



# 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. Feb. 10, 6:30pm, Chef John's, Dunlap  
(food and beer available...and you can also bring in your own home brewed beer or special commercial beers you'd like to share!)

## BEER STUFF OF THE MONTH:

Education: ???

Fault: ???

Food & Cheese Pairing: (see page 3)

Recipes: (see page 3)

### Misc. News:

- Monthly Beer Dinner at Jill's is cancelled! Jill's has closed it's doors for those that don't know, so these dinners are no longer...so sad.
- Note updated time for Beer Hoppers...6:30 instead of 6:30, same 4th Tues. of each month.

## MEETING MINUTES:

**In attendance:** Kurt, Greg, Dave, Jim, Melanie, and John, Kevin, Ryan and a couple returning guests.  
Anybody have their names and contact info???

**Treasurer's REALLY OLD Report** - The current total for the club is "on vacation"...bus trip did make a few dollars this time...whew!

## WHAT'S OLD ON TAP:

**Bus Trip to St. Louis:** Anyone want to give a review for those of us who didn't go? Also, anything that could have been done better? Tips and destination suggestions for next year?

**Group Brew:** Greg D brought up having a Group Brew, where we all meet at someone's house with our brewing stuff and brew beer...let's figure out a time and place...sounds fun!

## WHAT'S NEW ON TAP:

**JayCees Beerfest with Black & Tan Competition, April 17-18:** We need to start working on this fast and hard.

- What do we need to do **NOW** to get judges & entries for Black & Tan?
- Start thinking of what beer(s) you want to brew...we'll need the names of them by the March meeting to get into the festival program.

**HOPs**  
PRESIDENT  
David Scuffham

VICE PRESIDENT  
Greg Dare

TREASURER/  
MAILER  
John Martin

TRUSTEE  
Kevin Stearns

SECRETARY/  
EDITOR  
Melanie Martin

- Work on the HOPs booth...Kevin has made progress on this...see page 4 for his ideas.
- Input from the JayCees regarding booth location, Black & Tan location, potential monies, etc...
- Assign someone to make sure beer tappers and CO2 are ready for use at the fest.
- Anything else?

## BEER HOPPERS MONTHLY SOCIAL:

**4th Tues. of each month at 6:00pm.** This monthly social event is decided upon at each meeting. Check our website for the location if you miss the meeting or don't get the email reminder. Guests and significant others are more than welcomed and encouraged to join us!!!

## MISCELLANEOUS STUFF:

**REMEMBER:** We are here to learn about making and appreciating homebrews and learning more about beer in general. Got a question? Want to learn something new? Want to teach the group something?

Don't hesitate to speak up...it's your club too.

Lastly and most importantly, your homebrews are always welcome, as well as anything commercially you have discovered...we love sampling!!!

**Some things  
Brewn'**

401 E. Main Street  
Galesburg, IL 61401  
www.somethingsbrewn.com

Proprietors:  
Jim & Mary Smith

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

**HOPs Club Members Only:** (with a 10% HOPs membership discount!)  
Website: [somethingsbrewn.com](http://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 meetings, but he tries.

