



Homebrewers of Peoria

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

NEXT HOPS MEETING:

Tues. Nov. 13, 6:30pm, Chef John's, Dunlap
(food and beer available...and you can also bring in your own home brewed beer or special ones you'd like to share!) **Beer Education:** Lambics

OCT. MEETING MINUTES:

It was a scattered meeting since we didn't have a formal beer education focus. Someone brought up the idea of possibly going to a Blue Cat's beer dinner up in the Quad City on a Thurs. night sometime...Kevin was going to check into the deatils. Jim S suggested a trip to "Cernos" in Kewanee, as a cool pub to check out., tho no food. Elmwood Brewery might be reopening by the owner of The Palm Cafe in Canton. Our friend Yoshi from Champaign has opened his brewery... "The Distill" (name ???) in Champaign. It was also suggested that HOPs members join American Homebrewers Association... info on page 7 of this newsletter or at their website.

Beer Education Tidbits:

- most contamination is found floating around in the air
- DME - dissolved in cold water
- LME - dissolved in cold water

WHAT'S OLD ON TAP:

Treasurer's Report - The current total for the club is \$461.37...no change for 4 months...???

Brew-In: Our 2nd Brew-In was held on Sun. at the Martins'. Kevin, Kodie, and Bruce showed up while John brewed a 10-gallon batch of Best Bitters. We shared too many beers for this editor to remember...there were a lot of IPAs...too bad more people could make this event...maybe next time.

Winter Bus Trip: Our trip leaders were not at the meeting but Don finally posted a list of the potential brew pubs, etc, that we will be going to, and confirmed that the bus has been reserved. Flier will be emailed seperately with more details and the RSVP info. Please make copies and spread around so we can fill the bus. It will be a long ride up there and back but worth the trip. Trip updates will be posted on our website.

Food & Beer: Since we are doing Lambics this month, which there is

HOPs

PRESIDENT
John Martin

VICE PRESIDENT
Kevin Stearns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

no cheese pairing with, no pairing this month. The list of beers that were brought in and sampled were: New Glarus Bourbon Barrel Bock, Black bier Ale, New Glarus Fat Squirrel, Kevin's Pumpkin Ale and John M's Pale Ale.

WHAT'S NEW ON TAP:

Membership News: We had a new comer and future new member Greg Dare, who has just moved here from Macomb... Welcome Greg! Dave S is in the process of moving...from Sheridan to Prospect...we look forward to a house tour in the future...and maybe a Brew-In???

Great American Brewfest in Denver: John and Melanie went to this event the 2nd weekend in Oct. and will have details at the Nov. HOPs meeting.

Beer Hoppers Social: The Beer Hoppers social event didn't happen in Oct. due to only John and Melanie could go! Next date is Tues. Nov. 27th

MISCELLANEOUS STUFF:

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

REMEMBER: Your homebrews are always welcome: Bring some to the meetings 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 intresting pubs, beer functions or liquor stores lately??? Let us in on them...

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: somethingsbrenn.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

HOPs

CALENDAR OF EVENTS

All meetings will be held at **Chef John's**.
Beer Hopper locations vary each
month...check out our website for location:
<http://hop.bradley.edu/>



2007

November Tues. 13th, 6:30 HOPs meeting
Tues. 27th, 6:30 Beer Hoppers

December Tues. 11th, 6:30 HOPs meeting
(Due to holidays, there's no scheduled Beer Hoppers)

2008

January Tues, 8th, 6:30 HOPs meeting
Tues. 22nd, 6:30 Beer Hoppers
Sat. 26th Annual Winter Bus Trip

February Tues. 12th, 6:30 HOPs meeting
Tues. 19th, 6:30 Beer Hoppers

March Tues. 11th, 6:30 HOPs meeting
Tues. 25th, 6:30 Beer Hoppers

April Tues. 8th, 6:30 HOPs meeting
Fri & Sat ??? JayCees Beerfest
Tues. 22nd, 6:30 Beer Hoppers

