

May

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Next Meeting

Tuesday, May 12
at 7 pm. At

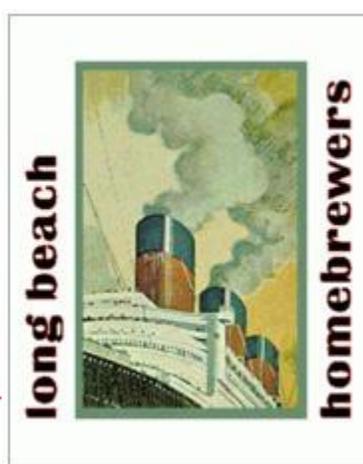
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings fellow Long Beach Homebrewers,
After a one year hiatus due to political and legal hi-jinks, another successful SoCal Homebrew Fest has come and gone.

Some highlights include:

Non-Beer booth. Seems like an oxymoron for a beer festival, but this year LBHB officially had two booths, as opposed to just “supervising” the Long Beach Hopheads booth. In our second booth we featured various assortments of fruit/vegetable water, attractively presented in clear acrylic dispensers. These definitely were a hit with attendees, and made for a refreshing palate cleanser between tastings.

Julian Shrago’s talk. Former homebrewer extraordinaire (professional brewer extraordinaire now) and LBHB President Julian gave a presentation on the history and techniques used to make Saison beer. Some personal take home thoughts from Julian’s talk: Don’t be pigeon-holed about preconceived notions of ingredients or techniques. Using a philosophy that I adhere to, Julian begins with a conception of how he wants the beer to taste, what gravities he wants to hit, hop profile, etc and then works backwards from there, building the recipe to suit the final product. In other words, the beer is the driver of the process, and preconceived notions of the process shouldn’t drive the beer. An example of this would be the use of the Westmalle yeast strain as a potential yeast for Saisons, as espoused in Julian’s talk. Not something that would traditionally be used, but if it produces the taste/body you want, go for it!

Beer Quality: I have been attending the Fest since the year 2000 or so, and every year the quality of the beer being offered, on average, improves year to year. Definitely puts pressure on LBHB to step our game up!

Vail Lake: The fest returned this year to Vail Lake. The fest grounds were beautiful and we couldn’t have asked for more pleasant weather. Looking forward to returning next year!

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Non Fest Items:

NHC Club Night – For those of you attending the NHC in San Diego, LBHB will be pouring at Club night, which is Friday night of the conference. The conference offers cellaring services (not actually a “cellar”, but a refrigerated semi trailer), and will deliver your keg (our kegs) directly to our booth. No excuses!

May’s Beer Technique Demo: I will be demonstrating how to manually calculate mash efficiency, using a live mini-mash to source data. Bring a pencil/pen if you want to follow along during the meeting. A half-page handout will be provided.

Cheers!

Adam

2015 Monthly Style Schedule

Here are the styles for each month.

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)

Southern California Homebrew Festival 2015

by George Eldridge
Secretary of the
Long Beach Homebrewers

Another Fest is in the books. It was the 24th nearly-annual Southern California Homebrew Festival held on May 2, 2015. The Fest was held at Vail Lake Resort near Temecula. This Fest was one of the biggest and best yet. There were 1,800 members plus volunteers in attendance enjoying the more than 3,400 gallons of beer being served on 488 taps by 34 clubs and four homebrew supply vendors. That is 1.7 gallons of beer for every person there!

Due to the size of the report, it will be sent in a separate email.

