



“Beer brewed well is bliss. Beer brewed bad is educational”

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

NEXT HOPS MEETING:

Tues. March 8th, 6:30pm, Kelleher's, downtown
(address on page 6...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 STUFF OF THE MONTH:

Education: Bocks ...presenter?

Fault: none this month

Beer & Food Pairing: none this month

Beer Recipes: none this month

MEETING MINUTES:

(Sorry I wasn't there...)

Treasurer's Report - \$894.58 ???

Don't forget, dues are due!!! Pay John your \$18 when you see him next. I think we need to rethink about the pro-rated dues issue...too confusing and too hard to keep track of.

What's old on tap:

Winter Bus Trip - Talk about the recent trip to Indianapolis...good, bad, improvements? Where are we going next year???

Beer Education - need people to sign up for open months...some beers have been decided due to the AHA Club Only Competitions.. see list page 2.

Black & Tan Competition Updates:

As we all know...Greg is in charge of the competition this year... updates?

JayCees Beerfest...April 29-30:

We'll need to get the names of the beers to Specialty Imports to be put in the program soon...be thinking of what you will be brewing/brewed and what name(s) to submit. Other topics to discuss??? Is the banner stand ready to go? Who will take charge of what?

What's new on tap:

Kellehers - Our new home. New meeting location turns out to be a great thing. More centrally located and they even had the table set up with 2 tasting glasses at each place!

HOPS

PRESIDENT
Greg Dare

VICE PRESIDENT
???

TREASURER/
MAILER
John Martin

TRUSTEE
Jared Kueker

SECRETARY/
EDITOR
Melanie Martin

Group Brew - First Sat. in May (May 7th)

Anybody want to volunteer to have it at their house?

Beer Festival website:

I found this website that shows almost all the beer festivals all over the world...there is an amazing amount of them...some not too far from Illinois. They are broken down by the month.

go to: beerfestivals.org

BEER HOPPERS MONTHLY SOCIAL:

Tues...the 4th week each month at 6:30pm. This monthly social event is decided upon at each meeting. Check our website for the location if you miss the meeting or don't get the email reminder. Guests and significant others are welcomed and encouraged to join us!!! We're always in need of names of local places with good food and good beer...bring them to any meeting.

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/>



(Beers in **bold** are for the club only competitions and dates shouldn't be changed)

2011

March	Tues. 8, 6:30	HOPs meeting Education: Bocks	(anyone???) Tues. 22, 6:30	Beer Hoppers	
April	Tues. 12, 6:30	HOPs meeting Education: Wood Aged	(anyone???) Tues. 26, 6:30	Beer Hoppers	
May	Tues. 10, 6:30	HOPs meeting Education: ???	(anyone???) Tues. 24, 6:30	Beer Hoppers	
June	Tues. 14, 6:30	HOPs meeting Education: Meads	Melanie Tues. 28, 6:30	Beer Hoppers Sun. 26, 12noon - ?	Summer Picnic
July	Tues. 12, 6:30	HOPs meeting Education: ???	(anyone???) Tues. 26, 6:30	Beer Hoppers	
August	Tues. 9, 6:30	HOPs meeting Education: ???	(anyone???) Tues. 23, 6:30	Beer Hoppers	
November	Tues. 9, 6:30	HOPs meeting Education: Strong Ales	John M Tues. 23, 6:30	Beer Hoppers	
December	Tues. 14, 6:30	HOPs meeting Education: Winter Warmers	(everyone) Dec. 12, Holiday Party	Paul H. house Tues. 28, 6:30	Beer Hoppers
January	Tues. 11, 6:30	HOPs meeting Education: English Pale Ales	John M Tues. 25, 6:30	Beer Hoppers	
February	Tues. 8, 6:30	HOPs meeting Education: ???	(anyone???) Tues. 22, 6:30	Beer Hoppers	

A Monthly Mind Exercise...

BEER EDUCATION:

5. BOCKS

5A. Maibock/Helles Bock

Aroma: Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from Pils malt.