May Tues. 13th, 6:30 HOPs meeting
Tues. 27th, 6:30 Beer Hoppers

June Tues. 10th, 6:30 HOPs meeting
Tues. 24th, 6:30 Beer Hoppers
Sun. 29th, 12 noon HOPs Picnic

July Tues. 8th, 6:30 HOPs meeting
Tues. 22nd, 6:30 Beer Hoppers

August Tues. 12th, 6:30 HOPs meeting
Tues. 26th, 6:30 Beer Hoppers

September Tues. 9th, 6:30 HOPs meeting
Tues. 23rd, 6:30 Beer Hoppers

October Sun. 5th, 12 noon HOPs Picnic
Tues. 28th, 6:30 HOPs meeting
Tues. 28th, 6:30 Beer Hoppers

A Monthly Mind Exercise...

BEER EDUCATION: Lambics...

17D. Straight (Unblended) Lambic

Aroma: A decidedly sour/acidic aroma is often dominant in young examples, but may be more subdued with age as it blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket. A mild oak and/or citrus aroma is considered favorable. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. Older versions are commonly fruity with aromas of apples or even honey. No hop aroma. No diacetyl.

Appearance: Pale yellow to deep golden in color. Age tends to darken the beer. Clarity is hazy to good. Younger versions are often cloudy, while older ones are generally clear. Head retention is generally poor.

Flavor: Young examples are often noticeably sour and/or lactic, but aging can bring this character more in balance with the malt, wheat and barnyard characteristics. Fruity flavors are simpler in young lambics and more complex in the older examples, where they are reminiscent of apples or other light fruits, rhubarb, or honey. Some oak or citrus flavor (often grapefruit) is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is low to none. No hop flavor. No diacetyl.

Mouthfeel: Light to medium-light body. In spite of the low finishing gravity, the many mouth-filling flavors prevent the beer from tasting like water. As a rule of thumb lambic dries with age, which makes dryness a reasonable indicator of age. Has a medium to high tart, puckering quality without being sharply astringent. Virtually to completely uncarbonated.

Overall Impression: Complex, sour/acidic, pale, wheat-based ale fermented by a variety of Belgian microbiota.

History: Spontaneously fermented sour ales from the area in and around Brussels (the Senne Valley) stem from a farmhouse brewing tradition several centuries old. Their numbers are constantly dwindling.

Comments: Straight lambics are single-batch, unblended beers. Since they are unblended, the straight lambic is often a true product of the "house character" of a brewery and will be more variable than a gueuze. They are generally served young (6 months) and on tap as cheap, easy-drinking beers without any filling carbonation. Younger versions tend to be one-dimensionally sour since a complex Brett character often takes upwards of a year to develop. An enteric character is often indicative of a lambic that is too young. A noticeable vinegary or cidery character is considered a fault by Belgian brewers. Since the wild yeast and bacteria will ferment ALL sugars, they are bottled only when they have completely fermented. Lambic is served uncarbonated, while gueuze is served effervescent.

Ingredients: Unmalted wheat (30-40%), pilsner malt and aged (surannes) hops (3 years) are used. The aged hops are used more for preservative effects than bitterness, and makes actual bitterness levels difficult to estimate. Traditionally these beers are spontane-

cuz we ol' dogs wanna know more!!!

ously fermented with naturally-occurring yeast and bacteria in predominately oaken barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast commonly including *Saccharomyces*, *Brettanomyces*, *Pediococcus* and *Lactobacillus* in an attempt to recreate the effects of the dominant microbiota of Brussels and the surrounding countryside of the Senne River valley. Cultures taken from bottles are sometimes used but there is no simple way of knowing what organisms are still viable.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|---------------|------|-------|----------|
| 1.040 - 1.054 | 1.000 - 1.010 | - | 3 - 7 | 5 - 6.5% |

IBU levels are up to approximately 10.