# 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/>



## 2009

February .....	Tues. 10th, 6:30 .....	HOPs meeting
	Tues. 24th, 6:00 .....	Beer Hoppers
March .....	Tues. 10th, 6:30 .....	HOPs meeting
	Tues. 24th, 6:30 .....	Beer Hoppers
April .....	Tues. 14th, 6:30 .....	HOPs meeting
	Fri. 17th (time?) .Black & Tan Competition	
	Fri & Sat. (17-18 ) .....	JayCees Beerfest
	Tues. 28, 6:30 .....	Beer Hoppers
May .....	Tues. 12th, 6:30 .....	HOPs meeting
	Tues. 26th, 6:30 .....	Beer Hoppers
June .....	Tues. 9th, 6:30 .....	HOPs meeting
	Tues. 23rd, 6:30 .....	Beer Hoppers
	Sun. 28th, TBD .....	HOPs Picnic
July .....	Tues. 14th, 6:30 .....	HOPs meeting
	Tues. 28th, 6:30 .....	Beer Hoppers
August .....	Tues. 11th, 6:30 .....	HOPs meeting
	Tues. 25th, 6:30 .....	Beer Hoppers
September .....	Tues. 8th, 6:30 .....	HOPs meeting
	Tues. 22nd, 6:30 .....	Beer Hoppers
October .....	Sun. 4th .....	HOPs Picnic
	Tues. 13th, 6:30 .....	HOPs meeting
	Tues. 27th, 6:30 .....	Beer Hoppers
November .....	Tues. 10th, 6:30 .....	HOPs meeting
	Tues. 24th, 6:30 .....	Beer Hoppers
December .....	Tues. 8th, 6:30 .....	HOPs meeting
	Dec. ??? .....	Holiday Party

## 2010

January .....	Tues. ??, 6:30 .....	HOPs meeting
	"Oatmeal Stout" .....	Ryan Huber
	Tues. ??, 6:30 .....	Beer Hoppers
	Sat. ??, 7:30am .....	Annual Winter Bus Trip

# A Monthly Mind Exercise...

## FOOD & BEER SECTION:

### **Beer & Food Pairings:**

Since this is February...I thought I'd focus on Valentine's Day....here are pairings with beer and chocolate as well as that same beer with cheese. *This is not meant to say pair the cheese with the dessert!*

### **Abby Dubbel:**

- any milk chocolate
- French Morbier cheese

### **Barley Wine:**

- chocolate hazelnut torte
- Stilton and walnuts

### **Doppelbock:**

- German chocolate cake
- limburger cheese!

### **Dry Stout:**

- chocolate pudding
- Irish cheddar

### **Imperial Stout:**

- dark chocolate truffles
- gouda, parmesan and cheddar

### **Sweet and Oatmeal Stouts:**

- chocolate espresso cake
- buttery well aged cheddar

### **Porter:**

- chocolate peanutbutter cookies
- gruyere

Some beer humor in these times...

