

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 \$474.61, as of the beginning of this meeting.

Black & Tan Competion: Ribbons have delivered to the winners!!! A picture of the ribbons can be found on the HOPs website...congratulations again to our very own...John M and Don S for their wins...

Beer Banner/Beerfest Display: I think it has been decided to recreate the banner so it looks like the header at the top of this newslette??? Melanie will take it on as an action item and submit a price estimate before she commits the group to the \$\$\$. Any ideas on the Beerfest display???

Jockey Box Up Grades - John M has ordered parts from Somethings Brewing'...

Beer Hoppers: We talked about changing this event to the 3rd Wednesday so that way we might be able to see our buddies that can't show up at the Thurs. meeting. That lasted for one time. As it turns out the change made it so that one of our regulars, John M, couldn't show up! After some talking, the new day will be the 3rd TUES. That way both Bruce B and John M can both show up...and hopefully more members can come!!!

WHAT'S NEW ON TAP:

Newsletter: In order to help things along abit in getting this info out to you, I have decided to try and get this newsletter out soon after the previous months meeting.

Winter Bus Trip: We're going to Chicago!!! Dave S is in charge and I am sure he would accept any help with this project if you have some great suggestions. The date will be the scheduled last Sat. in Jan. Dave S will be reserving the bus in Sept. for this event. Any comments???

MISCELLANEOUS STUFF:

HOPs

PRESIDENT John Martin

VICE PRESIDENT

Don Summers

TREASURER/MAILER
Kodie Brush

TRUSTEE
Dave Scuffham

SECRETARY/EDITOR

Melanie Martin

Gotta Good beer Making Tip/Discovery?:

Send it to me and I will put it here in the newsletter so we all can learn, since that's what this club is about! **John M's tip this month** woud be that after he made his batch of Fat Tire Pale Ale clone, the temperature was too high for fermenting so he chilled the carboy down by 7 or so degrees by wrapping the container with a wet t-shirt and aimed a small fan at it...

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!

Had any good beers or been to an intresting pubs, beer functions or liquior stores lately??? Send me your new finds and I'll help pass the word. John M and I went on Steve King's bus trip up to the Great Taste of the

Midwest in Madison in Aug. We ran into Jim & Mary Smith as well as Joel P. and Linda from Champaign. I also ran into Richard Ottman, one of our "HOP exes". He's doing fine...though I forgot where he moved to.

BEER EDUCATION: Bob K did high gravity beers...again! They were all so good. Too bad we can't go for round 3! John M will present Berliner Weiss for Sept. education. See Beer Education list for openings!!! It is w-i-d-e open right now.



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

Hours:

Mon.-Fri. 12-6pm Sat. 10am-5pm Closed Sun. (319) 341 4:18

HOPs Club Members Only: (with a 10% HOPs membership discount!) Website: **somethingsbrewn.com.** Call Jim the day before the meeting if you'd like him to bring you anything...hint, he can't always make it to the

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 Kodie B. 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

October (open)	???
November (open)	???
December (open)	???

2007

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January John M	Old Ales
February (open)	???
March(open)	???
April(open)	???
May(open)	???
June(open)	???
June(open)	???
July(open)	???
August(open)	???
September (open)	???
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(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...

BEER EDUCATION

17C. Berliner Weisse

Aroma:

Slightly fruity; a sour aspect may be quite noticeable. On occasion a mild Brettanomyces yeast aroma may be present. No hop aroma. No diacetyl.

Appearance:

Very pale straw in color. Clarity ranges from fair to cloudy. Despite high carbonation, head retention can vary from moussy to low.

Flavor

Lactic sourness dominates and can be quite strong, but some wheat flavor should be noticeable. Hop bitterness is very low. Mild Brettanomyces yeast character may be detected occasionally. No hop flavor. No diacetyl.

Mouthfeel:

Light body. High carbonation.

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.

Comments:

Often served with the addition of sugar syrups flavored with raspberry or woodruff to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

Ingredients:

Wheat malt content is typically well under 50% of the grist, the remainder being pale barley malt. Lactobacillus delbruckii culture and fermentation provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Ale yeast ferments to a low alcohol level. Hop bitterness is extremely low. Water may have significant hardness.

Vital Statistics:

OG: 1.026-1.036

IBUs: 3-8 FG: 1.006-1.009 SRM: 2-4 ABV: 2.8-3.6%

Commercial Examples:

Schultheiss Berliner Weisse, Berliner Kindl Weisse.

cuz we ol' dogs wanna know more!!!

