HOMEBREWERS OF PEORIA





"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, May 13 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 (Apr 8, 2014)

Attendance: 9

New Members: Neil Perrin, Creston Kinsey, Mike Anderson

Trustee

Chris Manders was elected to fill the open Trustee office

Jockey Box

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.

HOPs

PRESIDENT

Elliot Kammeyer

VICE PRESIDENT

Jason Hohulin

TREASURER

Jason Hohulin

TRUSTEE

Chris Manders

SECRETARY

Greg Dare

Midwest Morel Fest

HOPs participated in the inaugural MASH Up as part of the Midwest Morel Fest in Ottawa. Discussion at the April meeting centered around legality of serving homebrew, but the format was changed.

Novembeer Challenge

Grain bill was decided upon: 6 lbs 2-row pale malt 2 lbs Munich malt 1 lb Crystal 40L

Black and Tan

We can't find a date that works for enough judges so it might be a good idea to cancel this year and work on building up the local judging pool. We can discuss options at the meeting.

AHA Conference

The conference is in June, but with only 2 HOPs members attending we will not be serving at Club Night.

.

Events:

Beer Hoppers:

April 22: River Beach Pub

Beer Education - Recap

Greg Dare presented off-flavors including diacetyl, DMS, acetaldyhyde, and sour/acidic.

Beers Tasted - April 8th Homebrews

- 1. John IPA
- 2. Elliot IPA
- 3. John Belgian Golden Strong
- 4. Jim Old Ale
- 5. John Barleywine
- 6. John Double IPA

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!!!

May: Sour beer June: Off flavors

July: Jason Hohulin presenting soap making

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

Elliot's Ramblings

Summer is just around the corner and as I type this at my kitchen table, I can look out the corner and see my hops growing profusely, already 10 feet high up the trellis. Growing hops is an area of the homebrewing hobby people either love or hate. The good news is that growing hops is relatively easy as they were considered a weed before commercial cultivation to supply the brewing industry. Once can do a lot of things wrong and still grow hops. The yield isn't that great in the first two years but look out for year three, when you'll have far more hops than you can use. It was evident as I picked three pounds of dried hops from my single cascade plant last year that this year I'll have to invite the club for a hop picking afternoon in the late summer because its far more work than one person wants to handle by themselves. There is reward in growing hops at home, being able to proudly tell people what that plant is, and explain hops through the brew process as a result. Shortly after asking the question and hearing my response my guest's eyes and tone of voice shift from a look of confusion to one of amazement... except for the one guy from work who though I was crazy for growing such a prolific plant. I've managed to save a lot of money using my own hops, having brewed for 8 months on the supply from last year – about 10 batches on my harvest. I highly recommend jumping into this segment of the hobby if you have the space and the direct sunlight that hops need. Even if you don't harvest the cones due to the amount of work, you can enjoy having some fresh hops to use in a Randall or make a wet hop beer with just what you feel like picking. Here's to hops!

Cheers,

Elliot

Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at: gdare78@gmail.com

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.

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.