

The Grapevine

FALL / WINTER 2015



Contest Information

Homebrew Emporium is happy to announce the second annual **Best of Boston Homebrew Contest**. The contest honors all of the terrific beers created by Greater Boston Area homebrewers. This year the contest is presented in partnership with Beer Works (see their story on Page 2). All of the entry fees, minus expenses, will be donated to Ales for ALS™, a local charity based in Cambridge, MA. (See the section on HBC 438).

Entering is easy. Stop by one of the Greater Boston Area Homebrew Emporium shops or go to <http://bob.beerbrew.com> to register and get the contest rules. Important, *you must register before submitting entries* to generate the labels that will identify your beers.

A couple of dates to remember:

- | | |
|--------------------|--|
| October 31 | Entry beers may be dropped off at
any of the three Greater Boston
Area Homebrew Emporium shops. |
| November 15 | Last day to submit beers |
| November 28 | Judging at the (future) Down The Road
Brewery |



About our 2014 BoB Winner

Andrew Starsiak was the winner of the inaugural Best of Boston Homebrew Competition with his Paterbier! His beer emerged as the best of the 132 entries. The Paterbier was one of the nine entries for Belgian beers. It survived the 24-beer Best of Show round and then dominated the Championship Round. Thank you to our many sponsors who helped make this event the great success that it was.

Special thanks go to our Grand Prize sponsor and Championship Round host Aeronaut Brewery. Our charitable partner Ales for ALS based at the ALS Therapy Development Institute benefited from the generosity shown by the crowd at Aeronaut in addition to receiving all proceeds in excess of costs from the competition entry fees.

From the Prez

You may have wondered where our flyer was. Unfortunately, we are not going to send it on a quarterly basis any more. However, we will be sending it twice a year. We will also begin sending our newsletter by email as you see here. Please help us keep you informed by keeping us informed of any address changes.

We have had a tough year. The record snow kept too many of you away from the Emporium at the same time we had additional costs for plowing and heat. We are sure that all of us hope that we will never see a winter like that again.

We have some new products that we hope will interest you. If you are a brewer and wondered about making wine, we have a great deal for you. Winexpert has a new 1-gallon wine kit that you can test using the equipment you already have. It is the same juice you will find in our Vintners Reserve juice kits, but the quantity is 1 gallon rather than six. And at \$32.95 for five bottles, you'll be surprised at the value once you try it. You can make Pinot Noir, Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay or Moscato. These kits are ready to drink in 3 to 4 months. Once you try them, you'll want to make the full kits.

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 • 508-835-3374

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

Boston Bars Busted

Kickbacks, the practice whereby breweries and/or their distributors pay bars to carry their products, are illegal under Massachusetts' state liquor laws. The practice, also known as "pay to play", is legal for grocery stores but not for bars and restaurants. In September, the Alcoholic Beverage Control Commission (ABCC) cited five Boston bars – Jerry Remy's Sports Bar & Grill, Estelle's, Gather, Game on Fenway and Coogan's.

The bars all are owned by companies that operate multiple establishments in the Boston area. The ABCC's investigation was spurred on by Dann Paquette's – the owner of Pretty Things Beer and Ale Project – tweet on the practice. Although illegal, kickbacks are common in the business. The practice puts smaller breweries at a huge disadvantage. Ironically, Pretty Things Beer and Ale Project's distributor was also cited for paying the bribes.

Finger Lakes Fermentables

New York's Finger Lakes region has long been a destination for the Northeast's wine lovers. The climate and soil have produced some of the world's finest Rieslings. But now, it is becoming a destination for craft beer lovers.

It is now home to seventy breweries, with another twelve scheduled to open within a few months. Brewing craft beer is a natural for the region. It has easy access to locally

grown hops and malted barley. It is also known for its plentiful supply for fresh, clean tasting water.

The access to quality water and locally grown grains has also lead to a growing number of distilleries. Furthermore, New York State is the country's second largest grower of apples so expect more than a few cideries. This fall, when you go to the Finger Lakes to buy juice for homemade wines and a few bottles of the famous wines, do not forget to taste and buy all of the other fermentables.

Pleasant Surprise #1

When I've gone out to eat in New York's Capital Region over the past year or so, I was confronted with a very pleasant surprise. Jack's Abby Brewing beers were on the drinks menu. Jack's Abby brews some of my favorite beers.

It probably has to do with the fact that my niece and her husband live a mere ten minutes from the brewery. At family gatherings, it is not unusual for her husband and me, plus another relative or two, to slip away for a quick hour of sampling and buying beer. With a new baby in the household, it is happening with greater frequency.

Jack's owners are former homebrew customers of our Cambridge store.

Altamont distributor, Remarkable Liquids, is responsible for the availability of Jack's Abby in the Capital Region. The company's mission is to make available small, unique craft fermentables to the Capital Region.

Pleasant Surprise #2

I'm not a tequila drinker. But when I heard about a tequila imported by a Saratoga resident, I was intrigued. The tequila, One With Life, is imported by a lawyer and mother of two teens, Lisa Elovich. She is a former Manhattan Assistant District Attorney, NYS Deputy Attorney General and a boxing promoter.

One With Life tequila is organically grown and a reposado. Reposados are unaged tequilas with a wild or rough edge. However, I found One With Life very smooth and sippable, much like an anejo, a tequila aged in wood casks. The tequila is produced by the Las Americas Distillery, producer of the highly regarded Don Abraham tequila.

MegaBeerCo

The U.S. Justice Department is probing allegations that Anheuser-Busch InBev is trying to curb competition in the beer market by buying distributors, making it harder for fast-growing craft brewers to get their products on store shelves. In the past few months, the world's largest brewer has rattled the craft beer world by striking deals for five distributors in three states. The Justice Department review comes at an awkward time, as AB InBev seeks to buy No.2 SABMiller Plc for more than \$100 billion in what would be the biggest-ever merger of brewers.

