

MINUTES FROM THE LAST MEETING:

Editors note: And now to make a silk purse out of a sow's ear worth of minutes I got from last month's meeting!

WHAT'S OLD ON TAP:

Treasurer's Report - We have approximately \$337.48...not including monies we owe to various members...thanks Kodie for stepping in as Treasurer.

Elections in February: The President and Treasurer are up for grabs... Paul T has been nominated for President and Bruce Byrum was nominated for Treasurer, though he has since declined. There's a nomination on the floor, via email to Dave S, for John M.

Dues: Dues are due in Feb. and have been raised to \$18 to cover beer education expenses. The checks will be made out to our new Treasurer, elected in Feb. New members make sure you get your name, address, phone # and email to Melanie for the Membership Directory...see back of this newletter for her contact.

What do you want to get out of HOPs??? We miss our old members who haven't been showing up. Do you have any ideas, or suggestions of what you'd like to get out of the club? We are starting a new year and are open for suggestions that would help us all become better home brewers.

Winter Bus Trip Wrap-Up: Well, if you didn't make this year's trip...you missed a good one. Since we went through both Bloomington and Champaign enroute to Indianapolis, we were able to include more outsiders from both those cities. Dave S did a great job in arranging the trip...the stops proved to be popular and the food was pretty great too. After polling the bus, it looks like we might be going up to the Chicago area. If you have soem suggestions, I think Dave S is in charge again...

WHAT'S NEW ON TAP:

HOPs Meeting Days: Have you gotten your vote in on the HOPs website. We have a few potential members who say that they can't make Wed. It might be a nice jester to change the day of the week to welcome in these new members...huh?

Joint Picnic with Bloomington and Champaign: On the bus trip, several of us got together and planned for a joint picnic between the groups. The exact date has not been decided, but the Champaign group wants it before May. We have the JayCees Brewfest and March

24 & 25...so how does Sat. the 18th, Sun. the 19thsound? Melanie will contact both Champaign and Bloomington once we decide. The

sooner the better. Champaign has their big beer contest on June 3rd so they will need plenty of notice. This "first annual" will be located somewhere to the east of Bloomingtom...L was suggested. Note: This won't replace our summer picnic, just add to our fun!!!

HOPs

PRESIDENT Kodie Brush

VICE PRESIDENT Don Summers

TREASURER/MAILER
John Waldman

TRUSTEE Dave Scuffham

SECRETARY/EDITOR Melanie Martin

MISCELLANEOUS STUFF:

Problem Beers???: As usual bring in your problem beers for some positive trouble shooting or comments. We all can learn!

Wanna Strut Your Stuff??? Made any good beer lately??? Bring some to the meeting and strut your stuff all over the bar tables!!! We're always thirsty!

Beer Discovery of the Month: John and I shared a Young's Old Nick Barley Wine the other night and oh boy...another favorite!!!

BEER HOPPERS: Decision to be made tonight.

See HOPs website for "final answer".

BEER EDUCATION: Kodie B. will present Two Hearted Ale from Bell's American IPA tonight. Other questions to think about and maybe bring back to the club...What was the first beer you ever brewed? How'd your brewing experience go? Learn anything you can pass on to the group? Invent any gizmo or procedure that you can pass on???



401 E. Main St. Galesburg, Il Proprietors: Jim and Mary Smith

Hours: Tues-Fri 12:00-6:00 Sat 10:00-5:00 Closed Sun & Mon

(309) 341-4118

HOPs Club Members Only: (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting, COD.

Website: **somethingsbrewn.com**

MONTHLY BEER EDUCATION

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

THE PRESENTER: Sign-up for a beer style and a month to present it (see open months below). You will be the presenter of that beer by hopefully bringing your home brew of that style plus other store-bought examples. And remember, you have a budget of \$20 on the purchase of similar commercial beers that reflect your beer style that the club will reinburse you for. Give John W. your reciepts.

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 for comparison...or sit back and free-load off of other people's efforts!!!



So, get those kettles brewing!!! Here is the brew schedule. Choose a month not already taken, select your beer style...(oh and be sure to let the editor know so it makes the schedule!)

