



# The Monthly Mash

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



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March 2016



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## UPCOMING EVENTS OF NOTE

**UNYHA BJCP Training Session:** 7:00 PM, March 2nd. The Old Toad (277 Alexander St., Rochester).  
Topic: Irish Beer (2015 category 15).

**UNYHA Club Meeting:** Wednesday, 7:30 PM, March 9th. Bathtub Billy's (630 W Ridge Rd # 10, Rochester).

**UNYHA Pub of the Month:** ~5:30 PM on. March 16<sup>th</sup>. Rohrbachs, 97 Railroad St, Rochester.

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

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## AGENDA FOR THE MARCH 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. Thomas will give a report on this month's session on Irish Beer (Category 15). Deron will announce next month's session on Dark British Beer (Category 16).

**b) Mailman/Events Report:** Steve Hodos.

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

**5. Brew-Off:** We will be forming teams to do a spring Brew-Off, with the beers to be tasted in July. Brew-Off Coordinator David Wurster will have the details at the meeting.

**6. Brewer of the Month Contest: Saison.**

**7. 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).

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## AT LAST MONTH'S MEETING

**Attendance:** There were 61 people present. One was visiting for the first time.

**Pro Brewers Report:** Paul Guarracini from Fairport Brewing brought a Belgian Golden Strong called Sinners and Saints, a Valentine's Day beer called Muddy Waters of Luv (a peanut butter stout made with 15 pounds of organic peanut butter from Niblack Foods), Waka Waku, made with Wakatu hops from New Zealand, an Imperial Saison, and Santini Stout, an Imperial Stout. Fairport will be at the Roc City Beer Fest on February 20<sup>th</sup> at the Dome. Fairport is also now selling Timbucha Kombucha (a fermented tea beverage with probiotics). Thanks to Fairport for hosting our competition.

**Treasurer's Report:** We have 106 paid members. The treasury is doing well. We have money budgeted for the summer campout.

**Pub of the Month:** Pub of the Month for February will be at Muller's Cider House.

**Annual Campout:** The annual campout will be on June 25 on Craig Zufelt's land in Macedon. Save the date.

**BJCP:** February's was Dark European Lager and Strong European Beer (BJCP categories 8 and 9). March's will be Irish Beer (BJCP category 15).

**New Logo:** The members present voted in favor of adopting the new logo designed by Bob Lewandowski. Thomas Andersen suggested one proposal regarding font size. The words "homebrewers association" are in a smaller size than the words "Upstate New York." If they were shortened to "homebrewers assoc.," they could be in the same point as "Upstate New York." We will keep this in mind, in particular for apparel. Alan Mack will no longer be supplying club branded apparel. Thomas Ocque has said he can do so.

**Cider Hunter:** Keith McCullum had Heritage Hops Hard Cider from Madison County in 4 growlers.

**Brewer of the Month:** There was a Brewer of the Month contest for Black IPA. The winner was Sean Coughlin with 27 votes. Steve Zoller came in 2<sup>nd</sup>, and Sean Harnett came in 3<sup>rd</sup>.

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## 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                           |
|--------------------|---------------------------------|
| Steve Zoller       | Stone Ruination Double IPA      |
| Southtown Beverage | Victory Wild Devil              |
| Southtown Beverage | Southern Tier Sonnet            |
| Sean Harnett       | Southern Tier One Buffalo       |
| Anonymous          | CBs long sleeve T-shirt         |
| Anonymous          | Ithaca Java Power IPA           |
| Anonymous          | Newport Storm IPA               |
| Anonymous          | Heavy Seas Crossbones           |
| Anonymous          | Fire Island Sea Salt Ale        |
| Anonymous          | Lake Front White Ale            |
| Anonymous          | Sackett's Harbor 1812 Amber Ale |
| Anonymous          | Fire Island Lighthouse Ale      |
| Anonymous          | Highland St. Teresa's Pale Ale  |
| Anonymous          | Saranac S'more Porter           |

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## HOMEBREW COMPETITION UPDATE

Our annual homebrew competition is coming up very soon - April 9<sup>th</sup> at Fairport Brewing's production facility. We have all our competition staff in place. The one change since last month's newsletter is that Jack Mansur has stepped up to replace Liz Chatterton as Banquet Coordinator. Steve Zoller now has all the Prize Committee members he needs. Closer to the competition date, Deron Weet will be soliciting judges, Jeananne

Thomas will be looking for stewards, and Competition Coordinator Rich DeTommaso will be looking for folks to help out with various miscellaneous tasks.

Competition details can be found on our website here: <http://www.unyha.com/index.php/competitions/unyha-2016-competition-details.html> and on fliers around town.

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## 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.

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## GAEL BREWING RYE BREAD ALE NOW ON TAP AT AJ'S BEER WAREHOUSE

Gaël Brewing, a small brewery begun in Geneva by UNYHA members George Adams and Elizabeth Lauzon, now has its Rye Bread Ale available for growler fills at AJ's Beer Warehouse, at least as of this printing. It's an American style rye ale brewed with caraway seeds – if you like rye bread, you'll probably really like this beer.

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## 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 March 16th at Rohrbach's production facility and tasting room at 97 Railroad Street near the Public Market in Rochester. They now have food available.

