



"Beer brewed well is bliss. Beer brewed bad is educational"

Homebrewers of Peoria

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

NEXT HOPS MEETING:

Tues. March 13th, 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: none planned

Fault: none this month

Beer & Food Pairing: none this month

Beer Recipes: none this month

Misc. News: none this month

MEETING MINUTES:

In attendance: ?

Treasurer's Report - \$894.58.

What's old on tap:

Education: We need volunteers. As usual the calendar is pretty empty...see page 2.

BJCP Study Group - For those who are interesting in studying for the BJCP test, the study group is meeting regularly once a month. Contact Greg Dare if you are interested in joining in. The test date is **July 10th**.

JayCee Beer Fest: April 23-24:

- **Manuka Honey Cherry Stout Beer Competition:** Last month several members brought their interpretation of the beer...did we determine which version will be donated to JayCees???

- **Black & Tan:** Date of event is April 23, 2010. John Martin is incharge...details on the progress? Any publicity, etc?

- **Program/Volunteer List deadline:** The deadline to get our beer names in the program, as well as to send in the list of names of us who will be working this event is Wed. March 31. Please email me your names (both beer and volunteers) by Tues., March 30th.

What's new on tap:

"**Good Bye Kurt**" - We had to say good-bye to a fellow member of HOPs. Kurt Smeltzer up and got himself a good job, congrats to him, unfortunately for us it's in St. Paul, Minn. "Happy Trails!"

HOPs
PRESIDENT
David Scuffham

VICE PRESIDENT
Greg Dare

TREASURER/
MAILER
John Martin

TRUSTEE
Kevin Stearns

SECRETARY/
EDITOR
Melanie Martin

HOPs Elections: Don't we have some sort of election in February?

Visit to AbNormal Beer Club - John M, Greg and Melanie went to the AbNormal Beer Club meeting last night. It was held and Medici restaurant in Normal, with quite a roomful of members and guests. The president showed a couple of homemade devices...a yeast spinner made out of an old DVD player and an aerator(?) made out of an old atomizer...pretty nifty. They were hosting a their club only competition with American Ales and had 6 entries. The 3 of us plus one of their members were chosen to judge and an American Brown took first place. They are a pretty ambitious group and if we play our cards right, they'll show us how to get tickets to the Great taste up in Madison!

BEER HOPPERS MONTHLY SOCIAL:

Mon...the 4th week each month at 6:30pm. 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 welcomed and encouraged to join us!!! We're always in need of names of local places with good food and good beer...bring them to any meeting.

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. 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/>



2010

April	Tues. 13, 6:30	HOPs meeting
	Fri. 23 (time?)	Black & Tan Competition
	Fri & Sat. (23-24)	JayCees Beerfest
	Mon. 26, 6:30	Beer Hoppers
May	Tues. 11, 6:30	HOPs meeting
	Mon. 24, 6:30	Beer Hoppers
June	Tues. 8, 6:30	HOPs meeting
	Mon. 28, 6:30	Beer Hoppers
	Sun. 26	HOPs Picnic
July	Tues. 13, 6:30	HOPs meeting
	Mon. 26, 6:30	Beer Hoppers
August	Tues. 10, 6:30	HOPs meeting
	Mon. 23, 6:30	Beer Hoppers
September	Tues. 14, 6:30	HOPs meeting
	Mon. 27, 6:30	Beer Hoppers
October	Sun. 3	HOPs Picnic
	Tues. 12, 6:30	HOPs meeting
	Mon. 26, 6:30	Beer Hoppers
November	Tues. 9, 6:30	HOPs meeting
	Mon. 22, 6:30	Beer Hoppers
December	Tues. 8, 6:30	HOPs meeting
	Education: Holiday Beers	(everyone)
	Dec. 13, Holiday Party	Paul H.House
	Mon. 21, 6:30	Beer Hoppers

2011

January	Tues. 2, 6:30	HOPs meeting
	Mon. 2, 6:30	Beer Hoppers
	Sat. 2, 7:00am	Annual Winter Bus Trip
February	Tues. 2, 6:30	HOPs meeting
	Mon. 2, 6:30	Beer Hoppers
March	Tues. 2, 6:30	HOPs meeting
	Mon. 2, 6:30	Beer Hoppers

A Monthly Mind Exercise...

ST. PATRICK'S DAY...

(Some "langlappé" on this well known holiday celebration.)

The person who was to become St. Patrick, the patron saint of Ireland, was born in Wales about AD 385. His given name was Maewyn, and he almost didn't get the job of bishop of Ireland because he lacked the required scholarship.

Far from being a saint, until he was 16, he considered himself a pagan. At that age, he was sold into slavery by a group of Irish marauders that raided his village. During his captivity, he became closer to God.

He escaped from slavery after six years and went to Gaul where he studied in the monastery under St. Germain, bishop of Auxerre for a period of twelve years. During his training he became aware that his calling was to convert the pagans to Christianity.

His wishes were to return to Ireland, to convert the native pagans to Christianity. But his superiors instead appointed St. Palladius. But two years later, Palladius transferred to Scotland. Patrick, having adopted that Christian name earlier, was then appointed as second bishop to Ireland.

Patrick was quite successful at winning converts. And this fact upset the Celtic Druids. Patrick was arrested several times, but escaped each time. He traveled throughout Ireland, establishing monasteries across the country. He also set up schools and churches which would aid him in his conversion of the Irish country to Christianity.

His mission in Ireland lasted for thirty years. After that time, Patrick retired to County Down. He died on March 17 in AD 461. That day has been commemorated as St. Patrick's Day ever since.

