



Homebrew Emporium and Aeronaut Brewing Company present the first ever **Best of Boston Homebrew Contest**. The judges, including the pros from Aeronaut, will choose three "Best of Show" beers from all of the entries.

The three "Best of Show" brewers each will win a \$100 gift certificate from Homebrew Emporium and will have their winning beers brewed and kegged at Aeronaut Brewing Company in Somerville. The beers will be tapped and served at the brewery. The first beer to have the keg kicked will be declared the Best of Boston. The winning brewer will receive a \$200 Homebrew Emporium gift certificate. The important dates are:

- September 1** **Entry registration opens** at our West Boylston, Cambridge and South Weymouth locations.
- October 18** **Entry submission opens**. Beer entries can be dropped off at West Boylston, Cambridge or South Weymouth.
- November 2** **Entry submission closes**. All beer entries must be dropped by close of business at each store.

Craig's Corner

The first half of the 19th century was a period of unprecedented growth in New York State. New York City was becoming an economic and industrial powerhouse, in line with the great cities of Europe. Villages like Syracuse, Rochester and Buffalo were quickly becoming cities in their own right. Between 1820 and 1850, Syracuse alone saw a population increase of over 3,600 percent.

Much of this boom can be attributed to the completion of the Erie Canal — a 360-mile, man-made waterway

stretching west from Albany and the Hudson River to Buffalo and Lake Erie. Construction on the canal began in 1817 and completed in 1825. It opened a nearly unobstructed route from New York City to Chicago. The Albany and Troy brewers were quick to capitalize on the Canal's ability to bring raw ingredients, such as brewing grains, to their doorstep. Another essential ingredient for beer making, hops, also began making its way from Central New York to Albany. While

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From the Prez

The fermenting industry is changing so fast it makes my head spin. There are over 3,000 breweries and another 1,000 or more "pending." Belgian beers are one area that amazes me. At Belgium Comes To Cooperstown - Brewery Ommegang earlier this month there were more breweries than ever offering Belgian style beers. The fastest growing segment though has been cider.

Cider has made a massive comeback the past five years, with sales of cider/perry estimated at \$1.3 billion and 32 million gallons last year. That growth was explosive with sales increases of 68 percent in 2012-2013. This web site, www.americanhardcider.com/, has about 100 members, but not one of our customers is on it. And the forecast is, just like craft beer, more. One study projects about 200 million gallons by 2018!

Of course, there are problems. During Prohibition FBI agents cut down many trees used for hard cider production. Because hard cider was virtually ignored for decades, the trees were never replaced. So now, there is a shortage of prime cider-making apples. And it takes 3 to 6 years before new trees bear fruit. But there's opportunity there too.

For a graphic look at cider production go to www.ciderguide.com/cider-maps/united-states/. It is a map of the US overlaid with cidery locations. One thing you'll notice; we're pretty lucky in the Northeast. There are lots of cideries close by. So when it's time for a road trip try hitting up some cider places too.

Roger

In New York

Homebrew Emporium 470 North Greenbush Road (Route 4), Rensselaer, NY 12144 • 518-283-7094

Westchester Homebrew Emporium 550 North Road, New Rochelle, NY 10801 • 914-637-2337

In Massachusetts

West Boylston Homebrew Emporium 45 Sterling Street (Route 12), West Boylston, MA 01583 • 508-835-2739

Modern Homebrew Emporium 2304 Massachusetts Avenue, Cambridge, MA 02140 • 617-498-0400

South Shore Homebrew Emporium 58 Randolph Street, South Weymouth, MA 02190 • 781-340-2739

www.beerbrew.com

BREW NEWS

A ROUNDUP OF NEWS ABOUT BEER FROM AROUND THE WORLD

Homegrown brewery in Nassau

S And S Farm Brewery makes all of their beers with organic hops and barley grown on the farm. The Sanford farm – the other S is for Addam Sentz, their brother-in-law – has been owned by the family since the 1800s. The family also raises free-range beef cattle. The cattle's diet is supplemented with the nutrition-rich spent grains from brewing.

Their current line of beers includes Bale Kicker Ale, Old 82 Ale, Brown Chicken, Hayfield Blonde and Lame Llama IPA. Their beers are available at farmer's market and at the farm on Fridays. The farm is located at 274 Middle Road in Nassau. Call 518-336-0766 or email info@sandsbrewery.com for more info.

New local, local brewery

Wolf Hollow Brewing Company in West Glenville, NY is a nano brewery that brews beers for local tastes. The brewery's list of founders looks more like a comprehensive list of local brewers and beer lovers instead of the typical one or two visionaries. They are truly a community brewery.

Their mainstay beers are Wolf Hallow Amber, District 6 IPA and White's Wit. They also brew numerous seasonal beers. You can pick up their beers at the brewery on Thursdays and most Fridays. They are located on 2305 West Glenville Rd in West Glenville, NY. Check www.wolfhollowbrewing.com for more info.

