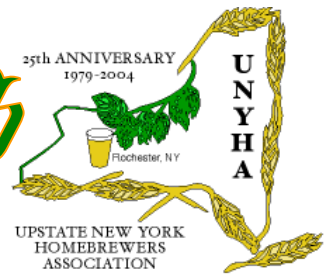


UNYHA
P.O. Box 23541
Rochester
14692

The Monthly Mash

The Monthly Newsletter of the
Upstate New York Homebrewers Association



Märzen 2011

ALL THE BREWS THAT'S FIT TO P®INT

UPCOMING EVENTS OF NOTE

- BJCP Session on English Pale Ales – March 2
- UNYHA Meeting @ Merchants Grill – March 9
- Pub of the Month: The Owl House – March 16
- Novice Judge Training Session for those who'd like to judge UNYHA's competition but were afraid to ask – date in March or April TBA
- UNYHA Competition Entry Deadline – April 16
- UNYHA Competition Judging – April 30

**** An expanded calendar can be found at the end of the newsletter ****

AGENDA FOR MARCH MEETING

UNYHA's monthly meetings are held on the second Wednesday of the month at Merchants Grill (Merchants Road near Culver), in the upstairs room. Guests are always welcome! Come early for dinner and a brew in the dining room. Meetings start at 7:30 (Brew Guru sessions begin at 7:00).

1. **Brew Guru** session will begin at 7:00 sharp upstairs! Topic: *growing, planting, and picking hops*, by Adam Odegard. And see special note below – hop rhizomes are available to pre-order NOW at Niagara Tradition!
2. **Pick up your personalized membership renewal form** (or take a blank one) along with your name badge from the back table when you come in. Dues are \$25/person, or \$40 for two persons at the same residential address. Check preferred, payable to UNYHA.
3. **Welcome:** We will welcome new members, guests, and pro brewers. Newbies are encouraged to stand up and introduce themselves and share a little about their brewing experience. Pro brewers: what's new & noteworthy?
4. **Monthly membership drawing/giveaway:** All members present and in good standing are eligible to win a donated prize! Please pick your name/ticket up off the back table and put it in the drawing bin. Feel free to bring a prize to donate.
5. **Mailman Report:** Steve Hodos
6. **BJCP Class Report:** Deron Weet/Thomas Barnes (schedule for the rest of the year is printed below).
7. **Brewer of the Month:** Mead (all styles of mead are eligible; please see note below). Coordinator Adam Odegard suggests that BOTM participants bring their recipes to share informally after the judging has been done, and that the winning recipe be published in the following month's newsletter. See below for Dana Edgell's winning Schwarzbier recipe from the February BOTM!
8. **Discussion of UNYHA website.** Our longtime friend Dave Mack (Alan's brother) has stepped in to help us manage our existing WordPress site until the competition is over. Thereafter, Dave will work on rebuilding the site on a Joomla platform. We welcome your thoughts on what we might

want in the way of meat & potatoes, or even bells & whistles, on the new site. Please see the "Website" section below.

9. Jon Mervine and Chris Spinelli of **Roc Brewing** will join us to talk about their new business – and, they'll be bringing beer! Roc Brewing will host the judging for UNYHA's competition on April 30th – thanks, guys!
10. **Roundtable discussion about how to categorize your beers, meads, and ciders for best placement in competition ... and how to enter UNYHA's competition in general.** Is my "Nuttty Buddy" really a Southern English Brown, or would it do better as a *Northern* English? I've got a "three threads" porter – do I enter it in the porter category or somewhere else? "Winter saisons" have been showing up on beer lists lately, and I'd like to enter one – what category? I made a 15-gallon base beer and split it into three IPAs, each with different yeast, hops, and fermentation temperature – can I enter them all in UNYHA's competition? (And if they all score well, can I enter all three in the First Round of the National?) Bring your brews (only one bottle needed) and your questions. We'll have a panel of experts armed with copies of the BJCP Style Guidelines and decades of collective experience as judges, ready and willing to give you our best advice. We'll have copies of our Brewer Info and Entry Info forms available and can help you fill them out.

