

December  
2015  
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## Next Meeting

Tuesday, December 8  
at 7 pm. At

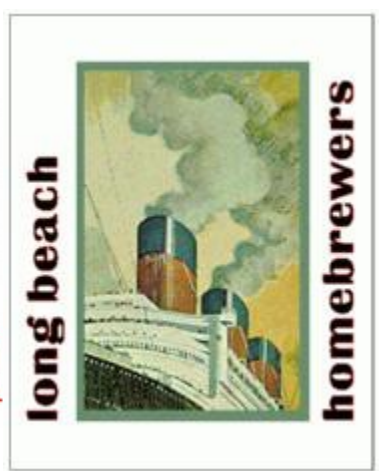
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# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

### **Season's Greetings fellow Long Beach Homebrewers,**

It's that time of year again.... What time of year is that, you ask? Well, most of you may be thinking that with the Holidays around the corner (Christmas, Kwanzaa, or in the case of Hanukkah, not just around the corner, but already commenced), we would be tasting spiced Holiday Ales, or something big like Imperial Stouts or Barley Wines, etc, to warm our spirits during the season. But no... This month we're tasting Cider and Perry. Because nothing says December like Cider and Perry!?

Cider is in its simplest form nothing but fermented Apple juice, which requires much less effort to make than brewing beer. For example, if using fresh pressed apple juice, you may add a campden tablet to sanitize, wait a day, and then pitch your yeast. If you are using pasteurized juice, all you need to do is dump your yeast, stir, and then you are done! However, like with other fermented beverages, there are many options you can pursue after fermentation to vary the flavors of the drink. Perry is analogous to cider, but uses pear juice as the fermentable. So bring out your ciders and perrys, or anything somewhat close to those two, to the meeting, this Tuesday, December 8<sup>th</sup>, 2015.

**HOLIDAY Party:** Much like tasting Holiday inspired beers, it is also that time of year again, whereas tradition has it, the club decides that we're all too busy for a club Holiday Party in December, but rather hold the party in January. This year once again, Dave Gansen and Peggy Giavanti have generously agreed to host the club "Holiday" party. The party will be on Saturday January 9<sup>th</sup>. Exact time TBD, but we can assume it will begin in the early evening, much like it has in years past. Also, like in past years, the club will be sponsoring the main dish, typically an assortment of meat/barbecue, and we'll be asking attendees to bring a side-dish or dessert for a club pot-luck. Also, continuing a club tradition, we will be

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doing a white-elephant-style bottle exchange, which is always a fun time. Please bring a 22 oz or larger bottle of your best homebrew, or special commercial beer for the exchange, if you wish to participate.

Cheers!

Adam Widera

## 2016 Monthly Style Schedule

Here are the styles for each month.

**January:** Session IPA

**February:** British Golden Ale (2015 BJCP Style 12A)

**March:** Belgian (Trappist Dubbel (2015 BJCP Style 26A)

**April:** American Porter (2015 BJCP Style 20A)

**May:** Dunkles Bock (2015 BJCP Style 6C)

**June:** Coffee Beers

**July:** Czech Amber Lager (2015 BJCP Style 3C)

**August:** Pre-Prohibition American Beer (Pre-Pro Lager, Cream Ale, Kentucky Common)

**September:** Belgian (Trappist) Tripel (2015 BJCP Style 26C)

**October:** Black IPA (2015 BJCP Style 21B)

**November:** American Barley Wine (2015 BJCP Style 22C)

**December:** Bourbon/Whiskey Barrel flavored Beers (2015 BJCP Style 33B)

**Tastings at the November meeting (Spice/Herb/Vegetable - Cat 21)**

Brad B.	Raspberry Pilsner
George E.	Chili Amber Ale
Rod B.	Rock Bottom - dry hopped
Adam W.	Espresso Porter
Alfredo R.	Big Brew Rock Bottom
Chris W.	Small Saison (3.5%)
	Peach Sour
Josh S.	Coffee Blonde
Rick A.	Big Brew with wood