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Next Meeting

Tuesday, March 10
at 7 pm. At

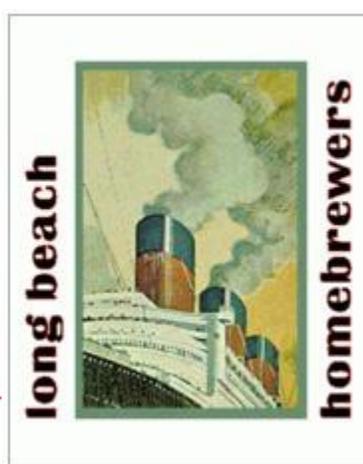
Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com
<http://www.longbeachhomebrewers.com>

The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

After long consideration, I have decided NOT to run again for President, which means this will be my last "President's Message" article. I feel that we have made great strides in the past 5 1/2 years that I have been a member of this club, such as increased membership (and activities) as well as diversified the membership body.

We have a great membership body, and I would encourage everyone to consider running or volunteering for a position on our leadership board. This is a great way to give back to our club, with a minimal amount of work. Elected positions are: President, VP, Secretary, Treasurer, and Webmaster. There are a few appointed positions including: Member-at-Large (x3), and Event Coordinator. The only requirement for any of these positions is that you have been a member for at least one year.

As this membership year comes to a close there are a few things that I want to remind you of. First is the 25th Anniversary Dinner at Beachwood BBQ in Downtown LB. There is still a few slots remaining, if you are interested. Next we are trying to plan our next big brew, hopefully in the next 4-6 weeks. Those of you that have already paid for your spot will automatically get a spot for the new location. Hopefully we will have more information in the next week or so.

Lastly, the Southern California Homebrewers Festival is only 8 weeks away. This is the premier event each year for homebrewers in the southern California area. Ticket prices have just increased to \$35 (plus \$10 membership fee). I can't stress enough how much fun is had by all at this event.

With that being said, it was an honor to serve as your President for the past two years and I look forward to being part of the "peanut gallery"! RAFFLE!!

As always, Happy Brewing!

Josh

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2015 Monthly Style Schedule

Here are the styles for each month.

February: Extract Only** (** Homebrewer of the Year Competition)
March: Flower Power (beers made with flowers)
April: Maibock/Helles Bock (Category 5a)**
May: SMASH (Single Malt And Single Hop)
June: Fruit Beer (Category 20)**
July: American Ale (Category 10)
August: Mead (Categories 24, 25, and 26)**
September: Sour Ale (Category 17)
October: Sweet Stout (Category 13b)**
November: Spice/Herb/Vegetable Beer (Category 21)
December: Standard Cider and Perry (Category 27)

Tastings at the February meeting (Extract Only HBotY)

Ray Grace	Irish Red
Richard Harris	Hefe w/ Pepper
Jon Silvertooth	Southern English Brown (1 st)
Rene Miller	Chili Stout
Dave Vize	IPA
Mike Horan	American IPA
Andrew Svenneby	KumKwit (wit beer)
Jerome Coleman	Trappist Blonde
Rich Thomas	Amber
Derek Johnstone	Imperial IPA
Tom Parker	Pale
George Eldridge	Amber
Justin McManus	Tripel (tie for 2 nd)
Enrique Piceno	American Brown
Rick Adam & Gary S.	Imperial IPA
Josh Parsons	Imperial Chocolate Stout (tie for 2 nd)
Mike Cullen	Brown Ale
Dick Emerson	Doppel Bock
Adam Moheben	Porter
David Nguyen	Brown Ale
Mike Geesing	Imperial Russian Stout

Brewer Spotlight: Greg Jackson

Member Since 2009

Hi Greg! Thanks for joining us on the March Edition of LBHB Brewers Spotlight!

What is your occupation / what do you do outside of homebrewing?

I am a Sales Manager for Agromin OC LLC. We are a partnership between Agromin Soil Products and Rainbow Environmental Services (Republic Services Inc). Our goal is to create sustainability through organic conversion by diverting "Green Waste" & "Organics" from going into landfills by recycling them into usable products. Each year, we convert more than 400,000 tons of recycled organic materials into rich living compost, mulches and other premium soil products for farmers, landscapers, gardeners and homeowners. My job is to sell the products.



When, how and why did you get started in home brewing?

As a child, I watch the Elders make their yearly batch of Potato & Rye (Vodka ?). When I was a Freshman in High School I started making a series of "Hoochs". Basically any fruit juice + tons of sugar + Fleischman's bread yeast. I get a headache just thinking about it. At Delta

Chi (USC) my brothers would make 30 gallon batches of beer and I would help. When I lived in Hermosa Beach I would brew beer at The Strand – the first one. It was a place where you could brew and ferment 5 gallons, bottle on-site and take home. In 2009 I started going to Steinfillers and join LBHBC.

