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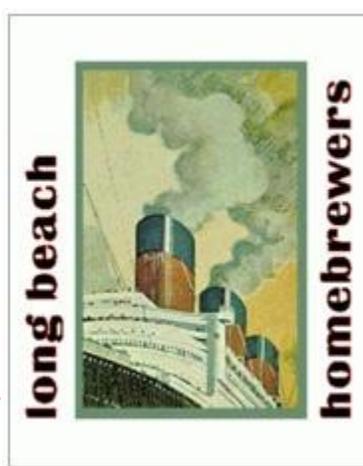
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Next Meeting

Saturday, October 9
at noon **NOT** at
Stein Fillers
4160 Norse Way
Long Beach 90808
562-425-0588
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http://
www.longbeachhomebr
ewers.com

The Brews Telegram



President's Message

Greetings Fellow Homebrewers!

October is here! Time for Marzens and Festbiers... and I suppose pumpkin beers for you heathens that drink them. ;)

After a club member vote, it was decided that we should hold the meeting at my house one more time, this month it will be on Saturday, October 9th, at 12pm. The meeting requirements are the same as in September, for the safety of everyone:

- In order to attend in person, vaccination is required. This is a house rule and is in place to protect my child (who is too young to be vaccinated) as well as other attendees.
- We will still be broadcasting via Zoom, so if you are uncomfortable meeting in person or are unvaccinated, you can still log in via Zoom to safely join us for the meeting!
- If you have been in contact with someone who has been diagnosed with COVID, or if you have any symptoms (fever, cough, loss of sense of taste, etc...), please stay home for the meeting. And since someone has asked me about this recently... if you are sick at all, even not COVID related, please join us via Zoom and don't come to the in-person meeting.

The next evaluation session will be hosted at my house at 2pm on Saturday, November 20th. I'm assuming most will want to join in person, but I want to leave room for the unvaccinated or those who would rather attend remotely in general. Important dates for the November session:

- Saturday, 11/6/2021: Last day for Zoom participants to sign up. I will notify the group of anyone who signs up for Zoom participation on 11/7 so we can coordinate beer drop-offs at the trade fridge.
- Saturday, 11/20/2021 @ 2pm: Meeting starts in person at my house, and I will start Zoom session for any remote participants at this time as well.
- The sign-up form is available here:
<https://forms.gle/1dyUHZZJx2wrVY5Z6>

We had 4 entries for the CHA Fall Competition which were evaluated to pick the two best entries. The beers we will be pushing forward are a Blonde Ale from Tom Fontes and a Dunkles Bock from me. Here's hoping Tom and/or I can place this time around. 😊

The Solera Barrel is still going strong and producing amazing lambic-style beer, and we have our December fill spots covered. We rotate 3 brewers in and out every three months, though, so we are always looking more brewers to fill the barrel. This means we'll be looking for 3 more people to rotate in come March 2022. Please email me at president@longbeachhombrewers.com if you want more information or simply to let me know you'd like to be added to the fill list.

The Advent Calendar has a full 24 people already signed up. If you have signed up for the calendar, please prepare to have your beers bottled or canned and ready to drop off at my house or bring to a club meeting on or before November 9th. If you were hoping to join us this year and missed snagging a spot before it filled up, please sign up anyway. We often have a brewer or two who fall through, so having someone who can fill in is invaluable and likely to happen. If you have any questions, please email me at president@longbeachhomebrewers.com. The sign-up form with all of the dates and details can be found here: <https://forms.gle/A3idMvCTRqPNPt2k8>

We discussed our styles and discussion topics for next year at the board meeting earlier this week. The new schedule for 2022 is comprised completely of membership-requested topics and styles with weight given to those with more votes. In addition to the new styles and presentations, we will be have a few new items to our meetings in 2022:

- We will try to serve a doctored beer at the beginning of each meeting to highlight a flaw or characteristic. We will discuss how and why it occurs in beers and how you can avoid or encourage it in yours!
- HBOY judging will be a hybrid of a judging panel in addition to the return of popular vote at the meetings when the beers will be served. I will explain this process in more detail in our meeting.
- You'll see that March is listed as "Hop Experiment". This was the most requested item in the form members filled out and I'm excited about it. Members will sign up to brew the same recipe, with one important difference. Every brewer will use a different hop varietal in their beer. We will then share these beers at the March meeting.

Here is the schedule for 2021 and 2022, including the HBOY months are in yellow:

2021	January	Beersmith Q&A	None
	February	Saison (25B) French/Belgian Style	Canning Demo
	March	Elections!	American Wheat Beer
	April	SoCal Homebrew Fest Bragging Rights Style	Homebrewing Systems
	May	American Wheat Beer (1D) American Style	Yeast starters and reusing Yeast
	June	Mead, wine, or other fermentable	Gose
	July	Anything American	Disconnects
	August	Gose (27) German Style	How to make sake
	September	Anything English	Imperial Stout
	October	Fruit and Vegetable Beers	Brewery Pumps
	November	Imperial Stout (20C) English Style	Wort Chillers and Pros/Cons of each
	December	Winter Warmers or other seasonal beers	Irish Red Ale (15A)
Year	Month	Style, Theme or Discussion Topic	Presentation
2022	January	Fruit Beer	Leaf Hops vs Pellet Hops
	February	Irish Red Ale (15A)	Gluten-free and Gluten-removed beer
	March	Hop Experiment! (Sign-ups in November)	Hazy IPA + Elections!
	April	Gluten-removed or gluten free beer	Using Adjuncts
	May	Hazy IPA (American)	Cooking with Beer
	June	Mead, wine, or other fermentable	German IPA
	July	Australian Sparkling Ale	Italian Pilsner
	August	German IPA	Mead
	September	Italian Pilsner, Cold IPA, and hoppy lager	Sanitation at every step
	October	Category 23A - Specialty Beer	Barrels
	November	Mead (Not-Beer as a comp)	Recipe Creation
	December	Triple IPA	Feb 2023 HBOY Style

I look forward to seeing everyone online or in person at 12 noon, on SATURDAY, October 9th!

Cheers!

Jon Silvertooth

Beers Tasted at the September Meeting

Jon	German Leichtbier (3470 yeast, same wort)
Jon	German Leichtbier (S23 yeast, same wort)
Neil	"Red Hobbit" Irish Red Ale with NZ hops
Devin	English Dark Mild
Oscar	Helles (fermented under pressure)
Chris	Commercial - Common Space Oktoberfest
Curt	American Amber Ale (3 kits at once)
Ben	Hoppy Pilsner (IPL or Cold IPA)
Oscar	Hazy
Jon	Limecello
Michael	Solara Sour
Oscar	Berlinerweiss
Oscar	Sour