2006

February Two Hearted Ale (IPA) Kodie
March Belgiun Ale Bill D
April Russian Imperial Stout . John M
May Bob K High Gravity beer
June Dave S Swartz Bier
July Markus A TBD
August (open)???
September Old Stock Ale John M
October (open)
November (open)???
December (open)???
2007
January (open)???

(Don't forget to sign-up for any of the open months with your editor...wanna change? Let her know that too!)

Potential for Mind Exercise...

14B, American IPA

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not required. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

Flavor: Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

cuz we ol' dogs wanna know more!!!

History: An American version of the historical English style, brewed using American ingredients and attitude.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics: OG: 1.056 - 1.075

IBUs: 40 - 60+ FG: 1.010 - 1.018

SRM: 6 - 15 ABV: 5.5 - 7.5%

Commercial Examples: Stone IPA, Victory Hop Devil, Anderson Valley Hop Ottin', Anchor Liberty Ale, Sierra Nevada Celebration Ale, Three Floyds Alpha King, Harpoon IPA, Bell's Two-Hearted Ale, Avery IPA, Founder's Centennial IPA, Mendocino White Hawk Select IPA

Miscellaneous Comments from the Peanut Gallery:

- "Simply...mouth candy."
- Beer Advocate Overall Score: 91 out of 100
- Different soul from India Pale Ale, more flavorful, color range from very pale to reddish amber. Hops are typically American with herbal and or citric charater. Bitterness is high as well and body is moderate to medium with a balancing of malt backbone.

NOTES:

CALENDAR OF EVENTS:

Dates listed are the judging date. dates you submit beers are usually earlier, check internet for more info \bullet (?) = location unknown

thereign more tigo (:) = tocation undioni	
• 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.)
• AHA National Homebrew Competion (?)	March (3rd wkend.)
• Jay-Cees Beerfest, Peoria	April 21 & 22nd (Fri. & Sat.)
• Knickerbocker Battle of the Brews (?)	April
• Bay Area Mashers World Cup of Beer (?)	April
Great Taste of the Mid-West, St. Louis	May (2nd Sat.)
• Upper Mississippi Mash Out, Minneapolis, MN	May (3rd Sat.)
BUZZ, Champagne, IL	June (first Sat.)
HOPs Summer Picnic	June (last Sun.)
American Beer month	(all month)
• 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.)
Brew HA-HA, Davenport, IA	Sept. (last wkend)
Iowa City Brewfest, IA	Sept.
HOPs Fall Picnic	Oct.(1st Sun.)
• Quivey Grove Beer Festival, Madison, WI	Oct. (1st Sat.)
• Land of the Muddy Waters, QC, IL	Oct. (3rd Sat.)
• Thirsty Homebrew Classic, Amana, IA	
HOPs Holiday party	Dec. (date TBD)
• Happy Holiday HomeBrew, St. Louis	Dec. (2nd Sat.)
• Foam of the Range (?)	(date unknown)

Join "HOPs" Beer Club

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?

Join HOPs (Homebrewers of Peoria)

Dues are an obsessively cheap \$18 a year...pro-rated when you join up. 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 field trip thrown in.

Fill-out this form and bring to any of our meetings, every 3rd Wednesday of the month. First timers are welcome to visit and check us out.

☐ Yes! I want to join HOPs!
Name:
Street/Apt:
Home Phone #:
Fmail:

Up-Coming Events & Meetings

This is your newsletter...want to contribute???, please email me anytime at: melaniehg@yahoo.com, fax: 309 249-4109 or call: 309 249-4409

HOPs Beer Club meeting dates:

2nd Wed. of each month • 6:30-8:00pm Plank Road Pub* • 4714 W. Plank Rd • Bellevue http://hop.bradley.edu/

(* remember this is a cash only bar)

BEER HOPPERs - Monthly Dinner & Beer Social:

4th Wed. of each month • 6:30pm • See HOPs email for location • Bring your friends/spouses

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 Somthin's Brewin' • 401 E. Main St. • Galesburg (309) 241-4118



note new

date

This would be the sign that this is all she wrote!


