

November
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Next Meeting

Tuesday, November 14
at 7 pm. At

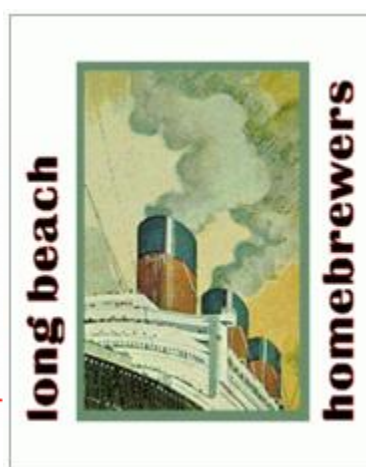
Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com
<http://www.longbeachhomebrewers.com>

The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings Fellow Homebrewers,

Happy November,

Hey folks, I hope everyone is getting ready for Turkey day beers. As we roll into the November meeting, we'll get to find out who our Homebrewer of the Year is! Will Derek defend his crown or will Steve take it from him, their skill with Marzen's will tell.

Also, if you didn't make it to the second annual WeLoveLB Homebrew Festival you really missed out. The club put on a great showing with the beers we poured, I'm still waiting to hear who won the battle of the Russian Imperial Stouts between Adam's Tweeter in Chief and Josh's Good but Not Great Stout. And finally, I really want to thank the crew who came out to help me judge and provide feedback to the brewers, I'm sure they appreciate it and Andi and I sure do.

Finally, Jon recently sent out a survey for the club, I suggest you answer it if you haven't already. It's a great way to help steer the club towards events and ideas you want to see done.



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Happy Brewing,

Ray

2017 Monthly Style Schedule

Month	Comp Month	Style or theme
November	Final	Marzen - 6A
December		Beers with spices / Holiday beers

Tastings at the October meeting (sour beers)

Person	Beer
Steve Faulkner	Flanders Red (club barrel)
Margo Geesing	Gose
Mike Geesing	Flanders Red w/cherries (club barrel)
Andi Hakim	Club Sour barrel (Sept)
Mike Cullen	Sour brown-like thing
Tim Keyes	Accidental Sour
Kevin Quinn	Club Solera (June)
Adam Widera	Sour Barrel Imperial Stout
David Garcia	Berliner Wessen

Other Beers

Neil Ian Horowitz	Rye IPA
Jesse Flores	California Common Lager
Oscar	ESB
Oscar	Belgian Pale Ale
Ray	Black IPA

Hashtag LBHB

Recently, we, the Long Beach Homebrewers, have added to our online presence with accounts on Instagram (@longbeachhomebrewers) and Red Bubble (LBHomebrewers). Let's have a quick chat on both of these.

Instagram is a free photo sharing app built on a platform of "capturing and sharing the world's moments." Which fits right alongside the LBHB mission: "... information exchange for all levels of home brewer in an atmosphere of fellowship focusing on the art and science of brewing," especially that part about fellowship. Our posts will center around upcoming LBHB events, local beer news, and monthly meeting reminders. But we won't stop there. If you, dear member, know of something home brew/local brewery related that we haven't posted yet, please let us know with either a direct message (DM) through the app or an email to instagram@longbeachhomebrewers.com.

Don't forget to tag us (@longbeachhomebrewers) in your own home brew posts, brewery visits, etc. We like to know everyone's out there having a good brew time of things. And your pic may even be featured in the next monthly meeting reminder! And lastly, use these hashtags in your posts: #longbeachhomebrewers #lbhb. ... Side question: are you an instagramming LBHB member and we're not already following you and liking all of your home brew posts? DM or email us your user name and we'll correct that oversight straight away.

Red Bubble is a print-on-demand site that will allow the LBHB to have spiffy new swag for sale next to previous shirt designs. Red Bubble offers a lot of different styles to choose from. For instance, do you prefer your shirt's art to be on the front, or maybe on the back? You get to choose. Ladies, are you tired of the same 'ole men's shirt? Look for the scoop- or v-necks. How about a new notebook to keep all your recipes tidy? We got you covered. You can also get stickers to put on your keezer or kegs. And you can rest easy knowing a portion of your purchase goes straight to the club. We currently have one design up, which is the 2017 Red, White & Brews competition logo. Older designs are being compiled for re-release and newer designs are in the works. So keep checking back in (redbubble.com/people/lbhomebrewers).

Once your Red Bubble purchase comes in the mail, post about it on Instagram and tag us!

Condo Brewer

by Joe Ganem

We have very knowledgeable and experienced homebrewers in the Long Beach Homebrew Club. I'm confident, based on the award-winning entries that most have a house, probably a garage and perhaps a yard that gives them the option of leaving their equipment setup to be available when they want to brew.

With Long Beach having a population of nearly half a million, and 60% renters, plus many living in multi-family or condominiums, there are likely a bunch of us who keep gear in a closet and need to drag it out each time we want to brew. I'm one of these folks.

For many years, dating back to 1982 when I brewed my first beer, time and space have been the competitors for my only hobby. When we had a full-size house and a two-car garage, it was easy, but career and family demands were the major limiting factors.

Now, the children are adults and my wife and I live in a downtown condo with about 1700 sq feet. Ironically, I have more time and gear now, but space is an issue. I managed to get half of one closet for my hobby. I know how to all grain brew, but it becomes a several hours process, so more often than not, I find myself picking up a kit from Steinfillers that I can brew as is, or tweak to suit. The beer is not up to competition standards, but all our friends who stop by and enjoy fresh beer from our bar with a double tap don't seem to mind.

There are times when I call on a friend and we take over a space in our condo courtyard on a nice day and brew one or two batches. No one living here seems to complain, probably because most have tasted the results. But it takes 4-6 hours, depending on what we are brewing.

I'm writing this story to encourage all those members, who like me, enjoy the hobby and want to homebrew but don't have the time and space to brew for competitions. I see many of you at meetings, and often wonder if you feel a little overwhelmed. Don't sweat it, its normal. Like you, I want simply to enjoy beer and learn how to improve it a little at a time. I applaud our competitive and very talented members who fill their shelves with awards. They are all good people who are very willing to share their talents. Although I've been brewing for over 35 years, I seek and listen to their advice. But while I dream of the day of having a permanent stainless-steel brewing rig, complete with fermenters and brite tanks, I'm not willing to mow the grass that probably comes along with that deal.

The moral of this story is don't sweat it if you must brew with a kit, or take short cuts, the important thing is taking the time to brew in the way that works for you. Enjoy your home brewing experience however you can get it.

Joe Ganem and his wife Marsha have been married for forty years and live in downtown Long Beach. He is semi-retired in governmental relations while she is an executive with L'Oréal. Until recently, he was on five non-profit boards and is currently the HOA President. They travel extensively and enjoy a collection of wine, spirits and good beer.