Commercial Examples: The only bottled version readily available is Cantillon Grand Cru Bruocsella of whatever single batch vintage the brewer deems worthy to bottle. De Cam sometimes bottles their very old (5 years) lambic. In and around Brussels there are specialty cafes that often have draught lambics from traditional brewers/blenders such as Boon, De Cam, Cantillon, Drie Fonteinen, Lindemans and Girardin.

17E. Gueuze

Aroma: A moderately sour/acidic aroma blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket. While some may be more dominantly sour/acidic, balance is the key and denotes a better gueuze. Commonly fruity with aromas of citrus fruits (often grapefruit), apples or other light fruits, rhubarb, or honey. A very mild oak aroma is considered favorable. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. No hop aroma. No diacetyl.

Appearance: Golden in color. Clarity is excellent (unless the bottle was shaken). A thick rocky, mousse-like, white head seems to last forever. Always effervescent.

Flavor: A moderately sour/acidic character is classically in balance with the malt, wheat and barnyard characteristics. A low, complementary sweetness may be present but higher levels are uncharacteristic. While some may be more dominantly sour, balance is the key and denotes a better gueuze. A varied fruit flavor is common, and can have a honey-like character. A mild vanilla and/or oak flavor is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is generally absent but a very low hop bitterness may occasionally be perceived. No hop flavor. No diacetyl.

Mouthfeel: Light to medium-light body. In spite of the low finishing gravity, the many mouth-filling flavors prevent the beer from tasting like water. Has a low to high tart, puckering quality without being sharply astringent. Some versions have a low warming character. Highly carbonated.

Overall Impression: Complex, pleasantly sour/acidic, balanced, pale, wheat-based ale fermented by a variety of Belgian microbiota.

History: Spontaneously fermented sour ales from the area in and

around Brussels (the Senne Valley) stem from a farmhouse brewing tradition several centuries old. Their numbers are constantly dwindling and some are untraditionally sweetening their products (post-fermentation) to make them more palatable to a wider audience.

Comments: Gueuze is traditionally produced by mixing one, two, and three-year old lambic. "Young" lambic contains fermentable sugars while old lambic has the characteristic "wild" taste of the Senne River valley. A good gueuze is not the most pungent, but possesses a full and tantalizing bouquet, a sharp aroma, and a soft, velvety flavor. Lambic is served uncarbonated, while gueuze is served effervescent.

Ingredients: Unmalted wheat (30-40%), pilsner malt and aged (surannes) hops (3 years) are used. The aged hops are used more for preservative effects than bitterness, and makes actual bitterness levels difficult to estimate. Traditionally these beers are spontaneously fermented with naturally-occurring yeast and bacteria in predominately oaken barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast commonly including *Saccharomyces*, *Brettanomyces*, *Pediococcus* and *Lactobacillus* in an attempt to recreate the effects of the dominant microbiota of Brussels and the surrounding countryside of the Senne River valley. Cultures taken from bottles are sometimes used but there is no simple way of knowing what organisms are still viable.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|---------------|------|-------|--------|
| 1.040 - 1.060 | 1.000 - 1.006 | - | 3 - 7 | 5 - 8% |

IBU levels are up to approximately 10.

Commercial Examples: Boon Oude Gueuze, Boon Oude Gueuze Mariage Parfait, De Cam Gueuze, De Cam/Drie Fonteinen Millennium Gueuze, Drie Fonteinen Oud Gueuze, Cantillon Gueuze, Hanssens Gueuze, Lindemans Gueuze Cuye Ren, Girardin Gueuze (Black Label), Mort Subite (Unfiltered) Gueuze, Oud Beersel Oude Gueuze

17F. Fruit Lambic

Aroma: The fruit which has been added to the beer should be the dominant aroma. A low to moderately sour/acidic character blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket (and thus should be recognizable as a lambic). The fruit aroma commonly blends with the other aromas. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. No hop aroma. No diacetyl.

