

June
2016
Volume 25
Number 6

In This Issue

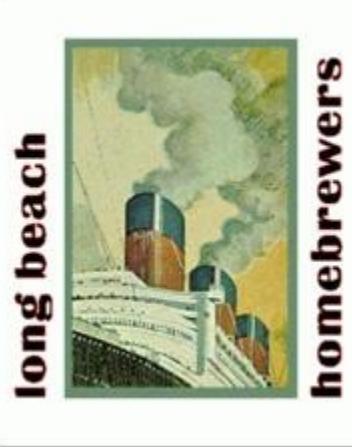
- 1 Pres' Msg
- 2 Styles
- 3 Tastings
- 4 Spotlight

Next Meeting

Tuesday, June 14
at 7 pm. At
Stein Fillers
4160 Norse Way
Long Beach 90808
562-425-0588
brew@steinfillers.com
<http://www.longbeachhomebrewers.com>

The Brew's Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings fellow homebrewers!

I can't believe that summer is almost upon us, with it comes a lot of great summer style beers but also summer fermentation difficulties. What types of beers do members like to brew during the warmer months and assuming you don't have fermentation temperature control how do go about controlling your fermentation temperature. I'm partial to brewing Belgian styles, particularly saisons, in the summer months when higher temps can actually have a beneficial effect on the beer. Since I don't have a dedicated fermentation chamber with temperature control, I use a water bath with rotating ice packs to help control temperatures.

For the June meeting, we'll be combining two of my favorite drinks with coffee beers. The "style" as chosen by Adam allows for a great deal of freedom in the beer brewed. Any base style is allowed as long as the beer incorporates coffee in some way. I'm also greatly interested in how various brewers add the coffee to the beer. There are dozens of different ways to add coffee to your beer with vastly different results. Do you add cold-brewed coffee or beans post fermentation, instant espresso powder at knockout, or brewed espresso at packaging. Make sure and let us know how you added the coffee to the beer, it'll be interesting to taste everyone's coffee beers.

Finally, as many of you saw on the club's Facebook group, I'm strongly encouraging members to contact your state Senators and Assembly members in support of AB 2172, this Legislation Would Permit Homebrew Clubs to Meet, Hold Competitions and Share Their Beer Amongst Themselves at Licensed Establishments.

Continued on Page 2...

Continued from page 1

The California Homebrewer's Association has a sample letter here
http://www.calhomebrewers.org/ab2172_support_letter.pdf and you can look up your Senator/Assemblyperson here <http://findyourrep.legislature.ca.gov/> .

Thanks and Happy Brewing!

Ray

2016 Monthly Style Schedule

Here are the styles for each month.

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 May meeting (Dunkles Bock - 6C)

Andi Hakim	Dunkles Bock
Derek Johnstone	Dunkles Bock - 1 st
Jon Silvertooth	Dunkles Bock
Adam Moheban	Dunkles Bock
Moises Arteaga	Dunkles Bock - 2 nd
Josh Parsons	Dunkles Bock
Karl Reithmaier	Dunkles Bock
Dan & Jesse	Dunkles Bock
Rick Adams	Dunkles Bock - 3 rd
Gary Sjobakken	Dunkles Bock
Dave Gansen	Dunkles Bock
Adam W.	Dunkles Bock

Other beers:

Rich	Double IPA
------	------------

Brewer's Spotlight

By Jon Silvertooth

This month's Brewers spotlight features our webmaster, Jon Silvertooth!



Hi Me! Thanks for joining us on the February Edition of LBHB Brewers Spotlight!

- No problem, me. It's always a pleasure talking to myself.

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

- I'm a software developer, currently working for California Pizza Kitchen.

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

- About 10 years now.

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

- Well over 100, probably bordering on 200.

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

- I started home brewing about 10 years ago after watching an episode of Good Eats with Alton Brown. He went through the steps of making a batch of extract beer that interested me in trying my hand at it. So I looked up local clubs and homebrew supply shops and found LBHB and Stein Fillers. I joined the club right away and my wife bought a starter kit for my birthday.
- My first beer was actually a LBHB big brew. The club just happened to be doing one within a few weeks of my joining the club and I figured there was no better way to brew a first batch than starting off with good wort and simply going through the motions of fermenting and packaging the beer.

What have been your favorite experiences in home brewing?

- Refining my practices and recipes to create beers that I enjoy and am proud to share. I also love having whatever beer I want to drink regardless of what local or national breweries are producing at that time.
- I was fortunate to have my doppelbock win best of show at the Fest of Ales a couple years back. Below is a picture from the Anaheim Brewery where I brewed a 7 barrel batch that was released in some local restaurants and bars. It was a fun experience.



Any other achievements in home brewing?

