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Next Meeting

Tuesday, November 10
at 7 pm. At

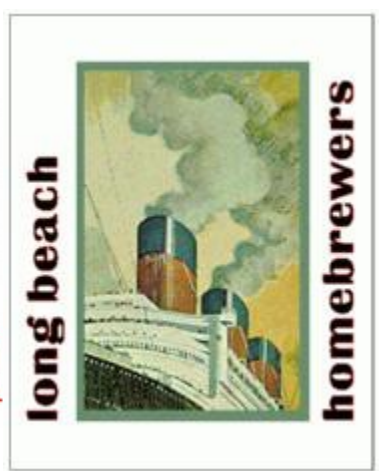
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The Brews Telegraph

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings fellow Long Beach Homebrewers,

This past month we concluded the 2015 Long Beach Homebrewer of the Year (HBOY) competition. Congratulations to the 2015 winner, Jon Silvertooth! A well deserved win for Jon, who prior to this year had been consistently in the running for the title. With his second place in the Sweet Stout category finale, Jon was able to pull out the win. Tied for second place was Ray Grace and Andi Svenneby-Hakim. Third place for the year was Josh Parsons. Also of special note, for this year's finale, two out of the three people who placed, were female brewers, with Andi in first place, and Nicole Dominguez in third. Great to see an ever increasing degree of participation! Details of the points breakdown are available on the club website, www.longbeachhomebrewers.com.

Speaking of the HBOY competition, the board met this past Tuesday, and agreed on one change to the competition, and would like to put another proposed change up for a vote at Tuesday's meeting.

The first change, that was unanimously agreed upon, was to make non-competition months eligible for 1 participation point if you bring in the style of the month. No judging takes place in these months, so if you bring in the style of the month you'll receive a point (obvious non-style beers may not receive a point should they be entered as style of the month beers, for example an American Amber entered as a Trappist Dubbel...). This change will serve to increase participation in brewing the styles of the month, without negatively impacting competition participants too much if they miss a month.

The second proposed change, which was not agreed upon, and which will be put to a vote at the club meeting, was to reduce the "competition" judging months from the current 5 months per year to 3 months per year.

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A short position statement will be made by the pro "3-month" camp and by the pro "5 month" camp at the meeting, after which we'll vote. So come out and make your voice heard.

Speaking of styles of the month, the styles of the month for 2016 are listed below, with annotations for the competition months should we go with the 5 month (i.e. "&" sign) or 3 month option (i.e. "\$" sign). For example, should the 5-month option win, the comp months would be Feb, May, July, Sep, Nov, and should the 3-month option win the comp months would be July, Sep, Nov. The final month still counts for double points, as in past years, in either case. I've also included some background info for each beer style.

January 2016: Session IPA (not a BJCP style, but tons of commercial examples). Relatively new sub-style of IPA that didn't make it into the 2015 revision of the BJCP guidelines! Nonetheless, it has quickly become a very popular commercial style. Hallmarks of the style are low alcohol, crisp body, with massive flavor and aroma hop additions. Bitterness can vary widely depending on brewer. Less than 5% ABV required. Also should be made and consumed fresh, so plenty of time to have one ready for January 2016!

& February 2016: British Golden Ale (2015 BJCP Style 12A). New name for this style for the 2015 revision. Hallmarks of the beer are the use of earthy, herbal British hops and a British/English ale yeast that lends some subtle fruity character. This beer is also rather easy drinking and pleasant. Bitterness should be balanced. A dry-bodied citrusy hopped beer is not what you want for this style...

March 2016: Belgian (Trappist) Dubbel (2015 BJCP Style 26A). Classic style that doesn't nearly get mentioned as much these days as it used to. Classic example is Chimay Red Label. Chimay Red label was one of the first, if not the first, Trappist beers I had in the early 90's and it really was an epiphany for me! So much flavor just from the yeast! Moderate bodied beer with very noticeable belgian yeast character. Many examples use some candi or invert sugar.

April 2016: American Porter (2015 BJCP Style 20A). New sub-style for the 2015 BJCP. Recognizes the differences in American versions of Porters, which typically means greater emphasis on hops as opposed to English versions of porter. Very approachable beer that uses roasted malts. Typically utilizes chocolate and blacks malts, with less emphasis on roasted barley, in comparison to their close cousin Stouts.

& May 2016: Dunkles Bock (2015 BJCP Style 6C). Classic bock style. Dunkles means "dark" and versions of this beer should contain significant quantity of more highly kilned malt (such as Munich), and may or may not contain cara- or crystal malts. Fermented cold with lager yeast using noble hop strains (Tettnager, Hallertau, Saaz, etc).