Share, sample, and enjoy plenty of homebrew!

PUB OF THE MONTH AND OFFICERS/COMPETITION COMMITTEE MEETING

Pub of the Month always happens on the third Wednesday of each month. Locations are selected by our POTM Czar, Jeananne Thomas (see contact info at the end of the newsletter to make a POTM suggestion). POTM starts "after work" and goes until "whenever" – to be a bit more precise, people begin showing up around 5:15, and some of them never leave... If you'd rather not be all alone at POTM, shoot for arriving around 6:00 or so and don't arrive after 8:00 or so. (*Eric, are you listening?*)

We also hold monthly officers' meetings (and, as appropriate, Competition Committee meetings) at POTM. You may see a group of officers & other unpaid UNYHA officials huddled together, intently discussing the budget, upcoming events, or whatever – please give us some elbow room and privacy.

Pub of the Month for March 16 will be The Owl House, 75 Marshall Street (between Monroe and Broadway, near downtown), www.owlhouserochester.com. The Owl House has an excellent beer list and food menu – suitable for vegans and carnivores/lactovores alike. Highly recommended, but both parking and seating can be tight. Check out their patio when the weather's warm!

AT LAST MONTH'S MEETING

Thomas Barnes presented a well-attended **Brew Guru** session on off-flavors using the club's FlavvActiv kit, covering acetaldehyde, diacetyl, ethyl acetate ("solventy"), estery (both "apple" and "banana"), and phenolic. Thomas plans to cover a "flavor a month" at upcoming BJCP sessions to work through the remaining components of the FlavvActiv kit.

Allie (whose last name I don't know), a rep from F.X. Matt, brought plenty of *Saranac Irish Red* for us to sample – very tasty, indeed! Thanks, Allie!

We talked about upcoming competitions –Amber Waves of Grain (judged on February 25-26 – UNYHA winners are listed below), UNYHA’s upcoming 33rd Annual, and the First Round of the National Homebrew Competition (see below for information on those two competitions).

We had a report on the January **BJCP** session.

Raffle results:

<u>Donor</u>	<u>Prize</u>
Bill Halldow	Tasting mugs
Jeananne Thomas	Glasses
Tina Weymann	Old Speckled Hen
UNYHA	Two bottles of Michelob Original Lager
Southtown Beverage	Rogue Northwest Ale
“ “ “	Clipper City Great Pumpkin
“ “ “	Two bottles of Magic Hat Winter
Steve Zoller	Yuengling Bock
Paul Guarracini	British mugs

I just found the January raffle results! Here goes...

<u>Donor</u>	<u>Prize</u>
Derek Donolli	Four bags of juniper berries
Will Gardiner	Maker’s Mark bourbon ice tray
“ “	Woodstock Inn Pemi Pale Ale
Mike Kidulich	Old Leghumper Porter
Debbie Ofslager	Saint Arnold’s Winter Stout
Tony Parco	Bailey’s gift set
Jeananne Thomas	Coasters
Tina Weymann	Val-Dieu Tripel
Steve Zoller	Mendocino Oatmeal Stout

FOR NEXT MONTH’S MEETING

Brew Guru – Program to be announced.

Brewer of the Month – Bring *at least* one 6-pack or a growler of your cider (any style) for blind “beauty contest.” Meeting attendees may buy a voting chip for \$1. The winning cidemaker will take home half the pot, with the other half being reserved for the Brewer of the Year.

UNYHA competition entries will be accepted. All BJCP beer, mead, and cider/perry styles will be judged. Two bottles of each brew must be submitted, accompanied by the proper paperwork, with a bottle tag rubberbanded to each bottle, and your check payable to “UNYHA” (\$6 per entry). This year we are using a single **Brewer Info** form to record the brewer’s personal data. Your entry information will go on separate **Entry Info** forms – you must *complete an Entry Info form for each entry you submit*. Paperclip (please do not staple!) your Brewer Info and Entry Info forms together, along with your check. Using separate forms allows enough space for you to check off the style you’re entering (they are all listed on the form), presumably resulting in fewer miscategorization errors by entrants. It will also better ensure brewer anonymity if entry forms have to be pulled on judging day to confirm

entry information. All of our forms are up on the UNYHA website ... except for two, which leads to the next competition topics:

