



Homebrewers of Peoria

(You are encouraged to print this newsletter out and bring it to the meeting, no copies at meeting.)

NEXT HOPS MEETING:

Tues. **July 8th, 6:30pm**, Chef John's, Dunlap
(food and beer available...and you can also bring in your own home brewed beer or special commercial beers you'd like to share!)

Beer Education:

Beer of the Month: Witbier - see page 2-3
Beer Fault: Diacytal - see page 6
Food & Cheese Pairing - see page 3

MEETING MINUTES:

We had a good turnout of members at the meeting but it was sort of a mumbo-jumbo meeting, so these notes are going to be hard to write:

WHAT'S OLD ON TAP:

Treasurer's Report - The current total for the club is \$134.50, as of before June's meeting...

HOPs By-Laws: By-Laws are making progress. They were discussed at this June meeting and the correctins have been made and appear on pages 4 & 5 of this newsletter, with the minor changes shown in red. (For the "colored" challenged: Articles V, VII & VIII had the minor pit-picks.)

Motto: Entry finals:

- Becoming better Brewers, Brewing better Beers,
- Pursuing our thirst for knowledge, of Brewing better Beers.
- In pursuit of better Beers.
- Pursuing our thirst for knowledge, one glass at a time.
- Becoming better homebrewers by pursuing our thirst for knowledge.
- Gaining the wisdom and knowledge of homebrewing under the influence of a really good beer.
- Brewing better beer for a better world.

Annual Summer Picnic: Our annual summer picnic was held on Sun. June 29th, at Jubilee State Park at the "Prairie Lane Picnic" site. We had a good crowd show, with this being Paul Hodge's first picnic in all these years. Joining him were John, Melanie, Don, Greg, Bruce Dave, Heidi and Henry plus Kodie and his family...thanks Miranda for your patience. It rained some but really, it was one of the nicest days HOPs has had for a picnic. The pizzas were a new idea which really worked (thanks Kodie & Don) and the theme of the beers was

HOPs
PRESIDENT
John Martin

VICE PRESIDENT
Kevin Stearns

TREASURER/
MAILER
Kodie Brush

TRUSTEES
Don Summers
Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

"commercial". Greg and Bruce was the only one that brought homebrews but were were not hurtin' for beers...John took some photos which he might share with us. The day ended with a friendly game of darts with teams of Don and Melanie aganist Bruce and John...

WHAT'S NEW ON TAP:

HOPs Booth: It was discussed that we need to start working on ideas to improve our booth at the Jay-Cees beerfest...keep in mind that this will need to be stored somewhere so size really does matter! We also need new tubes for the jockey box. It was suggested to buy a spool of tubing.

Summer Months Beer Dinners:

"Jill's On Galena" Monthly Beer Dinners:
Next dinner **July 9th (tomorrow night 6:30!)**, with Shafley's...you will be on your own if you want to go...RSVP 309-692-0200. \$40/person...and worth it! The Martin's have RSVPed for the Aug. 6th dinner...you are welcome to join us...call **Jill's** and add your name to the Martin table.

Beer Hoppers Monthly Social: This Beer Hoppers social event is decided upon at each meeting. Check our website for the location if you miss the meeting. Guests and significant others are more than welcomed!

(See *Minutes cont. on page 3*)

Somethings 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

HOPs

CALENDAR OF EVENTS

All meetings will be held at **Chef John's**.
Beer Hopper locations vary each
month...check out our website for location:
<http://hop.bradley.edu/>



2008

July	Tues. 8th, 6:30	HOPs meeting
	Edu: Whitbier	Greg Dare
	Fault: Diacytal	John Martin
	Tues. 22nd, 6:30	Beer Hoppers
August	Tues. 12th, 6:30	HOPs meeting
	Edu: Barleywine	Jim Miller/Paul Hodge
	Tues. 26th, 6:30	Beer Hoppers
September	Tues. 9th, 6:30	HOPs meeting
	Tues. 23rd, 6:30	Beer Hoppers
October	Sun. 5th, time???	HOPs Picnic
	Tues. 28th, 6:30	HOPs meeting
	Tues. 28th, 6:30	Beer Hoppers
November	Tues. 11th, 6:30	HOPs meeting
	Tues. 25th, 6:30	Beer Hoppers
December	Tues. 9th, 6:30	HOPs meeting
	TBD	Holiday Party

