

October

2016

Volume 25

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Styles

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Next Meeting

Tuesday, October 11
at 7 pm. At

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com

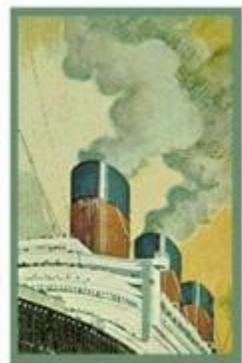
<http://www.longbeachhomebrewers.com>

<http://www.longbeachhomebrewers.com>

The Brews Telegram

The Newsletter of the
Long Beach Homebrewers

long beach



homebrewers

President's Message

Greetings Fellow Homebrewers!

Happy September Everyone,

October has us celebrating a very successful Pacific Brewer's Cup. I'd like to thank everyone who came out and helped judge and steward that day, the event couldn't have happened without you. I'd also like to, once again, congratulate our own Levi and Harmony for their wonderful Kriek that was this year's Best of Show winner. And finally I'd like to really thank the people that helped throughout the year to put together this year's PacCup, Andi, Josh, Ijaz and Jim spent lots of time reaching out to sponsors and raising money, Dave Gansen helped with fundraising and designed the amazing logo (once again), thanks also go to Mike Cullen and Rick Adams for being our Head Judge and Steward respectively and making things run smoothly at the event, Jon did his IT magic keeping the website running smoothly even when we had a few hiccups and was kind enough to open his home to several of us for pre-judging (thanks Brenda), thanks to Tom and Gary for initially setting us up with the venue at Browerij West, a huge potential headache that was out of the way early. I'm sure I'm missing people who helped otherwise with sorting and picking up entries. Thank you all.

With Pac Cup finally done, we can start to move on to other events. The October meeting is a non-competition month with the style being the oxymoronic Black IPA a.k.a. a Cascadian Dark Ale or American Black Ale, BJCP Category 21B- specialty IPA. The style like all IPAs should be a hop-forward, dry beer with lots of hop flavor and hop aroma while being dark in color with the possibility of some light roast character as well as some restrained dark malt characters. I look forward to trying everyone's versions.

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Finally, I attended the CHA Reps Meeting on Sunday as planning for 2017 Fest is well underway. This year's Festival is the weekend of May 5th-7th, once again at Vail Lake. Campground callout will happen in November, so we will need to know soon who needs campsites, look for further info as dates are firmed up. One additional fest item, this year's Bragging Right's Style is Lagers of any sort, so all you Lager brewers out there time to start thinking about that.

Happy Brewing

Ray

2016 Monthly Style Schedule

Here are the styles for each month.

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)

2017 Styles of the Month and 2017 HBOY Competition Details

Month	Comp Month	Style or theme
January		Beers with at least 20% rye
February	1st	Oatmeal Stout - 16B
March		Anything Imperial
April		SCHF Bragging Rights Style – Lagers of any sort
May	2nd	American Pale Ale - 18B
June		Any fermentable beverage except beer (wine, mead, cider, etc...)
July		Anything Belgian
August	3rd	Biere de Garde - 24C
September		5 minute beers (details to follow)
October		Intentionally Sour
November	Final	Marzen - 6A
December		Beers with spices / Holiday beers

HBOY rules:

- Competition months are worth:
 - 1st place: 5 points
 - 2nd place: 4 points
 - 3rd place: 3 points
 - All others: 1 point
- Non-competitions months are worth:
 - 1 point each, with a maximum of 3 points possible. You are welcome to bring the style or theme of the month, but it won't be worth points after the third time you do.
- No competition months are double-point months.
- **More details for each month will be available on the club website (<http://www.longbeachhomebrewers.com>)**

Tastings at the September meeting (Belgian Tripel)

Josh Parsons	Belgian Tripel
Derek Johnstone	Belgian Tripel
Dan Sundstrom	Belgian Tripel (1 st)
Devin Moore	Belgian Tripel (2 nd)
Jon Silvertooth	Belgian Tripel (3 rd)
Moises	Belgian Tripel
Andi	Belgian Tripel
Jackson	Belgian Tripel

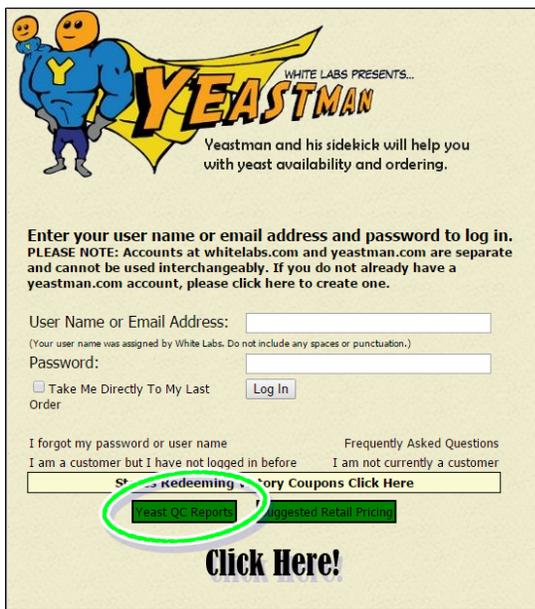
Other beers:

