

April

2016  
Volume 25  
Number 4

## In This Issue

1 Pres' Msg

2 Styles

3 Tastings

4 Strand

5 Fest Tips

6 Spotlight

## Next Meeting

Tuesday, April 12  
at 7 pm. At

### **Stein Fillers**

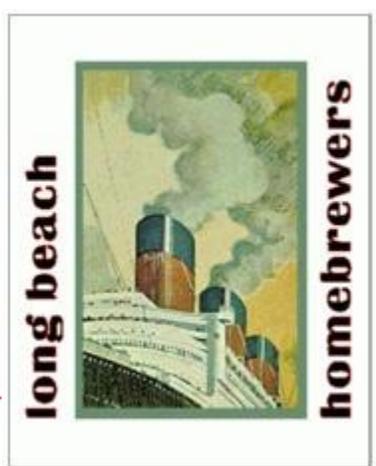
4160 Norse Way  
Long Beach 90808  
562-425-0588

[brew@steinfillers.com](mailto:brew@steinfillers.com)

<http://www.longbeachhomebrewers.com>

# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

Greetings fellow homebrewers!

The month of April is an exciting one for the club starting with the Big Brew at Brouwerij West on Saturday the 9<sup>th</sup>. The club will be brewing, along with members of many of the other local clubs, a Belgian Wit as a base style. I'm really looking forward to seeing their system in action especially the mash filter. Hopefully everyone has a great time, if you haven't yet been to Brouwerij West, I highly recommend it, it's a beautiful facility. A big shout out to our Event Coordinator Josh Smith for putting the event together, I look forward to tasting the many different versions of the style our members put together.

At our next meeting, which is being held on Tuesday the 12<sup>th</sup>, we will be tasting American Porters (BJCP Category 20A), the BJCP describes it as being a substantial, malty dark beer with a complex and flavorful dark malt character. Readily available examples include Black Butte Porter from Deschutes and Sierra Nevada Porter. We will also be discussing plans for the upcoming Southern California Homebrewer's Festival.

Finally, the end of April brings us to the event so many of us look forward to: the **Fest**. We'll all be gathering at Vail Lake to camp out and drink lots of great Homebrew with virtually every homebrewer in the Southern half of California. For those who have never attended, it's an awesome event featuring close to 40 different clubs, three professional breweries pouring on Friday night, along with talks on homebrewing related topics, and live music.

Hopefully, everyone has been brewing. If you are bringing beer to pour, please sign up on the Google doc that Tom put out, we're really hoping to have a list ahead of time so we can schedule when beers are being poured, so that EVERYONE has their beer poured. Soon, a list will go out scheduling volunteers to pour at the booth, the easiest way to make sure your beer is poured is to volunteer, we need two people at each booth for

Continued on Page 2...

## Continued from page 1

one hour long shifts. We do have two booths, one for the trailer and one for the mushroom and the Hydration station, we're looking for people to provide various fruits, vegetables, and herbs that can be added to water as well as bottled water. Last year, the hydration station was a huge hit, as were the Bloody Beers poured in the morning.

I'm sure there are a few things about the Fest that I haven't mentioned but we'll be sure to discuss those at the meeting.

Happy Brewing!

Ray

## 2016 Monthly Style Schedule

Here are the styles for each month.

**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 March meeting (Belgian - Trappist Dubbel - 26A)

Toby B.	Dubbel
Devin M.	Dubbel
Derek J.	Dubbel w/ Blood Orange & peppercorn
Jon S.	Dubbel (Club Barrel)
Josh P.	Dubbel
Andi H.	Dubbel
Matt C.	Dubbel
Moises	Dubbel
Richard H.	Patersbier
Adam W.	Dubbel
Dan & Jesse	Dubbel
Gary S.	Dubbel
Rick A.	Dubbel
Jackson	Dubbel

### Other beers:

Greg Z.	Porter
Pat B.	Smoked Porter
Alfredo R.	Belgian Golden Strong Ale w/ Agave

## Strand Brewing Club Events

The Strand Brewing Club has been kind enough to invite us to a couple of their events, and questions can be directed to [jayankeney@mac.com](mailto:jayankeney@mac.com) or call him at 310-545-3983. We'll also pass along additional information we receive.