2009

January	Tues. 13th, 6:30	HOPs meeting
	Tues. 27th, 6:30	Beer Hoppers
	Sat. 24th, 7:00am ...	Annual Winter Bus Trip
February	Tues. ?, 6:30	HOPs meeting
	Tues. ?, 6:30	Beer Hoppers
March	Tues. ?, 6:30	HOPs meeting
	Tues. ?, 6:30	Beer Hoppers
April	Tues. ?, 6:30	HOPs meeting
	Fri. ? (time?)	Black & Tan Competition
	Fri & Sat. (dates?)	JayCees Beerfest
	Tues. ?, 6:30	Beer Hoppers
May	Tues. ?, 6:30	HOPs meeting
	Tues. ?, 6:30	Beer Hoppers
June	Tues. 10th, 6:30	HOPs meeting
	Tues. 24th, 6:30	Beer Hoppers
	Sun. 29th, TBD	HOPs Picnic

A Monthly Mind Exercise...

16. BELGIAN AND FRENCH ALE

16A. Witbier

Aroma: Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, citrusy orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Vegetal, celery-like, or ham-like aromas are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

Appearance: Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good.

Flavor: Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors, which may include coriander and other spices, are common should be subtle and balanced, not overpowering. A spicy-earthy hop flavor is low to none, and if noticeable, never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors are inappropriate. No diacetyl.

Mouthfeel: Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy.

Overall Impression: A refreshing, elegant, tasty, moderate-strength wheat-based ale.

History: A 400-year-old beer style that died out in the 1950s; it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time.

Comments: The presence, character and degree of spicing and lactic sourness varies. Overly spiced and/or sour beers are not good examples of the style. Coriander of certain origins might give an inappropriate ham or celery character. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable. Most examples seem to be approximately 5% ABV.

(See *Whitbier* cont. on page 3)

cuz we ol' dogs wanna know more!!!

(Whitbier cont. from page 2)

Ingredients: About 50% unmalted wheat (traditionally soft white winter wheat) and 50% pale barley malt (usually Pils malt) constitute the grist. In some versions, up to 5-10% raw oats may be used. Spices of freshly-ground coriander and Curaçao or sometimes sweet orange peel complement the sweet aroma and are quite characteristic. Other spices (e.g., chamomile, cumin, cinnamon, Grains of Paradise) may be used for complexity but are much less prominent. Ale yeast prone to the production of mild, spicy flavors is very characteristic. In some instances a very limited lactic fermentation, or the actual addition of lactic acid, is done.

Vital Statistics: OG: 1.044 – 1.052
IBUs: 10 – 20 FG: 1.008 – 1.012
SRM: 2 – 4 ABV: 4.5 – 5.5%

Commercial Examples: Hoegaarden Wit, St. Bernardus Blanche, Celis White, Vuuve 5, Brugs Tarwebier (Blanche de Bruges), Wittekerke, Allagash White, Blanche de Bruxelles, Ommegang Witte, Avery White Rascal, Unibroue Blanche de Chambly, Sterkens White Ale, Bell's Winter White Ale, Victory Whirlwind Witbier, Hitachino Nest White Ale

NOTES:

(When all else fails, give 'em space for notes!)

(Minutes cont. from page 1)

MISCELLANEOUS STUFF:

REMEMBER: Your homebrews are always welcome, as well as anything commercially you have discovered...we love sampling!!!

CALENDAR OF BEER EVENTS & COMPETITIONS:

In bold are local HOPs events. + = Actual competition name & date. Dates you submit beers are earlier, check internet for more info...