June 2016: Coffee Beers (not a BJCP style, but tons of commercial examples). Any sub-style. Not specifically BJCP, like Session IPAs, but very popular nonetheless. There are also many areas for experimentation/exploration just in the method used to introduce the coffee into the beer. For example, one of the most revealing tasting sessions I had was a few years ago at the Bruery's tasting room, where they had 5 version of the same beer, made with the same coffee beans from Portola Coffee labs. The only difference in the beers was the method used to add the coffee to the beer. For example, adding brewed coffee, versus "dry-beaning", versus cold-steeping, etc. The differences in taste were dramatic and you never had thought they used the same ingredients!

& \$ July 2016: Czech Amber Lager (2015 BJCP 3C). New sub-style for the 2015 BJCP. I had the pleasure of attending a seminar at the 2015 NHC that introduced some new versions of Czech lager. Very informative, and the presentation is available on the AHA website for members. In short, a more full-bodied amber version of the classic bohemian pilsner. Many of the basics of the bohemian pilsner style apply to this beer.

August 2016: Pre-Prohibition American Beer (BJCP Pre-Pro Lager [page 57 2015 BJCP] aka Classic American Pilsner), Cream Ale (2015 BJCP 1C), Kentucky Common [page 55 2015 BJCP]. Characterized as more flavor-full full bodied versions of beers available before Prohibition. Also utilize malts and ingredients available to brewers at the time. For example, 6-row malt and adjuncts such as corn. Classic American Pilsner is a style, and Pre-Pro brewing concept in general, that was revitalized due largely in part to Jeff Renner and discussions on the old Home Brew Digest listserv in the early 90's. (Aside: For the "Millennials" out there reading this, a "listserv" provided the equivalent of "social media" in a digest format pre-world wide web using only email with no pictures or emojis! Imagine that!). Check out this link for an old article from Jeff:
<http://morebeer.com/brewingtechniques/library/backissues/issue3.5/renner.html>

& \$ September 2016: Belgian (Trappist) Tripel (2015 BJCP 26C) Classic belgian/trappist style. Classic commercial versions of this beer include Chimay Cinq Cents "White" label, La Fin Du Monde from Unibroue, etc. High alcohol but clean beer with noticeable belgian character. Good versions of this beer are full bodied, but not cloyingly sweet. Note that in order to have an even playing field for the competition, beers should more or less match the style guidelines. For example, a bourbon-oaked Tripel wouldn't be acceptable. Most examples use some candi or invert sugar.

October 2016: Black IPA (2015 BJCP 21B). New subcategory of IPA for the 2015 BJCP. IPA characterized by the use of de-bittered black malts.

& \$ November 2016: American Barley Wine (2015 BJCP 22C) Classic American Barley Wine, and a fitting beer for the 2016 finale for the HBOY competition. Many commercial examples out there, and a favorite of most craft brewers to have at least one version in their line-up. Also, as with the Tripel, in order to have an even playing field for the competition, beers should more or less match the style guidelines. For example, a Barley Wine that smells like Maker's Mark Whiskey wouldn't be appropriate.

December 2016: Bourbon/Whiskey Barrel flavored Beers (2015 BJCP 33B). Final tasting of the year and a chance for all the bourbon barrel-aged beer lovers to show what they have, and share some with the rest of us!

Last but not least, next year Long Beach Homebrewers are putting on the 2016 Pacific Brewers Cup. It may seem early, but now is the time to form the committee to put on the competition. We'll need a people to coordinate the fundraising, judging, stewarding, logistics, etc. Please think about how you can help out the club. To be discussed at Tuesday's meeting.

Cheers!

Adam Widera

2015 Monthly Style Schedule

Here are the styles for each month.

November: Spice/Herb/Vegetable Beer (Category 21)

December: Standard Cider and Perry (Category 27)

Tastings at the October meeting (Sweet Stout/Cat 13b HBOY)

Richard	Chocolate-Cherry Stout
Josh	Blonde Almond-Milk Stout (w/ coffee)
Andi	Vanilla Coffee Sweet Stout (1st)
Derek J.	Sweet Stout
Devin M.	Coffee Sweet Stout
Josh P.	Chai Tea Milk Stout
Nicole	Sweet Milk Stout (3rd)
Moises	Milk Stout - Vanilla Oak Aged
Dan S.	Milk Stout on Cacao Nibs
Ian C.	Milk Sweet Stout
Jon S.	Milk Stout (2nd) - HBOY
Ray G.	Sweet Stout