How long have you been with Long Beach Home Brewers?

Since 2009

What have been your favorite experiences in homebrewing?

The social interaction: BeerFest, The meetings, parties and events. Beer makes a great ambassador. I love people and their histories. I really enjoy all the different approaches, styles and techniques that people use to make beer. I think beer making is a Living Art. It is always changing for me. My tastes and influences keep changing and it is very exciting.



Roughly how many beers/ciders/meads have you brewed?

Since going to SteinFillers, I have brewed 155 beverages mostly beers.

Any other achievements in homebrewing?

I have received 1st, 2nd & 3rd places in competitions. I have taken the test to become a BJCP judge.

What was your first homebrew system, and what do you have now. Do you plan on expanding?

It is almost unchanged. At SteinFillers I started with the kits. I then moved to partial mashes. With partial mashes I kept increasing the number of pounds of grains. Eventually I made a small 1.048 OG all grain beer. It got me thinking. I got a larger pot and bag and now I doing BIAB (Brew in a Bag).

What homebrew do you have on tap / in bottles now?

Keg - Coconut Coffee Stout

Keg – “Brian Boru” Irish Ale

Keg – “Koln After Hours” Kolsch

Keg – “Dirty Blonde” Blonde Ale

Keg – “Blue Danube Cologne” Hybrid Vienna Lager with Kolsch Yeast

Bottles – “Dubbel Punk Tootsie Roll IPA” – experimental

Bottles – “The Wize Buck” – Wizenbock

Bottles – “The Devil Went Down to GA” Wood Aged Belgian DSA blended with Porto

Bottles – “The Devil Went Back to GA” Trappist Ale

Bottles – “The Devil Lives in GA” English Barley Wine

Bottles – “Collen Rua” Irish Strong Ale



Do you have a “Go-To” recipe / house beer that you brew often? If so, what is it and why is it your Go-To?

All my guest keep asking for my Cream Ale “Disreali’s Gear”. I make it monthly. You get a

bonus point if you can make the connection. You can get a ½ bonus point if you know who Disraeli was (Dick E?). For myself, I drink mostly hybrid fortified beers. Belgian DSA blended with Porto, Belgian GSA blended with Tequila, Foreign Extra Stout blended with Rum, American Amber Ale blended with Cabernet.

I make a hooch that is Banana, Raisins, Pineapple, Maris Otter and Sugar. Sells out every Summer.

Describe something you created or improved to make a function of the brewing process less complicated for you?

I did not invent but to save time and conserve water I do a concentrated boil. For cool down, I add 2 gallons of ice to the wort to reach fermentation temperatures without wasting water.

What are your top 3 favorite commercial beers?

Gulden Draak Quad, Figueroa Mountain Danish Red Lager, and either Rolling Rock or Miller High Life when I am doing yard work etc.

Who do you admire in the brewing / homebrewing world?

Everyone who tries to homebrew and sticks with it.

Any tips for someone who is newer at brewing / was there a tip that you once received that you want to pass on that changed your homebrewing?

Just keep brewing, dinking, exploring, creating and networking. It will all come together in time.

Anything else you want to write about? Have at it. game?

We are only limited by what we think. Expand you mind, expand your heart, expand your passions !

Pairing Beer and Food

By Robert Wise, Wiseguys Brewing

Pairing beer and food is easy. Do you take food you like and your favorite beer and wha-la it's a beer pairing. No it's not that easy. There are two schools of thought. First is to pair foods that complement each other. For example Mole Pablano with a spiced beer like Anchor Christmas. The mole has spices, chocolate and chilies that go wonderful with the malt and spices of a holiday beer. The second school is to pair beers that contrast each other like a sweet desert and a bitter/citrus IPA.

For those that want to try a simple pairing at home, a five course pairing dinner, one is provided here.

Course 1: Cheese – Burrata
Beer: Kolsch/Blonde Ale

The freshness of the Burrata (a light and soft mozzarella type cheese) is complemented by the light refreshing character of a Kolsch. The high carbonation in this German summer ale helps lift the fat from the cheese off your tongue allowing for a fresh taste of the cheese with each sip of beer.

Course 2: Mixed Wild Greens Salad with Blood Orange Balsamic Vinaigrette
Beer: Belgian Wit

The citrus characteristics of the beer complement the dressing, while the hops go with the bitterness of the greens. The spiciness of many of these beers also complement the spiciness or pepper characteristics of the greens.