In other M&A news, Heineken N.V. on October 15 announced it acquired a 50 per cent shareholding in the Lagunitas Brewing Company.

Beer Works: our 2015 BoB Sponsor

Brothers Joe and Steve Slesar founded Boston Beer Works (Fenway) in the early nineties. Within a year, it became the one of the largest producing brewpubs in America. The locations also multiplied from the original into a seven brewpubs – three in Boston and one each in Salem, Lowell, Hingham and Framingham. If you have ever been to any of the Beer Works, you know the secret for their success – tasty food, kick-ass beers and reasonable prices. If the stories from the blogs and the press are true, an eighth Beer Works will be opening in Waltham at the site of the former Watch City Brewing.



Specials

Order your Limited Edition Wines!!

January	Italian Barbera, and Italian Pinot Grigio/Verduzzo
February	California Mosaic Red
March	Australian Gewurtztraminer/Verdelho/Muscat
April	Australian Fourtitude with skins

For more info on these wines, call or go to www.winexpert.com/LE15.

New Books

A book always makes a great holiday presents. Some new arrivals:

- Beer for All Seasons
- Making Liqueurs for Gifts
- One Hour Cheese
- Grapes of the Hudson Valley
- Hop Growers Handbook.

3 liter stainless fruit press

Just \$129.95

Omega Yeast

7 funky yeasts. 4 brett blends, a lactobacillus blend, a blend of French & Belgian saison and a double IPA, purported to be Heady Topper's yeast.

Perfect for the Holidays!

Seasonal 3 gallon wine kits from Winexpert. **Only \$129.95.**

- Chocolate raspberry dessert wine,
- Chocolate orange dessert wine
- Salted Caramel dessert wine

ALS fundraiser

Profits from the sale of Hopunion's newest hop – HBC438 – go to ALS research. Tropical and stone fruit aromas, plus herbal and mint. 16.8% alpha for hop forward American ales.

Spice things up!

Herbs & spices add flavor and appeal to all sorts of holiday beverages and foods. Right now, they're on sale:

Buy 2 and get one free.

At work & play

Roger & Anita visited daughter Rose in Davis CA for her graduation with a PhD in genetics. Roger read her thesis and had to look up any word over four letters and still didn't understand most of them.

While there they visited Napa Valley and **Beaulieu Vineyard** and **Sterling Winery**. Getting to the winery at Sterling included a gondola ride to the top of the hill it is on. While in the Finger Lakes, Roger visited **Glass Factory Brew House** and **White Springs Winery**. Russ visited **Hammo's Brewpub and Lodge** in Hensonville, NY.

Upcoming Events

Attention cask-conditioned ale enthusiasts:

2015 NERAX North will be held from Thursday, November 12 through Saturday, November 14 at The Barking Dog Ale House in Haverhill, MA.
<https://www.nerax.org/nerax-north.html>

The Saratoga Thoroughbrews Homebrew Club and the Albany Brew Crafters are holding the **19th Annual Knickerbocker Battle of the Brews** at The C. H. Evans Brewing Company at The Albany Pump Station in Albany, NY on November 14, 2015. The Homebrew Emporium stores are drop off points.

Get more news

Check out our Grapevine Online edition for more news, events and specials. Head over to beerbrew.com and click on Newsletter. You also can browse our online store and see what classes are coming to a Homebrew Emporium near you.

And be sure to sign up to receive our newsletter digitally.





Homebrew Emporium

470 North Greenbush Road (Route 4)
Rensselaer, NY 12144

518-283-7094

www.beerbrew.com

ADDRESS SERVICE REQUESTED

PRESORTED
STANDARD
US POSTAGE
PAID
ALBANY, NY
PERMIT #79

Phil's Belgian Dubbel

This beer goes great with the wide flavor differences of various holiday dishes, such as candied yams, cranberry sauce, roasts, chestnuts, etc. The ABV is sufficient to keep on tasting good with all of the feasting and is just low enough for all-day drinking.

The recipe calls for *extracts* rather than all-grain. Many of my long-time brewing friends have switched back to extracts. Jobs, family, and other obligations have made it very difficult to find the time for all-grain brewing. If you would like an all-grain version of this recipe, drop by your local Homebrew Emporium.

INGREDIENTS for 5 Gallons (18.93 L)

Amount	Item
6.6 lb (2.99 kg)	Muntons light malt extract
2.0 lb (0.9 kg)	Muntons plain extra-light dry malt extract
1.0 lb (0.45 kg)	Belgian candy sugar
0.25 cup (59 mL)	Maple syrup
2 cup (473 mL)	Compressed Cascade whole hops (60 min)
1 cup (237 mL)	Compressed Cascade whole hops (5 min)
	Wyeast No. 1214 Belgian Abbey™
5.0 oz (142 g)	Corn sugar to carbonate

SPECIFICATIONS

Original Gravity	1.068
Final Gravity	1.012
ABV	7.35%
Primary fermentation for 10 days at 70-72°F (21-22°C).	
Secondary fermentation for 30 days at 70-72°F (21-22°C).	

DIRECTIONS

In 2 to 2½ gallons of water, add the liquid and dry extracts, the candy sugar, and the maple syrup. Bring to a boil. Add the 60 minute hops. Boil for 55 minutes. Add the 5 minute hops. Boil 5 more minutes. Remove from heat and cool to 130°F. Splash into fermenter. Add sufficient cold water to top up to 5 gallons. Check that temperature is below 80°F. Add yeast. Ferment as specified.