

February  
2017  
Volume 26  
Number 2

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## Next Meeting

Tuesday, February 14  
at 7 pm. At

### **Stein Fillers**

4160 Norse Way  
Long Beach 90808  
562-425-0588

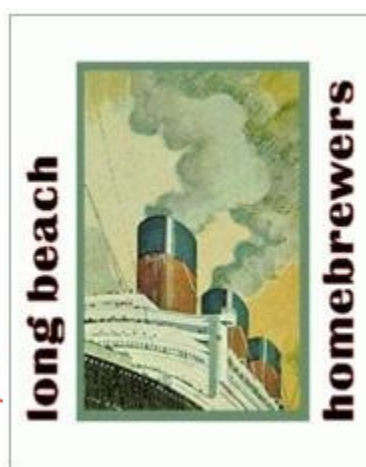
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# The Brews Telegram

Long Beach Homebrewers



## President's Message

Greetings Fellow Homebrewers,

First off, I have to acknowledge the recent passing of our friend and

family to celebrate his life, although it was a sad occasion, I'm sure Mike would have loved the party that was thrown for him. Mike will be sorely missed, I'm sure I speak for everyone when I say our deepest thoughts and condolences go out to Julie and the kids, if you wish to help out, money is being raised to help the family at <https://www.youcaring.com/juliefrohlech-745237> .

February brings us the club's first competition month for this year's Homebrewer of Year. The style is Oatmeal Stout (BJCP Cat 16B), "A very dark, full-bodied, roasty, malty ale with complementary oatmeal flavor" Should be a perfect tasting for what is a Valentine's night meeting.

We have a few events coming up in the next couple of months. First off is our next Big Brew on March 11 at Rock Bottom in Long Beach. At the

have any interest in seeing and helping out in a brew session at a

Josh know. The recipe is a porter which should lend itself nicely to multiple interpretations.

The first weekend of May is, of course, the SoCal homebrewer's fest. By the time this is published and we have held the February meeting, Josh and I will have attended the CHA reps meeting so we'll have further details about the Fest, hopefully information about things like speakers and pro-brewers pouring Friday night.

Finally, the March meeting means dues will need to be paid (\$20/25 Individual/Family) and we will be holding elections – the positions open for election are President, VP, Treasurer, Secretary, and Webmaster.

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If you have any interest and/or questions about these positions please check with any of the current board members.



Cheers and Happy Brewing,

Ray

**2017 Monthly Style Schedule**

Month	Comp Month	Style or theme
January		Beers with at least 20% rye
February	1st	Oatmeal Stout - 16B
March		Anything Imperial
April		SCHF Bragging Rights Style – Lagers of any sort
May	2nd	American Pale Ale - 18B
June		Any fermentable beverage except beer (wine, mead, cider, etc...)
July		Anything Belgian
August	3rd	Biere de Garde - 24C
September		5 minute beers (details to follow)
October		Intentionally Sour
November	Final	Marzen - 6A
December		Beers with spices / Holiday beers

## Tastings at the January meeting (Rye Beers)

Rick Adams	Rye with Smoked Malt
Jon Silvertooth	Roggenbier
Jackson	Imperial Irish Rye Red
Steve Faulkner	Rye Pale Ale
Dan & Jesse	Rye IPA
Derek Johnstone	Rye IPL
Michael J.	Rye ?

### Other beers:

Devin Moore	Cream Ale
Tracy Ewing	Chocolate Stout
Jackson	Bourbon Coffee Stout
Stephen Harvey	Blonde Ale
Armondo Tiscareno	Belgian Dubbel
Adam W.	Pilsner

## Mike Froehlich - RIP

For those of you that haven't seen this, Ernie Brodie wrote these words for the CHA website about our friend Mike Froehlich that with Ernie's permission, we're reprinting in the newsletter. Thanks Ernie.

-Ray

Today we mourn the loss of a great friend, a great man and a key figure in the hobby and craft that we love. Regretfully we say goodbye to Michael Froehlich who passed away peacefully at his home on January 22, 2017.

