

October
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The Brews Telegram

long beach



homebrewers

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Next Meeting

Tuesday, October 13
at 7 pm. **NOT** at

Stein Fillers

4160 Norse Way
Long Beach 90808
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<http://www.longbeachhomebrewers.com>

President's Message

Greetings Fellow Homebrewers!

As always, I hope you and yours has been safe throughout this pandemic and the repercussions it has spread among our community as we try to bring it in check.

Due to limited interest in the Advent Calendar this year (still 8 spots as of this writing), I opened the calendar to non-club members this year. If you know anyone who is interested in contributing a beer/wine/cider/mead to share, please feel free to invite them to join us.

I have a couple of presentations on the slate for the October **virtual meeting**. First is Oktoberfest/Märzen, in keeping with the season and with me continuing to spread the joy of German beers! Hopefully you've got some Märzen to enjoy during the meeting, whether you traded for one of mine or if you picked up a commercial version! I will also be doing a short presentation on my simple water adjustment process which was inspired by the Firestone Walker method.

Those interested in our homebrew evaluation sessions have been enthusiastic and I've enjoyed our conversations about our beers, but the number of brewers who were interested in this was smaller than I originally thought. With that in mind, I will schedule just one session in October, although I will look to expand as necessary if there are more people signing up than we can facilitate in one meeting.

And finally, we have finalized our themes, styles, and presentations for 2021. Due to the Covid Pandemic, I'm anticipating that we may not be meeting in person for some time, so instead of focusing on themes that inspired to share beer, I'm focusing on themes that will help us brew better beer! In full transparency, I hope we have a vaccine and can safely meet in person again soon. As such, I'm already planning the schedule to get back to sharing beers in person by April next year. In addition, I intend to continue the presentations throughout the year, whether in person or remote, as circumstances allow.

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Here is the altered schedule for the rest of 2020 and the new schedule for 2021 (Homebrewer of the Year styles highlighted in yellow):

Year	Month	Style, Theme or Discussion Topic	Presentation
2020	October	English Beers How I build my water from RO in BeerSmith (Firestone Walker method).	Oktoberfest/Marzen
	November	IIPA judging – 2020 HBOY Finale!	Pairing food with beer
	December	Winter Warmers or other seasonal beers	Saison
2021	January	Beersmith Q&A	None
	February	Saison (25B) French/Belgian Style	How to make sake
	March	Elections!	American Wheat Beer
	April	SoCal Homebrew Fest Bragging Rights Style	Difference between brewing structures (1 tier, 2 tier, 3 tier, BIAB, etc...), followed by members sharing their systems.
	May	American Wheat Beer (1D) American Style	Yeast starters and reusing Yeast (yeast rinsing vs washing, pitching slurry, etc...)
	June	Mead, wine, or other fermentable	Gose
	July	Anything American	Disconnects (ball lock, tri-clamp, cam-lock, etc...)
	August	Gose (27) German Style	Canning Demo
	September	Anything English	Imperial Stout
	October	Fruit and Vegetable Beers	Pumps. How they work and tips for priming and setup
	November	Imperial Stout (20C) English Style – “No, I don’t care what the BJCP says about it.” - Jon	Wort Chillers and Pros/Cons of each type
	December	Winter Warmers or other seasonal beers	

Happy Brewing!

Jon Silvertooth

Beer Review

by Dalia and Victor Hernandez

Negra Tomada from The Brewjeria

Brewed at Pico Rivera

ABV: 9.2%

Appearance: Black, opaque, thick foam

Mouthfeel: rich, medium carbonation, creamy.

Taste: cacao and dark chocolate taste

Overall: A very drinkable Russian Imperial stout.

Aromatic, rich chocolate taste, assertive beer with quality taste. Body is dark brown, full and creamy.

Californio from the Brewjeria

ABV: 5.9%

Appearance: brownish – yellowish, balanced

Mouthfeel: sour flavor, acidic.

Taste: lemon like with spritzy carbonation.

Overall: crisp strong hops, smells like lemongrass. Not as sweet as other beers.