We need judges and stewards! Experienced, passionate novice judges are invited to participate. We may require you to attend a “newbie judge training session” (date in March or April TBA by our Judge Director, Scott Ofslager) to be certain that you are capable and comfortable with the formal judging process, and you will be paired with a ranked judge at the competition. Stewards will receive on-the-job training from Debbie Ofslager, our Steward Director – this job involves helping to set up the judging tables, bringing entries to the judges, doing some paperwork, and being available for odd jobs (some of these can be very odd indeed). You’ll have a chance to sample entries and to sit in on the judging process; maybe you’ll want to be a judge the next time around! ***We’ll have a judge/steward sign-up form on our website soon.*** Feel free to talk to Scott or Debbie at the March meeting if you have any questions about serving as a judge or steward.

It wouldn’t be a proper UNYHA competition without a blow-out ***banquet and awards ceremony!*** The lovely Stacie Belair has ~~been mercilessly hijacked~~ graciously volunteered to lead the effort in identifying the perfect venue and menu. ***Details & sign-up form coming to our website soon,*** but please reserve the date – Saturday, April 30 – for this great event. Guests invited!

BJCP SCHEDULE

BJCP sessions are held at 7:00 p.m. on the first Wednesday of the month at the Old Toad on Alexander Street near East Avenue. Because our dues underwrite the cost of this program, BJCP sessions are for UNYHA members only.

2 March: ***English Pale Ale*** (Category 8) – led by Thomas Barnes

Our style for the month will be English Pale Ales (Category 8). It will cover Ordinary Bitter, Best Bitter and Extra Special Bitter/ English Pale Ale. I will also be discussing and serving, examples of at least one English Pale Ale style the BJCP doesn't cover.

Since the beers in this category are quite similar to each other, I'd like to run this session as as a "brewer's round table" and discussion group on how to brew and serve English ales - mostly pales, but also related styles such as English IPA, English Brown ale, Irish Red Ale and English Barleywine.

If you've got homebrewed examples of English Pale Ale you'd like to bring in, or any beer you want feedback on, please bring it in!

6 April: ***Bock*** (Category 5) – led by Deron Weet

4 May: ***Light Lagers & Pilsners*** (Categories 1 & 2) - led by Thomas Barnes

1 June: ***American Ale*** (Category 10) – led by Deron Weet

6 July: ***Special Bonus Session*** - TBA (Deron and/or Thomas)

BREWER OF THE MONTH SCHEDULE

Many thanks to Brewer of the Month coordinator Adam Odegard for his efforts in running this program. The style schedule for the rest of the year is:

March	<i>Mead</i> – All mead styles accepted; winner takes the whole pot this month!
April	<i>Cider</i> – All cider styles accepted
May	No BOTM this month
June	<i>Barleywine</i> – English and American

Several of you have asked for status report on Brewer of the Month rankings; we will provide a recap soon. (We'll be asking at the March meeting for previous months' BOTM entrants to recall how they placed, so we can accurately reconstruct the record.) Meanwhile, here are the standings from the January BOTM (Scottish and Scotch Ales):

1 st Place	Steve Crandall
2 nd Place	Dana Edgell
3 rd Place	Adam Odegard
4 th Place	Walter Strassburg

RECIPE OF THE MONTH

Here is the *Schwarzbier* recipe from *February Brewer of the Month winner Dana Edgell*. Dana warns that lager brewers should heed the special process notes following the recipe if they wish to be successful and to avoid using the word "crap" too many times in their brewing ledgers;-)

Recipe:	<i>Schwarzschild Radius</i>
Brewer:	Dana Edgell
Style:	Schwarzbier (Black Beer)
TYPE:	All Grain

Recipe Specifications:

Batch Size:	6.00 gal
Boil Size:	7.58 gal
Estimated OG:	1.052 SG
Estimated Color:	24.4 SRM
Estimated IBU:	31.2 IBU
Brewhouse Efficiency:	77.00 %
Boil Time:	60 Minutes