Levi	Kriek
Quinn	Timeless Big Brew IPA

Creating the Proper Sized Yeast Starter Using White Labs' QC Data

By Derek Johnstone

Pitching the right amount of yeast for your particular beer is a critical step in the brew process and will have a huge impact on the taste and profile of your beer. There have plenty of club articles written on the merits and process of creating a Yeast Starter so I won't go into that here. However, if you are not familiar with Yeast Starters, Calvin Nihn wrote a fantastic article in the Oct 2014 Newsletter (<http://www.longbeachhomebrewers.com/files/BrewsTelegram201410f.pdf>). What this article does touch on is how we can fine-tune this process when using White Labs' yeast by using their public (but not too well known) tools.



White Labs' vials can contain 75-150 billion cells and their new PurePitch sachets are 'Made to Contain over 100 Billion Cells' according to the package. These numbers vary based on yeast strain and cell sizes. So, how many are you getting exactly? Well, that depends. In order to ensure that you are starting with the correct amount of yeast White Labs allows you to look up the Quality Control data on each batch of yeast. Using this data will allow you to create the proper size Yeast Starter for your beer based on your initial yeast count and viability.

To start, visit <http://www.yeastman.com> . From the front page click on the green 'Yeast QC Reports' button.

Enter the Lot # found on your yeast package and View Report. In my case I entered 1025652 for the PurePitch German Bock Lager Yeast I just purchased at Steinfillers.

Yeastman will return with the QA Certificate for your particular yeast lot.

Welcome To Yeastman® Online QC Results Lookup

FAQs Specials Craft Beer Quarterly News Return To Login Screen

<< Back Send To Printer Lot #: 1025652 View Report

WHITE LABS
PURE YEAST & FERMENTATION

White Labs Certificate of Quality Assurance
For Lot #1025652
Test Date: 5/2/2016 4:56:06 PM

Strain Number	Tests Performed	Results	Tester
WLP833	pH Test	4.24	asutherland
WLP833	Cell Counting	3.5469	asutherland

White Labs Professional Grade Yeast

Confidentiality
White Labs is an independent laboratory, and confidentiality is maintained with all customers, including yeast selection, laboratory analysis, and consulting.

Yeast Guarantee
White Labs goal is to become the best yeast production company in the world. We guarantee that each White Labs Liquid Yeast culture supplied meets our strict quality control standards. These QC standards are outlined on the Certificate of Quality Assurance supplied with the yeast and can also be found on our website. The QC standards define our requirements for purity and viability. We want you to have the best fermentation every time. If not, please contact us and we will work with you to make it right. White Labs is not responsible for other ingredient costs, beer costs, labor, etc, but we stand behind our product and our promise to you is that each batch is rigorously tested before it is released to you.

Explanation of Quality Control Tests
Yeast is held for one week following production in order to clear the QC process. We plate the yeast on different media

Viable Cell Count
Cell counts are reported for every lot based on a spin down method (percent solids). The spin downs are validated to cell counts by regular manual cell counts. Our target cell count range is between 1.5×10^9 to 3.0×10^9 cells /ml.
Our cell counts can vary by strain because of cell size and some strains will naturally have more cells per volume than others, so we provide the range as a reference. We have found this to be an accurate method of predicting consistency of yeast performance during fermentation.

Lin's Cupric Sulfate Medium (LCSM)
This medium utilizes cupric sulfate to inhibit the growth of brewers yeast and ensures no contamination of non-Saccharomyces wild yeast. If any growth is detected on these plates at White Labs, the yeast is not shipped.

Hsu's Lactobacillus and Pediococcus Medium (HLP)
This medium is used to look for the presence of Lactobacillus and Pediococcus. These bacteria are anaerobic, heat sensitive bacteria, and are called 'beer spoilers' because they are most often associated with root

You will be presented with the date/time the test was taken, the cell count, and other information. As you can see the cell count on my particular batch was 3.54 billion cells / ml. Now, each sachet of PurePitch contains between 40 and 50 ml of yeast according to their website FAQ and vials are supposed to contain ~ 35ml. Going with the lowest number for my PurePitch I multiply 3.54 x 40 and get 141.6. This tells me I have 141.6 billion cells, at minimum, in a 40ml sized packet. I could have more if the packet was filled more, but I know I won't have fewer than this.

Now that you have the starting cell count at time of production you can enter this data into your favorite yeast pitching calculator and determine how big of a starter you need to make. I like using <http://www.yeastcalculator.com/> because it lets me enter the exact cell count as well as the production date as opposed to some others that simply assume 100 billion cells per packet.

Using this calculator I enter my wort data, initial cell count of 141.6 billion, the production date found on my PurePitch

package (5/8/16) and then figure out how big my starter needs to be - in this case 3.5L to get a pitch count of 552 billion cells. Easy peasy!

So, if you dislike guessing how big of a starter you need to make and would like to precisely know how much yeast you're starting with then be sure to check out White Labs' QC Database. There are tools available that will allow you to precisely fine-tune your yeast on a batch to batch basis and get the most out of them.

Cheers!