

November
2021
Volume 30
Number 11

In This Issue

1 Pres' Msg

2 Styles

3 Tastings

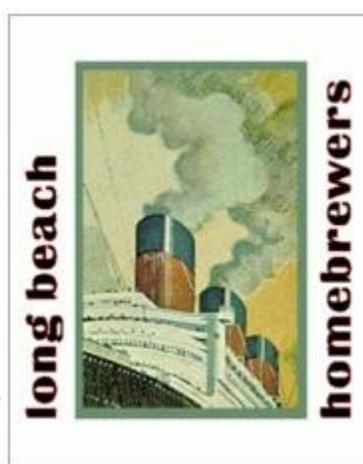
Next Meeting

Tuesday, November 9
at 7pm at

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588
brew@steinfillers.com
http://
www.longbeachhomebr
ewers.com

The Brews Telegram



President's Message

Greetings Fellow Homebrewers!

Halloween is behind us and Thanksgiving looms on the horizon!

We'll be back to meeting at Stein Fillers on our usual 2nd Tuesday at 7pm, which falls on 11/9 this year. This month we'll announce the winners of the HBOY Imperial Stout judging and talk about chilling wort.

The following notes are still relevant to our meeting in person this month:

- We will still be broadcasting via Zoom, so if you are uncomfortable meeting in person or are not vaccinated, 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, sore throat, loss of sense of taste, etc...), please stay home for the meeting.

The next evaluation session will be hosted at my house at 2pm on Saturday, November 20th. By the time you receive this newsletter, the deadline to sign up via Zoom will have expired, but there is plenty of time to sign up to meet in-person if you are interested. Details for the November session:

- The sign-up form is available here:
<https://forms.gle/1dyUHZZJx2wrVY5Z6>
- Saturday, 11/20/2021 @ 2pm: Meeting starts in person at my house

This month's meeting is the deadline for dropping off advent calendars. If you have not already arranged to drop off your beer at my house, please bring it to the meeting with you so I can take them home to be sorted and labeled.

We discussed our styles and discussion topics at last month's meeting. The new schedule for 2022 is comprised completely of membership-requested topics and styles with weight given to those with more votes.

Continued on Page 2

In addition to the new styles and presentations, we will be adding 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.
- 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. Look for an email and Facebook post soon with a link to a sign-up form and recipe details.

Below is the schedule for 2021 and 2022. 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 Stein Fillers at 7pm, on Tuesday, November 9th!

Cheers,

Jon Silvertooth

Beers Tasted at the October Meeting

Tom Logan	Mango IPA
Jon S	Cider with Commercial Yeast
Jon S	Cider with Natural Fermentation
Jon S	Imperial Stout with Coffee
Tom Fontes	Blackberry Gose
Devin M	Cream Ale
DJ	Oktoberfest
DJ	Brownish Ale
Andrew M	Irish Red
Mike	Helles
Jackson	Clone of Modelo Negra