

August

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Next Meeting

Tuesday, August 13
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

long beach



homebrewers

President's Message

Greetings Fellow Homebrewers!

I just got back from taking my family on a 2 week trip to Europe, so this will be a short president's message. We drove over 2200 miles in a rental car, driving through Germany, Austria, Italy, Switzerland, and Liechtenstein. I tried local beers in every single country, although Italy was much more wine-centric. I will write a future article about my beer drinking adventures in a future newsletter.

Red White and Brews in in the books and we are heading into the Pacific Brewer's Cup!

The official registration website is live and you can log in to register your entries and/or to judge or steward. The URL is:

<http://www.longbeachhomebrewers.com/comp/pbc/bcoem/>

Judging will take place on 9/28/2019, graciously hosted by our friends Levi and Harmony at Long Beach Beer Lab!

If you are able to help us organize (pick up entries from drop-off locations, label entries, etc...), please talk to Josh Smith or Ray Grace. We can use all the help we can get.

A big thanks to Dave Gansen for designing the logo for us this year!



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We're less than 2 weeks away from the Club Summer Party, which will be at my house on August 24th. For those with children, we'll have a jumper, a cotton candy machine, and sodas on tap. For the adults, we'll have beer on tap, of course. As in years past, the club will buy a main course and members are encouraged to bring a side or dessert to share. We'll also set up the jockey box so members can bring more beer to share!

Some Summer Party details:

Date: Saturday, 8/24/2019

Time: 2pm – 8pm

Location: 1864 Stevely Ave, Long Beach, CA 90815

It's our 3rd Homebrewer of the Year competition month and this time it's German Altbier! Mine just finished carbonating and I enjoyed some with dinner last night. It is the first time I have brewed a German Altbier, so I look forward to blind tasting it against the other entries.

Happy Brewing,

Jon Silvertooth

2019 Tasting Schedule

August	Altbier (2015 BJCP Cat 7B)**
September	Fruit Beers
October	Brew with a buddy?
November	Belgian Dark Strong (2015 BJCP Cat 26D)**
December	Winter Warmers or other seasonal beers

** Homebrewer of The Year Competition

Tastings at the July Meeting (Anything American)

Ray G.	DIPA
Lin	SanFranpycho IPA
Thomas R.	American Amber (Big Brew)
Michael J.	Big Brew with Honey
Neil	American Pale Ale
Derek	Rye IPA
Tom F.	Pineapple Cider
Rick A.	Robust Porter
Adam W.	'Merica Pale
DJ	Blackberry Ale
Josh P.	APA

Something yummy to eat with your Altbier!

by Brenda Silvertooth

While you could just have Altbier, why not make a German sauce that will pair with it nicely and is super versatile? Serve this "Hunter's Sauce" with pork or veal cutlets, over a Knödel, over spätzle, or more. It is super simple to make, and even my mushroom-hating husband loves it.

Jaeger Sauce:

1 ½ cups brown mushrooms, sliced

1 cup finely chopped onion (or 1/3 cup onion puree if you have people who like the flavor but not the pieces)

2 Tbsp olive oil

½ tsp chopped thyme

1 Tbsp flour

1 cup milk

Salt and pepper to taste

Dash of garlic powder

Heat the oil in a sauté pan. Add the onion and cook until translucent, then add in the mushrooms and cook until softened. Stir in the thyme and garlic powder then flour, cook until the flour no longer smells raw, maybe two minutes. Stir in the milk slowly, cooking until the sauce is thickened. Season to taste.