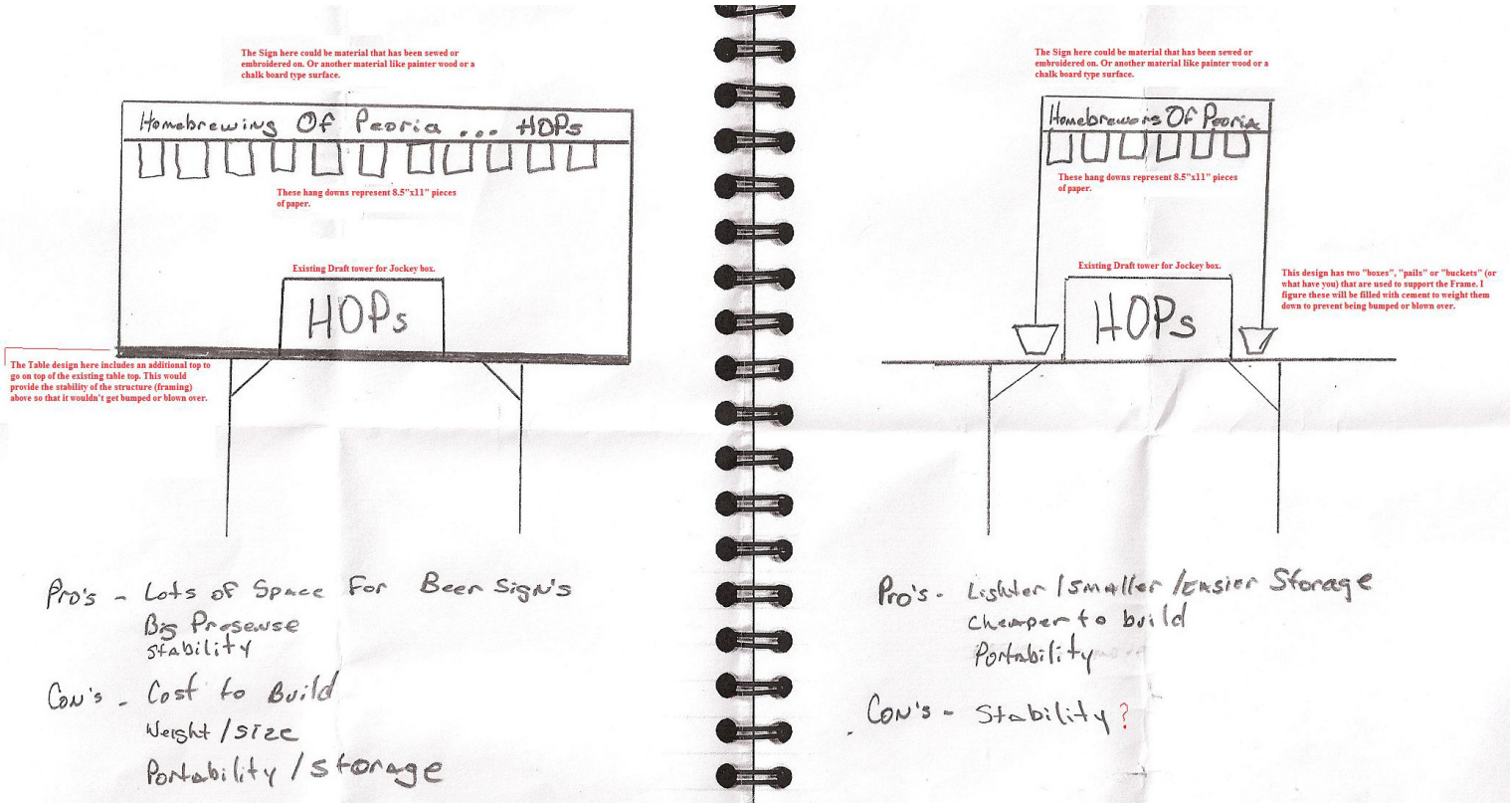
If you had purchased \$1,000.00 worth of beer one year ago, drank all the beer, then turned in the cans for the aluminum recycling refund, you would have had \$214.00.

So, based on the above, the best current investment advice is to drink heavily and recycle.



Kevin's HOPs Booth Ideas:

Attached is a drawing I had come up with showing two options for a display on the HOPs table at the Beer Festival. Basically option 1 is a bigger option which includes more money to build, more room to store and more work to get around. Option 2 being smaller, cheaper and easier to move around. A lot is yet to be determined in either option. Whether to use PVC pipe, metal Conduit or some other framing material. Then again the ops sign it's self could be material, painted on a board and attached or a chalk board type surface that we write on. Costs I've estimated for Option 1 could range from \$75.00 to \$150.00 and Option 2 could start around \$20.00 to \$60.00 (depending upon materials used). Maybe we can discuss at the next HOPS meeting (if we get out to people so we can get some other ideas as well). I know the drawings are rough so please feel free to contact me with any questions that you may have.



## 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
- + Amber Waves of Grain, NY ..... March (1st Sat.)
- + Iowa Brewers Union Open, IA ..... March (2nd Sat.)
- + Drunk Monk Challenge, Aurora, IL ..... March (2nd Sat.)
- **Jay-Cees Beerfest Peoria ..... April (2nd Fri. & Sat.)**
- + **Black & Tan Competition, Peoria ..... April (2nd Fri.)**
- + Knickerbocker Battle of the Brews (?) ..... April
- + Bay Area Mashers World Cup of Beer, CA (?) ..... April
- American Beer month ..... May
- + Great Taste of the Midwest, St. Louis ..... May (2nd Sat.)
- + AHA National Homebrew Competition ..... May (3rd weekend.)