Craft beer industry tidbits

The **Brewers Association** announced last month that the number of breweries in the United States hit 3,040 by the end of June, with more than 1,000 "in planning." This is not to say that breweries are guaranteed ongoing success. Last week, Watch City Brewing in Massachusetts was auctioned off. The brewpub opened in 1996. "Breweries will come and go based on the quality and differentiation of their beer, business decisions and local market conditions, but the upward trend of small and

independent breweries is here to stay", said The Brewers Association

The Brewers Association also reported that American craft beer production volume increased 18% during the first half of the year; approximately 10.6 million barrels of beer were sold by craft brewers, up from 9 million barrels over the first half of 2013."

Is this the end?

There was a *BusinessWeek* headline: "The Slow, Watery Death of Light Beer in America." Domestic light beer sales in the U.S. will hit a 10-year low in 2015. Light beer sales fell by 3.5%, to 98.4 million barrels in 2013 and projections are that sales will decline by an additional 4.9 million barrels by 2015. The 2013 losses were across the board: Bud Light lost 3.1%. Coors Light 1.5% and Miller Light 5.9%. Things were even worse for Bud Light Platinum, which sold 1.7 million barrels in 2012, the year it was launched to considerable fanfare. Sales fell nearly 700,000 barrels in 2013 or 41%.

Craft beer achieves major cache

The country's premier culinary school, The Culinary Institute of America, plans to add a brewery to its main campus in Hyde Park, New York. That they consider craft beer production and craft beer pairings with food to be an integral part of their curriculum speaks volumes about the current status of craft beers. Brooklyn Brewery will donate the campus brewery and help develop the curriculum.

Garrett Oliver wins a James Beard Award

Brooklyn Brewery brewmaster, Garrett Oliver, won the 2014 James Beard Foundation Award for Excellence in the "Outstanding Wine, Beer or Spirits Professional" category. It is the first time a beer professional won a James Beard Award, which is America's most prestigious for

culinary professionals. Upon winning the award, Oliver said, "Chefs are the closest peers of the modern craft brewer."

Zymurgy Magazine announces the 2014 Best Commercial Beers in America

The AHA results for the best commercial beers are:

1. Russian River Pliny the Elder
2. Bell's Two Hearted Ale
3. Ballast Point Sculpin
4. Bell's Hopslam
5. The Alchemist Heady Topper
6. Lagunitas Sucks
7. Dogfish Head 90 Minute IPA
8. Stone Enjoy By IPA
9. Founders Breakfast Stout
10. Goose Island Bourbon Country Stout

Best Ballparks For Beer

The Washington Post did the research and came up with a ranking of ballparks for craft beer lovers. The criteria was based on quality as defined by the Beer Advocate rankings of the beers, the number of local beers made for each ballpark and the uniqueness of the offerings. The top ballpark in the nation is Seattle's Safeco Field. It is not surprising given Seattle's locavore and craft beer culture. At the bottom is Yankee Stadium. But Red Sox fans shouldn't be too proud; Fenway was ranked a lowly 22nd. Mets fans are drinking somewhat better with CitiField ranked a dead smack middle-of-the-road 15th.

Passport, please...

Check the **Massachusetts Craft Brewers Passport Program**. Massachusetts is divided into 5 regions. Visit all the breweries in a region and get a "Drink Local" tee. Finish all 5 regions and get a commemorative glass. For a great map of craft brewery locations visit www.mass.gov/agr/massgrown/culinary_tourism/docs/brewery-passport.pdf

Fall Specials

Bitter Bite® for better Extreme IPAs!!

Try our new hop resin, **Bitter Bite®**. This CO₂-extracted hop resin is in a convenient 10 mL syringe. At 61.1% alpha, this non-isomerized hop product must be boiled to extract bitterness. A 1 mL dose in 5 gallons for 60 minutes produces 10 IBU, most useful for double IPAs and other hoppy beers.

Wine Specials

Get ready for the holidays!!

September - Selection whites - **20% off**

October - Vintner Reserve or VDV kits - **20% off**

November - Orchard Breeze or Island Mist - **\$59**

Beer all gone?

Did you drink all of your beer this summer and need to replenish supplies? **Buy 2 Brewers Best or True Brew kits and get ONE FREE.**

Craig's Corner

Continued from Page 1

hops are indigenous to New York, records indicate that the Dutch colonists grew hops and imported them from the Netherlands. The first commercial hop farm in New York was established by James Coolidge, in Madison County in 1808. Within 15 years, eleven other counties were growing hops – a testament to the demand originating in Albany.

By the 1850s, hundreds of thousands of barrels of ale were made in Albany. Much was shipped to the port of New York and then distributed to the rest of the country and the world. Brewers like Robert Dunlop and Uriah Burt in Albany and Abraham Nash in Troy owed their fortunes to the Canal. One brewer however would exploit the Canal like no other.

