



The Monthly Mash

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



May 2016



UPCOMING EVENTS OF NOTE

UNYHA BJCP Training Session: 7:00 PM, May 4th. The Old Toad (277 Alexander St., Rochester).
Topic: Dark British Beer (2015 category 16).

UNYHA Club Meeting: Wednesday, 7:30 PM, May 11th. Bathtub Billy's (630 W Ridge Rd # 10, Rochester).

UNYHA Pub of the Month: ~5:30 PM on. May 18th. ButaPub, 315 Gregory St., Rochester.

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

AGENDA FOR THE MAY MEETING

UNYHA's monthly meetings are held on the second Wednesday of the month (May 11th 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. Thomas will give a report on this month's session on Pale Bitter Euro Beer and Amber Bitter Euro Beer (Categories 5 & 7) and announce next month's session on Pale American Ale (Category 18).

b) Mailman/Events Report: Steve Hodos.

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

5. Update on National Homebrew Competition. Announcements of who from the club has won so far.

6. Brewer of the Month:: There will be a Brewer of the Month contest for American Brown Ales (BJCP category 19C).

7. Beer Hunter: Craig Foster will have beer from Peekskill Brewing.

8. 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

Pro Brewers Report: Paul Guarracini of Fairport Brewing brought an English black IPA and a NY state barleywine in bottles. Fairport's patio will be opening this week. Keith McCullum got Grapefruit Saison and Galaxy Dry Hopped Sour from Swiftwater Brewing.

Treasurer's Report: We are up to 115 members. We had 263 entries in the competition and we came in under budget.

Nominating Committee: We need a nominating committee for our next board of officers. If you are interested in serving on that committee, please email president@unyha.com.

Event Announcement: The Albino Rhino Beer Fest will be held in Ridgeway, Ontario on May 14. (Fort Erie/ Niagara area).

Competition: The competition ran smoothly. Congratulations to Rob Sells who won Best of Show with his Munich Helles! Club members Rebecca Merusi and Phil Boulanger also were heavy hitters. We had support from the Syracuse club; 6 or 7 people from Salt City came out to judge. We should reciprocate next fall when they have their competition. Competition results can be found online at <http://www.unyha.com/index.php/competitions/unyha-2016-competition-results-sponsors.html>

Brewer of the Month: Has been moved to next month because this meeting's agenda is too full.

Spring Brew-off: Dave Wurster will be working with Swiftwater. There will be 110 gallons of pale ale wort to be split among 10-12 groups of people. Each group will get a different yeast strain. The tasting will be in July. He will try for pick-up on a Saturday, the first or third weekend in May. Another brew-off is in the works for December or January of next year with Genesee Brewhouse, with the same wort and the same yeast; the hot wort will be put into pasteurized containers and sent home with each team to determine house flavors.

BJCP: April's session was on Dark British Beer (category 16) and there are leftovers. May's will be Pale Bitter Euro Beer and Amber Bitter Euro Beer (Categories 5 & 7) – Kölsch, Altbier, German Pils, and more. Thomas may be holding a BJCP tasting exam in August 2017 if enough people sign up.

Pub of the Month: Pub of the Month will be at Elmwood Inn.

Prizes: Steve Zoller presided over the distribution of prizes to competition winners and honorees.

Guess That Beer Style Contest: Alan Mack attended the meeting to run the Guess That Beer Style contest. The aim was to guess in which BJCP category and subcategory each of six beers on the table was entered. The winning team got to take home about a case of homebrew (taken from the second bottles of competition entries that did not go on to Best of Show).

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 Hodos	Crowler of Genesee vanilla chocolate porter
Jeananne Thomas	Yuengling Dark
Paul Guarracini	Java IPA, Choco Bock
Sean Coughlin	Gray Sail IPA & Smoked Porter, Flying Dog Chipotle Oaked Ale

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 May 18th at ButaPub, 315 Gregory St. in Rochester.