- + Upper Mississippi Mash Out, Minneapolis, MN ... May (3rd Sat.)
- + BUZZ, Champaign, IL ..... June (first Sat.)
- **HOPs Summer Picnic ..... June (last Sun.)**
- Taste of the Midwest, Madison, WI ..... Aug. (2nd Sat.)
- Sprecher's Fest, Milwaukee, WI ..... Labor Day weekend
- Bruegala Int'l Beerfest, Bloomington ..... Sept. (1st Fri & Sat.)???
- Autumn Brew Review, Minneapolis, MN ..... Sept. (1st Sat.)
- + Iowa City Brewfest, IA ..... Sept.
- **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 party ..... Dec. (date TBD)**
- + Happy Holiday HomeBrew, St. Louis ..... Dec. (2nd Sat.)
- + Foam of the Range ..... (date unknown)

# BEER FAULT LIST...in bold is “Fault of the Month”

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## CHARACTERISTIC/POSSIBLE SOLUTION:

### **Acetaldehyde:** *fresh cut green apples*

Make sure fermentation is vigorous using healthy yeast. Allow full attenuation. Leave beer on yeast longer. Oxygenate wort fully. Try another yeast strain. Make sure sufficient yeast nutrients are available. Let beer age longer.

### **Alcoholic/Hot:** *spicy, vinous, warming from Ethanol and higher alcohols*

Lower fermentation temperature. Use a less attenuative yeast strain. Check yeast health. Use less fermentables. Use less sugary adjuncts. Check for possible infection. Raise mash temperature. Let beer age longer before consuming.

### **Astringent:** *Mouth-puckering, lingering harshness, husk-like graininess*

Don't oversparge. Don't overcrush grain. Don't boil grain. Don't sparge with water above 170°. Don't sparge with water with a high pH (over 6). Use water with lower sulfate content. Use less dark grains (especially black malt). Use less whole hops (especially high-alpha hops or simply large quantities of hops). Avoid use of raw spices, fruit pith and fruit skins.

### **Diacetyl:** *Buttery, Butterscotch, Movie Popcorn*

Try another yeast strain. Oxygenate wort before fermentation. Reduce primary fermentation temperature. Use a warmer/longer secondary fermentation. Use healthy yeast in sufficient quantity. Make sure sufficient yeast nutrients are available (including reducing adjunct use). Check for infection. Allow beer to rest on yeast until fully attenuated. Don't rack, filter or fine too early. Don't crash-cool yeast. If lager, raise temperature for a diacetyl rest at end of fermentation. Bottle condition beer at cellar temperatures. Avoid adding oxygen during fermentation.

### **DMS (Dimethyl Sulfide):** *Cooked corn Use a long, rolling, open boil.*

Reduce amount of pilsner malt. Cool quickly before pitching yeast. Check for infection. Make sure you use a healthy, vigorous yeast starter.

### **Estery:** *Fruity (strawberry, pear, banana, apple, grape, citrus*

Lower fermentation temperature. Try a cleaner yeast strain. Oxygenate wort sufficiently. Reduce original gravity. Check hop variety for fruity characteristics. Avoid carrying over excessive break into fermenter. Pitch a sufficient quantity of yeast (avoid yeast stress). Bottle condition and age beer longer at cellar temperatures to reduce esters.

### **Grassy:** *Fresh-cut grass, green leaves*

Reduce dry-hopping or quantity of whole hops. Avoid oxygen pickup. Check hops and malt for freshness.

### **Light-struck:** *Skunky, catty*

Don't expose wort/beer to sunlight after hops have been added. Don't use clear or green glass bottles. Avoid use of Cluster hops in late hop additions.