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# 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](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](mailto:grainstore@unyha.com) and to the UNYHA Treasurer at [treasurer@unyha.com](mailto: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](mailto: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.*

| 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 |        | \$-         |                                                                           |
|                                         |         |        | \$-         |                                                                           |

**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](mailto: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](mailto: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.*

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## **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.

| <b>Month</b> | <b>Style(s)</b>                                                  | <b>Cost</b> |
|--------------|------------------------------------------------------------------|-------------|
| 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)             | \$7         |

|        |                                                                  |     |
|--------|------------------------------------------------------------------|-----|
| March  | Irish Beer (Category 15)                                         | \$5 |
| 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)                                  | TBA |
| July   | Belgian Ales (Category 24)                                       | TBA |
| August | Historical & Specialty (Categories 27 & 34)                      | TBA |

## 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 Coughlin  | 21 points |
| Sean Harnett   | 19 points |
| Adam Odegard   | 16 points |
| Steve Zoller   | 14 points |
| Meagan Wilson  | 10 points |
| Andrew Jones   | 9 points  |
| Bruce Katz     | 7 points  |
| Al Schichler   | 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

 **March 2, 2016. 7:00 PM. BJCP Monthly Beer Tasting. Irish Beer (BJCP 2015 Category 15).** The Old Toad, 277 Alexander Street, Rochester. \$5.

 **March 2, 2016. 4:00 PM. 100% Oak Fermented Brett Beer.** The brewers at Swiftwater gave a well used O'Begley's whiskey barrel full of single hop Topaz Pale Ale wort a healthy pitch of *Brettanomyces clausenii* and 10 months. They only have a quarter barrel so get there early. Swiftwater Brewing, 378 Mt. Hope Ave, Rochester.

☺ **March 3, 2016. 5:00 PM-9:00 PM. Three Heads Brewing Big Head Stout Release Party.** Big Head Stout (a Foreign Extra Stout brewed using exclusively Delta hops) will be on tap as well as on cask with ghost peppers (!). On tap will also be The Kind, Tre Kind, and Rebel Soul. Geoff Dale, Brian Johnson, and Dave Coniglio will be guest bartenders, and Teagan Ward will be playing. Blu Wolf Bistro, 657 Park Ave, Rochester.

☺ **March 7, 2016. 6 PM. Fairport Brewing Beer Pairing Dinner.** Fairport Village Inn, 103 North Main St., Fairport, NY. \$45 includes food, beer, tax, and gratuity for a five course dinner. Tickets available exclusively at the Fairport Brewing Company tap room. Menu here: <https://www.facebook.com/events/676303055845656/> or at the tap room.

🕒 **March 9, 2016. 7:30 PM. UNYHA Monthly Meeting.** Bathtub Billy's, 630 W Ridge Rd # 10, Rochester.

☺ **March 9, 2016. 4 PM. Cuvée de Something.** "The first beer in our Guy-That-Brews-Here-Trying-To-Free-Up-Kegs series. This inspired cuvée is a blend of a well aged dark saison and raspberry porter aged for 5 months on Brettanomyces. It might be good. It might not. Either way, I got one more empty keg out of the deal." Swiftwater Brewing, 378 Mt. Hope Ave, Rochester.

🕒 **March 16, 2016. ~5 PM-"whenever." UNYHA Pub of the Month.** Rohrbachs, 97 Railroad St., Rochester.

☺ **March 25, 2016. 5 PM. Grimm Happy Hour.** They will have 4 beers on draft from Grimm Brewing. The first 3 beers are Super Spruce, Lumen and Subliminal Message, and the fourth will be announced soon. Flights will be available to buy throughout the night. The Old Toad, 277 Alexander Street, Rochester.

🍷 **April 1-2, 2016. Amber Waves of Grain Homebrew Competition.** Knights of Columbus, 1841 Whitehaven Rd., Grand Island, NY. Judging sessions Friday at 9 AM, 12:30 PM, 4 PM, and Saturday at 8:45 AM and 12:00 PM. Brewer's Night Out Awards Banquet at 6 PM at Banchetti by Rizzo's (ticket price \$50). More information at <http://niagarabrewers.org/amber-waves-of-grain/>

☺ **April 2, 2016. 11:30 AM-11:45 PM. Day of Darkness.** A day of big stouts. Individual tasting tickets will be available for purchase, and beers will be poured in 5 or 10 oz. sample sizes. Beer line-up at <http://tapandmallet.com/event> Tap and Mallet, 381 Gregory Street, Rochester.

🍷🕒 **April 9, 2016. 38<sup>th</sup> Annual UNYHA Competition/27<sup>th</sup> Empire State Open.** Fairport Brewing, 1000 Turk Hill Rd., Suite 298, Fairport, NY. Banquet following judging at 6:30 at the brewery. More information: <http://www.unyha.com/index.php/competitions/unyha-2016-competition-details.html>

🍷 **June 4, 2016. 2 PM. ROCBeer Homebrew Competition.** Stoneyard Brewing, 1 Main St., Brockport, NY. More information: <https://www.facebook.com/events/1559135301078388/>

☺ **June 9-11, 2016. National Homebrewers Conference. Baltimore, MD.** Registration opens on March 8. More info: <http://www.homebrewcon.org/>

🕒 **June 25, 2016. Annual UNYHA Campout.** Craig Zufelt's place, Macedon, NY.

🍷 **July 16, 2016. 11 AM-11 PM. Cider Creek Home Brew & Cider Competition.** Cider Creek Hard Cider, 6459 Cunningham Creed Rd, Canisteo, NY. More info: <https://www.facebook.com/events/471331709733578/>

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## 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](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

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## 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](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

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## LINKS TO OTHER LOCAL BEER CALENDARS

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

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

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# 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](mailto: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.donnelysph.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/>

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## FIND LOCAL NEW YORK BREWERIES

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

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

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## CONTACT US

### Club Officers

STEVE HODOS, President & Mailman

KEITH MCCULLUM, Vice President

KIRA BARNES, Secretary & Librarian

STEVE HOWLES, Treasurer

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### Other Club Officials

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