



The Monthly Mash



The Monthly Newsletter of the
Upstate New York Homebrewers Association
P.O. Box 23541 Rochester 14692
WWW.UNYHA.COM

February 2016



UPCOMING EVENTS OF NOTE

UNYHA BJCP Training Session: 7:00 PM, February 3rd. The Old Toad (277 Alexander St., Rochester).
Topic: Dark European Lager, Strong European Beer (BJCP 2015 Categories 8 & 9).

UNYHA Club Meeting: Wednesday, 7:30 PM, February 10th. Bathtub Billy's (630 W Ridge Rd # 10, Rochester).

UNYHA Pub of the Month: ~5:30 PM on. February 17th. Mullers Cider House, 1344 University Ave, Suite 180, Rochester.

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

AGENDA FOR THE FEBRUARY MEETING

UNYHA's monthly meetings are held on the second Wednesday of the month (February 10th this month) at Bathtub Billy's (630 W Ridge Rd # 10, Rochester, NY) in the party room at the back. Guests are always welcome! Come early for dinner and a brew. The main meeting starts at 7:30 P.M. Beer Guru sessions begin at 7:00 P.M. (There is no Beer Guru this month.)

Remember to bring your tasting glasses! (Keep 'em in your glove box!)

Remember to pick up your name badge from the side table when you come in.

1. Welcome: We welcome new members, guests, professional brewers and other professionals in the beer and bar trade. Newbies are encouraged to stand up and introduce themselves and share a little about their brewing experience.

2. Monthly Raffle: All members present and in good standing are eligible to win a donated prize! Please pick your name/ticket up off the side table and put it in the drawing bin. Feel free to bring a prize to donate.

3. Pro Brewers Report: what's new & noteworthy?

4. Program Coordinator Reports.

a) BJCP Training: Thomas Barnes and Deron Weet. Deron will give a report on this month's session on Dark European Lager and Strong European Beer (Categories 8 and 9). Thomas will announce next month's session on Irish Beer (Category 15).

b) Mailman/Events Report: Steve Hodos.

c) Pub of the Month: Jeananne Thomas and/or Craig Zufelt.

5. Brewer of the Month Contest: Black IPA.

6. Membership: Join/Renew. Continuous throughout the meeting. Remember, even if you pay via cash or check, please update or enter your contact info on the website. You should be put on the mailing list (the Google group) soon after you fill out the "Join Us" form on the website (which is the form you use to renew as well as to join for the first time).

AT LAST MONTH'S MEETING

Attendance: There were 66 people present at the time of the raffle drawing, which Vice President Keith McCullum did using a count-off and an online random number generator. (President Steve Hodos was indisposed and we were without our usual name tags and raffle cards.)

Gadget Presentation: We only had one gadget presentation: Adam Odegard showed us a water level measurement device he has for his mash tun. Because he fills his mash tun in his garage while he is doing other tasks indoors, he has the device hooked up to a couple of smoke alarms which are very effective in getting his attention.

Treasurer's Report: We have 97 paid members.

Competition Announcement: The date has been changed to April 9th to accommodate all the competition staff. We now have all major positions filled.

Annual Bulk Grain Buy and Grain Store: Three pallets of grain were purchased for the bulk grain buy. The grain store is open year round. Walter Strassburg is the person to see for grain purchases.

Brewer of the Month: Reminder that February's style for the contest will be Black IPA and March will be Saison.

New Club Logo: Bob Lewandowski has designed a new logo for the club. It will be sent out and we will vote on it at the next meeting.

Pro Brewers Report: Scott Denhardt, a UNYHA member, is opening a new brewery, Triphammer Beer Works, next to Iron Smoke Distillery, in Fairport. Andy Walker is the brewer.

Event Announcement: Tomorrow is Swiftwater Brewing's first anniversary. They have several versions of a barleywine available (regular and two barrel aged).

Pub of the Month: This month's Pub of the Month will be January 20 at Roc Brewing.

BJCP: January's session was Amber and Brown ales. February's will be Dark European Lager and Strong European Beer (BJCP categories 8 and 9).

Silent Auction: Items sold at the silent auction included kegs, a refractometer, hops, and a flask, among others.

LAST MONTH'S RAFFLE DONORS

Every month UNYHA holds a raffle where club members can give away small items. Suitable donations include unwanted bottles of beer (commercial beer or homebrew), books, apparel, magazines, breweriana, homebrewing supplies and gadgets. Thanks to everyone who donated!

