

April

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Next Meeting

Tuesday, April 14
at 7 pm. At

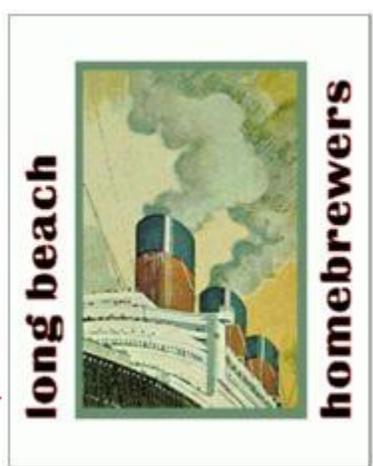
Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com
<http://www.longbeachhomebrewers.com>

The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

Greetings to all my fellow Long Beach Homebrewers! Thanks to everyone for electing me President for the coming year! I look forward to many good things and many good homebrews in the coming year.

I intend to make some changes at the club meetings, and introduce new programs, which have been approved at the latest LBHB board meeting. These changes will allow things to run more efficiently at the club meetings and will offer increased opportunities for learning about the various aspects of brewing and troubleshooting of problem beers.

Some of the initial changes will be:

- **Stewards, Stewards, Stewards!** The size of our meetings have steadily been increasing over the years. As such, when someone is serving their beer, it can take quite a long time for one person to make the rounds to get everyone a sample of their beer. Frequently, since the pouring process takes so long, there is little time for the person to discuss the specifics of their beer, brewing technique, or field questions before the next person needs to start pouring their beer. In order to speed things up, and to allow for more time to discuss the beer being tasted and ask questions regarding process and ingredients, I am going to ask for a couple of volunteers to assist in pouring of beers at each meeting, so that at a minimum, we'll have three people pouring beers (i.e. two stewards, and the person who is sharing their beer). This will allow more time to discuss the beers that are poured.
- **Technique Demonstrations** I intend to have short technique demonstrations during the meetings, with simple demonstrations of brewing techniques or equipment explanation. These demonstrations will happen concurrently with beer tastings.

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- The idea will be to show techniques that may seem simple to experienced brewers, but for new brewers should be very helpful. Since the upcoming April meeting will be very busy with Fest planning discussions and the Mai-Bock competition, these demonstrations will begin with the May meeting, where I will show how to manually calculate mash efficiency, using a mini-mash conducted with a hot plate. Think about demonstrations that you may like to see and let me know of your ideas for future meetings.
- **Crappy Beer Time!** I have often heard from new brewers or members that they don't bring beer to the meeting because they feel their beer is not good enough to share. However, one of the best ways to learn how to make better beer is to have other more experienced brewers critically taste your beer and offer trouble shooting techniques. In order to facilitate this, I intend to set-aside time in the meetings where people can specifically bring beer that they know has a problem, but need help diagnosing the source of the problem. We'll let people know ahead of time that we'll be pouring shitty beer, just in case you're not brave enough!
- **"Operation Enduring Brew-Day"**Or brewing with a Veteran! You may have heard of "Operation Enduring Freedom" from the good 'ol propaganda folks at the Pentagon, well consider this to be Enduring Freedom from commercial beer! It's been my experience in 20 years of brewing that each homebrewer has their own unique way of brewing beer and no two homebrewer's equipment set-up is exactly the same (especially all-grain), and tips or techniques can be learned from others even by the most experienced brewers. The idea behind this new program will be to allow brewers to observe a veteran brewer during one of their brewdays, with the club picking up the cost for the ingredients (10 gal max). In order to qualify, a brewer will have to publicize their brewday in the club newsletter at least one month in advance, have been a member in LBHB for at least two years, and open up their home, back-yard, garage (or wherever they brew), to other LBHB members to come over and watch how they brew. The club may elect to limit the number of events depending on demand.

Other NEWS: The **LBHB Homebrewer of the Year** competition continues this month with Mai-Bock. If you have a Mai-Bock, bring it in for the competition! If you have another style that you intend to pawn off as a Mai-Bock for points, don't bring it! For example, if you offer up something that looks/tastes suspiciously like a Southern English Mild that overshot it's target gravity by 10 points, you won't be getting a point! **Southern California Homebrew Fest in Vail Lake**, Temecula: The deadline for buying a ticket to the fest is fast approaching. The deadline is April 17th. Note that this year buying a ticket to the fest is a two step process. First you have to purchase a membership in the CHA, then purchase entry into the Fest. Don't be one of those people who show up on fest day, only to realize that they only completed the first step! You won't be admitted into the fest.