Course 3: BBQ Chicken breast wrapped in Serrano Ham stuffed with a jalapeno stuffed with ricotta and cream cheese
Beer: Smoked Beer

The smoke in the beer complements the BBQ flavor on the chicken. While the sweetness in the malts contrast with spice of the jalapeno.

Course 4: Ribeye Steak
Beer: American Amber Ale

The malty backbone of this style goes well with the natural caramelization on the steak. The hops meantime contrast with this sweetness.

Course 5: Pecan Pie
Beer: Olde Ale

The port characteristics go great with the nutty sweetness of this pie. Olde Ale with a little smoke goes adds extra complexity to this pairing.

There are lots of good resources for pairing beer and food. The Beer Advocate website has

great information as do the Boston Beer Company and Dogfish Head websites. The “Brewmasters Table” by Garrett Oliver of Brooklyn Brewery is an excellent reference on all matter related to beer pairings. “Cheese and Beer” by Janet Fletcher is also a great resource.

Each year I do a big pairing, so for those that want to go for it like here is the menu from this year.

Mole Pablano	1-2011 Anchor Christmas 2-2012 Anchor Christmas 3-2013 Anchor Christmas 4-2014 Anchor Christmas
Seafood Boil (crab, mussels, clams, shrimp, crawfish)	5-Dixie Voodoo Black Lager 6-Mönehsof Schwartz bier 7-Brew Dog Libertine Black Ale
Mead Braised Venison	8-Firestone 1000th Batch Double Barrel Ale 9-Victory Oktoberfest, 10-Sierra Nevada Oktoberfest
Bacon wrapped Quail stuffed with Jalapeño and Cream Cheese	11-Fuller’s ESB 12-Firestone Walker Imperial Special Bitter DBA 13-London Pride
Duck with Black Cherry Soda Reduction	14-Alesmith Decadence 15-Samiclaus 16-Firestone-Walker Sucaba
Beer and Brown Sugar Elk	17-Fullers Vintage Ale 18-2000 Sierra Nevada Bigfoot 19-Stone Double Bastard (growler)
Baby Face Blue Cheese	20-Fire Stone Velvet Merlin Imperial Stout 21-Stone Belgo Anise Russian Imperial Stout 22-Ale Smith Old Ale
Wensleydale Cheddar Cheese	23-Rodenbach 2011 Flemish Brown Ale 24-Ballast Point Sour Wench (growler) 25-Castle Brewery Oude Fond Tradition 26-Oud Beerstel Oude Gueze
Root vegetables in blood orange glaze	27-2009 Sierra Nevada Celebration Ale 28-Lagunitas Imperial Red 29-Ballast Point Sculpin 39 Alesmith Yulesmith
Warm Escarole Salad with candied apples and walnuts, and brilliant savarin cheese	30-Hofen Dormall Brew No. 3 Maderia Barrel 31-Valiant Axiom 32-Affligem Triple 33-Allagash Triple
Chocolate Espresso Crème Brule and Chocolate Truffles	34-Stone 05-05-05 Vertical Epic 35-Coronado Blue Mountain Coffee Stout 36-Lost Abbey Track #10 37-Lagunitas Coffee Imperial Stout 38-Ballast Point Victory at Sea with Coffee and Vanilla

And yes I’m insane.

Big Brew Update

by Ray Grace

The Big Brew has been rescheduled for 6 am on Saturday, April 4th at BBC (Belmont Brewing Company) in Long Beach. Cost and recipe are the same as before, anybody who had signed up for Congregation Big Brew already has priority, there are 38 spots total available. The cost is \$20 and the recipe is a Southern English Brown.

Sign Up via the google doc

https://docs.google.com/spreadsheets/d/1sGgDavQEbGkyRryOqD1YXk_moJ0X8l4nh49cnkbe5WY/edit?usp=sharing

Payment will be collected at the next meeting and at the event itself. If you have already signed up and can't make the new date let me know and any refunds will be made the day of the event.

Brewing Your First Batch of Beer

by George Eldridge

I want the Long Beach Homebrewers club members to know that Stein Fillers frequently offers a Saturday morning class on how to brew your first batch of beer; call it Beer Brewing 101. The class focuses on brewing a batch of beer using malt extract and steeped specialty grains like are found in the Stein Fillers beer kits. In fact, a batch of beer is brewed during the class which lasts from two to three hours depending on the instructor.

There are a handful of club members that teach the class and I am one of them. Another instructor is Steve Trapani. He showed me a one-page two-sided handout that he distributed when he taught the class. I quickly adapted it for the class I teach and have been using it ever since (thanks Steve!)