- **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.)
- **Jay-Cees Beerfest Peoria April (2nd Fri. & Sat.)**
- + **Black & Tan Competition, PeoriaApril (2nd Fri.)**
- + Knickerbocker Battle of the Brews (?) April
- + Bay Area Mashers World Cup of Beer (?) April
- American Beer month May
- + Great Taste of the Midwest, St. Louis May (2nd Sat.)
- + AHA National Homebrew Competition May (3rd wkend.)
- + Upper Mississippi Mash Out, Minneapolis, MN ...May (3rd Sat.)
- + BUZZ, Champaign, IL June (first Sat.)
- **HOPs Summer PicnicJune (last Sun.)**
- 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.)
- + Iowa City Brewfest, IA Sept.
- Bloomington Brewfest, IL Sept. (last weekend)
- **HOPs Fall Picnic Oct.(1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Great American Beerfest, Denver Colorado .. Oct. (2nd weekend)
- + Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- + Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
- **HOPs Holiday partyDec. (date TBD)**
- + Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- + Foam of the Range (date unknown)

Beer Food Pairing of the Month: Witbier

FOOD: Great with lighter seafood dishes, classic with steamed clams, and for dessert...banana orange crepes, blood orange sorbet, panna cotta with lemon

CHEESE: Marcapone or herb cheese spread on crackers.

Want to pair your beer with a cheese??? Let me know ahead of time (in order to make it into the newsletter, I need to know by the Tues. before the next HOP meeting) and I'll get you the cheese information and you can bring in the cheese contribute to this Beer & Food Pairing education. — Melanie Martin

BY-LAWS: Homebrewers of Peoria

ARTICLE I - Name

The official name of the organization shall be the HOMEBREWERS of Peoria. Informally, the club shall be referred to as the HOPs.

ARTICLE II - Purpose

It shall be the purpose of this club to be a self-supporting, nonprofit organization dedicated to promoting the art and science of brewing and beer appreciation.

ARTICLE III - Motto

(to be voted on at the June '08 meeting)

ARTICLE IV - Membership

- a. Any person who is 21 years of age or older is eligible to join HOPs. All will accept responsibility for their own behavior. Free first 12 months. Dues, as set by annual vote, are payable, prorated in February.
- b. Guests are welcome **for two (2) meetings then after that they are considered members and must pay dues like regular club members.**
- c. All club members shall be responsible for their own actions at meetings and club functions.

Membership Obligations:

Each member is suggested to bring homebrew which they have made, to at least one meeting or other club event per year. He or she is also suggested to contribute time to at least one club event per year.

Examples are:

- assistance in planning, preparation or cleanup of major HOPs events such as Beerfest, club brew sessions, club trips, fund raisers, etc.
- work on a homebrew competition in coordinating, preparation, stewarding, judging or cleanup: entering a beer competition does not count toward contribution time.
- Beer education - talks, lectures or discussion leader of homebrewing topics presented at meetings or authorship of such articles submitted to the HOPs newsletter.

ARTICLE V - Officers

- a. The officers of the club shall be a President, Vice President, Secretary, Treasurer and one Trustee. Elections will be held yearly for all officers. President must have held another office previously. Replace on resignation.
- b. The officers are the executive committee and shall provide leadership and guidance to the membership at large.
- c. Call for nominations 2 months prior to the annual meeting. Vote January, take office February.
- d. President leads HOP Vice President leads in place of President as needed. Secretary makes newsletter and records minutes. Treasurer collects, submits monthly to the newsletter accountings and expends funds. Trustee – operates annual bus trip.

ARTICLE VI - Dues

- a. Dues set at annual meeting not less than \$18.
- b. Any member of the club in arrears shall not be eligible to vote or enjoy any other privileges or benefits of the club.