See you Tuesday 4-14!

Cheers!

Adam

2015 Monthly Style Schedule

Here are the styles for each month.

April: Maibock/Helles Bock (Category 5a)**
May: SMASH (Single Malt And Single Hop)
June: Fruit Beer (Category 20)**
July: American Ale (Category 10)
August: Mead (Categories 24, 25, and 26)**
September: Sour Ale (Category 17)
October: Sweet Stout (Category 13b)**
November: Spice/Herb/Vegetable Beer (Category 21)
December: Standard Cider and Perry (Category 27)

Tastings at the March meeting (Flower)

Richard Harris	Amber Flower
	Kolsh with Grapenuts
Adam Schmalz	Russian Imperial Stout
Norman Heilman	German Eisbock
Jeremy F	Coconut IPA
Parker Milhous	Hoppy Rye Pale
Travis Vail	Pale Ale
Josh Parsons	Chamamile, Corriander + Tangerine
Alfredo Rocha	Saison (Pacific Gravity Big Brew)
Rafael Munoz	Trappist Ale
Adam Moheban	Coconut Porter
Michael Jude	Porter
Andrea Svenneby	Heather Ale
Rick Adams	Belgian Triple
Adam Widera	English DIPA
Dick E.	Sour Stout

20th Anniversary Barley Wine

1995!

by Adam Widera

Think back to what you were doing in 1995 and events of that era. Were you closely following the impeachment of Bill Clinton and the Monica Lewinsky Scandal? No... that came much later, in 1995 the infamous stain was nothing more than the beginnings of a sparkle in Clinton's eye. Were you preparing for Y2K and hoarding canned food? Probably not, since that also came much later, as implied by the name, Y2K (2000). Were you using Windows Explorer to "surf" the "world wide web"? Probably not, since Explorer was released late that year and most people were using services like Compuserve and using Netscape. Were you following the OJ Simpson Trial? Well maybe, since that was in fact happening...

Well in my mind, one of the most momentous occurrences of 1995 (people may disagree) was the independent commencement of homebrewing by three of LBHB's more infamous brewers. Yes indeed, 1995 was the year that the stars aligned and Adam Widera, Dick Emmerson, and Rick Adams all began homebrewing.

In order to commemorate the 20th anniversary of our start of homebrewing. Rick, Dick, and I decided to make a 20th anniversary beer using only ingredients available in 1995. Given the styles of beers common in 1995, Barley Wine was the biggest and baddest beer of the time (as an aside, Big IPAs or imperial IPAs didn't exist in 1995. IPAs in 1995 consisted of amber-colored beers, with moderate hopping by today's standards, with ABV's around 6 to 6.5%), and thus was the beer of choice for our 20th anniversary beer.

Brewday was Feb 14th, 2015 (Yes, Valentine's Day). Recipe for 15 gallons net for serving was:

Grain

50 lbs Great Western 2-row
6 lbs GWM Munich Malt
3 lbs Great Western Crystal 40.

Mashed at 154 F for 60 min.

Collected 22.5 gallons of wort at 1.075 SG.

Kettle Hops

4 ounces whole hop Centennial 10% AA First Wort Hop
4 ounces whole hop Chinook 14.2 % AA 120 min
4 ounces whole hop Cascade 8% AA 15 minutes
4 ounces pellet Centennial 9% AA 15 minutes
4 ounces pellet Cascade 6.9 % AA flame out.

IBUs were calculated to be right around 100 IBU.

Boil was 3 hours, concentrating the wort to 17.5 gallons, with an OG of 1.097

Yeast was Wyeast 1056, American Ale, with 7 liters worth of stir plate starter yeast cake between Rick and I.

Fermented cool for a couple of weeks (mid 60s).

FG: 1.020 for an ABV of 10.3%.

One 5 gallon carboy was dry-hopped with 1 ounce Chinook and 1 ounce of Centennial. The second was dry-hopped with double those amounts of the same variety of hops and the third 5 gallons (Rick's) was treated with bourbon soaked oak.

Taste Test: It gives Bigfoot Ale a run for the money! Look for it at an upcoming meeting.

Cheers!