Appearance: Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

Flavor: The rich flavor of continental European pale malts dominates (Pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from Pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Overall Impression: A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles ("pale") Bock and Mai ("May") Bock are synonymous. Most agree that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock is a "fest" type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Base of Pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

Vital Statistics: OG: 1.064 – 1.072

IBUs: 23 – 35 FG: 1.011 – 1.018

SRM: 6 – 11 ABV: 6.3 – 7.4%

Commercial Examples: Ayinger Maibock, Mahr's Bock, Hacker-Pschorr Hubertus Bock, Capital Maibock, Einbecker Mai-Urbock, Hofbräu Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock, Smuttynose Maibock

5B. Traditional Bock

Aroma: Strong malt aroma, often with moderate amounts of rich melanoidins and/or toasty overtones. Virtually no hop aroma. Some alcohol may be noticeable. Clean. No diacetyl. Low to no fruity esters.

Appearance: Light copper to brown color, often with attractive garnet highlights. Lagering should provide good clarity despite the dark color. Large, creamy, persistent, off-white head. Only high enough to support the malt flavors, allowing a bit of sweetness to linger into the finish. Well-attenuated, not cloying. Clean, with no esters or diacetyl. No hop flavor. No roasted or burnt character.

Mouthfeel: Medium to medium-full bodied. Moderate to moderately low carbonation. Some alcohol warmth may be found, but should never be hot. Smooth, without harshness or astringency.

cuz we ol' dogs wanna know more!!!

Overall Impression: A dark, strong, malty lager beer.

History: Originated in the Northern German city of Einbeck, which was a brewing center and popular exporter in the days of the Hanseatic League (14th to 17th century). Recreated in Munich starting in the 17th century. The name “bock” is based on a corruption of the name “Einbeck” in the Bavarian dialect, and was thus only used after the beer came to Munich. “Bock” also means “billy-goat” in German, and is often used in logos and advertisements.

Comments: Decoction mashing and long boiling plays an important part of flavor development, as it enhances the caramel and melanoidin flavor aspects of the malt. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Munich and Vienna malts, rarely a tiny bit of dark roasted malts for color adjustment, never any non-malt adjuncts. Continental European hop varieties are used. Clean lager yeast. Water hardness can vary, although moderately carbonate water is typical of Munich.

Vital Statistics: OG: 1.064 – 1.072

IBUs: 20 – 27 FG: 1.013 – 1.019

SRM: 14 – 22 ABV: 6.3 – 7.2%

Commercial Examples: Einbecker Ur-Bock Dunkel, Pennsylvania Brewing St. Nick Bock, Aass Bock, Great Lakes Rockefeller Bock, Stegmaier Brewhouse Bock

5C. Doppelbock

Aroma: Very strong maltiness. Darker versions will have significant melanoidins and often some toasty aromas. A light caramel flavor from a long boil is acceptable. Lighter versions will have a strong malt presence with some melanoidins and toasty notes. Virtually no hop aroma, although a light noble hop aroma is acceptable in pale versions. No diacetyl. A moderately low fruity aspect to the aroma often described as prune, plum or grape may be present (but is optional) in dark versions due to reactions between malt, the boil, and aging. A very slight chocolate-like aroma may be present in darker versions, but no roasted or burned aromatics should ever be present. Moderate alcohol aroma may be present.

Appearance: Deep gold to dark brown in color. Darker versions often have ruby highlights. Lagering should provide good clarity. Large, creamy, persistent head (color varies with base style: white for pale versions, off-white for dark varieties). Stronger versions might have impaired head retention, and can display noticeable eggs.

Flavor: Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will a strong malt flavor with some melanoidins and toasty notes. A very slight chocolate flavor is optional in darker versions, but should never be perceived as roasty or burnt. Clean lager flavor with no diacetyl. Some fruitiness (prune, plum or grape) is optional in darker versions. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusels) should be very low to none. Little to no hop flavor (more is acceptable in pale versions). Hopbitterness varies from moderate to moderately low but always allows malt to dominate the flavor. Most versions are fairly sweet, but should have an impression of attenuation. The sweetness comes from low hopping, not from incomplete fermentation. Paler versions generally have a drier finish.

Mouthfeel: Medium-full to full body. Moderate to moderately- low carbonation. Very smooth without harshness or astringency.

Overall Impression: A very strong and rich lager. A bigger version of either a traditional bock or a helles bock.

