

VPH Quarterly Newsletter

Carry on the Craft



Volume 1
Spring 2022
Apr-May-Jun

Club Details

Pay your dues... Buy raffle tickets... Get some swag
www.vphomebrewers.com/membership.html

Club Meetings – Every 2nd Thursday, 7:00-9:00 PM
April 14 – Location TBD
May 12 – Location TBD
June 9 – Location TBD

To stay up-to-date on club meeting and events, visit www.vphomebrewers.com or join our Facebook group at www.facebook.com/groups/1090552607744315

The President says...

Hello VPH

I'm truly exciting about this year with the club. I think we have some great thing planned this year. Hopefully, through the Hampton Road Brewers Cup and personal brewing, we can get together to brew a lot of beer. We have a vast amount of knowledge and some great brewers in VPH, so I encourage you all to use each other and share your brewing experience. Cheers to 2022

Steve

Brewing Competition

HomeBrewers Cup

April 14: Intra-club Competition – New England IPA (21B)

May 13: Hampton Roads Brewer Cup - NEIPA (21B)

June 9: Intra-club Competition – Helles (4A) and Munich Dunkel (8A)

Bring your home brew to the club meeting for feedback (even if you don't enter it in a competition) To find out more about the styles, visit www.bjcp.org/bjcp-style-guidelines/ For a mobile version, search for BJCP in your app store.



Brewer of the Year Points

Make sure you are earning your points in the Brewer of the Year competition. There are many ways to build up your points beyond just brewing and competing.

Check out www.vphomebrewers.com/brewer-of-the-year.html for the latest point standing.

Save the Date

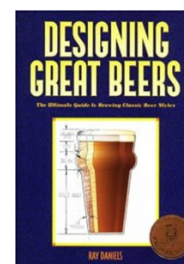
April -
April 9 – **Brewing 101 Class** at Brew & Bottle
May 7 – **Big Brew Day**

May or June – **Beer Friends Brewery Trip (a.k.a. Pub Crawl)** – We would love to have a Club Field Trip. To make this happen, we are looking for volunteers to organize a trip (with a transportation company) to local breweries. Please contact our VPH Vice president (Matt) if you are interested in putting this together.

Tech & Tips

If you're an experienced brewer, maybe you want to branch out and explore new brews or develop new methods. If you're new to the craft, then you will most likely feel like there is a lot to learn. Regardless of how long you've been brewing, the industry trends are guaranteed to shift at some point. It doesn't really matter how long you've been brewing, there's always more to learn. *Designing Great Beers* by Ray Daniels is the go-to handbook. Pick one up at your local brew supply store!

ISBN-10: 0937381500
ISBN-13: 978-0937381502



Nobody knows everything about homebrewing. You don't have to memorize everything, just know where to look it up. There are dozens of books that have important information on different aspects of the homebrewing process. Look them up as often as needed to refresh your memory.

- **Brian Binder, founding VPH member**

Read a lot, listen to others, watch videos etc. But, don't take everything you hear as gospel. A lot of what was standard practice for decades has been found to not have any real bearing on homebrewing. (Thanks Brulosophy) Things like moving to secondary, 60 minute mash, standard hop schedules etc. Do your own testing and feel free to experiment. Its just beer! RDHYAHB!

- **Mike Weatherill, Office Closet Brewing**

Brewery Spotlight



1865 Brewing Company is the first Black owned brewery in Hampton Roads. It boasts itself as a community meeting hub equipped with a full service coffee shop, fully functional brewery, nutritional juice bar, non-alcoholic cocktail station with tasty food and snack options. Check out their food and drink offerings at

www.1865brewingcompany.com