Donor	Prize
Adam Odegard	Yuengling Black and Tan
Craig Zufelt	Glass Boot
Craig Zufelt	McKenzie's Cider
Bruce Katz	San Miguel's "Extra Dry" Philippines "Domestic Only"
Southtown Beverage	Variety 6 pack

HOMEBREW COMPETITION UPDATE

Our annual homebrew competition is coming up very soon - April 9th (not April 16th, as announced in the previous month's newsletter). It will be held at Fairport Brewing's production facility. We have almost all our competition staff in place: Competition Coordinator Rich DeTommaso, Registrar Craig Zufelt, Judge Director Deron Weet, Head Steward Jeananne Thomas, Prize Committee Coordinator Steve Zoller, Cellarmaster Doug Dalke, and Banquet Coordinator Liz Chatterton.

Steve Zoller is still seeking Prize Committee members (see his recent email to the Google group dated January 24th - contact him at steve.zoller@frontiernet.net if interested), and closer to the competition date, Deron Weet will be soliciting judges and Jeananne Thomas will be looking for stewards.

BEER HUNTERS ON SAFARI

We've had some excellent beer in the past, and hope to get more in the future. If you're traveling, consider bringing back some strange and delicious liquids for the club to sample.

If you're going on a trip for business or pleasure and plan 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 the President in advance to get the OK.
- The beer isn't available locally.
- You bring at least half a case (preferably a case, given our growing membership) of each beer so that everybody can get a taste.

We are still looking for Beer Hunters for upcoming months.

PUB OF THE MONTH

Pub of the Month (almost) always happens on the third Wednesday of each month, with dates and times decided by our intrepid POTM coordinators, Craig Zufelt and Jeananne Thomas.

POTM starts “after work” and goes until “whenever” – to be a bit more precise, people begin showing up around 5:15 P.M., and some of them never leave... If you’d rather not be all alone at POTM, arrive around 6:00 or so, and don’t arrive after 7:30.

This month’s PotM will be held on February 17th at Mullers Cider House, 1344 University Ave, Suite 180, Rochester. (It is a long industrial looking brick building. Parking is along the street or in the side lot – check the signage carefully as some of the lot parking is reserved. Mullers’ entrance is one farther east than Joe Bean Coffee Roasters.)

HOW TO ORDER FROM THE UNYHA GRAIN STORE

Club members in good standing can order grain, cleansers, sanitizers and yeast nutrient from the club grain store. We now offer two ways to do this.

1) Web Ordering: If you’re a club member in good standing, you can create an account on the UNYHA web site. Once you’ve done so, you can access the online ordering link here:

<http://www.unyha.com/index.php/grain-store/online-ordering.html>

Instructions

- * Scroll down the page and find the grain you would like to order.
- * Place the quantity in pounds of each grain that you would like in the Quantity box and then click “Add to cart” button.
- * Once the cart comes up, you can continue adding addition grains by clicking “Continue Shopping” button.
- * When you are satisfied that you have all of the grains and proper quantities then click the “Place Order” button.
- * Fill out the customer details (all fields required) then click “Checkout”.
- * Click the PayPal button to checkout. You will be sent to the UNYHA PayPal site.
- * Log into PayPal and complete the transaction.
- * You will receive a confirming email from PayPal of your order. The Grain Store manager and UNYHA treasurer will also receive your order.

2) Email Ordering: If you don’t feel like ordering via the club web site, you can still order the “old-fashioned” way, via email.

Instructions

- * Download the UNYHA Grain Order Form (http://www.unyha.com/documents/grain_store/UNYHA%20Grain%20Order%20Sheet%20012114.xlsx). A copy of this form is shown below, but it’s only an image.

* To fill out the order form:

- ▶ Enter desired quantities for each grain.
- ▶ Select the appropriate checkbox if grain is to be bagged on by individual type or milled. If a grain is to be bagged individually the minimum order size is 1 pound per type of grain.
- ▶ Maximum is 25 pounds per type of grain per order unless approved by Walter.
- ▶ If multiple grains are to be batched together for single recipe any quantity may be ordered.
- ▶ E-mail the completed form to Walter Strassburg at grainstore@unyha.com and to the UNYHA Treasurer at treasurer@unyha.com.
- ▶ Pay for your order via PayPal, or with cash or check to the Treasurer at the monthly meeting.
- ▶ To pay for your order via PayPal:
 - Log into your PayPal account
 - Click the "Send Money" tab
 - In the "To" field, enter paypal@unyha.com and then the amount from your order form
 - Your email receipt will indicate that payment was made to the UNYHA PayPal account

* Orders must be sent no later than the Sunday prior to each monthly meeting, held on the 2nd Wednesday of every month, for delivery at the meeting. Walter will bring your order to the meeting and after the Treasurer has confirmed your payment.