- I've won some awards in homebrew competitions.
- I am also a certified BJCP judge. That was a rewarding and educational process that did not end when I passed the exams and accrued the necessary experience. I still learn and enjoy judging and meeting others who enjoy the process as much as I do. It's also rewarding to be able to give feedback. Hopefully I can help out other brewers as much as I am aided by the feedback I receive from judges who review my beer in competitions.

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

- My first homebrew system was a Walmart turkey fryer and a Stein Fillers starter kit. I brewed a number of extract batches on this system and slowly added pieces as I transitioned to all-grain brewing.
- Now I have an ugly but functional brew cart made from 2x4's and plywood. I utilize 2 standalone natural gas burners on this platform, as well as a pump and a counter-flow chiller. The setup has worked well for a few years
- I'm in the planning stages of a replacement that I intend to build out of uni-strut. The new stand be a single-tier setup with a couple of pumps and three natural gas burners which will run off of a manifold. I'm still in the planning stages, but I'll try to remember to take some pictures of the build and write a newsletter article about it in the future. ☺

Have you incorporated any “non-brewing” tools into your brew day or built something yourself that makes your brew day easier? If so, could you elaborate a bit on it?

- I use a restaurant potato masher to mash in. I find it's far easier to seek and destroy dough balls with that than any mash paddle I've used in the past.
- I also use Italian fustis for fermentation tanks. These are usually used for bulk storage of olive oil or wine, but I repurposed them for beer by drilling a hold in the lid to attach an airlock. I can't beat the price for stainless steel fermenters that I can buy in 14 and 21 gallon sizes that still fit in the old refrigerators that I ferment in.

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

- This is my current tap list:

Silvertooth Brewing Co Tap list

	Tap	Name	ABV	IBUs
	Tap 1	Soda Water	N/A	N/A
	Tap 2	Spiced Apple Soda	N/A	N/A
	Tap 3	Root Beer	N/A	N/A
	Tap 4	Pink Lemonade	N/A	N/A
	Tap 5	Gose	4.7%	10
	Tap 6	Czech Amber Lager	5.7%	40
	Tap 7	Angry Asphalt	6.1%	38
	Tap 8	Dunkles Bock	7.1%	24
	Tap 9	Grapefruit IPA	6.7%	125
	Tap 10	Berliner Weisse	3.1%	9
	Tap 11	Teacher's Pet	6.5%	N/A
	Tap 12	RIS	11.8%	80
	Tap 13	Mother's Little Helper	4.6%	30
	Tap 14	Wheat Wine	10.3%	77

o

- I only bottle special holiday beers which I typically give away as gifts and beers I'm going to enter into competition. So any bottled beers would likely be high-alcohol specialty beers that I kept a few bottles for myself.

What are your top 3 commercial beers?

- I don't buy much commercial beer since I started home brewing, unless I am looking for a comparison baseline for a new style I am brewing or something unique or special that I want to try. That said, there are a few things I'll buy without hesitation when I run across them:
 - o Just about anything from Cantillon.
 - o Fresh Fruh Kolsch, which is almost impossible to find since it travels poorly. I found it fresh on tap in a restaurant in Morrow Bay once, and I think I drank half the keg. LOL
 - o Just about any of the sour beers from Russian River.



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?

- That is likely a toss-up between three beers now:
 - o Toothcastle: The first style I wanted to brew was an English brown ale because Newcastle was my go-to commercial beer before I brewed my own. I've been making this beer for 10 years and it has evolved over the years into something that my family and I love... so it is almost always on one of my taps and I brew it at least once a year.
 - o Angry Asphalt: This is a molasses porter that I brewed right after having a minor motorcycle accident, hence the name. It's a robust porter made with molasses and a ton of dark specialty malts that my wife loves. It's big, roasty, brash, and a multiple award winning robust porter that I must keep on tap for a happy home life.
 - o Berliner Weisse: I've been making this recipe for only a couple years now, and I'm still tweaking the recipe. As with Angry Asphalt, though, my better half is very disappointed whenever a keg of this blows.

Who do you admire in the brewing / home brewing world?

- All the homebrewers and brewers who share information so willingly through books, the internet, or in person. The openness and helpfulness of so many in the home brewing community is amazing.
- Brew Dog did something amazing recently by compiling a list of all their past recipes in a PDF, scaled down to homebrew size. It was cool to see them put in the time and effort to scale down those recipes and put together such a comprehensive collection of recipes as a gift to the homebrew community. I might have to try making a recipe or two in the next year or so.

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 home brewing?

- It's a cliché now, but my best tip to a new homebrewer is RDWHAHB (Relax, don't worry, have a home brew). Honestly, there is so much information out there now that new brewers overload and overthink the hobby before they make their first batch. You are making beer. You really can't hurt yourself no matter how bad the beer is. Don't fret and accept making mistakes. We all make them.
- Also, don't be afraid to dump a bad batch of beer. Making a mistake and creating a bad batch of beer is punishment enough. Don't force yourself to drink it. LOL

Thanks for talking to us!