong ales to reduce attenuation, then aged at the brewery after primary fermentation (similar to the process used for historical porters). Often had age-related character (lactic, Brett, oxidation, leather) associated with "stale" beers. Used as stock ales for blending or enjoyed at full strength (stale or stock refers to beers that were aged or stored for a significant period of time). Winter warmers are a more modern style that are maltier, fuller-bodied, often darker beers that may be a brewery's winter seasonal special offering.

Comments: Strength and character varies widely. Fits in the style space between normal gravity beers (strong bitters, brown porters) and barleywines. Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters, blended strong beers (stock ale blended with a mild or bitter), and lower gravity versions of English barleywines.

cuz we ol' dogs wanna know more!!!

Ingredients: Generous quantities of well-modified pale malt (generally English in origin, though not necessarily so), along with judicious quantities of caramel malts and other specialty character malts. Some darker examples suggest that dark malts (e.g., chocolate, black malt) may be appropriate, though sparingly so as to avoid an overly roasted character. Adjuncts (such as molasses, treacle, invert sugar or dark sugar) are often used, as are starchy adjuncts (maize, flaked barley, wheat) and malt extracts. Hop variety is not as important, as the relative balance and aging process negate much of the varietal character. British ale yeast that has low attenuation, but can handle higher alcohol levels, is traditional.

Commercial Examples: Gale's Prize Old Ale, Burton Bridge Olde Expensive, Marston Owd Roger, J.W. Lees Moonraker, Harviestoun Old Engine Oil, Fuller's Vintage Ale, Harvey's Elizabethan Ale, Theakston Old Peculier (peculiar at OG 1.057), Young's Winter Warmer, Sarah Hughes Dark Ruby Mild, Samuel Smith's Winter Welcome, Fuller's 1845, Fuller's Old Winter Ale, Great Divide Hibernation Ale, Hudson Valley Old Man Ale, Cooperstown Pride of Milford Special Ale, Coniston Old Man Ale, North Coast Old Stock Ale.



Vital Statistics:

OG FG IBUs SRM ABV
1.060 - 1.090+ 1.015 - 1.022+ 30 - 60+ 10 - 22+ 6 - 9+%

The ABV is occasionally lower than 6%, particularly for UK winter warmers.

BEER RECIPES:

The Younger Elder Strong Ale, Old Ale 19A

This is the recipe presented, but you can see it is far short on gravity. So when I brew this one I'll just add grain and extract to reach 22 P OG, what the brewer reported. It won second Best of Show.

A ProMash Recipe Report

Min OG: 1.060 Max OG: 1.108
Min IBU: 30 Max IBU: 80
Min Clr: 10 Max Clr: 26 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 5.50
Wort Size (Gal): 5.50
Total Grain (Lbs): 10.27
Anticipated OG: 1.059
Plato: 14.44
Anticipated SRM: 30.0
Anticipated IBU: 50.9
Brewhouse Efficiency: 72 %
Wort Boil Time: 110 Minutes

Pre-Boil Amounts

Evaporation Rate: 1.00 Gallons Per Hour
Pre-Boil Wort Size: 7.50 Gal
Pre-Boil Gravity: 1.043 SG 10.73 Plato

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
21.9	2.25 lbs.	Pale Malt (2-row)	England	1.038	3
12.2	1.25 lbs.	Mild Malt	Great Britain	1.037	4
7.3	0.75 lbs.	Crystal 75L	Great Britian	1.034	75
2.4	0.25 lbs.	Carapils Malt	Belgium	1.034	8
2.4	0.25 lbs.	Special B Malt	Belgian	1.030	120
4.9	0.50 lbs.	Chocolate Malt	America	1.029	350
34.3	3.52 lbs.	LME - Light	English	1.038	12
9.7	1.00 lbs.	Molasses	Generic	1.036	80

Potential represented as SG per pound per gallon.

Hops

1.00 oz. Challenger Pellet 9.50 44.8 90 min.
0.75 oz. Progress Whole 6.00 3.5 10 min.
0.80 oz. Goldings - E.K. Whole 5.00 2.6 5 min.