* The Grain Store manager will disburse grain after the completion of official business at the monthly meetings. *Please do not approach Walter to pick up grain until after the completion of official business.*

General Rules (for both web and e-mail ordering)

* No orders will be filled without your payment being completed through PayPal.

* All grains are in full pound increments, with a minimum of 1 lb. total per order, and a maximum of 25 lbs. per grain unless you have received prior approval from the Grain Store manager. Contact the manager at grainstore@unyha.com.

* Cut-off date for orders is the Sunday night prior to the monthly meeting, held on the 2nd Wednesday of every month. Orders received after that time may not be filled until the following month.

* The Grain Store manager will disperse grain after the completion of general business at the monthly meetings.

* Special delivery arrangements (e.g., at other UNYHA events) can be made by contacting the Grain Store manager at grainstore@unyha.com.

* Periodically, the items in the store will be adjusted based on demand.

* Your PayPal receipt will indicate payment was to the UNYHA PayPal account.

* The Grain Store does not accept returns.

** Please remember to check your milling/bagging preferences or include a note in your email stating how you want the grains bagged/milled. Check with Walt for latest availability of supplies.*

Name:					
Email:					
	\$/#	Qty. #	Subtotal \$		
Canadian 2-Row	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BRIESS 2-ROW BREWERS MALT	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Pilsen	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BEST MALTS PILSEN	\$ 0.80		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Wheat Malt	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Lt Munich Malt	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Vienna	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BEST MALTZ VIENNA MALT	\$ 0.80		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Rye Malt	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Maris Otter	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Best Caramel Malt Pils (2-3*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Fawcett Pale Crystal (20-27*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Gt. Western 2-Row Crystal 40	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Dark Crystal Malt (60-70*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Extra Dk Crystal Malt (115-155*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Franco-Belges Kiln Coffee (150-180*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Fawcett Pale Chocolate Malt (185-250*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Franco-Belges Chocolate (300-375*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Baird Black Malt (500-600*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Baird Roasted Barley (500-600*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Franco-Belges Special Aromatic	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Fawcett Amber Malt	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Rice Hulls	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	
Starsan - Per Quart	\$10.00		\$-		
PBW - Per Pound	\$ 3.50		\$-		
			\$-		

BJCP BEER TASTING SESSION CALENDAR FOR 2015-2016

BJCP stands for Beer Judge Certification Program. The BJCP is an international organization whose purpose is to train people to become judges for homebrew competitions. UNYHA supports this goal by holding monthly beer tasting sessions, designed to help club members become better brewers and judges.

All club members are welcome, even if you are not a beer judge and have no intention of taking the BJCP exam – although the training sessions will help you if you do!

Tasting sessions typically consist of guided tastings of 9-15 excellent commercial beers within a particular category, with discussion of history, ingredients and techniques associated with the various beers in the category.

We also encourage folks to bring homebrewed beer they wish to share with the group, regardless of style or quality. This is a great opportunity for the brewer to get detailed troubleshooting advice and pre-competition tips. To make sure that everyone gets a sample, please bring at least 3 12-ounce bottles, or equivalent.

Cost of the training sessions is partially subsidized by membership dues, but for expensive sessions we might ask for donations (no more than \$10 at most) to defray our expenses.

Unless otherwise noted, BJCP Beer Tasting sessions will be held on the 1st Wednesday of the month, starting at 7:00 p.m., at The Old Toad (277 Alexander St.). Sessions typically run 2-3 hours. Any changes will be announced via email before the event.

We will transition to the new guidelines starting in September of 2015.

This year's Beer Judge Certification Program Training coordinators are Thomas Barnes and Deron Weet. This is the tentative schedule for the upcoming year.

Month	Style(s)	Cost
September	Cider (Categories C1 & C2)	\$10
October	Pale Malty Euro Lager, Amber Malty Euro Lager (Categories 4 & 6)	\$5
November	Brown British Beer, Scottish Ale (Categories 13 & 14)	TBA
December	Trappist Ale (Category 26)	\$5
January	Amber & Brown American Beer (Category 19)	\$5
February	Dark Euro Lager, Strong Euro Beer (Categories 8 & 9)	TBA
March	Irish Beer (Category 15)	TBA
April	Dark British Beer (Category 16)	TBA
May	Pale Bitter Euro Beer, Amber Bitter Euro Beer (Categories 5 & 7)	TBA
June	Pale American Ale (Category 18)	\$5
July	Belgian Ales (Category 24)	\$10
August	Historical & Specialty (Categories 27 & 34)	\$10

BREWER OF THE YEAR COMPETITION FOR 2015-2016

Sean Harnett, the Brewer of the Month Coordinator for 2015-2016 has set the schedule for this year's Brewer of the Month/Brewer of the Year competition.

