



"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. July 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: Berlinerweisse with David S.

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: At the June meeting we filled out the education schedule...see page 2.

BJCP Study Group - The studying is over, John, Greg and Jaret took the test on Sat. July 10th and now we just wait for the results...in Dec????.

What's new on tap:

Bruegala - Sat. Aug. 27-28, 6pm-12 midnight both days.

Interstate Center - Mini Expo Building 2301 West Market Street
Bloomington, 309 319-6107

Guess we should start making plans to go there...and have all our stuff. Banner now has a new bag to carry the poles and banner in, but the banner frame set-up needs a bit of work...fix broken pole for sure and maybe add more couplings to make the whole thing shorter for easier carrying and putting into vehicles. (The bag can easily be modified.) Jockey box, etc. OK? Do we need to tell someone we're coming???

BEER HOPPERS MONTHLY SOCIAL:

Tues...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.

HOPS

PRESIDENT
David Scuffham

VICE PRESIDENT
Greg Dare

TREASURER/
MAILER
John Martin

TRUSTEE
Kevin Stearns

SECRETARY/
EDITOR
Melanie Martin

BEER EDUCATION:

17. SOUR ALE

17A. Berliner Weisse

Aroma: A sharply sour, somewhat acidic character is dominant. Can have up to a moderately fruity character. The fruitiness may increase with age and a flowery character may develop. A mild *Brettanomyces* aroma may be present. No hop aroma, diacetyl, or DMS.

Appearance: Very pale straw in color. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention due to high acidity and low protein and hop content. Always effervescent.

Flavor: Clean lactic sourness dominates and can be quite strong, although not so acidic as a lambic. Some complementary bready or grainy wheat flavor is generally noticeable. Hop bitterness is very low. A mild *Brettanomyces* character may be detected, as may a restrained fruitiness (both are optional). No hop flavor. No diacetyl or DMS.

Mouthfeel: Light body. Very dry finish. Very high carbonation. No sensation of alcohol.

Overall Impression: A very pale, sour, refreshing, low-alcohol wheat ale.

History: A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character. Only two traditional breweries still produce the product.

Comments: In Germany, it is classified as a *Schankbier* denoting a small beer of starting gravity in the range 7-8°P. Often served with the addition of a shot of sugar syrups ('mit schuss') flavored with raspberry ('himbeer') or woodruff

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

July	Tues. 13, 6:30	HOPs meeting Education: Berlinerweisse	David Tues. 27, 6:30	Beer Hoppers Location: Tavern on Prospect		
August	Tues. 17, 6:30	HOPs meeting Education: Sour/Wild Ales	Greg Tues. 24, 6:30	Beer Hoppers Location: Richards, downtown		
September	Tues. 14, 6:30	HOPs meeting Education: Bohemian	Greg Tues. 28, 6:30	Beer Hoppers		
October	Sun. 3	HOPs Fall Picnic Tues. 12, 6:30	HOPs meeting Education: Pumpkin Ales	Jason Tues. 26, 6:30	Beer Hoppers	
November	Tues. 9, 6:30	HOPs meeting Education: Strong Ales	John Tues. 23, 6:30	Beer Hoppers		
December	Tues. 14, 6:30	HOPs meeting Education: Winter Warmers	(everyone) Dec. ???, Holiday Party	Paul H.House???	Tues. 28, 6:30	Beer Hoppers

2011

January	Tues. ?, 6:30	HOPs meeting Education: English Pale Ales	John Tues. ?, 6:30	Beer Hoppers
February	Tues. ?, 6:30	HOPs meeting Education: Meads	Melanie Tues. ?, 6:30	Beer Hoppers
March	Tues. ?, 6:30	HOPs meeting Education: Bocks	(anyone???) Tues. ?, 6:30	Beer Hoppers
April	Tues. ?, 6:30	HOPs meeting Education: Wood Aged	(anyone???) Tues. ?, 6:30	Beer Hoppers

A Monthly Mind Exercise...

Vital Statistics: OG: 1.028 – 1.032
IBUs: 3 – 8 FG: 1.003 – 1.006
SRM: 2 – 3 ABV: 2.8 – 3.8%

Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse, Nodding Head Berliner Weisse, Weihestephan 1809 (unusual in its 5% ABV), Bahnhof Berliner Style Weisse, Southampton Berliner Weisse, Bethlehem Berliner Weisse, Three Floyds Deesko.

BERLINER WEISSE/BERLINER KINDL GLASS

These are fantastic beers that I'm sure Belgian beer fans will appreciate. The sour and acidic notes are maybe a little reminiscent of a lambic or gueuze, and the practice of adding fruit syrups to the beer adds to the comparison. The Reinheitsgebot prevented any tradition of adding fruit during the brewing process but Berliners get around this by adding woodruff (Waldmeister) or raspberry (Himbeere) syrup to reduce the sharpness and acidity of the beer -- in fact you are almost certain to be asked "rot oder grün" (red or green) when ordering one -- but it's better without syrup. Berliners also tend to drink it through a straw, which is certainly not the way to get the most from a beer. There's nothing at all clever about adding syrup as the syrup destroys any hint of beer smell or flavour. I tried one with Himbeere (raspberry) and the overwhelming smell and taste of raspberry syrup rendered it as interesting as an alcopop.

In Berlin, you'll also notice that Berliner Weisse rarely appears on the menu unadulterated. Instead it'll usually be listed twice: "Berliner Weisse mit Schuss: Himbeere" and "Berliner Weisse mit Schuss: Waldmeister". This goes to show how unusual the practice of drinking it without syrup is considered. Take no notice, and ignore the waiter's well-meaning concern that the foreigner, unfamiliar with German ways, is making a mistake. Stick to your guns: ask for a "Berliner Weisse ohne Schuss" and discard the straw.

