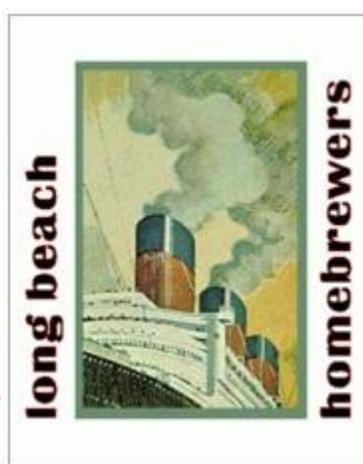


December
2021
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The Brews Telegram



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Next Meeting

Tuesday, December 14
at 7pm at

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com
http://

www.longbeachhomebr
ewers.com

President's Message

Happy Holidays Fellow Homebrewers!

We'll be wrapping up 2021 at Stein Fillers on Tuesday, December 14th, as we discuss Irish Red Ale and share holiday beers.

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.

Our 2021 Homebrewer of the Year was decided at the November meeting. Val Guerrero had an impressive showing in 2021, narrowly defeating the 2020 HBOY, Tom Fontes. Congratulations, Val!

I hope everyone who signed up for the Advent Calendar this year has enjoyed the beers and the process so far. I have been enjoying them immensely and look forward to what the rest of the calendar has in store for us! I'll be bringing in enough of Day 14 to share with the group at the meeting... so everyone gets to try Day 14 this year.

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Below is the schedule for 2022. The HBOY months are in yellow:

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, December 14th.

Whether I see you at the meeting on Tuesday or not, I hope you and your families have an amazing holiday season!

Cheers,

Jon Silvertooth

Beers Tasted at the November Meeting

Neil	B-Day IPA
Rick	A24 IPA
Tom Fontes	Irish Red
Tom Fontes	Pale Ale
DJ	Imperial Stout
Bobby	Rogen Bier
Michelle	Pineapple Wheat
Michelle	Red Ale
Derek	American Lager
Derek	Pre-Prohibition Porter
Eric	Expedition Imperial Stout
Mike	Brett Pale Ale
Chris S	Stout
Adam W	Raspberry Lambic

Beer School of Perpetual Learning

by Rene' Miller

First, I must admit to you all that I am a beer geek in training. Lots of training. I'm the kind of girl that did the Snoopy Happy Dance when Celebration season opened and another SHD when it was announced that, this year, it would be in cans!

My enjoyment of All Things Beer has been in the works for years and it's what lead me down the rabbit hole that is home brewing. But this hobby (obsession) is not without its downsides. It is REALLY disappointing (read: devastating) when

A. A beer that you worked so hard to conceptualize and brew doesn't turn out good (drinkable)

OR

B The keg makes that awful slurpy, foamy sound when it has run out of the beer that turned out extra delicious.

I have made my share of mistakes; broken (more than two) glass carboys, forgot to add that 30 minute hop addition (and the 10), got sprayed with hot wort when a hose popped off the kettle, left the valve open on the fermenter while transferring a finished wort into it. Twice. I have left the temp probe hanging outside the chest freezer and found I had made an ESB slushy.

I also allowed a giant black fly to nose-dive right down the neck of the carboy after transferring my Black (Fly) IPA wort into said fermenter. Watching thru the glass I saw him doing the Australian crawl in a big lazy circle. I'm pretty sure he winked at me with one of his big, bulbous, collective eyes.

In any case I like to think that I have learned (and sometimes forgotten) how to prevent and work around problems that have come up. I can't say I've never made the same mistake twice, (I *can* but it wouldn't be true) but eventually I put safeguards in place during my future brews.

Now I ferment in plastic. I cover the pot and the fermenter with a brew bag as the wort is cooling and during transfer to prevent fly dives and I keep a big spray bottle of Starsan with an accurate nozzle handy at all times, just in case that fly has a protege.

But the learning continues. Most recently I tried doing the financially responsible thing by buying one tap at a time to build my kegerator. I have learned that, in the future, I should really drill *all* of the pilot holes along a level line in anticipation of future taps. The eyeball method worked great as the drip tray only lists five degrees to the right, but if you tilt you head just right it's perfect!

And in the end, the beer still pours cold.

Cheers!

The Wine Advent Calendar Scam of 2021

by George Eldridge

I was shopping at Pavillions on December 2. When I approached the liquor section I saw a clearance item for sale at half off. It was a Wine Advent Calendar called "Joy to the Wine"! The \$39.99 cost seemed to be much better than the original \$79.99 cost. It was less than \$2 a glass. I figured that it would complement the Homebrew Advent Calendar.

When I sampled the first wine I tried to look up the name on the label. It only hit at www.24daysofwine.com. Then I started noticing that the Wine Advent Calendar that Jon Silvertooth had, which was not "Joy to the Wine", had the exact same wines but with different names.

Jon's wine calendar was the "Most Wonderful Wine of the Year" Advent Calendar from Total Wine.

At this point I realized that we had been scammed. Apparently there is a company that buys bulk wine, puts it in 187ml bottles, applies made-up wine name labels, puts it in 24-bottle boxes and sells it as Wine Advent Calendars under different branding.

You have been warned. Avoid Wine Advent Calendars!