ARTICLE VII - Meetings

- a. Annual meeting - February in each year. Members unable to attend may vote by proxy.
- b. Executive Committee meetings **are needed, in person or by email.**
- c. Regular monthly meetings ~~The club shall meet once a month at a time and location agreed upon at the previous month's meeting.~~ All members in good standing are encouraged to attend and participate in the transaction of the ordinary business of the club at these meetings.
- d. Special meetings ~~A special club meeting may be called at any time by the President or any Executive Committee member.~~
- e. Beer Hoppers - a separate monthly social gathering, with significant others and friends encouraged to attend, at an agreed upon place of good beer and food. Location determined at monthly HOPs meeting.
- f. Quorum **Greater than** 50% of the current members of the club entitled to vote including two (2) officers shall constitute a quorum at any meeting. A simple majority of the quorum shall be required to make or change any club decision or spend club funds. Votes can be made by majority using email if necessary.

(HOPs By-Laws - cont. from page 3)

ARTICLE VIII - Club Purchases

Expenditure of funds no **greater** than \$20 from the club treasury must be approved by a vote of the quorum. An affirmative vote shall authorize the treasurer to release the necessary funds, **as approved by the Executive Committee, and notifying members via email**, for HOPs related items only.

Article IX - Suspension or Expulsion

As required by quorum vote.

Article X - Amendments

Proposed amendments to these by-laws may be introduced by any member of the club at any club meeting. The proposed amendment must be read at two (2) consecutive club meetings prior to a vote. A two-thirds (2/3) majority vote of all club members in good standing shall be required to pass or reject the amendment. Members may vote by proxy.

Article XI - Behavior at the Club

Participation:

Members will recognize that participation in HOPs activities is entirely voluntary. participation in these activities may include the consumption of alcoholic beverages, which may affect perception and reactions. Members will accept individual responsibility for their conduct and behavior. The HOPs organization will neither assume or accept irresponsibility for an individual's actions. Members or guests not of legal age to consume alcoholic beverages in the State of Illinois may not consume such beverages at HOPs meetings or activities. Members assume all responsibility for their guests

Article XII – Dissolution of the Club

In the event of dissolution the club will abide by all laws of the State of Illinois and the Internal Revenue Service.

AMENDED 8 July 2008 - note current changes in "red".

BEER FAULT LIST...in bold is “Fault of the Month”

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CHARACTERISTIC/POSSIBLE SOLUTION:

Acetaldehyde: *fresh cut green apples*

Make sure fermentation is vigorous using healthy yeast. Allow full attenuation. Leave beer on yeast longer. Oxygenate wort fully. Try another yeast strain. Make sure sufficient yeast nutrients are available. Let beer age longer.

Alcoholic/Hot: *spicy, vinous, warming from Ethanol and higher alcohols*

Lower fermentation temperature. Use a less attenuative yeast strain. Check yeast health. Use less fermentables. Use less sugary adjuncts. Check for possible infection. Raise mash temperature. Let beer age longer before consuming.

Astringent: *Mouth-puckering, lingering harshness, husk-like graininess*

Don't oversparge. Don't overcrush grain. Don't boil grain. Don't sparge with water above 170°. Don't sparge with water with a high pH (over 6). Use water with lower sulfate content. Use less dark grains (especially black malt). Use less whole hops (especially high-alpha hops or simply large quantities of hops). Avoid use of raw spices, fruit pith and fruit skins.

Diacetyl: *Buttery, Butterscotch, Movie Popcorn*

Try another yeast strain. Oxygenate wort before fermentation. Reduce primary fermentation temperature. Use a warmer/longer secondary fermentation. Use healthy yeast in sufficient quantity. Make sure sufficient yeast nutrients are available (including reducing adjunct use). Check for infection. Allow beer to rest on yeast until fully attenuated. Don't rack, filter or fine too early. Don't crash-cool yeast. If lager, raise temperature for a diacetyl rest at end of fermentation. Bottle condition beer at cellar temperatures. Avoid adding oxygen during fermentation.

DMS (Dimethyl Sulfide): *Cooked corn Use a long, rolling, open boil.*

Reduce amount of pilsner malt. Cool quickly before pitching yeast. Check for infection. Make sure you use a healthy, vigorous yeast starter.