Appearance: The variety of fruit generally determines the color though lighter-colored fruit may have little effect on the color. The color intensity may fade with age. Clarity is often good, although some fruit will not drop bright. A thick rocky, mousse-like head, sometimes a shade of fruit, is generally long-lasting. Always effervescent.

Flavor: The fruit added to the beer should be evident. A low to

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
- American Beer month May
- + Great Taste of the Midwest, 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.)**
- 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.))
- + Iowa City Brewfest, IA Sept.
- Bloomington Brewfest, ILSept. (last weekend)
- **HOPs Fall Picnic Oct.(1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Great American Beerfest, Denver Colorado .. Oct. (2nd weekend)
- + Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- + Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
- **HOPs Holiday partyDec. (date TBD)**
- + Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- + Foam of the Range (date unknown)

moderate sour and more commonly (sometimes high) acidic character is present. The classic barnyard characteristics may be low to high. When young, the beer will present its full fruity taste. As it ages, the lambic taste will become dominant at the expense of the fruit character; thus fruit lambics are not intended for long aging. A low, complementary sweetness may be present, but higher levels are uncharacteristic. A mild vanilla and/or oak flavor is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is generally absent. No hop flavor. No diacetyl.

Mouthfeel: Light to medium-light body. In spite of the low finishing gravity, the many mouth-filling flavors prevent the beer from tasting like water. Has a low to high tart, puckering quality without being sharply astringent. Some versions have a low warming character. Highly carbonated.

Overall Impression: Complex, fruity, pleasantly sour/acidic, balanced, pale, wheat-based ale fermented by a variety of Belgian microbiota. A lambic with fruit, not just a fruit beer.

History: Spontaneously fermented sour ales from the area in and around Brussels (the Senne Valley) stem from a farmhouse brewing tradition several centuries old. Their numbers are constantly dwindling and some are untraditionally sweetening their products (post-fermentation) with sugar or sweet fruit to make them more palatable to a wider audience. Fruit was traditionally added to lambic or gueuze, either by the blender or publican, to increase the variety of beers available in local cafes.

Comments: Fruit-based lambics are often produced like gueuze by mixing one, two, and three-year old lambic. "Young" lambic contains fermentable sugars while old lambic has the characteristic "wild" taste of the Senne River valley. Fruit is commonly added halfway through aging and the yeast and bacteria will ferment all sugars from the fruit. Fruit may also be added to unblended lambic. The most traditional styles of fruit lambics include kriek (cherries), framboise (raspberries) and druivenlambik (muscat grapes). EN-TRANT MUST SPECIFY THE TYPE OF FRUIT(S) USED IN MAKING THE LAMBIC. Any overly sweet lambics (e.g.,

Lindemans or Belle Vue clones) would do better entered in the 16E Belgian Specialty category since this category does not describe beers with that character.

Ingredients: Unmalted wheat (30-40%), pilsner malt and aged (surannes) hops (3 years) are used. The aged hops are used more for preservative effects than bitterness, and makes actual bitterness levels difficult to estimate. Fruits traditionally used include tart cherries (with pits), raspberries or Muscat grapes. More recent examples include peaches, apricots or merlot grapes. Tart or acidic fruit is traditionally used as its purpose is not to sweeten the beer but to add a new dimension. Traditionally these beers are spontaneously fermented with naturally-occurring yeast and bacteria in predominately oaken barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast commonly including *Saccharomyces*, *Brettanomyces*, *Pediococcus* and *Lactobacillus* in an attempt to recreate the effects of the dominant microbiota of Brussels and the surrounding countryside of the Senne River valley. Cultures taken from bottles are sometimes used but there is no simple way of knowing what organisms are still viable.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|----|---------------|-----|--------------|
| 1.040 - 1.060 | | 1.000 - 1.010 | - | 3 - 7 5 - 7% |

IBU levels are up to approximately 10. The SRM level varies with the fruit added.