History: A Bavarian specialty first brewed in Munich by the monks of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels (and hence was considered “liquid bread” by the monks). The term “doppel (double) bock” was coined by Munich consumers. Many doppelbocks have names ending in “-ator,” either as a tribute to the prototypical Salvator or to

take advantage of the beer’s popularity.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but excellent pale versions also exist. The pale versions will not have the same richness and darker malt flavors of the dark versions, and may be a bit drier, hoppier and more bitter. While most traditional examples are in the ranges cited, the style can be considered to have no upper limit for gravity, alcohol and bitterness (thus providing a home for very strong lagers). Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Pils and/or Vienna malt for pale versions (with some Munich), Munich and Vienna malts for darker ones and occasionally a tiny bit of darker color malts (such as Carafa). Noble hops. Water hardness varies from soft to moderately carbonate. Clean lager yeast. Decoction mashing is traditional.

Vital Statistics: OG: 1.072 – 1.112

IBUs: 16 – 26 FG: 1.016 – 1.024

SRM: 6 – 25 ABV: 7 – 10%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Weißenstephaner Korbinian, Andechser Doppelbock Dunkel, Spaten Optimator, Tucher Bajuvator, Weltenburger Kloster Asam- Bock, Capital Autumnal Fire, EKV 28, Eggenberg Urbock 23o, Bell’s Consecrator, Moretti La Rossa, Samuel Adams Double Bock

5D. Eisbock

Aroma: Dominated by a balance of rich, intense malt and a definite alcohol presence. No hop aroma. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. Alcohol aromas should not be harsh or solventy.

Appearance: Deep copper to dark brown in color, often with attractive ruby highlights. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content and low carbonation. Off-white to deep ivory colored head. Pronounced legs are often evident.

Flavor: Rich, sweet malt balanced by a significant alcohol presence. The malt can have melanoidins, toasty qualities, some caramel, and occasionally a slight chocolate flavor. No hop flavor. Hop bitterness just offsets the malt sweetness enough to avoid a cloying character. No diacetyl. May have significant fruity esters, particularly those reminiscent of plum, prune or grape. The alcohol should be smooth, not harsh or hot, and should help the hop bitterness balance the strong malt presence. The finish should be of malt and alcohol, and can have a certain dryness from the alcohol. It should not be sticky, syrupy or cloyingly sweet. Clean, lager character.

Mouthfeel: Full to very full bodied. Low carbonation. Significant alcohol warmth without sharp hotness. Very smooth without harsh edges from alcohol, bitterness, fusels, or other concentrated flavors.

Overall Impression: An extremely strong, full and malty dark lager.

History: A traditional Kulmbach specialty brewed by freezing a doppelbock and removing the ice to concentrate the flavor and alcohol content (as well as any defects).

Comments: Eisbocks are not simply stronger doppelbocks; the name refers to the process of freezing and concentrating the beer. Some doppelbocks are stronger than Eisbocks. Extended lagering is often needed post-freezing to smooth the alcohol and enhance the malt and alcohol balance. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

Ingredients: Same as doppelbock. Commercial eisbocks are generally concentrated anywhere from 7% to 33% (by volume).

Vital Statistics: OG: 1.078 – 1.120

IBUs: 25 – 35 FG: 1.020 – 1.035

SRM: 18 – 30 ABV: 9 – 14%

Commercial Examples: Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock, Niagara Eisbock, Capital Eisphyre, Southampton Eisbock



BEER FAULT LIST...

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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.

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*

“Beer brewed well is bliss. Beer brewed bad is educational”

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 *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.

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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.

XXXXXXXXXXXXXXXXXXXX

* AMENDED 5 September 2008

Up-Coming Clubs Events & Meetings

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

HOPs Beer Club meeting dates:

2nd Tuesday of each month • 6:30-8:30pm • Guests are more than welcome!
Kellehers Irish Pub & Eaery • 619 SW Water Street., downtown Peoria • 309 673-6000
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.

News Days Brew Party

Annual Beer Bus Trip - Jan., the Sat. before Super Bowl Weekend

JayCee Internation Beer Fest (participants) - mid/late April

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

HOPs Annual Group Brew - 1st Sat. in May

HOPs Holiday Party - December

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

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: _____