Ingredients:

Amount	Item	Type	% or IBU
5.50 lb	Munich (Franco-Belges) (7.0 SRM)	Grain	49.16 %
4.50 lb	Pilsen (Franco-Belges) (1.8 SRM)	Grain	40.22 %
0.38 lb	Caramunich I (Weyermann) (51.0 SRM)	Grain	3.35 %
0.38 lb	Chocolate Malt (350.0 SRM)	Grain	3.35 %
0.22 lb	Carafa II (412.0 SRM)	Grain	1.96 %
0.22 lb	Roasted Barley (300.0 SRM)	Grain	1.96 %

1.65 oz	German Tradition Hops [5.30 %]	(60 min)	Hops	26.4 IBU
0.50 oz	German Tradition Hops [5.30 %]	(20 min)	Hops	4.8 IBU
0.50 oz	German Tradition Hops [5.30 %]	(0 min)	(Aroma Hop Steep) -	
5.50 gal	Fairport, NY		Water	
1 Pkgs	SafLager West European Lager (Fermentis #S23)			

Mash Schedule: Single Infusion, Medium Body, Batch Sparge
 Total Grain Weight: 11.19 lb

 Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 13.98 qt of water at 170.1 F	154.0 F

PLEASE READ THE FINE PRINT:

One of the keys to making a fine lager is to pitch lots of yeast. For this beer I pitched the beer onto the yeast cake from a previous lager (My Rocktoberfest Steinbier) to ensure that there was LOTS o' yeast.

Another key to making a fine lager is temperature control so if you wish to reproduce this award winning recipe you must follow the following steps EXACTLY.

- 1) After using my wort chiller to reduce the wort temperature to my water temp I poured the beer onto the above mentioned yeast cake, then placed the carboy into my converted freezer/beer fridge/lagering chamber with the temperature controller set at 50F.
- 2) I checked the next day and the lager showed some signs of activity but not too much. Perhaps I should have chilled the wort further using ice to avoid "crashing" the yeast by chilling it too far/too fast after pitching.
- 3) I checked the next day ... Crap! Massive activity had started and the carboy had overflowed through the airlock creating a mess in my lagering fridge. I guess the yeast wasn't dormant after all. I took the carboy out, cleaned it off, cleaned out the bottom of the lagering chamber, and then replaced the carboy.
- 4) Two days later I checked again ... Double Crap! It seems I forgot to replace the temperature controller probe after cleaning up the lagering chamber so it basically reverted to being a freezer set on maximum. My beer appeared frozen solid. At least I was using a plastic "Better Bottle" instead of a glass carboy. I took the frozen beer out of the freezer and let it thaw for a couple of days.
- 5) After melting, the yeast seems to have survived as activity continued. I put the carboy back into the lagering chamber this time WITH the temperature controller probe.
- 6) A couple of weeks later I racked to beer into a cornelius keg which I placed into my garage to precision lager at "garage temperature".
- 7) A couple of days later ... Crap again! The lid of the keg is hanging loose, exposing my beer to the open air. I suspect my son who can't keep his hands off anything has been playing with my keg lid. I seal the keg up and purge the airspace with CO2. This time I pressurized the keg so the lid won't fall open if played with.
- 8) A couple of weeks later I carbonate the beer with more CO2 pressure and fill a couple of 2L bottles for the Brewer of the Month Dark Lager night.

And that's how you make an award winning lager. Remember to follow the above steps EXACTLY.

BEER HUNTERS ON SAFARI

Going on a trip for business or pleasure? Planning to visit the local breweries? UNYHA would like you to bring back beer to share at a meeting. UNYHA will reimburse you for it *provided* ...

- You contact Jeremy Belair in advance to get the OK.
- The beer isn't available locally.
- You bring at least half a case of each beer so that everybody can get a taste.

We have no Beer Hunters coming up.

