

March

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In This Issue

1 Pres' Msg

2 Styles

3 Tastings

4 Beer
Fridge
Replacement

Next Meeting

Tuesday, March 14
at 7 pm. At

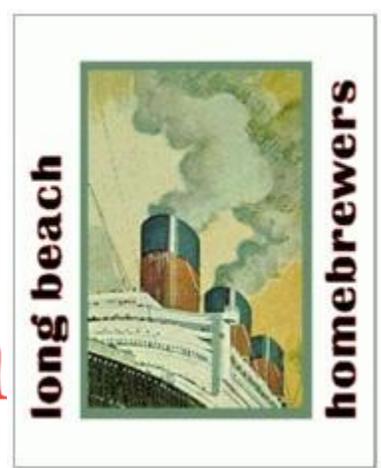
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings Fellow Homebrewers,

Happy March!

We just finished up another successful Big Brew at Rock Bottom, Long Beach. Thanks to Brad and Kyle for letting us brew on their system and thanks to Smitty for putting it all together. I look forward to tasting everybody's version of the robust porter we brewed. We're hoping to have some sort of Big Brew bottle share at Rock Bottom in April and I'm hoping to see a lot of those beers poured at the Fest.

Since it's March, that means election time and 2017 dues are now due! Try to remember and bring your dues to the meeting, \$20 individual/\$25 family. We'll also be electing our new board members – positions available are President, Vice-President, Secretary, Treasurer, and Webmaster. If you're interested in any of these positions have someone nominate you. Personally, I will be running for President again, so if you think I did a good job, thanks for your vote. If we end up with a new president, I wanted to make sure and thank all my fellow board members for all their hard work and a great year.

Coming up on the schedule, we have several important events. First off, it's time to really gear up for this year's Festival in May. Campsites are all paid for and ready to go, if for some reason you didn't get a campsite and would like to go to the Fest, let us know and we'll try and find you a spot to set your tent. If you haven't bought your Fest tickets yet, I'd get on it – current price is \$10 for membership plus \$45 for your ticket, going up to \$10 and \$50 on April 1st, last day to buy tickets is May 3rd. Also, we'll be getting together at the Silvertooth residence on March 25th (time and details TBA) to clean and prep the trailer for Fest – any help is welcome. Once again, as we get closer to the fest we'll be sharing a Google doc for people to sign up the beers they will be bringing along with booth pour shifts.

Continued on Page 2...

Continued from page 1

The plan is to guarantee that everyone who brings beer will have their beer poured during the Fest but signing up early and volunteering to pour and helping set up and clean up afterward goes a long way to making this happen. Get brewing!

The next three month's styles are March - anything Imperial (non-comp), April – we will be selecting the clubs entry for Fest Bragging Right's competition, lagers of any sort, and May will be our next completion month with American Pale Ales (see the table below).

Cheers and Happy Brewing,

Ray

2017 Monthly Style Schedule

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

Tastings at the February meeting (Oatmeal Stouts on Valentine's Day)

Keith Crafton

Randy Hopper

Bob Filacchione

Neil Horowitz 2nd

Rick Adams

Dennis Miller

Ray Grace

Devin Moore

Jon Silvertooth

Travis Bos

Tracy Ewing

Jackson

Steve Faulkner 3rd

Ijaz Hakim

George Eldridge

Derek Johnstone

Mike Cullen

Josh Parsons

Sean McCabe

Thomas Richman

Josh Smith 1st

There were 21 Oatmeal Stouts! (listed in the order they were poured)

Beer Fridge Replacement

by George Eldridge

In July of 2007 I got a beer serving fridge. It was actually a 7 cu. ft. chest freezer made by Holiday for which I paid \$188. I attached a Johnson Controls temperature controller and it became a beer fridge. It held three 5 gallon kegs and was a convenient way to serve my beer at 40 degrees F.

Alas, the cooling ability of the Holiday chest freezer declined considerably over the past month. I have heard that running a chest freezer as a refrigerator will shorten its life because of increased corrosion at warmer temperatures compared to being frozen. I retired the unit last week but I feel that it was very much worth it. I got almost ten years of service for an annual cost of less than \$20 per year (I probably paid that much in electricity per year as well).

The chest freezers on sale at Lowe's were a little different from ten years ago. I could not find an exact replacement, but I was able to pick up an IDYLIS brand 5 cu. ft. chest freezer for \$168. It only holds two 5 gallon kegs but has room for a smaller keg on the compressor hump.

I am now back in business with the new beer fridge!



