

May

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## Next Meeting

Tuesday, May 8  
at 7 pm. At

### **Stein Fillers**

4160 Norse Way  
Long Beach 90808  
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# The Brews Telegram

long beach



homebrewers

## President's Message

Greetings Fellow Homebrewers,

Happy May,

This is going to be a quick President's message as I, like everyone else, am still recovering after another amazing Fest. It was a little hot for my taste but otherwise a really great time. Hopefully everyone who came out had as good a time as I did.

First off, congrats to Glenn for winning the grand prize in the raffle, I bet we're all looking forward to trying the beers that come off the system.

Secondly, thanks to everyone who brought beer, served a shift in the booth, and helped set up and clean up, we couldn't do it without everyone's assistance. I would especially like to thank a few people, Devin for hauling the trailer to and from the Fest, Josh for taking care of the campground registrations, Michelle for doing such an amazing job refinishing the bars, Tom and Dave for handling the T-shirt orders, and finally Jon and Brenda for getting the taplist and the booth signage together.

I look forward to seeing George's final report on the clubs and what they brought but I can say without a doubt we were the best represented club there this weekend.

A few things for the near future – there will be a trailer cleanup soon, details to follow and we're going to be having a planning meeting for Red, White, and Brew in the very near future, look for additional info from Smitty and I soon.

See you at the next meeting and I look forward to trying everyone's Hazy IPAs in our second blind tasting of the year.

Happy Brewing,

Ray

## 2018 Tasting Schedule

January	Beer Without Hops (Gruit, etc.)
February	English Dark Mild (2015 BJCP Style 13A)**
March	Any Stout
April	SCHF Bragging Rights Style (Witbier)
May	NE IPA (No official BJCP listing)**
June	Any Fermentable Beverage Except Beer
July	Anything American
August	Saison (2015 BJCP 25B)**
September	Beers With At Least 50% Wheat
October	Fall/Winter Seasonals
November	Schwarzbier (2015 BJCP 8B)**
December	Smoked Beers

\*\* Homebrewer of The Year Competition

## Tastings at the April meeting (Bragging Rights Wit)

<u>Person</u>	<u>Beer</u>
Ray	Wit
Thomas R	Wit
Glenn Heren	Wit
Tom Fontes	Wit
Ivan	Wit
Moises	Wit
David	Wit
Jackson	Wit

### Other Beers:

Tom Fontes	Kumquat Saison
Neil Ivan Horowitz	Big Brew Belgian Pale
David	IPA
Calvin	Pale Ale
Jesse	Honey Blonde

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

By Jon Silvertooth

Back by popular demand (someone asked, I promise), I'm hosting another "Brew with a veteran" day for 2018. 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, you are likely to pick up a tip or two from seeing how someone else goes about their brew day. I'll be brewing a German Leichtbier, which is a light German lager. If you want to see my brewing process in action, stop by and hang out. I'll be brewing and answering questions from 12-6pm on Saturday, June 23<sup>rd</sup>.

### Details:

- Date: 6/23/2018 (Saturday)
- Time: 12pm – 6pm
- 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
  - Mash recirculation with a RIMS
  - Whirlpooling
  - Using a pump
  - Using counter flow chiller
  - Temperature controlled fermentation

## **FEST Tap Tally**

by George Eldridge

I have started on the SoCal Homebrew Fest report, but it won't be ready for another couple of weeks. I need to edit the text and insert all of the photos. As a teaser I have included the final tally of the clubs, taps and kegs. There were 37 clubs including three new clubs, a club that returned after an absence last year and a couple of clubs that have new incarnations. The new/returning/reincarnating clubs brought 37 taps.

The nod for the highest number of taps goes to the Inland Empire Brewers with 33 taps (our club had 27 as did the North County Homebrewers Assoc + MJODHALL meads; VIBE and Maltose Falcons both had 22 taps). The average taps per booth was 13. The net gain was three taps over last year. The most number of kegs were brought by us with 51; second was North County HA + MJODHALL meads with 47; then IEB with 33. The average was 18 kegs per booth. The net loss was 13 kegs compared to last year. The biggest loss in taps and kegs was the Maltose Falcons. They dropped 16 active taps compared to last year. Enjoy the following summary:

**Booth Map**

1: Brewers Hardware (vendor)		
2: BrewCommune	16	22
3: Barley Bandits	13	20 + bottles
4: Barley Literate	12	20
5: Barrelly Twisted	12	16
6: Wort's Goin' On (new)	5	5
7: Brew Tech's	8	8 + bottles
8: Brew-Ho (new)	7	11
9: BEAVR (Brewing Enthusiasts of the Antelope Valley Region)	20	20
10: Crown of the Valley	18	22
11: (empty)		
12: WEST (West Adams Society of Homebrewers)	13	13
13: Pacific Gravity	21	23
14 & 15: Long Beach Homebrewers	27	51 + bottles
16: VIBE (Ventura Independent Beer Enthusiasts)	22	24 + bottles
17: Thousand Oaked Homebrewers	9	23
18: MOTA Brewing (new)	2	4
19: Lab Rat Home Brew Society	10	20
20: High Desert Homebrewers Anonymous	15	18
21: Hydration Station (spigots connected to a hose bib)		
22: So Cal Cervceros (new)	5	6
23: Hop-A-Holics	10	12
24: Inland Empire Brewers	33	33 + bottles
25: Mash Heads	10	10
26: Meisters of the Brewniverse	13	13
27 & 28: Maltose Falcons	22	22
29: Mojave Desert Brewers Guild	13	13
30: Coachella Valley Homebrew Club	12	14
31: North County Homebrewers Assoc. (and MJODHALL meads)	27	47
32: Foam On The Brain	13	20
33: Ojai Beer Barons	4	14 + bottles
34: Riverside Home Brew Crew	10	11
35: Society of Barley Alchemists	11	12
36: Strand Brewers Club	9	9
37: Society of Barley Engineers	13	17
38: Societe du Lambic	13	17
39: Horse Thief Brewers Association	5	20
40: Temecula Valley Homebrewers Association	10	19
41: The F.E.R.M. - Fractured Experiments Requiring Malt	9	28
42: Yeastside Brewers	12	12 + bottles
43: Beer, Beer and More Beer (vendor)	12	13
44: The GRAINFATHER (vendor)		
45: Coasters by Stella Divina (vendor)		
46: Golden State Cigars (vendor)		

**Totals****37 clubs + 5 vendors****Taps****496****Kegs****682 + bottles**