The Brewer of the Month competition is using the 2015 BJCP style guidelines, and competition will begin in November to give everyone time to get brewing. The schedule is as follows:

Month	Style
November	Strong Bitter (English Pale Ale) (BJCP Style 11C)
December	Irish Stout (BJCP Style 15B)
February	Black IPA (BJCP Style 21B)
March	Saison (BJCP Style 25B)
April	American Brown Ale (BJCP Style 19C)
June	Vienna Lager (BJCP Style 7A)

The rules of the game are as follows.

- Entrants must bring at least a six-pack or equivalent (growler, 2 liter bottle, etc.) of the beer.
- Only one entry per contestant!
- Each entrant's beer is poured into a pitcher. Any bottles, etc. are hidden/suitably anonymized to avoid influencing the judging.
- People attending the meeting buy poker chips, for \$1 each and vote for their favorite beer in the flight by dropping the poker chip into a bag in front of the appropriate pitcher.
- The winner of the brewer of the month is determined by the number of votes received. The winner receives half of the money received from poker chip sales. In the case of a tie, the money is evenly split among the winners. The rest of the money goes into the pot for the Brewer of the Year.

- Standings for Brewer of the Year are kept from month to month, with points being awarded as follows:

Place	Points
1st place	10 points
1st place (tie)	9 points
2nd place	8 points
2nd place (tie)	7 points
3rd place	6 points
3rd place (tie)	5 points
Entering without placing	3 points

- At the end of the year, the person with the most points receives the other half of the pot collected over the course of the year, which can be a pretty hefty chunk of change.
- The competition is designed to reward people who enter the competition every time, even if they don't win.

Current standings:

Name	Points
Sean Harnett	13 points
Adam Odegard	13 points
Sean Coughlin	11 points
Meagan Wilson	10 points
Bruce Katz	7 points
Steve Zoller	6 points
Al Schichler	6 points
Andrew Jones	6 points
Chris Donnelly	3 points

CALENDAR OF UPCOMING EVENTS

This is a list of selected homebrew events through the Western New York region, and beyond, as well as a listing of craft beer related events occurring in the greater Rochester, NY area. *Address and contact information for local venues is given at the bottom of this list.*

- 🏆 – COMPETITION INFO
- 📍 – UNYHA-SPECIFIC STUFF
- 😊 – NON-UNYHA EVENT

😊 **February 2, 2016. 5:00 PM. Tröegs Nugget Nectar and Scratch Chocolate Stout at TRATA**, including a special dry-hopped firkin of Nugget Nectar, 145 Culver Road, Rochester.

😊 **February 3, 2016. 4:00 PM. Russian Imperial Stout 2015 and 2016.** Swiftwater Brewing, 378 Mt. Hope Ave, Rochester.

📍 **February 3, 2016. 7:00 PM. BJCP Monthly Beer Tasting. Dark European Lager and Strong European Beer (BJCP 2015 Categories 8 & 9).** The Old Toad, 277 Alexander Street, Rochester. \$5 or \$10 TBA.

😊 **February 10, 2016. 4:00 PM. Raspberry Sour.** Swiftwater Brewing, 378 Mt. Hope Ave, Rochester. Taste Andy Cook's latest sour, brewed with 220 gallons of Sour Amber and 120 pounds of Apple Country Raspberries.

📍 **February 10, 2016. 7:30 PM. UNYHA Monthly Meeting.** Bathtub Billy's, 630 W Ridge Rd # 10, Rochester.

😊 **February 13, 2016. 12 noon. Old Toad Cask Competition.** The Old Toad, 277 Alexander Street, Rochester. We have some of the best local breweries competing to produce the best IPA that they can! All of the breweries will be creating their own IPA style beer and adding any hops, fruit or anything else they wish into the beer to create something truly unique. You will get the chance to blind taste each of the casks and decide for yourself who makes the best IPA! For those of you who are up for the task, you will have the chance to guess what has been added to each of the beers, if you get the full line up correct, you can win a growler of the cask of your choice! The Line up is: 3 Heads Brewing, CBs, Empire, Ithaca, Keegan, Lost Borough, Prison City, Roc Brewing, Rohrbach, Swiftwater.