Estery: *Fruity (strawberry, pear, banana, apple, grape, citrus*

Lower fermentation temperature. Try a cleaner yeast strain. Oxygenate wort sufficiently. Reduce original gravity. Check hop variety for fruity characteristics. Avoid carrying over excessive break into fermenter. Pitch a sufficient quantity of yeast (avoid yeast stress). Bottle condition and age beer longer at cellar temperatures to reduce esters.

Grassy: *Fresh-cut grass, green leaves*

Reduce dry-hopping or quantity of whole hops. Avoid oxygen pickup. Check hops and malt for freshness.

Light-struck: *Skunky, catty*

Don't expose wort/beer to sunlight after hops have been added. Don't use clear or green glass bottles. Avoid use of Cluster hops in late hop additions.

Medicinal (chlorophenolic *Chloroseptic, medicine cabinet*

Avoid water with chlorine or chloramines (use RO water if necessary). Avoid bleach sanitizers. Reduce astringency/grain husk sources. Avoid excessive whole hop use. Check for infection.

Metallic: *Iron, copper, coins, blood*

Check water for metallic ions. Reduce water salts. Check equipment condition for rust. Make sure stainless steel equipment is properly passivated. Fully rinse sanitizer. Try using RO water and add salts as needed.

Musty: *Stale, moldy, cellar-like*

Avoid oxidation (see Oxidized). Check sanitation. Avoid peat-smoked malt. Check water for freshness and taste. Use fresh ingredients (especially malt and hops).

Oxidized: *Stale, papery, cardboard*

Check for oxygen being introduced into beer post-fermentation. Don't splash when racking/bottling. Check caps and/or keg seals for good fit. Purge bottles/kegs with CO2 prior to filling. Store beer cool. Drink beer when fresh.

Plastic: *Band-aid, electrical tape, styrene*

Check for infection. Check yeast strain and health. Lower fermentation temperature.

Solvent/Fusel: *Hot burning on palate*

Lower fermentation temperature. Pitch a sufficient quantity of healthy, active yeast. Check for infection. Try a different yeast strain.

Sour/Acidic: *Lactic acid, citric acid, sharp, clean sourness*

Check for infection. Check yeast strain. Don't mash for long periods of time at low temperatures.

Smoky (Phenolic): *Smoke-like, charcoal, burnt*

Check for scorched mash or boil. Check excessive use of dark malts. Check for infection.

Spicy (Phenolic): *Clove, pepper, vanilla, etc.*

Use a different yeast strain and/or hop variety. Adjust fermentation temperature (sometimes higher, sometimes lower, depending on yeast strain and beer style).

Sulfury: *Rotten eggs, burning matches*

Check for infection. Check water for excessive sulfates. Check yeast health. Check for yeast autolysis (beer left on yeast too long at warm temperatures). Try another yeast strain.

Vegetal: *Cooked, canned or rotten vegetables (cabbage, celery, onion, asparagus, parsnip)*

Encourage a fast, vigorous fermentation (use a healthy, active starter to reduce lag time; this is often due to bacterial contamination of wort before yeast becomes established). Check sanitation. Check for aged, stale, or old ingredients (especially old liquid malt extract). Avoid oversparging at low temperatures.

Vinegary: Acetic Acid, vinegar-like sourness

Check for infection. Check yeast strain. Check for oxidation sources (acetobacter is aerobic).

Yeasty: *Bready, sulfury, yeast-like*

Use a more flocculent yeast strain. Allow yeast sufficient time to flocculate. Filter beer or use clarifying agents. Avoid carrying over as much yeast. Age the beer longer. Try another yeast strain.

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

BEER HOPPERs

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 website

HOPs Beer Club Annual Picnics/Parties/etc.

HOPs Annual Picnics - usually the last Sunday in June and first Sunday in October

HOPs Holiday Party - December (flexible date)

Winter Bus Trip - last Saturday in January...in **2008 we're going to Milwaukee**

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 bus 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: _____