



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 - We have approximately \$259+ incoming dues paid tonight...Pres. John would like a detail of where the money is being spent. The drop in money this month went to pay off Dave S. for the bus trip...it lost money due to somewhat low attendance...but not much.

Elections: The position of VP is now filled by Kevin Sterns.

JayCees Brewfest & Black & Tan Contest:

The brewfest has come a gone. We HOPs members brought more beer than usual and even though Kodie's ran out the soonest, there was no real clear favorite in the crowd...they wanted them all! Congratulations to all who contributed their beer...there wasn't a bad one in the batch!

WHAT'S NEW ON TAP:

Membership News: Welcome back to Don S. who took a vacation day to come! Also, welcome to Heidi, future wife of Kevin S. **FYI dues are due...\$18**, give money/check to Kodie B. Bob K. spent a lot of time encouraging people at the beerfest to come to our meeting, and got quite an email list of possible new members. Hopefully we will see some new faces at future meetings. An email was sent out to remind of our meeting this month and a copy of this newsletter will be sent as soon as it's completed! New members, your dues are free for one year.

MISCELLANEOUS STUFF:

Ask Dr. "a little bit more for nothing" Langlapp: *Pass your brewing questions through the HOPs email. Questions/answers will be reprinted in the newsletter, as we them.* This is not a question, but Jim S. has come to the conclusion, that late stage dry hopping won't result enough bitterness or hops flavor. It was also mentioned that dry hopping with pellets causes cloudiness, while using whole hops produces a clearer beer.

Wanna Strut Your Stuff??? Made any good beer lately???

Bring some to the meetings and strut your stuff all over the bar tables!!! We're always thirsty!

Had any good beers or been to an interesting pubs, beer functions or liquor stores lately??? *Send me your new finds and I'll help pass the word.* For this month, Jim S. had a great beer but forgot what it was, and someone mentioned Fire Jumpers Smokey Porter

BEER EDUCATION: John was to discuss "water and how it influences your beer outcome", but wasn't able to get things prepared, so he will present "water" this month. (yes the water article did appear in last month's newsletter but since it was postponed...). He did however bring some amber ale, pale ale and a Bell's 500 clone, all which he had made, and given an atta boy from the members after sampling.

BEER HOPPERS: 4th Tues. of the month at 6:30...location to be decided at each meeting prior...an email reminder will be sent out just prior to the event. Last month we celebrated Bruce B. birthday at Old Chicago, downtown.

HOPS

PRESIDENT
John Martin

VICE PRESIDENT
Kevin Sterns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

Some things
Brewn'

401 E. Main St
Galesburg, IL
61401

Proprietors:
Jim and Mary
Smith

Hours:
Mon.-Fri. 12-6pm
Sat. 10am-5pm
Closed Sun.
(309) 341 4118

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: You can sign-up (*see open months below*) for either:

- 1) a **beer style** and present it with commercial versions and one you may have made **or**
- 2) bring in some **intresting/unique beers** we may not have ever had or it's been awhile or
- 3) present an **intresting brewing aspect/equipment** that we all can learn from or
- 4) **introduce us to something you are intresting in** as far as brewing/beers are concerned.



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. Give Kodie B. your receipts.

Here is the education schedule. Choose a month not already taken, select your topic...*(oh and be sure to let the editor know so it makes the schedule!)*

2007

May	Water	John M.
June	(open)	???
July	(open)	???
August	(open)	???
September	(open)	???
October	(open)	???
November	(open)	???
December	(open)	???

2008

January	(open)	???
February	(open)	???
March	(open)	???
April	(open)	???

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

A Monthly Mind Exercise...

BEER EDUCATION:

(The following is taken from brewingtechniques.com)

Water...the main beer ingredient

DEMYSTIFYING WATER ANALYSIS TABLES

Q: I sent for a copy of the water analysis from my local water company, and now that I've got it, I can't make heads or tails of it. Please help!

DM: The problem here is that your water analysis is very comprehensive -- too comprehensive, in fact, for a brewer's purposes. Assuming that the water is not contaminated with pesticides or other man-made pollutants, you need only look at about 8 or 10 lines on the sheet: alkalinity (also called total alkalinity), calcium, chloride, iron, magnesium, pH, sodium, sulfate, and total dissolved solids. These are the parameters that will affect the brewing reactions and the flavor of the finished beer.

Reference 1 provides a brief explanation of each; the water chemistry sections of references 2 and 3 provide more detailed treatments of the subject. Looking at the water analysis sheet you sent me, I notice that the numbers vary somewhat from one date to another. This is normal and need not concern you, because the variation is not great. The figures in the "Average" column are all you need to concern yourself with. I can also see that you have very soft water; that is, you water has a low mineral content and low alkalinity. I dislike the terms hard and soft because they are not precise and because all hard waters cannot be treated the same. You have to know exactly what makes them hard. Soft water such as yours, however, is defined by an absence of minerals, and the treatment required is pretty simple. **For pale lagers and ales, raise the calcium content into the range of 50-100 parts per million by adding a calcium salt -- either calcium chloride, which will give the flavor a soft, sweet edge, or calcium sulfate, which gives a dry edge that accentuates hop bitterness. Most brewers prefer chloride for lagers and German and American ales, and sulfate for British-style pale ales.**

These salts are available in several forms, with or without water or hydration, so if you want to get precise you need to know the exact chemical composition of your calcium additive, then get out your periodic table and do some computations. Then you have to get ahold of a good lab scale and weigh out the addition. If you don't want to get that picky about it, though, you can just start with 1 tsp/5 gal. of mash water. After mashing in, check your pH to see if it's in the proper range (5.0-5.7). Chances are it will be.

For dark beers, add calcium carbonate to the mash (not the water, because it won't dissolve). It will raise the pH into the proper range (5.0-5.7). Follow the same method as above. You will probably find that 1 tsp is enough, but you may need 2 tsp/5 gal. In my experience, 2 tsp is the most you will need.

Your water should be fine for sparging as is. It is always a good idea, however, to check the pH of your last runnings at the end of the sparge. If their pH is >5.7, you can treat your sparge water with a small amount of phosphoric acid or lactic acid to lower its pH to 5.7. But I doubt this will prove necessary with your water supply.

Finally, I need to say that this water treatment recommendation is for grain brewing using the infusion mash method. If you are using malt extract, you shouldn't need to add any treatment salts to your wort. If you are using decoction mashing, you will find that the mashing process lowers the pH of the mash significantly, and you will probably not need to add calcium chloride or calcium sulfate for making pale beers. For dark beers, you will certainly need to use calcium carbonate.

Q: Is there anything wrong with using RO water?

A: Using a reverse-osmosis filter to remove all minerals from your brewing water might be a mistake. Yeast requires trace amounts of many different minerals to grow and flourish. A very large brewery had fermentation problems that were traced to a copper deficiency in the wort. Zinc deficiencies can cause the same trouble, and so can the lack of other minerals. These problems cannot be corrected by adding regular brewers' salts (gypsum, Epsom salts, and so forth) to the wort, because the salts do not contain the right minerals. Unless your water supply has iron in it, you

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:

2nd Tuesday of each month • 6:30pm

Chef John's • 1719 W. Woodside Dr. (*next to Wheels of Time Museum* • 2 mi. N of Rte. 6) • Dunlap
<http://hop.bradley.edu/>

BEERHOPPERS

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 email

HOPs Beer Club Annual Picnics/Parties/etc.

Annual Picnics - last Sunday in June and first Sunday in October

Holiday Party - December (flexible date)

Winter Bus Trip - last Saturday in January

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

(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 field 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: _____