

June

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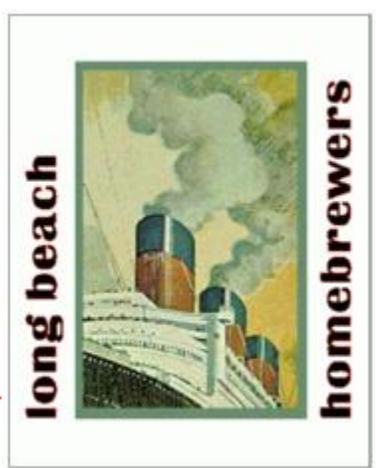
5 B/wV

Next  
Meeting

Tuesday, June 11  
at 7 pm. At  
**Stein Fillers**  
4160 Norse Way  
Long Beach 90808  
562-425-0588  
[brew@steinfillers.com](mailto:brew@steinfillers.com)  
<http://www.longbeachhomebrewers.com>

# The Brews Telegraph

## President's Message



Greetings Fellow Homebrewers,

There are a ton of fun club events coming up in 2019, here is a preview of some of them:

**July:** June started with Red, White and Brews registration opening for entries, judges, and stewards! If you are looking to help us support a local veteran's charity, please sign up to enter beers or volunteer at the competition site:

<http://www.longbeachhomebrewers.com/comp/rwb/bcoem/>.

-Entries will be accepted at Stein Fillers between 6/21/2019 and 7/6/2019

-Judging will be held with our friends Levi and Harmony at Long Beach Beer Lab on 7/14/2019.

I will be hosting my annual "Brew with a Veteran" day at my house at 10am on Saturday, July 13<sup>th</sup>. I'm going to brew an all-grain Belgian Dark Strong that we'll taste at the November meeting. If you want to see how someone else brews, you are welcome to stop by and watch my process and ask questions.

**August:** Save the Date! The Club Summer Party will be on August 24<sup>th</sup>. The first lady has offered up our house for a family friendly summer party this year. For those with children, we'll have a jumper set up, a cotton candy machine fired up, and sodas on tap. For the adults, we'll have beer on tap, of course. As in years past, the club will buy a main course and members are encouraged to bring a side or dessert to share. We'll also set up the jockey box so members can bring more beer to share! More details will be coming soon...

**September:** Our club will also be hosting the Pacific Brewers Cup just a couple short months after RW&B wraps up, with judging taking place on 9/28/2019. A handful of members have stepped up to assist with the fundraising, and the help is greatly appreciated. If you would like to help with fundraising, or anything else, please talk to Josh Smith. Registration for judging and stewarding will open on 8/1/2019.

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**November:** The We Love Long Beach festival will be held on November 9<sup>th</sup>. I'm not sure who is going to enter beer this year, but I'm sure we'll bring the jockey box down to pour for members who enter as we have the past few years.

This month's style is "Anything But Beer", so I look forward to trying ciders, meads, and other non-beer drinks that will be shared this month!

Happy Brewing,

Jon Silvertooth

## 2019 Tasting Schedule

May	American Light Lager (2015 BJCP Cat 1A)**
June	Any fermentable beverage except beer
July	Anything American
August	Altbier (2015 BJCP Cat 7B)**
September	Fruit Beers
October	Brew with a buddy?
November	Belgian Dark Strong (2015 BJCP Cat 26D)**
December	Winter Warmers or other seasonal beers

\*\* Homebrewer of The Year Competition

## Tastings at the May Meeting (HBOY: American Light Lager)

Jon Silvertooth

Ray Grace

Jim Fisher

Tom Fontes 1<sup>st</sup>

Joshua Parsons 3<sup>rd</sup>

Derek Johnstone 2<sup>nd</sup>

Chano Mon

### Other Beers:

Mike C. Porter

Jesse F. West IPA

Derek J. Agaveza (Hazy IPL)

Sour Lager

Sour Lager

## 2019 Fest Review

by George Eldridge

The complete 2019 Fest review is now posted at [www.longbeachhomebrewers.com](http://www.longbeachhomebrewers.com)

# All-Grain vs Extract: Pro's and Con's

by Neil Ian Horowitz

I have been Home Brewing for the last 6 years or so and I must admit that most of the beers I have produced I used extract in one form or another. I have done some all-grain and I do a lot of partial/steeping mash beers.

In all-grain you are mashing in your "Grain Bill" required for the recipe you're working on in your Mash Tun and adding the heated water to extract the sugars from the grain. This process usually takes 30 to 90 minutes depending on the recipe and must be kept at a constant temperature. Then sparging the grain with more hot water and transferring the sugary goodness to your boil kettle.

In extract brewing your choices are liquid and dry. You can still use grains in a partial mash or steeping to add color and flavors (this will extend your brew time about 30 minutes) the extract won't do on its own, but the liquid extract by itself will tend to produce a darker beer so if the color is important light dry extract is the way to go. Now with extract brewing your brew time is considerably shorter and with less equipment required. You heat up your desired quantity of water in your brew kettle to boil or just below turn off the heat and add your extract bring it back up to boil do your hop and other additions and 60 minutes for the most part done.

Now the main advantage of all-grain brewing is the control of the type of grains you are using for a recipe. Not to say that there are not extract options for different beers, but if you want a particular style of beer there are specific grains you would use for the recipe and the type of extract you may need might not be available so you may have to do some hunting to find it.

The advantage of extract brewing is the amount of equipment required to brew a batch of beer. A good size kettle and your fermentation vessel to fill with the Wort.

You will need the same sanitizing equipment in both all-grain and extract methods.

There is an additional option of "Brew in the Bag" if you want to just be using the one kettle, but you will have the additional time factor of the mashing process and sparging the grain and lifting the bag to drain.

So, to summarize what are the Pro's and Con's?

Well, doing a brew using extract takes less time and less equipment, but you may have to tweak a recipe to get the result you are hoping for in your beer.

Doing an all-grain beer you must invest more money in your equipment originally, but it will be used many times after and the cost of the grain will be less than the cost of extract for a same size batch and of course to brew an all-grain beer is a longer process.

For me it is a matter of time and space. I enjoy a 4-hour brew day instead of 6 or more. Whichever process you choose. Enjoy your time well spent and have a homebrew.

# Brewing With Mr. Tooth! (AKA: Brewing with a Veteran)

By Jon Silvertooth

It's time for me to host my annual "Brew with a Veteran" day for 2019!

A number of people have asked for it, so this year I'm going to do a parti-gyle batch. The first runnings will be a Belgian Dark Strong and I haven't decided what the second beer will be yet, as usual. If you want to see my brewing process in action or see how I do parti-gyle brewing, stop by and hang out. I'll be brewing and answering questions from 10-5pm on Saturday, July 13rd.

Details:

Date: 7/13/2019 (Saturday)  
Time: 10am to 5pm  
Location: Silvertooth Brauhaus  
1864 Stevely Ave  
Long Beach, CA 90815

# Brew In a Bag with a Veteran (AKA: Brewing with a Veteran)

By Tom Fontes

Save the date for Brew with a Veteran Saturday August 10th. I will be showing an easy, space-saving, cost-effective, and possibly shorter way of going all-grain. More details next month.