English-born John Taylor began his career as a candle maker with moderate success. After enduring a number of fires at his factory, he finally landed a lucrative contract with the U.S Army. In the early 1820s, with money in his pocket, he partnered with his brother-in-law Lancelot Fiddler in a brewery. A decade

later, Taylor had bought out his partner, and built a second, larger facility. Taylor opened malt houses along the Canal, purchased a fleet of steamships and canal boats to expedite transporting brewing goods and ale into and out of Albany. By the beginning of the 1850s, Taylor was one of the wealthiest brewers in the country and his beer was exported across the globe. Inspired by a trip to London's West End, he built his third brewery on Arch Street and Broadway. It was a behemoth for the time that was capable of brewing 200,000 barrels of ale a year — the largest in the United States.

Due to the wide-ranging recognition of Taylor & Sons' "Albany Imperial XX" Ale, consumers began to perceive his beer as simply Albany Ale. By the late 1850s, other Albany brewers capitalized on the popularity of Taylor's "XX" ale, and began making their own versions of Albany "XX" Ale.

Craig Gravina is a founder of the Albany Ale Project. Find more at drinkdrank1@gmail.com.

At work & play

Roger attended opening night at Troy's newest brewery: **Rare Form**. The way over capacity crowd included the Mayor. Roger likes that their four regular and three rotating taps offer a couple of session beers, including their Sabbatical Session ale, a 3.85% crisp and citrusy ale with rye.

Roger had a booth at **Bly Hollow Brewery's** June 7 event, Breweries Supporting Agriculture. Also attending was **Honey Hollow Brewery, Chatham Brewery, Cave Mountain** and, previously unknown to us, **Wolf Hollow Brewing**, from West Glenville, NY. Also, there was **Lake George Distilling** and **Helderberg Meadery**. Several local farms were also offering fresh produce and other goods.

Roger did an all grain demo at Belgium Comes to Cooperstown at **Brewery Ommegang**. Thanks to Mike Beauchau, former employee and brewer for several area breweries, for his assistance.

Roger and Anita visited **Les 3 Brasseurs** while visiting Montreal. It's one of a chain with others in Canada, France, and Tahiti. There's about 20 breweries and brew pubs in Montreal. For a partial list see Beer Advocate's list www.beeradvocate.com/place/city/20/.

Russ had a great tour of **Kingston Brewing Co**, in Kingston, Ontario, which is on the Canadian side of the Thousand Islands area. He also visited the **Thousand Islands Winery** in Alexandria Bay & **Clayton Brewery** in Clayton. They are in the New York State side of the Thousand Islands area.

About the stores

Cambridge – We're working on developing house interpretations of Heady Topper and Pliny the Elder. If you're interested in helping us refine these recipes, call Modern Homebrew Emporium. We could use some assistance getting a number of extract trial batches made and tasted.

West Boylston – WB has more than doubled in size and now boasts more than 3,000 sq. ft!! Visit our newly expanded store where wine, brewing and cheese making classes are now available. Call or check our website for the schedule and costs.

Westchester – *Westchester* magazine readers voted the Westchester Homebrew Emporium the number 1 hobby store in Westchester. Check it out at www.westchestermagazine.com



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Russian River Hop Time Harvest Ale

Fall is harvest time. If you spent the time and effort in the spring, you could be harvesting your bounty of hops. Or you may just be lucky enough to be near a supplier. If you are using them in a recipe, remember that some recipes refer to "Undried" hops. They are the wet, freshly picked hops. Because fresh hops contain moisture, they typically weigh 4-5 times more than dried hops. If you don't have fresh hops, divide the amounts by 4-5 for dried hop amounts.

If you have access to fresh hops, try this IPA recipe:

INGREDIENTS

| Amount | Item |
|----------|--|
| 12 lbs | 2-Row Malt |
| 0.75 lbs | Caramel 40 |
| 1 lbs | CaraPils Malt |
| 1.5 oz | Fresh Chinook Hops (90 min) |
| 7 oz | Fresh Cascade Hops (90 min) |
| 5 oz | Fresh, Cascade Hops (30 min) |
| 8 oz | Fresh Chinook Hops (0 min) |
| 1.25 oz | Fresh Chinook Hops (Dry Hop) |
| 1.25 oz | Fresh Cascade Hops (Dry Hop) |
| | White Labs WLP001 California Ale Yeast |

SPECIFICATIONS

| | |
|------------------|-------------|
| Original Gravity | 1.065 |
| Final Gravity | 1.016 |
| ABV | 6.5% |
| IBU | 60-70 |
| SRM | 7 |
| Boil Time | 90 minutes |
| Pre-boil Volume | 6.5 gallons |

DIRECTIONS

Mash at 154°F. Sparge and collect 6.5 gallons liquid. Boil is 90 minutes. After fermentation, use fresh, undried hops as a dry hop in the secondary fermenter.