😊 **February 13, 2016. 11:30 AM. The Maine Event with Stoneyard.** Tap & Mallet, 381 Gregory St, Rochester. Join us for a day of fine hoppy ales and Lobsta Rolls. Stoneyard Choke Point Pale, Maine Lunch, Maine Another One, Maine Mo, Maine Zoe.

📍 **February 17, 2016. ~5 PM-"whenever." UNYHA Pub of the Month.** Mullers Cider House, 1344 University Ave, Suite 180, Rochester.

😊 **March 1, 2016. 7:30 PM. Sausage Fest with Dogfish Head.** Tap & Mallet, 381 Gregory St, Rochester. Five different sausages and accoutrements paired with five different Dogfish Head beers. Each pairing dinner will include Dogfish Head's new beer Romantic Chemistry. A 7.2% IPA brewed with mangoes and apricots. Tickets are very limited and are available for purchase at the bar. They are priced at \$19.

UPCOMING BJCP/AHA-SANCTIONED COMPETITIONS

The listing of BJCP/AHA-Sanctioned Beer, Mead, and Cider competitions is maintained at: http://www.bjcp.org/apps/comp_schedule/competition_schedule.php. Please consult it if you are interested in entering in, or judging at, competitions held in Eastern NY or neighboring states.

If you are interested in entering a competition, keep in mind that the competition deadline is typically 1-2 weeks before the announced competition date. Be sure to pack your entries properly and allow sufficient shipping time to meet the deadline.

If you are interested in judging or stewarding, it's a courtesy to let the competition organizer know of your interest 2-4 weeks in advance of the competition

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

LINKS TO OTHER LOCAL BEER CALENDARS

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

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

CONTACT INFO FOR LOCAL BREWERIES, CIDERIES AND GOOD BEER BARS WITH EVENTS

This is a partial list of brewpubs, cideries and good beer bars in the Rochester area. If you have suggestions for an establishment which should be on this list, please contact secretary@unyha.com.

Abandon Brewing: 2994 Merritt Hill Road, Penn Yann, NY (585) 474-3162 <http://abandonbrewing.com/>

Acme Bar & Pizza: 495 Monroe Ave, Rochester NY (585) 271-2263 <http://www.all-menus.com/ny/rochester/23667-acme-bar-and-pizza/menu/>

Bee Hive Brew Pub: 20 Pleasant St., Canandaigua, NY <http://www.beehivebrewpub.com/>

Beer Market, Rochester: 1401 Mt. Hope Blvd., Rochester, NY <http://www.the-beer-market.com/location/rochester-new-york>

Blackbird Cider Works: 8503 Lower Lake Road Barker, NY 14012 (716) 795-3580 <http://blackbirdciders.com>

CB's Craft Brewery: 300 Village Square Blvd. Honeoye Falls, NY (585) 624-4386 <http://www.cbcraftbrewers.com/>

Donnelly's Irish Pub: 1 Water St., Fairport, NY (585) 377-5450 <http://www.donnellysph.com/>

Fairport Brewing: 99 S. Main St., Fairport, NY <http://fairportbrewing.com/>

Flower City Malt Lab: Buffalo Road Business Center (Mount Read Av. Suite 40) (585) 747- 4102. <http://www.flowercitymaltlab.com/>

Genesee Brew House: 25 Cataract St., Rochester, NY, (585) 263-9200 <http://www.genesee-beer.com/brew-house>

Half Pint Pub: 363 Park Ave., Rochester, NY (585) 271-6384 <http://www.thehalfpintpub.com/>

Keenan's Restaurant: 1010 East Ridge Road, Irondequoit, NY <http://www.keenansrestaurant.com/home.html>

Knuckleheads Brewing: 246 Ridge Road, Webster, NY. <https://www.facebook.com/Knucklehead-CraftBrewing>

J.B. Quimby's Public House: 3259 S Winton Rd, Henrietta, NY (585) 272-9780. <http://www.jbquimbys.com/>

Lock 32 Brewing: 10 Schoen Place, Pittsford, NY (585) 506-7738 <http://lock32brew.com/>

Lost Borough Brewing: 543 Atlantic Ave, Rochester, NY (585) 471-8122 <http://news.lostboroughbrewing.com/>

Lovin' Cup: 300 Park Point Dr., Henrietta, NY (585) 292-9940 <http://www.lovincup.com>

