



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

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

NEXT HOPS MEETING:

Tuesday, January, 14 6:30pm, Kelleher's, downtown Peoria.

(food and beer available...and you can bring in your own home brewed beer or commercial beers you'd like to share!)

Meeting Minutes and Announcements (Dec 10, 2013)

Attendance: 16

Meeting Started at 6:37 PM

Jockey Box for NHC

In anticipation of providing beer for the 2014 National Homebrew Competition, an idea was floated to build a more robust jockey box with actual tap handles that can pour six different beers. Design recommendation and quotation of materials required.

Officer Nominations!

January is our annual meeting for officer nominations. If you are interested in volunteering as an officer, please have someone nominate you at the January Meeting. Officers will be officially voted in during the February Meeting.

HOPS

PRESIDENT

Don Summers

VICE PRESIDENT

Jason Hohulin

TREASURER

Jason Hohulin

TRUSTEE

Greg Dare

SECRETARY

Elliot Kammeyer

Events:

New Years Brew Day

On January 1st 2014 several members gathered to share their beer, food, and good cheer and rang in 2014 by brewing two different versions of an Irish Red Ale. In a follow up to our club's discussion during the December meeting surrounding Irish beers, both Don and Elliot decided to brew some Red Ales. These will be ready in time for the bus trip, so all the more reason to sign up at the January meeting.

BUS TRIP

January 25th we will head toward St. Louis. The flyer is out!

Kaskaskia Brewing Co (Red Bud, IL), The Schlafly Tap Room, Perennial Artisan Ale, & Others in the Central West End.

Early Registration until January 14th: \$45
Registration between Jan 11-20th: \$55

Registration ends on January 20th.
Advertise and communicate to friends and family, the more the merrier.

Beer Hoppers:

December 26th, Kennys West Side Pub

On Tap Ideas: Jimmy's on Farmington Road and Gracies in Washington

Beer Education - Recap

Elliot presented on Irish Style Stout. See the attached notes in the following pages for his presentation.

Official Business closed at 7:15 PM.

Beer's Tasted - December 10th Homebrews

1. Elliot's Blonde ale fermented with yeast from Rince Cachon Belgian beer.
2. Elliot's Pale Ale
3. Jim's Fullers ESB clone
4. Dave's Beer from NovemBeer Challenge
5. Gus' Schwartz Bier
6. Paul/Jim's Braggot
7. John's American IPA
8. Adam's Oatmeal Stout
9. Eric's Black IPA
10. Adams Black IPA
11. Jims' Pumpkin Barleywine
12. Adam's Winter Spice Beer
13. Janet/Bill's Russian Imperial Stout

MONTHLY BEER EDUCATION

(Everyone, who wants to, can participate!!!)

THE PRESENTER: You can sign-up (*see open months below*) for either a **beer style** and present it with commercial versions and one you may have made **or** bring in some **interesting/unique beers** we may not have ever had, or it's been awhile. *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.

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...or sit back and free-load off of other people's efforts!!!

Tues Dec. 10: Irish Beer Styles, Information in time for St. Patricks Day parties!

If you are interested in a future topic, please provide ideas at the upcoming meeting.

It's a new year and time for resolutions. This year, I vow to brew at least once a month – exploring new styles and continuing to experiment. This is the time for me to plan out my brews, to figure out what ingredients I want to try, and what wacky things I aim to try. While brewing can be something done on a whim, I'm a planner – so I take this time to really ask hard questions and critique my beer. How can I make it better? What is my biggest quality flaw that I can improve this year? What new ingredients do I aim to learn about and try? These are my questions for the new year.

As with most resolutions, I'll probably fall short on achieving them – but at least I'll get to some of them. And with various beers on tap to inspire me, I'll be well on my way to dreaming up something tasty to share with the club.

What's your beer resolution for 2014? Maybe this is the year you move from extract to all grain, or you vow to dive deep into a particular style or BJCP category. Perhaps this is the year you study for and take the BJCP exam so that you can be a certified judge. Whatever your resolution, this is the time to chart your path and take action. Your beer will taste better when you make and keep a beer resolution.

Cheers,

Elliot

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:
elliott.kammeyer@gmail.com • 309-839-0021

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.

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

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: _____

Irish Beer for St. Patty's Day

A key to making a great dry Irish Stout is Roasted Barley. Not Roasted malted barley, such as chocolate malt, but barley that is roasted without having been through the conversion process. This helps avoid acridness and astringency typically found in roasted malted grains. Using roasted malted grain should be reserved for larger stouts that can handle the coffee and roasted flavors they produce, or simply use a small amount only to fill out the middle of the flavor profile range. Roasted barley that is de-husked is beneficial to avoid astringency and acridness too, providing a great color without astringency. Of course there are other techniques as well such as cold steeping the roasted barley after its been pulverized in a coffee grinder and left to sit in cold water overnight before straining and adding at the end of the boil. This method reduces tannin extraction and provides mostly color without strong flavor characteristics. Guinness actually uses an extract like this in their production of the infamous dry Irish Stout. Many Irish Stout recipes also call for a good percentage of flaked barley which will aid in head retention as well as provide some body though its not necessary for the style. The remainder of the grain bill gets filled out with a standard 2-row.