Tastings at the April meeting (Maibock, HBotY)

Ray Grace	1 st Place
Justin McMannis	
Adam Moheban	2 nd Place (tie)
Victor Castagnoli	
Ijaz Hakim	
Jon Silvertooth	2 nd Place (tie)
Derek Johnstone	
Paul Martinez	
Gary Sjobakken	
Josh Parsons	

Other beers:

Richard Harris	Rogue Hazelnut Nectar clone
Adam Schmalz	Nut Brown Porter
	Irish Red
Armando Tiscareno	Porter
Rod Blue	Amber Ale
Calvin Ninh	Cider
Rick Adams	Session IPA
James H.	Brown Ale

A Stellar Celebration

By David Gansen

On the same patch of ground where shadows were once cast of the great Cyclone Racer, and the Walk of a Thousand Lights illuminated the boardwalk that connected the piers at the legendary Long Beach Pike, another group gathered Monday, March 23, to claim their own slice of the pie that is Long Beach history. All would concur that it seemed impossible twenty-five years could possibly have passed since about a dozen individuals converged on a night similar to this, bound only by their common love of brewing beer, and formed the Long Beach Home Brewers Club. And yet on this Monday, some twenty-five years hence, our well distinguished club, now 400 plus members strong, celebrated its Silver Anniversary at Beachwood BBQ and Brewing along the Promenade in downtown.

Of that original group only two remain fully involved with the club and they were on hand to usher in the next quarter century for the home made beer affiliation. Mike Froelich and Mike Sunny, two monolithic icons of stature within the club, seemed to



Mike Sunny and Mike Froelich accept a gift of appreciation for 25 years of service to the club as Adam Widera, Julian Schrago, and Josh Smith look on.

find their memories of that original meeting producing slight discrepancies. One saying the meeting had about eight, the other maybe twelve or so. One saying it was held at Belmont Brewery, the other saying no, Belmont wasn't open yet. One memory that was consistent, however, and drew a smile from both was that of an enigmatic head brewer at Belmont by the name of Malcolm. With his pronounced English accent and having been the apparent driving force behind that first meeting, it was said he could brew a

decent beer as long as his equipment was clean, which often struggled to happen, especially the more the equipment got used. And both would also agree that they might have kept better records of that inaugural event had they known the club would last this long. Guests received a commemorative beer stein upon arrival and the party got lively as it wound its way to the bar and out onto the patio under the brisk night air.



Hosting the affair was one of the clubs most auspicious sons, distinguished craft brewer and past club President Julian Schrago who, along with Gabe Gordon engineered a magnificent event. Highlighting the chalk board tap lineup was a delightfully floral IPA called simply the IPA LBC, Julian's commemorative offering he brewed just for

the occasion and prominently revealed the use of Simcoe and Columbus hops. "This will always be my club!" Julian exclaimed as he joined in the presentation of a gift awarded to the two original club members honoring their quarter century service to the club: a commemorative Karl Strauss 25th Year Anniversary Dopperbock. Distributing the gifts was recently departed President Josh Smith and he handed each the commemorative lager while on hand to endorse the appreciation was newly elected President Adam Widera who was celebrating his own anniversary of sorts. Along with Dick Emmerson and Rick Adams, three long time club stalwarts celebrated 20 years of membership and spoke of a commemorative ale they brewed together to celebrate the achievement using only ingredients that were available to home brewers at the time. [See Brews Telegram April '15]



As the evening advanced we all gave pause to reflect in a meaningful moment of contemplation the real reason we were there. The food! Yes! Enough of this gift giving and socializing; what's for dinner? Beachwood had laid out a spread. Salad and bread essentials led off the buffet and were quickly followed by the meat of the lineup. Tender pulled pork that would melt in your mouth along with a savory pulled chicken was just the beginning, but the star of

the cluster was a brisket so tender I could literally cut mine with a spoon! Finishing up the array of queuing delicacies was a platter of portabella mushrooms, sliced and grilled to perfection!

The evening drew to a close at a respectable hour, because after all it was a school night, and all in attendance would agree it was a delightful and entertaining celebration of memories past and present, and a garnering of excitement about the future moving forward. Members from long ago as well as recent enlistees, and from everywhere in between, had gathered on a night not a stone's throw from where Clark Gable and Errol Flynn once dined at the Sky Room of the historic Breakers Building, and in view of Henry Allen Nord's mosaic design that once adorned the north wall of the magnificent Municipal Auditorium. And on that patch of ground so richly saturated in the storied history of Long Beach, we claimed a little bit of Long Beach history for ourselves. ■