



“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. April 12th, 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: Woodd Aged ...presenter?

Fault: none this month

Beer & Food Pairing: none this month

Beer Recipes: none this month

MEETING MINUTES:

(Sorry I wasn't there...again)

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:

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. *(Calendar dates have been corrected.)*

Black & Tan Competition (Fri. April 29) Updates:

As we all know...Greg is in charge of the competition this year... he has several judges signed up and will also need stewards to help him out with running the actual competition. *(Sorry, Melaie will be out of town this year).*

JayCees Beerfest...April 29-30:

- ✓ Is the banner stand ready to go? It needed some repair. Who will take charge of what?
- ✓ There has been work on the jockey box and tool box...status?
- ✓ Names of beers we will be serving Sat. have to be sent to Specialty Imports ASAP in order to get into the program.
- ✓ Names of members serving beer to be sent in so they don't have to pay...
- ✓ Tattoo art...Greg/Kodie have the artwork for approval for the idea and HOPs funding. It will need to be sent in for printing as soon as possible in order for it to be ready. Melanie can make any changes necessary but get ahold of her by phone (309) 453-5578 or email as soon as possible.

HOPs

PRESIDENT
Greg Dare

VICE PRESIDENT
???

TREASURER/
MAILER
John Martin

TRUSTEE
Jared Kueker

SECRETARY/
EDITOR
Melanie Martin

Big Brew Day...May 7th

Still need someone to offer their house for brewing, if we are going to do this...anyone?

Kellehers - We need to make sure they know ahead of time that we are coming...someone needs to take charge of that every month.

What's new on tap:

Summer Picnic Date Change???: Several years ago it was decided to hold our picnics on a regularly schedule dates...last Sun. in June and the first Sun. in Oct. There are a couple of us who will not be able to ever attend the summer picnic in June anymore if the date doesn't change...can we talk about changing it to the Sun. before instead? This year it would be June 19th.



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

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: ??? (anyone???) Tues. 28, 6:30	Beer Hoppers Sun. ?? 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
September	Tues. 13, 6:30	HOPs meeting Education: ??? (anyone???) Tues. 27, 6:30	Beer Hoppers
October	Tues. 11, 6:30	HOPs meeting Education: ??? (anyone???) Tues. 25, 6:30	Beer Hoppers
November	Tues. 8, 6:30	HOPs meeting Education: Strong Ales John M Tues. 22, 6:30	Beer Hoppers
December	Tues. 13, 6:30	HOPs meeting Education: Winter Warmers (everyone) Dec. ??, Holiday Party Paul H. house?? Tues. 27, 6:30	Beer Hoppers

2012

January	Tues. 10, 6:30	HOPs meeting Education: ??? (anyone???) Tues. 24, 6:30	Beer Hoppers
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A Monthly Mind Exercise...

BEER EDUCATION:

22C. Wood-Aged Beer

Aroma: Varies with base style. A low to moderate wood- or oak-based aroma is usually present. Fresh wood can occasionally impart raw “green” aromatics, although this character should never be too strong. Other optional aromatics include a low to moderate vanilla, caramel, toffee, toast, or cocoa character, as well as any aromatics associated with alcohol previously stored in the wood (if any). Any alcohol character should be smooth and balanced, not hot. Some background oxidation character is optional, and can take on a pleasant, sherry-like character and not be papery or cardboard-like.

Appearance: Varies with base style. Often darker than the unadulterated base beer style, particularly if toasted/charred oak and/or whiskey/bourbon barrels are used.

Flavor: Varies with base style. Wood usually contributes a woody or oaky flavor, which can occasionally take on a raw “green” flavor if new wood is used. Other flavors that may optionally be present include vanilla (from vanillin in the wood); caramel, butterscotch, toasted bread or almonds (from toasted wood); coffee, chocolate, cocoa (from charred wood or bourbon casks); and alcohol flavors from other products previously stored in the wood (if any). The wood and/or other cask-derived flavors should be balanced, supportive and noticeable, but should not overpower the base beer style. Occasionally there may be an optional lactic or acetic tartness or Brett funkiness in the beer, but this should not be higher than a background flavor (if present at all). Some background oxidation character is optional, although this should take on a pleasant, sherry-like character and not be papery or cardboard-like.

Mouthfeel: Varies with base style. Often fuller than the unadulterated base beer, and may exhibit additional alcohol warming if wood has previously been in contact with other alcoholic products. Higher alcohol levels should not result in “hot” beers; aged, smooth flavors are most desirable. Wood can also add tannins to the beer, depending on age of the cask. The tannins can lead to additional astringency (which should never be high), or simply a fuller mouthfeel. Tart or acidic characteristics should be low to none.

