

May

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Next Meeting

Tuesday, May 10
at 7 pm. At

Stein Fillers

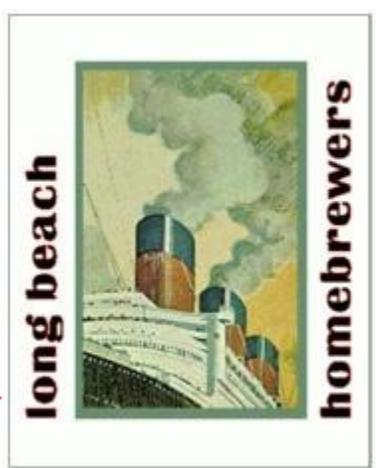
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings fellow homebrewers!

This newsletter comes on the heels of another awesome Southern California Homebrew Fest. First off, I want to thank everyone who helped out throughout the weekend with setting up and breaking down the booths, setting up and cleaning up the potluck (thanks Smittys), and pouring on Friday and Saturday from the booth. I'd especially like to thank Jon Silvertooth for setting up the digital display and the tapping schedule, it was great that everybody had their beers poured.

Some Fest highlights for me were a much improved pro Brewers night from last year, a great talk from Dr. Bill about cellaring beers (and if you missed it, I'm sorry you missed out on some wonderful 2006 Old Guardian he poured), and some great homebrews from our fellow clubs. I particularly liked the multiple sours poured by the Societe Du Lambic and VIBE although I think our club definitely brews as well as any of the other clubs out there. Hopefully all the first timers in the club had a great time and are ready to return next year.

Speaking of VIBE, Andi and Josh are in the process of setting up an exciting barrel-aging collaboration with this club up in Ventura – details to follow as they're firmed up. As for future events closer on the calendar, this coming Friday (the 6th), starting at 5, we'll be doing another club event at RockBottom brewing. The corner patio will be reserved for the club as we do another tapping of the Steinfillers/RB Session IPA that you may have had at Pro Brewer's Night at the Fest, come get your steins filled and enjoy Happy Hour with your fellow club members. Once again, on the 28th, our own Steve Trapani, will be holding an extract How to Brew class at RockBottom, details and signups can be found at RockBottom. If you have any friends that are interested in learning to brew send them down that Saturday morning.

Finally, on the 10th, we'll be having our May meeting. It's competition

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month and we'll be blind tasting Dunkles Bocks (BJCP 6C). A fairly uncommon style here in the United States, I look forward to trying member's interpretations.

Happy Brewing!

Ray

2016 Monthly Style Schedule

Here are the styles for each month.

May: Dunkles Bock (2015 BJCP Style 6C)

June: Coffee Beers

July: Czech Amber Lager (2015 BJCP Style 3C)

August: Pre-Prohibition American Beer (Pre-Pro Lager, Cream Ale, Kentucky Common)

September: Belgian (Trappist) Tripel (2015 BJCP Style 26C)

October: Black IPA (2015 BJCP Style 21B)

November: American Barley Wine (2015 BJCP Style 22C)

December: Bourbon/Whiskey Barrel flavored Beers (2015 BJCP Style 33B)

Tastings at the April meeting (American Porter - 20A)

Ray Grace	American Porter
Jon Silvertooth	American Porter
Matt Cowper	American Porter
Josh Parsons	American Porter
Andi Hakim	American Porter
Derek Johnstone	American Porter
Devin Moore	American Porter
Adam Muheben	American Porter
Karl Reithmaier	American Porter
Rick Adams	American Porter
Gary Sjobakken	American Porter
Mike Cullen	American Porter
Moises	American Porter
Dan & Jesse	American Porter

Other beers:

Richard Harris	CountChocula Stout
Agnes	Saison
Armando	English Brown
Tim	Raspberry Sour
Calvin Ninh	Imperial Stout
Enrique	Very Old Barleywine
Dominic	Hoppy Tripel

Brewer's Spotlight

By Jon Silvertooth

This month's Brewers spotlight features our vice-fearless leader, Andi Svenneby-Hakim!



What is your occupation / what do you do outside of home brewing?

I taught high school math for eight and a half years and have recently moved out of that profession and now I pour beers at the beautiful new brewery in San Pedro, Brouwerij West.

What was your first homebrew system, and what do you have now? Do you have any upgrades or expansion planned?

Oops, I think I already pretty much answered this... 5 gallon BIAB set up on the stove top is where I started solo, then onto the crew's half-barrel horizontal system, and we'll see what's next! Check out my dream system here: <http://www.cobrewingsystems.com/>

When, how and why did you get started in home brewing?

One of my best friend's husband is a homebrewer in Wrightwood. We were looking to join him for a brew day for quite a while. Finally, about four years ago, Ijaz, Moises, Nicole, and I found some time where we could all go up and brew with my friend Mikey so he could show us the ropes. His friend was in an accident and was practically giving away a nice SABCO, so we wanted to go in with each other and buy it. That fell through, but we bought a less automated system instead as our hearts are already set on a nice horizontal set-up.

At the beginning of last year I wanted to start coming up with my own recipes so I could submit beers monthly to share with the club (since I finally figured out they were posted online). Most of those at the beginning of the year I did brew in a bag on the stove top. As the year progressed, I started brewing my recipes on our half-barrel system in the garage. Depending on how much beer I want of a certain style, or if I just want to try the grain bill on a smaller scale, I still use brew in a bag for some of my beers. The half-barrel system is really nice for splitting batches and getting more than one beer out of a brew day.

