



# ABNormal Brewsletter

## Cost of homebrewing

*You may have noticed that almost everything is costing more...*

And for several additional reasons, the cost of homebrewing is on the rise as well.

A perfect storm of economic, environmental, and speculation has resulted in high hops and grain prices. Most homebrewers I know never started out with the goal of saving money with homebrewing, well maybe a few. Of course when I started drinking beer besides Schaefer it was a bit of a hit on the wallet so when I found that I could brew a great brown ale or porter at 1/2 or better the cost of commercial I was happy.

Now a homebrewer is faced with the prospects of spending twice as much for the cost of hops as grain and the price of grain is

on the rise and expected to keep going up. It is time to start finding ways to reduce costs.

There are a few things that we can do to help with the costs of hops, grain and yeast.

### •Bulk buying

Place orders with others for bulk pricing.

### •Growing Hops

Hops are very easy to grow and will live for years.

### •Yeast Sharing

The 5-6 dollars for your liquid yeast can be spread out over a number of batches or shared with others. Take advantage of the ABNB yeast bank.

## Beer of the month: ESB

*what does ESB stand for?*

I always thought that it was extra special bitter. I had seen extra strong bitter. There is even a extra special beer. A new definition for ESB has arrived to add to the confusion: Early Spring Beer. Yep, you heard it right, the E stands for early the S stands for spring and the B stands for beer.

This new meaning for ESB as defined and marketed by Sierra

Nevada only adds to the confusion but does continue the tradition, set by Anderson Valley, of american brewers to replace the b for bitter with b for beer.

What is next? Extra Strong Brown, Extra Stout Beer...I have my own ESB: the beer I drink at 9 am when I start a batch of homebrew, Early Start Beer is my ESB.

### **Monthly Meetings**

Second Monday

7:30 pm

Fat Jack's

511 N.Main St.

Bloomington, IL

### **Next Meeting**

April 14th

### **Officers**

President

Fred Morrissette

Vice President

John Chubick

Treasurer

John Yoder

Secretary

Technical Czar

Jim Hall

### **Email**

**E-mail** [ABNBrewers](mailto:abnormalbrewers@gmail.com)

([abnormalbrewers@gmail.com](mailto:abnormalbrewers@gmail.com))

### **WWW**

**ABNBrewers**

([www.abnormalbrewers.org](http://www.abnormalbrewers.org))

### **Homebrew Forum**

**ABNormal Brewers**

**Forum**

## Club News

*Destihl Homebrew competition, Club only comp, Peoria Beerfest,*

I hope everyone has been brewing up some award winning beers for the Destihl Homebrew Competition. There is a limit of three beers per entrant. Entries are due no later than April 30th, at 5 pm, plenty of time to brew if you haven't already. Complete rules and entry forms are posted on the [ABNB website](#). Good luck!

The next AHA Club Only Competition is Extract beers. Bring your extract beers to the April meeting to be judged by the club. The winning beer will be sent to the AHA club only competition in May.

Peoria Jaycees Beerfest April 11th -12th. Do not forget to come out and visit the ABnormal Brewers booth at the beerfest. If you would like to bring a beer or volunteer contact Fred ( 531 8291) or the club ASAP. If you volunteer you will be allowed entrance to the event as a volunteer. Your name must be on the list if you want to enter as a volunteer. The entrance fee for volunteers is free but you may donate if you like. ABNB volunteers need to be able work the booth serving beer and or helping setup/take down the booth.

**April Meeting:**  
**--ESB--**  
**--keg conversion--**  
**--AHA Club only--**

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## Brew Tech

### *Keg conversions*

Have you been thinking about building your new homebrewery using old beer kegs? If so, it may seem like a difficult task but it is

quite possible to convert old stainless steel beer kegs in a variety of ways and budgets. Quite possibly the most difficult task will be to get your hands on the kegs.

For years homebrewers have used beer kegs as the basis for their home built homebreweries. Always an area of some legal limbo, the acquisition of these kegs has now become much more difficult as breweries and distributors have begun to exercise

their rights of ownership of these kegs. Through partnerships with the scrap recycling industry it is becoming more difficult to find these kegs. Free or mostly free kegs are becoming more difficult than a simple trip to the recyclers to obtain but if you are lucky enough to find one then you can learn about how to adapt your keg to be used in your homebrewery at the next club meeting. Fred Morrissette will have a demonstration in keg top removal.



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## Brewsletter trub

*Thanks to Chad for hosting an early spring homebrew tasting at his home.*

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