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The
Brews
Telegraph
President's Message

long beach



homebrewers

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Next Meeting

Tuesday, May 12
at 7 pm. **NOT** at

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Greetings Fellow Homebrewers!

I hope everyone has been weathering the COVID situation well. Cases appear to be leveling out and many areas are moving into opening the stay at home orders to stage 2, which allows for walking use of beaches and parks, as well curbside and distanced opening of some non-essential businesses. While this is good news, we'll have to keep an eye out to see what happens in the coming weeks. At this time, I'm working under the assumption that we'll need to have another ZOOM meeting in June, but we'll know more for sure in the coming weeks.

The board has decided to postpone the 2020 Red White & Brews until a later date. As of this time, we cannot do the necessary legwork to setup a competition and we cannot guarantee that we can have a gathering the size we'd need to judge the beers in early July. Once the climate changes to allow us to safely meet and hold a competition, the board will decide whether there is time to reasonably hold the 2020 RW&B at a later date this year or we'll cancel 2020's event and focus our resources on the 2021 Red White & Brews.

A huge thanks to everyone who took a few minutes to fill out my Google survey regarding the April virtual meeting. By all accounts, it seemed that it was a success, with positive feedback on the presentation on Kölsch and drinking the style together for discussion. We also tasted some of our homebrewed Big Brew Altbiers as well as Long Beach Beer Lab's commercial batch.

In the May **virtual club meeting**, I'll be doing a presentation on Helles, so have your homebrewed version or a commercial version handy if you'd like to drink along with the presentation.

Between our virtual monthly meetings, Michelle Buck has arranged some awesome online Happy Hours, joined by breweries. The first one was with Eric from Liberation Brewing, which was followed by an after-hours drinking game.

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On May 9th (tomorrow, as I write this), between 7 – 9pm, we'll be meeting with Dan and Jesse Sundstrom from Ten Mile Brewing, followed by another after-hours event for those who want to do more socializing online.

This Monday, I set up an online spreadsheet for a contactless beer exchange. Demand for the beer exchange has been great so far, with 30 beers already exchanged or scheduled for exchange in just the first 5 days. If you are interested, links to the sheet are available in the club email group or on our private Facebook group. All you need to do is add your beer to the spreadsheet (instructions are in the email and Facebook post) and drop your beer off to the cooler we have setup from 10am – 8pm daily, then pick up the beers that were left for you.

In addition, we added a beer evaluation signup if you would like critical feedback on a beer. Using the same sheet, you just need to add your beer for evaluation and drop it off at the exchange point. Experienced judges will evaluate your beer and send you back full BJCP scoresheets within a week of receiving it.

I look forward to talking to those of you who are able to attend the virtual meetings on Saturday and/or Tuesday.

Until then, stay safe and Happy Brewing!

Jon Silvertooth

Styles for 2020:

Month	Style or theme	HBOY Month
January	Kviek	
February	ESB (English Style)	HBOY 1
March	Session Beers (Beers under 4% ABV)	
April	SCHF Bragging Rights Style (Kolsch)	
May	Munich Helles (German Style)	HBOY 2
June	Mead, wine, or other fermentable	
July	Anything American	
August	Belgian Tripel (Belgian Style)	HBOY 3
September	Wild Beers	
October	English Beers	
November	IIPA (American Style)	HBOY4
December	Winter Warmers or other seasonal beers	

Beer Events

By George Eldridge

There haven't been any beer events lately due to the corona virus (I would have been completing my SoCal Homebrew Fest report right about now). But that doesn't mean there isn't anything happening in the world of beer. Unfortunately, most of what is happening is not good.

We have already heard that the Rock Bottom Brewery in Long Beach has permanently closed. The Federal Bar in downtown is also closing. Beer Connoisseur magazine reports that the beer industry has a \$1B problem with beer in kegs that have reached their expiration date. With the shutdown of the hospitality industry due to COVID-19, those kegs remain full and untapped. Some places have resorted to giving away the beer for free just so they don't have to ship full kegs back to the brewery. We will have to wait and see how they resolve this issue.

At the Hobbit beer dinner last August I spoke with Larry James of Wine Warehouse. He has his finger on the pulse of the craft beer industry. He has observed that the number of craft beer drinkers in America is not sufficient to sustain the number of craft breweries that have popped up. He knew that in the near future there would be a reckoning. What no one could know was that COVID-19 would greatly accelerate that reckoning. While supermarket sales of beer has increased by 55%, loss of sales in restaurants and tap rooms has taken a huge toll on craft brewers.

It is a strange new world. If you would have told me a year ago that in 2020 all the bars will be closed on St. Patrick's Day and Cinco de Mayo I would not have believed you. If a year ago you told me that in 2020 I would be required to wear a mask to go into a bank I would have thought you had lost your mind. And yet, here we are.

But let's not dwell on the bad things; in crisis there is opportunity for good. Take Long Beach Beer Labs for example. Levi Fried and Harmony Sage switched from selling beer and pizzas to selling grocery items that were hard to get: yeast, eggs, flour and milk. They are still selling beer and bread, but the extra items benefit the community and also keep them in business.

It will be a while before things get to the "new normal", but we have things to be thankful for. Stein Fillers is an essential business so it is open for homebrewing needs. Jon Silvertooth has created a no-contact beer exchange that has been very successful. This morning (May 10) I exchanged a Belgian Trippel (Batch 223 – 2019 Advent Calendar day 19) for a Helles to taste on Tuesday. I was surprised at how full the cooler was.

I look forward to the virtual meeting on May 12, 2020. It will be the club's 30 year anniversary! Since the content of the newsletter has been reduced due to the lack of activities I will include a number of newsletters from the past. Enjoy the nostalgia!