UNYHA WINS BIG AT AMBER WAVES OF GRAIN

Brewers & brewsters of UNYHA, we have much to be proud of! Here are the UNYHA winners at AWOOG:

Tom Ocque – 2nd in Dark Lager
Steve Landgren – 1st in Hybrids
Tony Parcerro – 1st place for a Bitter (Englosh Pale Ale category)
Brett Swartz – 1st for an Irish Red
Paul Guarracini – 1st for an English Brown
Ben Maeso – 3rd for an English Brown
John Sullivan – 1st for “Wet Nurse Stout” in the Foreign, American, and Imperial Stouts category
Tony Parcerro – 2nd for “Mama’s Milk Stout” in the Foreign, American, and Imperial Stouts category
Doug Brainard – 1st for “Martian Imperial Stout” – in the “English & Imperial IPAs” category (*huh?*)
Ben Maeso – 2nd in American IPAs
John Sullivan – 1st with a Roggenbier in the German Wheat & Rye category
Tom Ocque – Honorable Mention with a Roggenbier in the German Wheat & Rye category
Will Gardiner – 2nd with a Saison
Doug Brainard – Honorable Mention in Sour Beers
Tom Ocque – 1st in Light-Colored Belgian Stronges
Tim Rouse – 3rd in Dark Belgian Stronges
Steve Zoller, Dennis Boor, and Anthony Jarzyna – Honorable Mention in Barleywines
Turk Thomas – 1st in the Open Mead category
Will Gardiner – 1st in the Traditional Cider category
Will Gardiner, again – Honorable Mention in Specialty Cider

I have the UNYHA scoresheets AND a ton of loot. I'll be at BJCP this Wednesday – join us to claim your stuff! (Be forewarned – the AWOOG prize coordinator advises that the various UNYHA winners need to divvy up the loot amongst themselves.)

The results are up on the AWOOG site (<http://www.awoghomebrew.com/>). Congratulations to Dan Cassetta (Niagara Association of Homebrewers) for his Beer BOS-winning Baltic porter and to Mary Lee (Sultans of Swig) for her Mead BOS-winning cherry mead! This was once again an extremely well run event, with about 470 entries. UNYHA filled not only many of the winners' slots but also contributed a good deal of our legendary judging prowess. The organizers have asked me to extend their thanks to everybody in UNYHA who entered and judged.

HOP RHIZOMES AVAILABLE FOR PRE-ORDER NOW AT NIAGARA TRADITION!

Are you ready to get back outside and dig in your garden?

Looking outside right now, it may not seem like planting season is coming anytime soon but it is that time of year to get your order in for hop rhizomes for spring planting.

We're pleased to announce we'll be stocking the following varieties of hop rhizomes at the same price as last year, \$4.59 each. We're taking pre-orders NOW. Place your order by calling the shop starting 3/1/11 (716-877-8767, 1-800-283-4418) or by ordering on-line at www.nthomebrew.com

Here are the varieties we plan to stock (this is a partial list--check out the website where we'll list additional varieties as they become available):

Brewer's Gold	Cascade	Centennial	Chinook	Fuggie
Galena	Kent Golding	Mt Hood	Magnum	Newport
Northern Brewer	Sterling	Willamette	Zeus	

Hop Rhizomes will start arriving in early April and should be planted with the earliest plants -- as soon as the ground can be worked.

Hops are a perennial vine that die back completely to the ground each fall. They pop up in early spring and come back more vigorously each year. They require a trellis or wires for climbing and you can expect them to reach heights of 20 feet or more, though not usually in the first year. They do best in a sunny location, with well-draining and fertile soil.

If you plant different varieties in a typical backyard garden, we recommend that the varieties be planted well apart, at least 4 feet but better still, in different areas of the yard. Otherwise, the vines become intertwined and keeping the flowers of different varieties separate for harvesting becomes impossible.

Hops may also be planted in pots-- like large whiskey barrels if you don't have a garden space to plant directly. As with any container garden, the need to water and fertilize will be greater but the hops can thrive.

