

#### 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 quorm 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 newletter 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 enetered, 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!!!

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

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



401 F. Main St Galesburg, II. 61401 Proprietors: Jim and Mary Smith

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

(309) 341 4318

**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

April Russian Imperial Stout . John M				
MayBob K				
June Swartz Bier Dave S				
JulyTBDMarkus 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 reddishbrown 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

## cuz we ol' dogs wanna know more!!!

more subdued over time and some aged, vinous or portlike qualities developing.

**Mouthfeel:** Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

**Overall Impression:** An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.

**History:** Brewed to high gravity and hopping level in England for export to the Baltic States and Russia. Said to be popular with the Russian Imperial Court. Today is even more popular with American craft brewers, who have extended the style with unique American characteristics.

Comments: Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

**Ingredients:** Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. Alkaline water balances the abundance of acidic roasted grain in the grist. American or English ale yeast.

#### **Vital Statistics:**

OG: 1.075 - 1.095+ FG: 1.018 - 1.030+ IBUs: 50 - 90+ SRM: 30 - 40+

ABV: 8 - 12+%

Commercial Examples: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King, Bell's

Expedition Stout, Dogfish Head World Wide Stout, Thirsty Dog Siberian Night, Stone Imperial Stout, **Avery The Czar**, Founders Imperial Stout, Newport Beach John Wayne Imperial Stout, Great Lakes Blackout Stout (Note: The bold ones are examples to be tasted as well as Northwind and some homebrewed from John M.)

OTES:			

#### **CALENDAR OF EVENTS:**

Dates listed are the judging date. dates you submit beers are usually earlier, check internet for more info 1 (2) = location unknown

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internet for more info $\bullet$ (?) = location unknown	
• 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	
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	
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	
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	Nov. (1st Sat.)
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 w	ant to join HOPs!
City/State/Zip:	
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/

note NEW dates

(\* remember this is a cash only bar)

#### **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