Extras

1.00 Tsp Irish Moss Fining 15 Min.(boil)

Yeast

White Labs WLP013 London Ale

Water Profile RO

Gypsum 2.5 t

Mash Schedule

Total Grain Lbs: 5.25
Total Water Qts: 6.30 - Before Additional Infusions
Total Water Gal: 2.50 - Before Additional Infusions
153 F 15 Min
158 F 75 min
170 mash out

Notes - variations on above ingredients

Dehusked Chocolate

65 British Crystal

Paul's mild

Molasses, dark 2/3 cup

Yeast Nutrient and energizer 1 t each

Yeast starter

Primary 21 d 67 F

Secondary 60 d 67 F

Bottle conditioned 1/2 c tightly packed brown sugar.

Made Aug 05, bottled Nov 05.

CALENDAR OF BEER EVENTS/COMPETITIONS:

In **bold** are local HOPs events. + = Actual competition name & date. Dates you submit beers are earlier, check internet for more info...

- **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 April (Fri. & Sat. 3rd**
 - + **Black & Tan Competition, Peoria April (3rd Fri.)**
 - + 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.)
 - + AHA National Homebrew Competition May (3rd wkend.)
 - + Upper Mississippi Mash Out, Minneapolis, MN May (3rd Sat.)
 - + BUZZ, Champaign, IL June (first Sat.)
 - **HOPs Summer PicnicJune (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.
 - Bloomington Brewfest, IL Sept.(last wkend)
 - **HOPs Fall PicnicOct.(1st Sun.)**
 - Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
 - + Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
 - + Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
 - **HOPs Holiday party Dec. (date TBD)**
 - + Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
 - + Foam of the Range (?) (date unknown)
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(*Beer Recipes - cont. from page 3*)

Here's another for next month:

This recipe won the Club Only Extract contest. Sean Lawson has been brewing for 20 years and this is the first beer he ever entered in a contest. He also entered it in a statewide contest in Vermont where he lives and won the category there too. He was best of show in this contest. It was good.

Equinox Extra IPA - 14C (Imperial IPA)

19 p superlight extract Munton's
4 p Dark Munich Malt
2 p Pale 2 row
1 p Chira Red(Maybe Cliza)
1 p Victory
1/2 p Crystal 80.

Mash 60 min 148 F, then raise to 160 F for mash out.

Boil 90 min

4 oz Galena (13%) 90 min All hops whole.
4 oz Chinook (12%) 60 min
4 oz Centennial (9%) 30 min
4 oz Cascade (6%) 1 min
2 oz Galena (13%) 0 min
4 oz Cascade (6%) Dry in secondaryr 14 d

Dry yeast unspecified type. I would use SafeAle 05 (CA Ale)

Primary 10 d 68-72 F
Secondary 14 d 64-66 F

Bottle condition corn sugar 3/4 c.

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:

2nd Tuesday of each month • 6:30pm • Guests are more than welcome!
Chef John's • 1719 W. Woodside Dr. (*next to Wheels of Time Museum • 2 mi. N of Rte. 6*) • Dunlap
Website: <http://hop.bradley.edu/>

BEER HOPPERs

Monthly Dinner & Beer Social - Bring your family/friends

4th Tuesday of each month • 6:30pm

An email will be sent out for this month's location or consult the HOPs email

HOPs Beer Club Annual Picnics/Parties/etc.

HOPs Annual Picnics - last Sunday in June and first Sunday in October

HOPs Holiday Party - December (flexible date)

Winter Bus Trip - last Saturday in January

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

Somthings Brewin' • 401 E. Main St. • Galesburg

(309) 241-4118

Join "HOPs" Beer Club

(Homebrewers of Peoria)

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?

Dues are an obsessively cheap \$18 a year...with the first year FREE. 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 bus trip thrown in.

Fill-out this form and bring to any of our meetings, every 2nd Tuesday of the month.

Guests are more than welcome to visit and check us out.

Yes! I want to join HOPs!

Name: _____

Street/Apt: _____

City/State/Zip: _____

Home Phone #: _____

Email: _____