### **Medicinal** (chlorophenolic *Chloroseptic, medicine cabinet*

Avoid water with chlorine or chloramines (use RO water if necessary). Avoid bleach sanitizers. Reduce astringency/grain husk sources. Avoid excessive whole hop use. Check for infection.

### **Metallic:** *Iron, copper, coins, blood*

Check water for metallic ions. Reduce water salts. Check equipment condition for rust. Make sure stainless steel equipment is properly passivated. Fully rinse sanitizer. Try using RO water and add salts as needed.

### **Musty:** *Stale, moldy, cellar-like*

Avoid oxidation (see Oxidized). Check sanitation. Avoid peat-smoked malt. Check water for freshness and taste. Use fresh ingredients (especially malt and hops).

### **Oxidized:** *Stale, papery, cardboard*

Check for oxygen being introduced into beer post-fermentation. Don't splash when racking/bottling. Check caps and/or keg seals for good fit. Purge bottles/kegs with CO2 prior to filling. Store beer cool. Drink beer when fresh.

### **Plastic:** *Band-aid, electrical tape, styrene*

Check for infection. Check yeast strain and health. Lower fermentation temperature.

### **Solvent/Fusel:** *Hot burning on palate*

Lower fermentation temperature. Pitch a sufficient quantity of healthy, active yeast. Check for infection. Try a different yeast strain.

### **Sour/Acidic:** *Lactic acid, citric acid, sharp, clean sourness*

Check for infection. Check yeast strain. Don't mash for long periods of time at low temperatures.

### **Smoky (Phenolic):** *Smoke-like, charcoal, burnt*

Check for scorched mash or boil. Check excessive use of dark malts. Check for infection.

### **Spicy (Phenolic):** *Clove, pepper, vanilla, etc.*

Use a different yeast strain and/or hop variety. Adjust fermentation temperature (sometimes higher, sometimes lower, depending on yeast strain and beer style).

### **Sulfury:** *Rotten eggs, burning matches*

Check for infection. Check water for excessive sulfates. Check yeast health. Check for yeast autolysis (beer left on yeast too long at warm temperatures). Try another yeast strain.

### **Vegetal:** *Cooked, canned or rotten vegetables (cabbage, celery, onion, asparagus, parsnip)*

Encourage a fast, vigorous fermentation (use a healthy, active starter to reduce lag time; this is often due to bacterial contamination of wort before yeast becomes established). Check sanitation. Check for aged, stale, or old ingredients (especially old liquid malt extract). Avoid oversparging at low temperatures.

### **Vinegary: Acetic Acid, vinegar-like sourness**

Check for infection. Check yeast strain. Check for oxidation sources (acetobacter is aerobic).

### **Yeasty:** *Bready, sulfury, yeast-like*

Use a more flocculent yeast strain. Allow yeast sufficient time to flocculate. Filter beer or use clarifying agents. Avoid carrying over as much yeast. Age the beer longer. Try another yeast strain.

# BY-LAWS: Homebrewers Of Peoria

## ARTICLE I - Name

The official name of the organization shall be the Homebrewers Of Peoria. Informally, the club shall be referred to as HOPs.

## ARTICLE II - Purpose

It shall be the purpose of this club to be a self-supporting, nonprofit organization dedicated to promoting the art and science of brewing and beer appreciation.

## ARTICLE III - Motto\*

“Beer brewed well is bliss. Beer brewed bad is educational”

## ARTICLE IV - Membership

a. Any person who is 21 years of age or older is eligible to join HOPs. All will accept responsibility for their own behavior. Free first 12 months. Dues, as set by annual vote, are payable, prorated in February.

b. Guests are welcome for two (2) meetings then after that they are considered members and must pay dues like regular club members.

c. All club members shall be responsible for their own actions at meetings and club functions.

### Membership Obligations:

Each member is suggested to bring homebrew which they have made, to at least one meeting or other club event per year. He or she is also suggested to contribute time to at least one club event per year.

