

August

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## Next Meeting

Tuesday, August 9  
at 7 pm. At

### ***Stein Fillers***

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Long Beach 90808  
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<http://www.longbeachhomebrewers.com>

# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers

long beach



homebrewers

## President's Message

Greetings fellow homebrewers!

Happy August Everyone, it promises to be a very busy month for the club. First off, we've got a couple events coming up which Josh has spoken about at previous meetings and via the Facebook group and yahoo email group. On the 13<sup>th</sup> there is the Blue Line Brewery crawl with the Hopheads to the Art's District area followed two weeks later by the next Big Brew at Timeless Pints on the 27<sup>th</sup> followed by a Mead/Cider bottle share at Honest Abe in Carson on the 28<sup>th</sup>. I'm sure he'll provide further details at the August meeting but if you have further questions don't hesitate to contact either of us.

Most importantly we are a very short seven weeks or so from this year's Pacific Brewer's Cup at Browerij West on September 24<sup>th</sup>. For those of you don't know the PacCup is an annual homebrew contest that is run on a rotating basis by the three local clubs, us, Strand, and Pacific Gravity. 2016 happens to be both the 20<sup>th</sup> year of PacCup and our turn to host.

Several of your fellow club members (you all know who you are and a HUGE THANK YOU from me for all your hard work), have been hard at work planning and reaching out to sponsors for the event (and VERY effectively I might add) . There are a few things I need from everyone else: First off, go to the website, <http://www.longbeachhomebrewers.com/comp/>, and register. We need you to enter your beers and most importantly we need your help on the day of the competition as Judges and Stewards.

If you're a BJCP certified judge or have experience in judging please register as a judge and if not, register as a steward. Being a steward is a great way to be involved, you're there to help distribute the beers to the proper judge's tables, collect scoresheets, and so forth. I know it seems like you're a glorified waiter but you get to try all the good beers while not having to drink the not-so-good.

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Secondly, we'll need help leading up to the competition, the final day of bottle drop-offs is September 3<sup>rd</sup> at noon at various homebrew stores throughout SoCal, we need people willing to drive to the various shops to pick up the beers and deliver them to Steinfillers. At that point, over the following several days we'll need lots of help sorting and labeling the beers to be ready for judging.

Finally, we'll be doing some pre-judging prior to the Main Event, so anyone willing to help, we'll send out further details once times/places are set.

I'll obviously talk about this in greater detail at the next two meetings and through the yahoo group and Facebook but don't hesitate to contact me with any questions.

Thanks and Happy Brewing!

Ray

## 2016 Monthly Style Schedule

Here are the styles for each month.

**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)

## Upcoming Events:

8/13 Metro Pub Crawl with LB Hopheads

8/27 Big Brew at Timeless Pints

8/28 Cider, Mead, Beer Bottle Share at Honest Abe

## Tastings at the July meeting (Czech Amber Lager)

Dan Sundstrom	Czech Amber Lager (1 <sup>st</sup> )
Derek Johnstone	Czech Amber Lager (2 <sup>nd</sup> )
Andi Hakim	Czech Amber Lager (3 <sup>rd</sup> )
Matt Cowper	Czech Amber Lager
Dick Emmerson	Czech Amber Lager
Josh Parsons	Czech Amber Lager
Moises Arteaga	Czech Amber Lager

Other beers:

Margo Geesing	Belgian Wheat w/ Oranges
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## A Week of Soft Openings

by Andi Hakim

The push to open doors during Summer 2016 seems to be in full swing. This week started off with word of a secret soft opening at **Dutch's Brewhouse (4244 Atlantic Ave, Long Beach, CA 90807)** last Saturday. I did not hear of this secret, so I can't speak to it, but it was from a credible Long Beach home brewer source. Also, according to Google, they are open today and every day from 11am - 10 pm. If you go and they aren't open (not everything Google says is true) you should have a back up plan. I suggest going right next door to **Stateside Crafts (4242 Atlantic Ave, Long Beach, CA 90807)** and trying their flight and purchasing a few bottles. Patrick is a great guy to talk beer with, and they are one of our Pacific Brewers Cup sponsors. Go in and thank him for his sponsorship!

### **Chapman Crafted Beer: 123 N Cypress St, Orange, CA 92866**

Monday brought a secret tasting room preview at my friend's new brewery- Chapman Crafted in Old Town Orange. They did a soft opening all week, and kind of officially let the cat out of the bag on Wednesday, which in turn brought in a pretty sizable crowd on that evening. If you haven't already picked up your copy of this month's Beer Paper LA, find one and read about Chapman Crafted and their head brewer, Brian Thorson. Then make plans to go try the beers. I suggest an after work beer or two, then dinner somewhere at the circle.

**Great Society Cider & Mead: 601 E Broadway, Long Beach, CA 90802**

A crew of Long Beach homebrewers ended up at the new local cider house on Wednesday evening. Great Society Cider & Mead had two sessions of their secret soft opening at 5 pm and 7 pm. If you did not get an invitation or a plus one on someone else's RSVP, they weren't letting you in. Understandably though, as soft openings should be limited so they can gather feedback and work out the kinks as soon as possible. In this case, they have one day to work out the kinks until they are open to the public. If you are in to ciders and/or meads I think you will appreciate this place. If you are strictly a beer drinker, they've got you covered there with a nice local bottle selection- including sours. They have a great corner patio to hang out and sip some meads, which will be even better after they hang their shades.

**Unsung Brewing: 500 S Anaheim Blvd, Anaheim, CA 92805**

As I write this, it is not Friday yet so I can't tell you all about this grand opening to end this week of secret soft openings. Mayor Tom Tait will be there, as well as live music, bbq, and brand new beer of course! If you have been to the Packing District where they hold the annual Firk Fests, then you know this place is worth checking out. MAKE Anaheim is right across the street, and is another LAB creation housing this brewery (Anti-Mall, the Camp, Packing District, and even Casino San Clemente where Ijaz and I were married). Basically anything they build is amazing, in my opinion.

Hope the rest of summer affords you some time to go check out some (or all) of the new places that have recently opened. Looking forward to the next round in fall/winter! Disclaimer: this is not necessarily a complete list, it just includes what I've heard of happening this week. Also recently opened was Bruery Terreux, which you should go check out if you haven't already. Deliciously SOUR!