Overall Impression: A harmonious blend of the base beer style with characteristics from aging in contact with wood (including any alcoholic products previously in contact with the wood). The best examples will be smooth, flavorful, well-balanced and well-aged. *Beers made using either limited*

cuz we ol' dogs wanna know more!!!

wood aging or products that only provide a subtle background character may be entered in the base beer style categories as long as the wood character isn't prominently featured.

History: A traditional production method that is rarely used by major breweries, and usually only with specialty products. Becoming more popular with modern American craft breweries looking for new, distinctive products. Oak cask and barrels are traditional, although other woods can be used.

Comments: The base beer style should be apparent. The wood-based character should be evident, but not so dominant as to unbalance the beer. The intensity of the wood-based flavors is based on the contact time with the wood; the age, condition, and previous usage of the barrel; and the type of wood. Any additional alcoholic products previously stored in the wood should be evident (if declared as part of the entry), but should not be so dominant as to unbalance the beer. **IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., ROBUST PORTER) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "BROWN ALE" IS ACCEPTABLE). THE TYPE OF WOOD MUST BE SPECIFIED IF A "VARIETAL" CHARACTER IS NOTICEABLE.** (e.g., English IPA with Oak Chips, Bourbon Barrel-aged Imperial Stout, American Barleywine in an Oak Whiskey Cask). The brewer should specify any unusual ingredients in either the base style or the wood if those characteristics are noticeable. Specialty or experimental base beer styles may be specified, as long as the other specialty ingredients are identified. **THIS CATEGORY SHOULD NOT BE USED FOR BASE STYLES WHERE BARREL-AGING IS A FUNDAMENTAL REQUIREMENT FOR THE STYLE** (e.g., Flanders Red, Lambic, etc.).

Ingredients: Varies with base style. Aged in wooden casks or barrels (often previously used to store whiskey, bourbon, port, sherry, Madeira, or wine), or using wood-based additives (wood chips, wood staves, oak essence). Fuller-bodied, higher-gravity base styles often are used since they can best stand up to the additional flavors, although experimentation is encouraged.

Vital Statistics:

OG: varies with base style, FG: varies with base style typically above-average ABV: varies with base style IBUs: varies with base style typically above-average SRM: varies with base style, often darker than the unadulterated base style

Commercial Examples: The Lost Abbey Angel's Share Ale, J.W. Lees Harvest Ale in Port, Sherry, Lagavulin Whisky or Calvados Casks, Bush Prestige, Petrus Aged Pale, Firestone Walker Double Barrel Ale, Dominion Oak Barrel Stout, New Holland Dragons Milk, Great Divide Oak Aged Yeti Imperial Stout, Goose Island Bourbon County Stout, Le Coq Imperial Extra Double Stout, Harviestoun Old Engine Oil Special Reserve, many microbreweries have specialty beers served only on premises often directly from the cask.

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
- + Amber Waves of Grain, NY March (1st Sat.)
- + Iowa Brewers Union Open, IA March (2nd Sat.)
- + Drunk Monk Challenge, Aurora, IL March (2nd Sat.)
- + **Black & Tan Competition, Peoria April (? Fri.)**
- **Jay-Cees Beerfest Peoria April (? Fri. & Sat.)**
- + Knickerbocker Battle of the Brews (?) April
- + Bay Area Mashers World Cup of Beer, CA (?) April
- American Beer month May
- **HOPs AHA Group Brew May (1st Sat.)**
- + Great Taste of the Midwest, St. Louis May (2nd Sat.)
- + AHA National Homebrew Competition May (3rd weekend.)
- + Upper Mississippi Mash Out, Minneapolis, MN ... May (3rd Sat.)
- + BUZZ, Champaign, IL June (first Sat.)
- AHA Conference June (3rd Th-Sat.)
- **HOPs Summer Picnic June (last Sun.)**
- Taste of the Midwest, Madison, WI Aug. (2nd Sat.)
- Sprecher's Fest, Milwaukee, WI Labor Day weekend
- Bruegala Int'l Beerfest, Bloomington Sept. (2nd Sat.)
- Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.)
- + Iowa City Brewfest, IA Sept.
- **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 party Dec. (date TBD)**
- + Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- + Foam of the Range
(date unknown)



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.

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* 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 & Eatery • 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: _____