It is great in that it condenses the extract brewing process into a series of 20 easy steps. The handout is attached as the last two pages of the newsletter. Please feel free to print it and use it to help introduce your friends to homebrewing. If you want the LibreOffice document to modify for your own class, then shoot me an email.

At the class I add the disclaimer that my process is just one way of making excellent beer. It is not the only way. Don't stress about making beer: Relax, Don't Worry; Have A Homebrew!

You know the adage: "Give a man a fish and you feed him for a day; teach a man to fish and you feed him for a lifetime". The beer equivalent is: "Give a person a beer and they are happy for a moment; teach a person to brew and they are happy for a lifetime".

Brewing Your First Batch of Beer

Stein Fillers – George Eldridge, brewing instructor

What is beer? The ingredients of beer are water, barley, hops, and yeast. The Extract Brewing Process:

1. Specialty grains are soaked in hot water to extract the sugars and flavors.
2. Malt extract is added along with hops and boiled for 60 minutes.
3. The solution is cooled and yeast is added to begin fermentation.
4. The yeast ferments the sugars creating CO₂ and ethyl alcohol.
5. After fermentation, the beer is bottled with added sugar for carbonation.

With a few things that you probably already have around the house, a few Homebrew specific items, and a kit of ingredients available here at Stein Fillers, you are on your way to brewing a tasty batch of beer. It'll take about a month from start to finish. Brew day will take you about 3 hours. Fermentation takes 2 weeks and bottle conditioning/carbonation take another 2 weeks.

The Essentials From Around Your House

1. Large Pot with Lid (16+ Quarts best)
2. Large Spoon
3. Scissors
4. Kitchen Timer
5. Med. Stainless, Plastic or Glass Bowls
6. Measuring Spoons
7. Pot Holders
8. Pad of Paper and Pencil
9. Dish Soap or OxyClean
10. Plastic Non-Abrasive Scrub Pad
11. Paper Towels
12. Strainer

Home Brew Items (Steinfillers Starter Kit)

1. *How To Brew* book by John Palmer
2. Two 6-gal. Food Grade Plastic Buckets
3. Thermometer
4. Grain Bags
5. Sanitizing Solution
6. Hydrometer and Jar
7. Air Lock
8. Stein Fillers Recipe Kit of your choice
9. Bottling Wand
10. Bottle Brush
11. Bottle Capper and Bottle Caps
12. Priming Sugar

OPTIONAL ITEMS: Postal Scale (to measure hops), Irish Moss, Gypsum, Yeast Nutrients, Stick-On Thermometer, Tubing, Auto-Siphon with approx. 3 ft. of tubing

Cleaning and Sanitizing: Sanitation is the most important part of homebrewing. If you observe the sanitation, then the beer you brew will be very drinkable. We refer to it as the fifth ingredient in homebrewing.

Preparation for brew day: Plan on it taking at about 3 hours for your first batch including clean-up.

1. Water - If you like the taste of your tap water, go ahead and use it.
If not, make a plan to have about **six gallons** of water available for brewing.
If you use distilled or reverse osmosis water add a teaspoon of gypsum to 5 gallons.
2. Ice - Buy or make some ice to help with cooling.
3. Purchase all of your ingredients and equipment.
4. Determine an appropriate location in or around your residence for your fermentation bucket.
You're looking for a relatively constant 70 degrees.

Brew Day!

1. **Put three gallons of water in the refrigerator the night before or in the freezer now**
2. **Clean and sanitize your bucket and lid.** Sanitize the bucket by mixing the Iodine Sanitizer included in your kit with tap water at the recommended rate. Swirl it around with the lid on it in order to cover all of the surfaces. There should be at least 20 seconds of contact time with anything that you sanitize - no less or it's not sanitized - don't leave the Sanitizer for too long as it will stain. Properly mixed Sanitizer does not need to be rinsed off, just pour out the Sanitizer.
3. **Set your yeast out** so that it can become close to the temperature that your beer will be at the end of cooling.
4. **Put three gallons of (not chilled) water in your brew pot and fire up the burner.** If your pot won't hold three gallons, then don't fill it to more than 4" from the top. The rest will be made up later.
5. **Put the grain into a grain bag** and tie the top of the bag. Place the grain in the water.
6. **Remove the grain bag** when the water temperature reaches 160 degrees F.
7. **Continue heating the water until almost boiling.**
8. **Turn off the burner and stir in the malt extract.** It will dissolve easier at the high temperature. If the burner was on it would scorch on the bottom of the pot.
9. **Turn the burner back on** and continue heating the wort (it is now called *wort* pronounced wert) to a boil. Be careful because it will want to foam up and boil over. If it foams up, cut the burner and blow across the top of the foam to knock it down. You will see the "hot break" in several minutes when the foaming stops.