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 \$		
BEST MALTS PILSEN	\$ 0.80		\$ -	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BRIESS 2-ROW BREWERS MALT	\$ 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
Best Lt Munich Malt	\$ 0.80		\$ -	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BEST MALTZ VIENNA MALT	\$ 0.80		\$ -	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Briess Rye Malt	\$ 1.00		\$ -	<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
Great Western Crystal (15*)	\$ 1.00		\$ -	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Briess 2-Row Crystal 40*	\$ 1.00		\$ -	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Briess Carmel Malt 60*	\$ 1.00		\$ -	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Briess Carmel Malt 120*	\$ 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
Best Melanoidin Malt	\$ 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
Fawcett Brown 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		\$ -		
Saniclean - Per Quart	\$ 9.00		\$ -		
AB Vickers Breakbrite Finings 1.5oz	\$ 4.00		\$ -		
White Labs Yeast Nutrient - 1oz Vial	\$ 5.00		\$ -		
Servomyces Yeast Nutrient - 10g sachet	\$ 8.00		\$ -		
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)	\$7
March	Irish Beer (Category 15)	\$5
April	Dark British Beer (Category 16)	\$10
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)
May	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	27 points
Sean Harnett	26 points
Adam Odegard	26 points
Steve Zoller	14 points
Andrew Jones	12 points
Meagan Wilson	10 points

Bruce Katz	7 points
Keith McCullum	7 points
Al Schichler	6 points
Chris Donnelly	3 points
Walter Strassburg	3 points
Brandon Whalen	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

 **May 4, 2016. 7:00 PM. BJCP Monthly Beer Tasting.** Pale Bitter Euro Beer, Amber Bitter Euro Beer (Categories 5 & 7). The Old Toad, 277 Alexander Street, Rochester. \$10.

 **May 11, 2016. 7:30 PM. UNYHA Monthly Meeting.** Bathtub Billy's, 630 W Ridge Rd # 10, Rochester.

 **May 13, 2016. 5 PM-11 PM. New York State Craft Beer and Cider Big Tent Event.** Part of the Low Bridge/High Water Canal Opening Festival. Tickets at [Stoneyard Brewing Company](#), [Tap and Mallet](#) & [McCann's Local Meats](#). The event will be held at Stoneyard Brewing, 1 Main St., Brockport. Tickets \$20, \$25 at the door. More information and a list of participating breweries and cideries: <https://www.facebook.com/events/147146458993824/>

 **May 16, 2016. 4 PM. New Belgium Is Here to Party.** Fat Tire, Ranger IPA, Citradelic IPA, and Heavy Melon will be on. The Old Toad, 277 Alexander Street, Rochester.

 **May 18, 2016. ~5 PM-"whenever." UNYHA Pub of the Month.** ButaPub, 315 Gregory St., Rochester.

 **May 18, 2016. 7 PM. Founders Brewing Beer Dinner.** A four-course dinner. Prices TBA. The Old Toad, 277 Alexander Street, Rochester. Visit the pub or call 585-232-2626 for more information.

 **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 10-19, 2016. Rochester Real Beer Week.** Various locations all over town. More info: <http://www.rochesterrealbeer.com/week/2016/>

☺ **June 11, 2016. 5-10 PM. Rochester Real Beer Expo.** VIP tix are sold out, regular tickets are \$45. Volunteer information is on the "Volunteer" link off of <http://www.rochesterrealbeer.com/expo/2016/>.

① **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/>

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.bjcp.org/apps/comp_schedule/competition_schedule.php

<http://www.homebrewersassociation.org/competitions/aha-bjcp-sanctioned-competition/#calendar>

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://blackbirdcidery.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/>

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
or 585-444-9259

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
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	dcweet@gmail.com
JEANANNE THOMAS, Pub of the Month Czarina	jtcows@yahoo.com
SEAN HARNETT, Brewer of the Month Coordinator	cleancontrollers@yahoo.com
THOMAS BARNES, BJCP Beer Tasting Session Coordinator	thomasbarnes@frontiernet.net
WALT STRASSBURG, Keeper of the Grain Store	w_strassburg@hotmail.com
RICH DeTOMMASO, Competition Coordinator	goonusrex@gmail.com
STEVE ZOLLER, Prize Committee Coordinator	Steve.zoller@frontiernet.net