Cooking with Beer

Admittidly, this article is here because I ran out of things to put in this space...but hey, most of you are into cooking. I got this recipe off a website called Cooking with Beer Recipes...they have a list from A to Z that cover a wide variety of foods. I chose chocolate, because who doesn't like chocolate??? For the more adventure-some, I might even modify this one to add a chipoltle chile for some real zip!!!

Guinness Stout Brownies Recipe

From Peggy Trowbridge, Your Guide to Home Cooking. The original version of these brownies was developed in Ireland. The malt in the Guinness stout beer intensifies the flavor of the chocolate in these delicious brownies. The texture is an interesting combination of fudge, mousse, candy, and traditional brownies. Although decadently chocolate, they are surprisingly light due to the eggs. You won't taste the beer at all. Great for St. Patrick's Day or any day.

INGREDIENTS:

- * 1 cup all-purpose flour
- * 3/4 cup unsweetened cocoa powder
- * 1/4 teaspoon salt
- * 6 tablespoons unsalted room temperature butter, cut into cubes
- * 8 ounces dark bittersweet chocolate, chopped
- * 3/4 cup white chocolate chips
- * 4 large eggs, at room temperature
- * 1 cup superfine or granulated sugar
- * 1-1/4 cups (10 ounces) Guinness Extra Stout beer (see Note below)
 - * 1 cup semi-sweet chocolate chips
 - * 1/8 cup (about) confectioners' sugar for dusting

PREPARATION:

- Preheat the oven to 375 degrees F. Line a 9×13 -inch baking pan with nonstick foil.
- In a medium bowl, whisk together flour, cocoa powder, and salt until evenly combined.
- -Melt butter, bittersweet chocolate, and white chocolate chips in a double-boiler over very low heat, stirring constantly until melted. Remove from heat.
- -In a large mixing bowl, beat eggs and sugar on high speed until light and fluffy, about 3 minutes. Add melted chocolate mixture, beating until combined.-Beat reserved flour mixture into melted chocolate mixture. Whisk in Guinness stout beer. The batter will seem a bit thin. Drop semisweet chocolate chips evenly on top of batter (some will sink in).
- -Pour into prepared baking pan. Bake 25 to 30 minutes on center rack in the oven, until a toothpick inserted in the center comes out almost clean.
- -Let brownies cool, uncovered, to room temperature. Dust with confectioners' sugar before serving.
- Yield: 36 to 48 brownies, depending on cut size

(Note: The Guinness should be at room temperature. This recipe uses a little less than a standard 12-ounce bottle of Guinness stout beer. Do not include foam in the measurement. Either spoon off the foam or let it rest until the foam subsides.)

PARTY TIME... Sun. Oct 8th, 3pm-???

The Martin's Beer Barn is finally in the final stage be completed and we want to show it off. We're having an Open House on Sun. Oct. 8th from 3pm on. It will be open to any of our friends who want to show up, so expect "outsiders". Melanie will fire up her smoker and chicken and salmon will be on her "tap". John will have various beers available...I know he just made a Fat Tire Pale Ale clone, an American Pale ale and a ??? Food contributions are always welcome as well as any beer, wine, ??? Flyer to come later on...

OTES:			

CALENDAR OF EVENTS:

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

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• HOPs Bus Trip (annual trip, permanent date)	Jan. (last Sat.)
March Mashness (?)	March
• Iowa Brewers Union Open, IA	
• Drunk Monk Challenge, Aurora, IL	
• 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	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	Nov. (1st Sat.)
• HOPs Holiday party	Dec. (date TBD)
• Happy Holiday HomeBrew, St. Louis	Dec. (2nd Sat.)
• Foam of the Range (?)	(date unknown)

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at: melaniehg@yahoo.com • fax: 309 249-4109 • ph: 309 249-4409

HOPs Beer Club meeting dates:

1st Thurs. of each month • 6:30pm
Plank Road Pub* • 4714 W. Plank Rd • Bellevue
http://hop.bradley.edu/
(* Cash only bar, but with food!)

NEW DAY!!! >

BEER HOPPERS

Monthly Dinner & Beer Social

3rd Tuesday of each month • 6:30pm

An email will be sent out for this month's location or consult the HOPs email Bring your friends/spouses, it's time to socialize!!!

HOPs Beer Club Annual Picnics Last Sunday in June and First Sunday in October

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

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 1st Thursday 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 #:					
Ēmail:					