Commercial Examples: Boon Framboise Mariage Parfait, Boon Kriek Mariage Parfait, Boon Oude Kriek, Cantillon Fou' Foune (apricot), Cantillon Kriek, Cantillon Lou Pepe Kriek, Cantillon Lou Pepe Framboise, Cantillon Rose de Gambrinus, Cantillon St. Lamvinus (merlot grape), Cantillon Vigneronne (Muscat grape), De Cam Oude Kriek, Drie Fonteinen Kriek, Girardin Kriek, Hanssens Oude Kriek, Oud Beersel Kriek

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 website

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...in **2008 we go to Milwaukee**

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: _____



HOP's Winter Bus Brewery Tour

SATURDAY · JANUARY 26th, 2008

Milwaukee, WI



**RSVP BY
JAN. 22nd**

Snow, rain or sun,
we're going!!!

Landmark, Palm Tavern, Rock Bottom, Milwaukee Ale House,
The Water Street Brewery, Sprecher Brewing, Comet Café,
Von Trier & Paddy's Pub

Bus leaves Peoria at 7:00am, returning around 11pm,
with a pick-up stop in Bloomington

Organized by HOPs (Homebrewers of Peoria)

**RSVP NOW
Space is limited!**

Note: This bus trip **will not**
be cancelled!!!

ITINERARY:

The following are a sample list of places we will visit. We will publish an actual list on our website as the date gets closer: **Landmark, Palm Tavern, Rock Bottom, Milwaukee Ale House, The Water Street Brewery, Sprecher Brewing, Comet Café, Von Trier & Paddy's Pub.**

NOTE: This trip is open to anyone 21 years and older and who is interested in good beer and having fun.

Plan for a *long* fun day. We are traveling by bus, so you won't have to worry about driving... just getting to the bus in the morning on time, back on the bus between stops and not

getting left behind! You may bring your own beer and munchies on the bus. **IMPORTANT: NO GLASS or KEGS ON BUS. You may bring your beer in cans, plastic bottles or ??? JUST NO GLASS or KEGS.** Lunch and dinner will be buy-your-own, available at the stops.

BUS PICK-UP SITES:

PEORIA: bus leaves at 7:00am
Meet at the **Evergreen Shopping Center** on N. Sheridan Road, park near Lens Crafters near Lake St,

BLOOMINGTON/NORMAL*: Meet at the Holiday Inn, 8 Traders Circle, at **8:00am** (I-55 exit 165A).

QUESTIONS???

Kodie Brush: (309) 309 712-4436
gazellebrew2004@yahoo.com or
Don Summers: (309) 613-6377
dddonssummers@yahoo.com

UP-TO-DATE TRIP INFO:

<http://hop.bradley.edu/bustrip.html>

LAST MINUTE WORRIES:

In case, for some reason, you can't make it at the last minute, or are going to be late, **PLEASE call either Kodie Brush:** cph (309) 712-4436
Don Summers: cph (309) 613-6377

✂ "Bus-Door" Prizes enroute.

RSVP anytime between now and JAN. 22nd - No refunds after JAN. 22nd

YES! I want to join HOPs in their Winter Brewery Bus Tour to Milwaukee on Sat. Jan 26th
(I am at least 21 years of age, and will try to behave myself!!!)

Pick me up in this bus stop (check one): **PEORIA** **BLOOMINGTON***

(*IMPORTANT NOTE: If we do not receive RSVPs by the deadline of Jan. 25th, we will not be stopping here.)

Name _____

Address _____

Phone (day) _____ (eve) _____ Email _____

In case of an emergency, please call: _____ Phone: _____

COST: \$45 for bus trip, make check payable to "Kodie Brush"

• This money is for the bus ride only, and **does not** include any food or beverages.

TO REGISTER: get this form and money/check by **January 22nd** to:

Kodie Brush, 2101 W. Cashman Court, Peoria 61604

