



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

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

NEXT HOPS MEETING:

Tuesday, September 10, 6:30pm, Kelleher’s downtown Peoria.

(food and beer available...and you can bring in your own home brewed beer or commercial beers you’d like to share!)

Meeting Minutes and Announcements (Aug, 2013)

Attendance: 16

Meeting Started at 6:43 PM

Congratulations to Greg Dare

Congratulations Greg on achieving National BJCP status. Greg has worked hard and judged a lot of beer competitions to achieve this rank. Judging can be a thankless effort, and remember not all the beers in a competition are good. Raise your glasses to Greg, Cheers!

Possible Group Grain Buy

Discussion was held on the possibility of a group grain buy. Buying multiple sacks of grain could produce a significant saving for all grain brewers. Additional Discussion was held regarding a trip to Northern Brewer to purchase sacks as well. More discussion and commitment may be necessary to pursue these possibilities.

HOPS

PRESIDENT
Don Summers

VICE PRESIDENT
Jason Hohulin

TREASURER
Jason Hohulin

TRUSTEE
Greg Dare

SECRETARY
Elliot Kammeyer

Events:

ANNUAL NOVEMBER CHALLENGE

The competition will be held on the 1st Saturday of November so hold that dates. Grain is now distributed, you need to contact Jason to arrange grain pickup if you have not received your grain and signed up for the competition.

Details:

Competition will not be BJCP, there will be a double elimination bracket pitting beer against beer. There will be two brackets, one judged in the morning and one in the afternoon with lunch in between. The party will continue with dinner after the afternoon judging session. All entries to be provided a week in advance.

HOPS FALL PICNIC

Second Sunday in October at the Martins. Details yet to come.

BUS TRIP

The Saturday before the Superbowl we will head toward St. Louis. Start posting your suggestions for locations on Facebook or Email Greg Dare.

Beer Hoppers:

September 24th: Hoffbrau Hause in Peoria
Possible Up and Coming:
Coochies, and New Amsterdam

Beer Education - Recap

Dave Scuffham presented on the Berliner Weiss style and multiple examples were passed around. Additionally various traditional syrups, both homemade and commercially produced were provided as well.

Official Business closed at 7:32 PM.

TWITTER! Follow us on Twitter for updates about meetings and last minute changes @HOP_Peoria

MONTHLY BEER EDUCATION

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

THE PRESENTER: You can sign-up (*see open months below*) for either a **beer style** and present it with commercial versions and one you may have made **or** bring in some **interesting/unique beers** we may not have ever had, or it's been awhile. *The main idea behind this education is to continue learning about beers.* Remember, you have a budget of \$20 on the purchase of commercial beers that the club will reimburse you for.

THE REST OF US: We have the option to participate by also brewing a batch of the beer style being presented and bring it along...or sit back and free-load off of other people's efforts!!!

September... Tues. 13th

Topic: Wort Chillers
Speaker: John Martin

October... Tues. 8th

Topic: Harvesting Yeast from a Commercial Bottle
Speaker: Elliot Kammeyer & Don Summers

November... Tues. 12th

Topic: Oak & Toasting / Aging your own
Speaker: Jason Hohulin

It's that time of year when the harvest starts to show its bounty, a bit of chill begins to enter the air and days get shorter. This time of year also means a trip to the orchard for many to experience the tastes of the season. I for one grew up with an orchard in my back yard, literally a quick hop over the fence and I had access to more pumpkins, gourds and apples than a boy could ever need.

Luckily, we didn't have to pay for apples. My grandparent's farm was not far away and they have four apple trees, varieties mainly unknown minus a single Macintosh tree. Until this year the apples were always used mainly for apple sauce, but the brewer in me saw the trees burgeoning with fruit and I couldn't help but think about pressing that sweet, tart, wonderfully complex juice from the pulp of the homegrown, organic apples and fermenting it until I can call it hard cider. So this past weekend I had the privilege of using various simple (redneck inspired) tactics to press my own cider.

A common garden shredder that is used to chew branches into wood chips makes quick work of grinding the apples into a pulp (brand new and clean, not previously used). The pulp was put into a paint strainer bag and then into a makeshift press from two buckets, a piece of wood, and a ratcheting strap to apply pressure. Shredding the apples allows for more surface area to be exposed which helps to break down cellulose yielding sweet and acidic juice that helps extract tannins from the skins to make a delightfully delicious and balanced cider. Four full buckets of apples yielded just about five gallons of cider and took a couple hours of effort so I can call it my own. (Though Ginger and my Dad both helped, so really its theirs too). This little project inspired my Dad to start planning a build of a commercial sized press and apple scatter for next season.

A quarter teaspoon of potassium metabisulfate knocks out the bacteria, a dose of yeast nutrients and oxygen help encourage yeast growth and health, pectic enzyme helps to keep pectic haze from preventing the cider from clearing to a brilliant clarity, and Montrachet red wine yeast keeps complexity in the picture. An initial brix reading of 10.8 means this cider has about 5.9-6.0% ABV potential.

Patience is a brewers best friend, so I look to share it with all my brewer pals in about a year.

Cheers,

Elliot
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Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:
elliott.kammeyer@gmail.com • 309-839-0021

HOPs Beer Club meeting dates:

2nd Tuesday of each month • 6:30-8:30pm • Guests are more than welcome!
Kellehers Irish Pub & Eaery • 619 SW Water Street., downtown Peoria • 309 673-6000
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.

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

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: _____