The Strand Brewers Club has a couple of activities coming up they would like to invite the Long Beach Homebrewers to join us in.

### Stuffed Sandwich day trip-- Saturday, May 14

We'll get on a bus at the Redondo and Marine Park&Ride lot at 11 AM, and return by 4 PM. Cost should be in the \$20 range.

### Early summer Beach Bar Ride--Saturday, June 4

Every summer we've conducted what we call the "BBBB" in mid-August. It stands for "Beach Bar Bike Ride" (although people usually like to add in extra "B"s like "Bikini", "Blades" "Bozo", etc.) and is usually one of the Strand Brewers Club's most popular summer activities.

So this year we are experimenting with trying to institute a second one. Just as a working title, I'm calling it the "AAAA" but that can change unless someone comes up with a worthy acronym.

The idea is we gather somewhere along the South Bay bike path in the morning and spend the day peddling to various top-notch beer venues along the Strand. We'll have a pre-set list of beer stops to let you meet up with the group when you want.

The second "BBBB" will come in mid August.

## **FEST Tips**

by Mike Geesing

I just realized that we haven't sent out any Fest Tips lately.

Here are some helpful festival tips provided by various members before fests of prior years:

1. Arrive on Friday if possible. There are Friday events and lots of activities around the campsites.
2. Attend our great potluck dinner Friday night. Many brewers are great cooks, so the potluck is awesome.
3. Bring something to share at the Friday potluck dinner.
4. Set up your tent / campsite as soon as you get there. Setting up your tent in the dark while drunk sucks.
5. Walk around the campsites and meet other brewers/clubs. Lots of beer and awesome people having a good time.
6. Don't get too drunk on Friday. Remember festival is on Saturday.
7. If you get unruly or too drunk, security will toss you out.
8. Ask for short pours, so you can try more beers.
9. The festival is a marathon, not a sprint. Take your time drinking.
10. Stay hydrated. Try to drink at least as much water as beer.
11. Eat. Homebrewers cannot live on beer alone.
12. Ask people for beer recommendations. There are really good beers out there. Ask around and try them before they run out.
13. Bring a light sweater, once the sun goes down, it gets chilly.
14. Bring a flash light. You will probably be walking the toilet in the dark.
15. And remember that doing anything that is illegal may get you ticketed or arrested!

# Brewer's Spotlight

By Jon Silvertooth

**This month marks the return of the popular Brewer's Spotlight section of the newsletter. We're going to kick off the reboot of the series with our new fearless leader, Ray Grace!**



**What is your occupation / what do you do outside of home brewing?**

I'm an Instructional Support Technician in the Chemistry Department at CSULB.

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

Purchased a kit about 15 years ago and sat on it for a while before finally jumping in and giving it a try.

**How long have you been a member of the Long Beach Homebrewers?**

5 years



**What have been your favorite experiences in homebrewing?**

Sharing with friends and family. Making lots of new friends through the hobby. Winning the homebrew contest at the Factory and brewing at Cismontane Brewing.

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

Over a 100

**What was your first homebrew system, and what do you have now? Do you have any upgrades or expansion planned?**

I started doing extract on the kitchen stove with a 3 gallon kettle and a basic bucket kit.



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

On Tap –British Golden, Coffee Milk Stout, and Porter.

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

I have an IPA recipe and a saison recipe that I find myself brewing quite often. They’re both beers I really enjoy drinking and others have enjoyed.

**What are your top 3 commercial beers?**

Too many to list but I’m a big fan of Sculpin.

**Who do you admire in the brewing / homebrewing world?**

Vinnie Cilurzo and Jon Silvertooth of course. LOL

**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?**

Yeast Starters and clean and sanitize. And of course Relax, Don’t Worry, Have a Homebrew

**Thanks for talking to us!**