Much Irish folklore surrounds St. Patrick's Day. Not much of it is actually substantiated.

Some of this lore includes the belief that Patrick raised people from the dead. He also is said to have given a sermon from a hilltop that drove all the snakes from Ireland. Of course, no snakes were ever native to Ireland, and some people think this is a metaphor for the conversion of the pagans. Though originally a Catholic holy day, St. Patrick's Day has evolved into more of a secular holiday.

One traditional icon of the day is the shamrock. And this stems from a more bona fide Irish tale that tells how Patrick used the three-leafed shamrock to explain the Trinity. He used it in his sermons to represent how the Father, the Son, and the Holy Spirit could all exist as separate elements of the same entity. His followers adopted the custom of wearing a shamrock on his feast day.

The St. Patrick's Day custom came to America in 1737. That was the first year St. Patrick's Day was publicly celebrated in this country, in Boston.

cuz we ol' dogs wanna know more!!!

Today, people celebrate the day with parades, wearing of the green, and drinking beer. One reason St. Patrick's Day might have become so popular is that it takes place just a few days before the first day of spring. One might say it has become the first green of spring.

Is Guinness The Best St. Patrick's Day Beer?

The Official Beer of St. Patrick's Day has always seemed to be Guinness Draught Irish Dry Stout. Well we wanted to see if we could find a better beer for this holiday's festivities. Obviously, it needs to be a stout. You must be able to drink it all day without getting too intoxicated or too full. After all, nobody likes the drunk kid and you don't want to be too full to eat the corned beef and cabbage dinner (at least you don't want to be too full to eat it at our party, it's delicious). Given this criteria, we're about to answer the question: Is Guinness the Best St. Patrick's Day Beer? We'll start with the benchmark:

Guinness Draught

Appearance: Dark brown, nearly black body with a tawny cloud of cascading bubbles forming a silky tan head.

Smell: Aroma is unsweetened chocolate and roast. You can pick up a bit of sourness, which is what gives Guinness its distinct smell and taste.

Taste: Light and thin, perfect for drinking all day. That sourness we smelled? It gives the beer a nice twang right at the end, which keeps it from being a thing and smooth tasting bore. Despite what people may tell you, this beer is not "thick" or "a meal in a glass." It's also not strong. It's in the low 4%abv range and definitely won't fill you up. This is a good beer if you're going to be drinking all St. Patrick's Day but don't want to be wasted or full.

Haven't you ever wondered why Guinness is on top in Black & Tans? It's because the Guinness is lighter than the other beer!

Number we could drink on St. Patrick's Day: We haven't found a top end to this number, yet. So, we're going to say "a whole bunch."

St. Patrick Revealed - The man behind the green beer and myth.

By David Plotz

On March 17, revelers will drink green beer (and eat corned beef) in celebration of the man who, according to David Plotz, "didn't rid the land of snakes, didn't compare the Trinity to the shamrock, and wasn't even Irish." In a 2000 piece reproduced below, Plotz stripped the myth away from St. Patrick, evaluating the many different popular incarnations that have arisen in the years since his birth.

Today we raise a glass of warm green beer to a fine fellow, the Irishman who didn't rid the land of snakes, didn't compare the Trinity

to the shamrock, and wasn't even Irish. St. Patrick, who died 1,507, 1,539, or 1,540 years ago today—depending on which unreliable source you want to believe—has been adorned with centuries of Irish blarney. Innumerable folk tales recount how he faced down kings, negotiated with God, tricked and slaughtered Ireland's reptiles.

The facts about St. Patrick are few. Most derive from the two documents he probably wrote, the autobiographical Confession and the indignant Letter to a slave-taking marauder named Coroticus. Patrick was born in Britain, probably in Wales, around 385 A.D. His father was a Roman official. When Patrick was 16, seafaring raiders captured him, carried him to Ireland, and sold him into slavery. The Christian Patrick spent six lonely years herding sheep and, according to him, praying 100 times a day. In a dream, God told him to escape. He returned home, where he had another vision in which the Irish people begged him to return and minister to them: "We ask thee, boy, come and walk among us once more," he recalls in the Confession. He studied for the priesthood in France, then made his way back to Ireland.

He spent his last 30 years there, baptizing pagans, ordaining priests, and founding churches and monasteries. His persuasive powers must have been astounding: Ireland fully converted to Christianity within 200 years and was the only country in Europe to Christianize peacefully. Patrick's Christian conversion ended slavery, human sacrifice, and most intertribal warfare in Ireland. (He did not banish the snakes: Ireland never had any. Scholars now consider snakes a metaphor for the serpent of paganism. Nor did he invent the Shamrock Trinity. That was an 18th-century fabrication.)

According to Thomas Cahill, author of *How the Irish Saved Civilization*, Paddy's influence extended far beyond his adopted land. Cahill's book, which could just as well be titled *How St. Patrick Saved Civilization*, contends that Patrick's conversion of Ireland allowed Western learning to survive the Dark Ages. Ireland pacified and churchified as the rest of Europe crumbled. Patrick's monasteries copied and preserved classical texts. Later, Irish monks returned this knowledge to Europe by establishing monasteries in England, Germany, France, Switzerland, and Italy.



BEER FAULT LIST...

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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 the 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 Monday 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.

News Days Brew Party

Annual Beer Bus Trip - Jan., the Sat. before Super Bowl Weekend

JayCee Internation Beer Fest (participants) - mid April

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

HOPs Annual Group Brew - 1st Sat. in May

HOPs Holiday Party - December

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: _____