Water historically has 100mg/L of calcium and 150 mg/L of carbonate. This is necessary because the roasted grains will lower the PH of the wort which will affect the level of sugars extracted from the grains. To avoid this mess, one could use one of these techniques:

1. Mash all the non roasted grains as normal and add the roasted grains in the last five minutes of the mash before run off.
2. Cold Extract the roasted grains as mentioned earlier
3. Add the roasted grains to the hot wort after lautering but before boiling in a grain bag via the steeping method utilized by extract brewers.

If brewing in the Peoria area, we have extraordinarily hard water because we sit on a lime bed, which makes a fantastic stout so just pre-boil the water before use to drop out the temporary hardness and you're set with your Irish stout water.

Typical hops for the style are British in origin, lending earthy or piney notes. Fuggles are a good choice for the style, but realize that you only need a bittering addition, as the style has little to no hop aroma or flavor.

As for yeast, you want something that ferments DRY. Many of the breweries making stout actually utilize a lager strain of yeast to ferment down to very dry levels. Whatever the yeast, it should have lower ester profiles but ferment dry. Some yeast flavor is alright because the roasted grain flavors will cover many of these, but standard dry English strains like Wyeast 1028 london ale, WLP 005 Dry English or the WLP 004 Irish Ale will work well for this style.

Dry Irish Stout

(5 gallons/19 L, all-grain)

OG = 1.040 FG = 1.008

IBU = 35 SRM = ~38 ABV = 4.1%

Ingredients

7.5 lbs. (3.4 kg) 2-row pale malt (preferably Maris Otter)

12 oz. (0.34 kg) roasted barley (400–500 °L)

2.0 oz. (57 g) chocolate malt (300–400 °L)

1/2 tsp. baking soda (added to mash)

1 tsp. Irish moss

9.25 AAU Perle hops (bittering) (1.2 oz./33 g of 8% alpha acid)

Wyeast 1084 or White Labs WLP004

3/4 cup corn sugar (for bottling)

Step by Step

Mash between 154-156°F. Cool wort to 70 °F (21 °C), aerate, pitch yeast and ferment at 70 °F (21 °C). Rack after 10 days and a second time in another 14 days. Then prime, bottle and hold 7 days before drinking.

This is the classic stout to serve on mixed gas using a stout faucet.

Extract with grains option: An extract version of this beer can be made by substituting the pale malt for 6.0 lbs. (2.7 kg) of light liquid malt extract or 4.25 lbs. (1.9 kg) of light dry malt extract.

Murphy's Stout clone

(5 gallons/19 L, extract w/ grains)

OG = 1.038 FG = 1.007

IBU = 36 SRM = 41 ABV = 4.0%

Ingredients

2.66 lbs. (1.2 kg) Muntons Light liquid malt extract (LME)

0.66 lbs. (0.3 kg) Muntons Light dried malt extract (DME)

1.0 lb. (0.45 kg) 2-row pale ale malt.

2.0 oz. (57 g) crystal malt (90 °L)

3.0 oz. (85 g) chocolate malt

10 oz. (0.28 kg) roasted barley (500 °L)

12 oz. (0.34 kg) cane sugar

9.33 AAU Willamette hops (60 mins)

(1.9 oz./53 g of 5% alpha acids)

0.25 oz. (7.1 g) East Kent Goldings (EKG) hops (15 mins)

White Labs WLP005 (Dry English Ale) yeast (1 qt./1 L yeast starter)

2/3 cup corn sugar (for priming)

Step by Step

Steep all crushed grains at 150 °F. Ferment at 70 °F (21 °C).

All-grain option

Replace first three ingredients with 5 lbs. 12 oz. (2.6 kg) 2-row pale ale malt. (Option: Treat water with CaCO₃ to reach 150 ppm CO₃²⁺.) Combine pale and crystal malt with 2.1 gallons (8.0 L) of water at 161 °F (71 °C). Stir dark grains into the top half of the grain bed and the mash should settle in to a temperature of 150 °F (66 °C). Mash for 60 minutes. Boil 90 minutes, adding hops at times indicated in the recipe. Add sugar for final 15 minutes of boil. Ferment at 70 °F (21 °C). Keg (and perhaps push with nitrogen) or bottle.