10. **Add your bittering hops at the beginning of the boil**, being careful of a boil-over. Set the timer for one hour. Keeping a vigorous rolling boil going throughout this process will make sure that all of the oils get extracted from the hops.
11. **Add your flavor hops at 30 minutes into the boil.**
12. **Add Irish Moss at 45 minutes into the boil.** Yeast nutrients can be added here, too. (both are optional)
13. **Add your aroma hops at 55 minutes into the boil.**
14. **After 60 minutes, turn off the burner, cover your pot** and set it in the sink with ice. This cooling process should take twenty to thirty minutes. Gently swirl the pot around to speed up the process. Feel the side of the pot to check the temperature. Do not open the lid.
15. **Prepare the fermentation bucket.** Take the sanitized bucket and pour two gallons of water from the refrigerator/freezer into the bucket. Pour the water slowly from a height so that it splashes and aerates the water. The yeast like the oxygen dissolved in the water.
16. **Transfer the wort to the fermentation bucket** by pouring the wort into the bucket, but leaving behind the last bit containing the trub (the hops and coagulants at the bottom of the brew kettle).
17. **Top off with the previously chilled water** to arrive at 5 gallons. It should take only a portion of the third gallon of chilled water. At this point you can use a sanitized glass to remove a small portion of the wort to take a Specific Gravity reading (this is optional).
18. **Add your yeast to the fermentation bucket.** Just dump it in.
19. **Place the lid on your fermentation bucket and attach the fermentation lock filled with water.**
20. **Place your fermentation bucket** at the identified location. Fermentation will take two weeks.

You're done with brewing, but now you need to get enough bottles together to bottle your beer in two weeks.

Bottling Day Preparation (You will need approximately 52 bottles for a 5 gallon batch)

The simplest thing is to buy two cases of new 12oz bottles from Stein Fillers (about \$13 per case), or begin gathering discarded **non-screwtop** bottles from you and your friends' recycling bins. Your bottle caps won't create a good seal on screw-top bottles. Samuel Adams bottles work well.

Bottling Day

1. Sanitize your bottle caps and set them out on a clean paper towel.
2. Clean and sanitize the bottling bucket, lid, bottling wand, spoon, and tubing.
3. Dissolve $\frac{3}{4}$ cup of corn sugar into 2 cups of boiling water. Boil for 5 minutes.
4. Place the bottling bucket below the fermentation bucket and transfer using the spigot or siphon. Pour the sugar solution in the bottling bucket (don't worry about cooling this solution beforehand). Be careful not to splash or aerate the beer at this point in the process. Gently stir the beer with a sanitized spoon to make sure that the sugar solution is evenly spread throughout.
5. Connect the bottling wand to the spigot on the bottling bucket with a short length of sanitized tubing (1-2").
Fill and cap your bottles (you might want to place a towel or something underneath this whole operation - it can get a bit messy)
 - Open the spigot.
 - Tip your bottle upside down to get rid of any excess sanitizing solution.
 - Place the bottling wand in the bottle and press down to begin filling. Fill to 1" or so before the top of the bottle.
 - Place a cap on the bottle and use your bottle-capper to clamp the cap down.
 - Repeat
6. Place bottles in a dark place at room temperature for two weeks.
7. Chill and enjoy. You will see sediment in the bottom of your bottles that you may not want to consume. Pour the beer out slowly and stop before the sediment enters your glass. Or simply drink it down. It all tastes good.

Afterword:

There are many ways to brew beer and countless variations of style and technique which you will become familiar with as you get into the craft of Homebrewing. The most advanced type of brewing is called All-Grain which is what the breweries do, and which can be done on a small scale by adding a couple more brewing vessels and possibly a couple of high-output burners. At that point you may want to move the operation outside. At whatever level you end up brewing, just remember, "**Relax, Don't Worry, Have a Homebrew**". There are a lot of steps and processes to brewing, but as long as you keep things sanitary it is hard to screw up your beer to the point where you can't drink it. Enjoy the journey, and happy brewing!

Sources and resources: Stein Fillers, www.steinfillers.com

Long Beach Homebrewers, www.longbeachhomebrewers.com, *meetings at Stein Fillers every 2nd Tuesday at 7pm* - Come enjoy our brewing community!

How To Brew - John Palmer, www.howtobrew.com - A comprehensive look at the entire home brewing process. 03/09/15