Harvest time is late August to mid September. The flowers, the useful part for beermaking, should be very fragrant and when pressed between thumb and forefinger should be sticky and full of yellow lupulin -- the good stuff for brewing. First year plantings will produce few or no flowers for harvest. The harvest will increase each year after and by the third year should be in full swing.

While providing an important brewing ingredient, hops also provide visual interest in the garden and are prized by ornamental gardeners and brewers alike. The leaves are large and dark green and the flowers are an unusual, light chartreuse green, a shade not often found in the garden.

Place your order soon to be sure to have your hops rhizomes ready for planting.

Cheers!

Niagara Tradition Home Beer & Wine Supplies

(716-877-8767, 1-800-283-4418), www.nthomebrew.com for ordering on-line

UPCOMING BJCP EXAMS

Good luck to everybody who is scheduled to take the BJCP exam in Ithaca in April!

Todd Snyder of the Niagara Association of Homebrewers has scheduled a BJCP exam to be held in Buffalo on April 28, 2012. Contact Todd (tmsnyder@buffalo.edu) ASAP if you'd like to reserve a spot.

Thomas Barnes has suggested to some of our regional sister clubs that we collaborate to develop a good judge training program, with organized BICEP classes offered in Buffalo, Rochester or Syracuse, or even some sort of homebrewers symposium, like a mini-NHC, where homebrewers and judges teach classes, possibly for BREWS credit. More details to come as this plan comes to fruition.

CALENDAR OF UPCOMING EVENTS

🏆 — COMPETITION INFO

📍 — UNYHA-SPECIFIC STUFF

😊 — NON-UNYHA EVENT

- 📍 **March 2, 2011.** UNYHA BJCP session at The Old Toad. Contact Thomas Barnes or Deron Weet of UNYHA.
- 📍 **March 9, 2011.** UNYHA monthly meeting at Merchants Grill. Contact Jeremy Belair of UNYHA.
- 📍 **March 16, 2011.** UNYHA Pub of the Month at The Owl House. Contact Jeananne Thomas of UNYHA.
- 🏆 **March 21-30, 2011.** Deadline to enter the National Homebrew Competition. Details at <http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition>
- 😊 **March 26, 2011.** Sierra Nevada Total Tap Takeover and Pig Roast at the Tap and Mallet. Info at www.tapandmallet.com
- 🏆 **April 2, 2011.** Judging of the First Round/Northeast Region of the National Homebrew Competition in Saratoga Springs, NY. Contact Judge Director Jim Kehrer (formerly of UNYHA!), jim_kehrer@nycap.rr.com
- 📍 **April 6, 2011.** UNYHA BJCP session at The Old Toad. Contact Thomas Barnes or Deron Weet of UNYHA.
- 📍 **April 13, 2011.** UNYHA monthly meeting at Merchants Grill. Contact Jeremy Belair of UNYHA.
Competition entries accepted at the meeting.
- 📍 **April 16, 2011.** Deadline to enter UNYHA's 33rd Annual Competition. Contact Tina Weymann of UNYHA.
- 🏆 **April 16, 2011.** Deadline to enter *AHA Club-Only Competition: Bock (BJCP Styles 5)*. Tulsa, OK. Contact: Desiree Knott at desiree@highgravitybrew.com
- 📍 **April 20, 2011.** UNYHA Pub of the Month at Murphy's Law. Contact Jeananne Thomas of UNYHA.
- 📍 **April 30, 2011.** Main judging date for UNYHA's 33rd Annual Competition. Contact Scott Ofslager of UNYHA.
- 📍 **May 18, 2011.** UNYHA Pub of the Month, location TBA. Contact Jeananne Thomas of UNYHA.
- 📍 **May 4, 2011.** UNYHA BJCP session at The Old Toad. Contact Thomas Barnes or Deron Weet of UNYHA.
- 🏆 **May 5, 2011.** Deadline to enter *AHA Club-Only Competition: Angel's Share (BJCP Style Sub-category 22C)*. Pasadena, CA. Contact: Steve Kinsey at youcanreachsven@yahoo.com
- 📍 **May 11, 2011.** UNYHA monthly meeting at Merchants Grill. Contact Jeremy Belair of UNYHA. Featured program Alan Mack's "Guess That Beer Style" with competition leftovers! And we'll take nominations for next year's officers.
- 📍 **June 1, 2011.** UNYHA BJCP session at The Old Toad. Contact Thomas Barnes or Deron Weet of UNYHA.

