



Homebrewers of Peoria

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 - Thanks Kodie for stepping in as Treasurer...

Elections: Maybe a quorum tonight??? Elections have been postponed until we have enough members. 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 for Treasurer.

Dues: Dues are due and have been raised to \$18 to cover beer education expenses. The checks can be made out to our new Treasurer, who has not been elected yet or Kodie Brush. New members make sure you get your name, address, phone # and email to Melanie for the Membership Directory...see back of this newsletter for her contact.

HOPs Meeting Days: Meeting day has been changed to the 2nd Thurs. of the month at 6pm. Hope this is a step forward to gaining new/more members and not just a day change. Beer Hoppers will be the 4th Thurs. at 6:00pm.

Great Taste of the Midwest Tickets/Bus Ride: Specialty Imports still has a couple tickets left to this great event up in Madison the 12th of Aug. They are offering tickets plus a bus ride up and back the same day for around \$60. Get your tickets thru them ASAP. Contact Jennifer Orange: specialtyimports@sbcglobal.net.

WHAT'S NEW ON TAP:

Jay Cees Beerfest: The Jay Cees Beerfest is April 21 & 22. On Fri. the 21st, we are hosting the beer competition. Not sure how many entries are entered, but the Beerfest opens to the public at 6pm. On Sat., the doors for the vendors, etc

(that includes us!) open at 9am. The public gets in at 1pm. They are going to try a new arrangement of the tables this

year. Starting from J. Rhodell's, there will be a U-shape of tables jetting out into the crowd. Jennifer asked me where we want to be in this "U". I suggested at the bottom, to be "out there" in the crowd, but that I'd talk to you guys and get back with her. names of the few beers that people gave me have been submitted to her for the program...any others? I might be able to push them in, IF I get them at this meeting!!!

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!

HOPs

PRESIDENT
Kodie Brush

VICE PRESIDENT
Don Summers

TREASURER/MAILER
John Waldman

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR
Melanie Martin

BEER HOPPERS: Decision to be made tonight. See HOPs website for "final answer".

BEER EDUCATION: Tonight, John M will present Imperial Stouts!!! Yum!

Some things
Brewn'

401 E. Main St
Galesburg, IL
61401

Proprietors:
Jim and Mary
Smith

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

(309) 341 4118

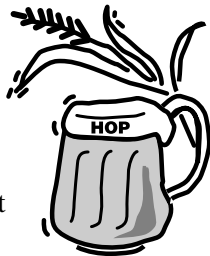
HOPs Club Members Only: (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting. COD.
Website: somethingsbrewn.com

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 reimburse you for. Give John W. your receipts.

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

April	Russian Imperial Stout .	John M
May	High Gravity beer	Bob K
June	Swartz Bier	Dave S
July	TBD	Markus A
August	(open)	???
September ..	Old Stock Ale	John M
October	(open)	???
November ..	(open)	???
December ...	(open)	???

2007

January	(open)	???
February	(open)	???
March	(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...

13F. Russian Imperial Stout

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

Appearance: Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming

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: _____

City/State/Zip: _____

Home Phone #: _____

Email: _____

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 Thurs. 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)

note NEW dates

BEER HOPPERS - Monthly Dinner & Beer Social:

4th Thurs. 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



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



HOPs

c/o Melanie Martin

315 E Santa Fe Road

Chillicothe, IL 61523-9383