How long have you been a member of the Long Beach Homebrewers?

I've been a member of LBHB for two years, thanks to Moises' stepdad Jim bringing us in! I remember the next month's style being brought up at the end of the meeting, and thinking for some of the beers that there was no way to have it done by the next meeting (some of them sure, but not all the styles). I think it was March when I joined, so until the next year's styles came out at the end of the year, I had no idea what the styles were going to be until the end of each meeting. Hahaha. Newbie.

What have been your favorite experiences in homebrewing?

I've had a lot of fun brewing with my lady friends, often times getting to explain the process and whatnot. For me, it has really been all about conceptualizing a beer and making it happen. I like thinking up flavors that will compliment certain beer styles and trying them out. But the most fun is always getting to taste the beer! My favorite tasting experience has been drinking my first sour beer month after month to taste how it evolved.

Any other achievements in homebrewing?

Because LBHB club is my network of homebrewers and most knowledgeable people in craft beer that I am close to, I brewed many beers for the monthly shares last year and plan to bring one for each month this year to gain feedback. I am looking for unbiased feedback and tips to make better beer, so if you have any suggestions or questions about my brewing practices, please feel free to offer them up. I was honored to tie with Ray Grace last year for homebrewer of the year, and now you guys have voted me to be your VP this year, which I am also thrilled about. Cheers!



Have you incorporated any “non-brewing” tools into your brew day or built something yourself that makes your brew day easier? If so, could you elaborate a bit on it?

Hahaha! Yeah, does using an insulated shopping bag with the handles around my neck to protect me while moving the boil kettle to an ice bath count?? I forgot to use it the next time, and ended up with a small burn... and then I decided to invite friends over for brew days, or wait for Ijaz to be home so they could help me with the lifting.

Roughly how many beers/ciders/meads have you brewed?

Solo brews: somewhere around 20, 1 mead, 1 cider.

Do you have a “Go-To” recipe or house brew that you brew often? If so, what is it and why is it your Go-To?

A few go-to beers are my Cream Ale, Belgian Wit, and American Wheat. Nice, light, refreshing beers that I liked trying different versions of. I don't really want to keep doing the cream ale though, because I decoct organic corn grits and it's a pain and makes a mess. I've brewed the American Wheat and added grapefruit peel for summer parties, marathon parties, and other events and it's just a good refresher.

What homebrew do you have on tap / in bottles now?

On tap:

1. Hatch Chile American Wheat (big brew)
2. Sage Saison (big brew)
3. Kumquat Wit (big brew)
4. Super Kumquat Wit/Fruit beer (big brew)
5. Dunkles Bock
6. Pre-Pro Porter
7. Cider

Bottles:

1. Pre-Pro Porter Franken Beer
2. Golden Ale w/Oak
3. Dubbel
4. Tripel
5. Sour Stout
6. Heather Scotch Ale
7. Grapefruit American Wheat
8. Sweet Stout
9. Orange Cream Ale
10. Mixed Berry Melomel

In the Fermenter:

1. Czech Amber Lager
2. Barrel-aged American Porter
3. Big Brew House Sour
4. Flanders Red (club barrel project)
5. Imperial Saison (group barrel)

Who do you admire in the brewing / homebrewing world?

I admire quite a few of my fellow LBHB, and met some homebrewers from VIBE at the fest that are doing some amazing barrel projects (look for an upcoming collaboration!!). Also super impressed by and admire those that have transitioned from homebrewer to working hard to run their own independent breweries (or corporate ones independently). So many great local breweries these days doing great things. I really admire Brian Mercer for seeing his dream through and making Brouwerij West a reality. I really appreciate the sustainability of their operations as well, which is why I am now working there. I love the concept, space, the team is great, and delicious beer of course!

What are your top 3 commercial beers?

This is a tough one, but I'll try to stick to what favorite tasting experiences that stand out of all the beer tasting memories...

1. Duchesse De Bourgogne from Brouwerij Verhaeghe (My first Flanders sour experience in Vancouver, and I was instantly converted)
2. Cascade's Honey Ginger Lime (I have a few favorites from Cascade, thanks Moises for introducing, but this one is a must try- but unfortunately never leaves the tasting room premises)
3. Bruery's ... oh man, that is another tough pick! I pretty much love most of their beers. They have amazing sours, barrel-aged beauties, fruits, spice, and everything nice! I really admire this brewery and all they are doing, and feel so grateful it is in our area!



Any tips for someone who is newer at brewing? Was there a tip that you once received that you want to pass on that changed your homebrewing?

RESEARCH. Research beer styles, brewing practices, etc. I feel like there are so many ways to improve your beer, but you have to take it one step at a time and invest as you can in new equipment, or find/make cheaper ways to get the same effects. My first big step was making yeast starters, then temperature control, then oxygenating with a stone instead of just shaking... I work hard to not expose the beer to oxygen when I'm racking, and try to purge kegs, but this is the next step for me: <http://humboldtbeerworks.com/racking-from-a-carboy-into-a-keg-under-pressure/>

Anything else you want to share? Please add it below...

If you've read this far, thanks for sticking with me! If you are into the whole social media thing (I'm super new to it, and don't know how long I'll last before deleting accounts, but anyways...) you can check out my instagram and/or FB page to see what I am brewing, planning, pouring, drinking, or whatever else.

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Thanks for talking to us!