- ① **June 8, 2011.** UNYHA monthly meeting at Merchants Grill. Contact Jeremy Belair of UNYHA. Featured program: Silent Auction/Gadget Night; election of next year's officers.
- ① **June 15, 2011.** UNYHA Pub of the Month, location TBA. Contact Jeananne Thomas of UNYHA.
- 🍷 **August 2011.** Deadline to enter *AHA Club-Only Competition: Mead (BJCP Style Sub-category 24,24&26)*. Fargo, ND. Contact: Susan Ruud at Susan.Ruud@ndsu.edu
- 🍷 **Sept/Oct, 2011.** Deadline to enter *AHA Club-Only Competition: Specialty/Experimental/ Historical Beers (BJCP Style Sub-category 23)*. West Chester, PA. Contact: David Houseman at david.houseman@verizon.net
- 🍷 **Nov 25, 2011.** Deadline to enter *AHA Club-Only Competition: Hefeweizen (BJCP Style Sub-category 15A,15B,15C,15D)*. Zionsville, IN. Contact: Brian Steuerwald at BLSteuerwald@aol.com
- 🍷 **Jan/Feb 2012.** Deadline to enter *AHA Club-Only Competition: TBD (BJCP Style Sub-category TBD)*. Contact: Silverado Homebrew Club of St. Charles, IL
- 🍷 **Mar/Apr 2012.** Deadline to enter *AHA Club-Only Competition: Stout (BJCP Style Sub-category 13)*. Parker, CO. Contact: Kelly Kruegel at kruegel.kelly@gmail.com
- 🍷 **May, 2012.** Deadline to enter *AHA Club-Only Competition: Scottish and Irish Ale (BJCP Style Category 9)*. Arlington, TX. Contact: Steve Kinsey at msrwl5@sbcglobal.net
- 😊 **April 28, 2012.** – BJCP exam in Buffalo. Contact Todd Snyder at tmsnyder@buffalo.edu

Future AHA Events and Homebrew Competitions:

<http://www.homebrewersassociation.org/pages/competitions/aha-bjcp-sanctioned-competition/calendar>

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Future AHA Club Only Competitions: http://www.beertown.org/homebrewing/club_only/schedule.html.

Note: If you are entering an AHA/BJCP sanctioned contest, please note the entry rules (including bottle preparation) here: <http://www.beertown.org/homebrewing/club.html>

Links to Other Local Beer Calendars

Great Lakes Brewing News (& others): <http://www.brewingnews.com>

Ale Street News: <http://www.alestreetonline.com>

Links to Local Beer Bars with Events

The Old Toad <http://www.theoldtoad.com>

Tap & Mallet: <http://www.tapandmallet.com>

CONTACT US

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DERON WEET, Weiss President and BJCP Co-Coordinator – staretoolong@hotmail.com

SCOTT OFSLAGER, Treasurer – soffslag@rochester.rr.com or 585-589-9966

TINA WEYMANN, Secretary and Brewsters' Network Coordinator – tweymann@hseilaw.com

STEVE HODOS, Mailman/Events -- shodos@aol.com or 585-242-9626

ANTHONY PARCERO, Webmaster – huxley75@anthurian.com

ADAM ODEGARD, Inspector Gadget/Brewer of the Month Coordinator – aodegard@gleason.com or 315-597-5698

THOMAS BARNES, BJCP Co-Coordinator – thomasbarnes@frontiernet.net or 585-328-0148

ALAN MACK, T-shirts and Caps Liaison/Quartermaster/Cellarmaster – amack@rochester.rr.com

TOM OCQUE, Brewoff Coordinator – tommyok@mac.com

KIRA BARNES, Club Librarian – kirakalico@gmail.com

JEANANNE THOMAS< Pub of the Month Czar – jthomas@esm.rochester.edu