Mike has been involved in the homebrewing craft since the late 1980's and opened Stein Fillers Homebrewing supply store in Long Beach, CA in 1991 with his good friend Don Van Valkenburg. It was not unusual to find both of them, along with their wives, helping to answer questions and encourage beginning homebrewers. Mike was one of the original members of the Long Beach Homebrewers and Strand Clubs and he played a key role in growing the Long Beach Homebrewers club into the thriving community of close friends that it has become over the years. This store and club has been the jumping off place for many successful craft breweries in the area. In addition to being a former board member of the California Homebrewers Association, Mike was also BJCP National Judge, always willing to offer encouraging analysis of one's beer, and always sharing generously with those around him. Mike encouraged and initiated countless homebrewers into the art and craft that we love, contributions that will not be forgotten.

Mike was a wonderful friend, a loving father and a devoted husband. His enthusiasm and genuine personality will live in his memory.

RIP Mike – 2017

*For every wound a balm,*

*For every sorrow, cheer,*

*For every storm a calm,*

***And for every thirst a beer...***



Mike Froehlich (left) with Mike Sunny, both former CHA board members

# A Toast for Mike Froehlich

by Mike Sunny

I am lucky enough to call Mike Froehlich one of the closest friends I have had in my life. I have shared many experiences with Mike over the more than 25 years that I have known him, and I don't think I have ever experienced one of those times without seeing a smile on Mike's face. Even in those times when we were discussing the most somber of issues, there would usually come a time where we would realize we need to end this on a happy note, which typically meant we would share something we mutually enjoyed – beer and food. Mike and I shared a passion for things that taste good and we loved to talk about the intricacies of the flavor profiles of whatever we were consuming. I will miss that the most often about Mike. Every time I have that special serrano ham, banh mi sandwich, beef brisket, triple cream blue camembert cheese, barrel aged imperial porter, or whatever I am truly enjoying at the time, I will always think of Mike, and how much I miss him.

There are two things I would like to point out today.

1. Mike had this amazing appreciation of family and friends. Mike taught people by example how to love his family and friends. These difficult times when we lose someone we love, much too young, it reminds us to appreciate the times we have, and to show our appreciation of the family and friends we have. Mike was always concerned about making this world a better place. So I propose that we learn a valuable lesson from Mike's life, not his death, to pay it forward, and appreciate friends, family, and life like Mike did, and provide good examples for other generations, who will hopefully do the same.

Doing so will enrich our lives and those of our loved ones around us and we can do this in honor of Mike.

2. In 2002 we lost a prominent person in the homebrew community named Peter Chin Sang, also much too young. He was the person who started the Strand Brewers Club, and a tradition was started to have a toast in his honor. For those of us who knew him we still toast a simple "Chin Sang" in his honor and was toasted at each Strand Brewers club meeting.

I propose that we create a toast in honor of Mike. A simple toast for those who have known Mike, and understand what a special person he was. A single word that will bring back each person's individual memories of Mike. A way for each person to pay respect to Mike and honor him. Please raise your glasses at this time.

Froehlich!



# **Brewing With Mr. Tooth! (AKA: Brewing with a veteran)**

By Jon Silvertooth

I have decided to host another “Brew with a veteran” day. This is an event where club members are invited to come to a brewer’s home to observe his or her brew day. Whether you are a new brewer looking to see how an all-grain batch is brewed or a long-time brewer who just wants to see how the other half brews (or a fellow HBOY competitor that wants to sabotage his APA - ed), you are likely to pick up a tip or two from seeing how someone else goes about their brew day. I’ll be brewing an American Pale Ale, which we’ll be tasting at the May club meeting.

## Details:

- Date: 3/12/2017 (Sunday)
  
- Time: 10am – 4pm
  
- Location: Silvertooth Brauhaus
  - 1864 Stevely Ave
  - Long Beach, CA 90815
  
- Some of the techniques and equipment used for this batch
  - Milling your own grain
  - All grain brewing
  - Infusion mashing with a cooler
  - Batch Sparging
  - Whirlpooling
  - Hop Bursting
  - Using a pump
  - Using counter flow chiller
  - Temperature controlled fermentation