Last time I visited Berlin I tried to order "Eine Berliner Weisse ohne Schuss, bitte" (without shot). The Kellnerin looked at me with a puzzled expression then said "Rot oder grün?" I said "Nein, ohne Schuss... mit keinem Schuss, bitte". She nodded, as though she had figured out what I meant, then came back with a glass of Pils. I was too tired to argue. The next night, we found a nice little bar in Prenzlauer Berg, near the Kollwitzplatz, and I tried again. This time, it worked. The Kellnerin still queried it, but I stuck to my guns and said I had tried it before. She gave me one of those looks that says:

(cont. on page 3)

cuz we ol' dogs wanna know more!!!

"OK you weirdo, I doubt you know what you're ordering, but it's your funeral" or something like that. Unfortunately, it's usually served in wide, low, tumblers, broader than they are tall, with a couple of straws, which looks a little daft. Even when you discard the straws, you're left with something shaped more like a bowl than a glass, which doesn't help when you're in a bar trying not to be the hapless tourist. My mission for my next trip to Berlin is to convince someone to serve me a Berliner Weisse without syrup in a Pils glass. That should be fun.

Don't let the low alcohol content deceive you into thinking that this is a weak-tasting beer. The flavours are intense, refreshing and distinctive, a little like drinking grapefruit juice: sharp, mouth-puckeringly sour, but very cleansing and refreshing. The beer is sometimes known as the Champagne of beer.

Berliner Weisse is a top-fermented, bottle conditioned wheat beer made with both traditional warm-fermenting yeasts and lactobacillus culture. They have a rapidly vanishing head and a clear, pale golden straw-coloured appearance. The taste is refreshing, tart, sour and acidic, with a lemony-citric fruit sharpness and almost no hop bitterness. With food, they would make a good aperitif and might go well with cheeses and salads. Michael Jackson [1] reckons they can be used in chilled fruit soups.

Berliner Weisse can be difficult to find in the UK, but both Berliner Kindl and Schultheiss Berliner Weisse are available from Beers of Europe. Schultheiss Berliner Weisse is also available at the Bhurtpore Inn, Cheshire.

Schultheiss originally had breweries in East and West Berlin (before the city was divided). The East Berlin brewery was taken under state ownership when a Stalinist regime was imposed after the Second World War. Michael Jackson compares the East and West versions of Schultheiss Berliner Weiss in his "Beer Companion" [2]. When Germany reunified the East Berlin brewery at Pankow was re-acquired by Schultheiss and eventually closed, with production continuing only in the West of the city. The old Schultheiss brewery on Knaackstrasse, Prenzlauer Berg, is now an arts and culture centre (www.kulturbrauerei.de). Schultheiss also brew a range of other beers including a pilsner but they don't seem to push it hard on the export market. Schultheiss is now part of the Brau und Brunnen group [www.brauundbrunnen.de], so maybe they prefer to export mainly their more well known pilsners like Jever or Dortmunder Union. I haven't found the other Schultheiss beers on sale in the UK yet, and if the pils is anything to go by, that's no great loss. Schultheiss Berliner Weisse is easier to find as specialist off licences will seek it

out as it's an example of a rare type but Schultheiss Pilsners are so ubiquitous that only the well known make a big impact on the export market.

Kindl also suffered with the imposition of Stalinism. The original 1920s Kindl brauerei was dismantled and shipped to the USSR but Kindl rebuilt it in its original Bauhaus style with copper vessels in the West. Kindl is now part of the Bindings group.

I don't have any statistics to hand, but casual observation suggests more Bavarian Weissbier than Berliner Weisse is consumed in Berlin.

BERLINER WEISSE

Brew Your Own - Issue: December 2005

The biggest challenge to making a Berliner weisse is making a light, clean base beer, then rapidly souring it with bacteria. You need to sour the beer fairly rapidly since it's a low gravity beer and doesn't have a lot of alcohol to act as a preservative.

Napoleon's Champagne (5 gallons/19 L, all-grain)

OG = 1.030 FG = 1.004

IBU = 9 SRM = 3 ABV = ~3.0%

Ingredients

- * 4.0 lbs. (1.8 kg) Durst Pilsner malt
- * 2.0 lbs. (0.91 kg) wheat malt
- * 5 AAU Spalt hops (15 min)
- * (1.0 oz./28 g of 5% alpha acids)
- * Wyeast 1007 (German Ale) or
- * White Labs WLP029 (German Ale/Kölsch) yeast (1 qt./~1 L starter)
- * Wyeast 4335 (Lactobacillus) bacteria
- * (1 qt./~1 L starter, not aerated)
- * 1.2 cups corn sugar (for priming)



Step by Step

Make bacterial starter 2 weeks before brew day. Make yeast starter 2-3 days before brewday. Heat 2 gallons (7.6 L) of strike water to 161 °F (72 °C) and mash at 150 °F (66 °C) for 45 minutes. Collect about 3 gallons (11 L) of wort and add water to make about 5.33 gallons (20 L) of pre-boil wort. Boil for 15 minutes, adding hops at beginning of boil. Pitch both starters to cooled wort. Ferment at 62 °F (17 °C) for one week, then condition for a week or two at 70-80 °F (21-27 °C) in primary fermenter. Rack to secondary and bottle the beer in heavy bottles a few days later.

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 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.

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

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: _____