Examples are:

- assistance in planning,, preparation or cleanup of major HOPs events such as Beerfest, club brew sessions, club trips, fund raisers, etc.

- work on a homebrew competition in coordinating, preparation, stewarding, judging or cleanup: entering a beer competition does not count toward contribution time.

- Beer education - talks, lectures or discussion leader of homebrewing topics presented at meetings or authorship of such articles submitted to the HOPs newsletter.

## ARTICLE V - Officers

a. The officers of the club shall be a President, Vice President, Secretary, Treasurer and one Trustee. Elections will be held yearly for all officers. President must have held another office previously. Replace on resignation.

b. The officers are the executive committee and shall provide leadership and guidance to the membership at large.

c. Call for nominations 2 months prior to the annual meeting. Vote January, take office February.

d. President leads HOP Vice President leads in place of President as needed. Secretary makes newsletter and records minutes. Treasurer collects, submits monthly to the newsletter accountings and expends funds. Trustee – operates annual bus trip.

## ARTICLE VI - Dues

a. Dues set at annual meeting not less than \$18.

b. Any member of the club in arrears shall not be eligible to vote or enjoy any other privileges or benefits of the club.

## ARTICLE VII - Meetings

a. Annual meeting - February in each year. Members unable to attend may vote by proxy.

b. Executive Committee meetings *needed, in person or by email.*

c. Regular monthly meetings The club shall meet once a month at a time and location agreed upon at the previous month’s meeting. All members in good standing are encouraged to attend and participate in the transaction of the ordinary business of the club at these meetings.

d. Special meetings A special club meeting may be called at any time by the President or any Executive Committee member.

e. Beer Hoppers - a separate monthly social gathering, with significant others and friends encouraged to attend, at an agreed upon place of good beer and food. Location determined at monthly HOPs meeting.

f. Quorum - Greater than 50% of the current members of the club entitled to vote including two (2) officers shall constitute a quorum at any meeting. A simple majority of the quorum shall be required to make or change any club decision or spend club funds. Votes can be made by majority using email if necessary.

XXXXXXXXXXXXXXXXXXXX

## ARTICLE VIII - Club Purchases

Expenditure of funds no greater than \$20 from the club treasury must be approved by a vote of the quorum. An affirmative vote shall authorize the treasurer to release the necessary funds, as approved by the Executive Committee, and notifying members via email, for HOPs related items only.

## Article IX - Suspension or Expulsion

*As required by quorum vote.*

## Article X - Amendments

Proposed amendments to these by-laws may be introduced by any member of the club at any club meeting. The proposed amendment must be read at two (2) consecutive club meetings prior to a vote. A two-thirds (2/3) majority vote of all club members in good standing shall be required to pass or reject the amendment. Members may vote by proxy.

## Article XI - Behavior at the Club

Participation:

Members will recognize that participation in HOPs activities is entirely voluntary. participation in these activities may include the consumption of alcoholic beverages, which may affect perception and reactions. Members will accept individual responsibility for their conduct and behavior. The HOPs organization will neither assume or accept irresponsibility for an individual’s actions. Members or guests not of legal age to consume alcoholic beverages in the State of Illinois may not consume such beverages at HOPs meetings or activities. Members assume all responsibility for their guests

## Article XII – Dissolution of the Club

In the event of dissolution the club will abide by all laws of the State of Illinois and the Internal Revenue Service.

XXXXXXXXXXXXXXXXXXXX

\* AMENDED 5 September 2008

## Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:  
melaniehg@yahoo.com • ph: 309 249-4409

### HOPs Beer Club meeting dates:

**2nd Tuesday** of each month • 6:30-8:30pm • 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 • 6:00pm

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** - usually the last Sunday in June and first Sunday in October

**HOPs Holiday Party** - December (flexible date)

**Winter Bus Trip** - Saturday, Jan. 24th, 2009 - week before Super Bowl

### 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: \_\_\_\_\_