McColley's: 89 S Union St., Spencerport NY (585) 617-4279 <http://www.mccolleys.com/>

Monty's Krown: 875 Monroe Ave Rochester, NY (585) 271-7050 <https://www.facebook.com/pages/Montys-Krown/245809035540492>

Mullers Cider House: 1344 University Ave, Rochester, NY (585) 287-5875 <http://www.mullersciderhouse.com/>

Naked Dove: 4048 State Route 5 and 20, Canandaigua, NY, 585-396-ALES (2537) <http://www.nakeddovebrewing.com/>

Nedloh Brewing: 6621 State Route 5 & 20, Bloomfield, NY (585) 360-7272 <https://nedlohbrewing.com/>

Prison City Pub and Brewery: 28 State St., Auburn, NY (315) 604-0763 <http://www.prisoncitybrewing.com/>

Roc Brewing: 56 South Union Street, Rochester, NY, (585) 794-9798 <http://rocbrewingco.com/>

Rohrbach's Brewing: *Taproom:* 3859 Buffalo Road, Chili NY. *Brewery:* 97 Railroad Street, Rochester NY (585) 546-8020 <http://www.rohrbachs.com/Rohrbachs-Events.html>

Stoneyard Brewing: 1 Main Street, Brockport, NY (585) 637-3390 <http://www.stoneyardbrewingcompany.com/>

Swiftwater Brewing: 378 Mount Hope Avenue, Rochester, NY 14620. <http://www.swiftwaterbrewing.com>

Tap & Mallet: 381 Gregory St. Rochester, NY (585) 473-0503 <http://www.tapandmallet.com>

The Old Toad: 277 Alexander Street Rochester, New York (585) 232-2626 <http://www.theoldtoad.com>

The Owl House: The Owl House 75 Marshall Street Rochester, NY (585) 360-2920 <http://www.owlhouserochester.com/>

The VB Brewery: 6606 State Route 96 Victor, New York (585) 902-8166 <http://www.thevbbrewery.com/>

The Village Tavern: 137 Center Street - Geneseo, 585-447-9151 <http://www.geneseovillagetavern.com/contact-location.html>

Three Huskies Brewing: 401 Lakeshore Drive, Canandaigua, NY (585) 260-3530 <https://www.facebook.com/threehuskiesbrewing>

Twisted Rail Brewing: 20 Pleasant St, Canandaigua, NY (585) 396-0683 <http://twistedrailbrewing.com/>

FIND LOCAL NEW YORK BREWERIES

Finger Lakes Beer Trail: <http://fingerlakesbeertrail.com/content/>

New York State Craft Brewer Association: <http://thinknydrinkny.com/beer-finder/>

CONTACT US

Club Officers

STEVE HODOS, President & Mailman

KEITH MCCULLUM, Vice President

KIRA BARNES, Secretary & Librarian

STEVE HOWLES, Treasurer

Contact them all at:

president@unyha.com

vp@unyha.com

secretary@unyha.com

treasurer@unyha.com

board@unyha.com

Other Club Officials

ADAM ODEGARD, Inspector Gadget

stainlessgadgeteer@yahoo.com or 315-597-5698

ALAN MACK, UNYHA Apparel Liaison	amack@rochester.rr.com
CRAIG ZUFELT, Pub of the Month Czar, Campout Coordinator, Competition Registrar	cZufelt1@rochester.rr.com
DAVID MACK, Webmaster	David_mack@consultecsoftware.com
DAVID WURSTER, Brew-Off Coordinator	dwursterusa@gmail.com
DERON WEET, Oktoberfest Coordinator, BJCP Beer Tasting Session Co-Coordinator, & Judge Director for UNYHA Competition	dcweet@gmail.com
JEANANNE THOMAS, Pub of the Month Czarina & Head Steward	jtcows@yahoo.com
SEAN HARNETT, Brewer of the Month Coordinator	cleancontrollers@yahoo.com
THOMAS BARNES, BJCP Beer Tasting Session Co-Coordinator	thomasbarnes@frontiernet.net
WALT STRASSBURG, Keeper of the Grain Store	w_strassburg@hotmail.com
RICH DeTOMMASO, Competition Coordinator	goonusrex@gmail.com
DOUG DALKE, Cellarmaster	ddalke@rochester.rr.com
STEVE ZOLLER, Prize Committee Coordinator	Steve.zoller@frontiernet.net
LIZ CHATTERTON, Banquet Coordinator	chattere@gmail.com