

December
2020
Volume 29
Number 12

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Next Meeting

Tuesday, December 8
at 7 pm. **NOT** at

Stein Fillers

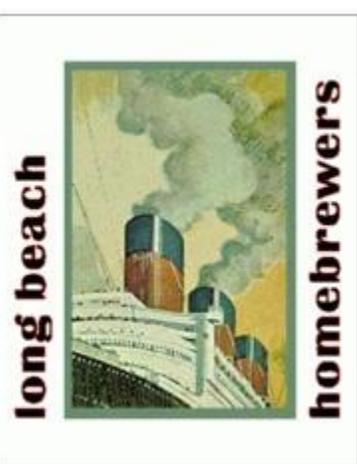
4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com

<http://>

[www.longbeachhomebr
ewers.com](http://www.longbeachhomebrewers.com)

The Brews Telegram



President's Message

Greetings Fellow Homebrewers!

The holiday season is upon us, and I hope you are all healthy and in a good position to enjoy time at home with your family. I usually brew a few special big holiday beers to package up and give to friends and coworkers for the holidays, but since I've been working from home since March, there was no need to do it this year. Instead, I have been growing my knowledge and skill set by brewing some styles I don't typically brew or drink. I've had a few missteps along the way (primarily oxidation while kegging dry hopped beers), but the result is that I'm going to work on those issues and come out as that much better a brewer when I lock that down. I hope you have all had a chance to either brew the holiday beers you wanted to brew, or at least brew something new and exciting to keep you interested and growing as a homebrewer.

November saw a new LBHB Homebrewer of the Year crowned. Congratulations to Tom Fontes, who knocked it out of the park with a 1st place showing with his IIPA!



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If you signed up to join us for the Advent Calendar Project, I hope you are enjoying the first few beers and ciders as much as I have been!

Our December **virtual** meeting has a couple of fun meeting segments:

First off is a group discussion of holiday beers. Do you have something you usually brew, or did you decide to brew something special this year? Let's talk about it in an open forum atmosphere.

We will also have a presentation on Belgian Saison, which is the first Homebrewer of the Year competition style of 2021, which we will be judging and awarding points for in February.

For those of you who joined me for the November homebrew evaluation session, thank you! I learned a lot about the effects of oxidation on IPAs with large dry hop additions and how I can work on counter-acting those effects in the future. These sessions are great if you are trying to dial in a style, determine an off-flavor or aroma that you can't quite identify, or to learn to adjust your recipe to get your beer closer to your desired result.

Because of the holidays, I don't want to set a specific date/time for our December evaluation session. Instead, if you are interested in joining the December session, I will open sign-ups until we have enough people, and then the group who has signed up will pick a date and time via email discussion. If you are interested, please sign up here:

<https://forms.gle/hgPNq5GvDdqF4vvu6>

The Solera Sour Project is still going strong. I just transferred out the last batch of 2020 beer this month, and I'll be reaching out to the next 3 club members on the list to see if they are still in position to brew for a fill sometime in March. If you are interested in contributing to the Solera Project, reach out to me. I can answer any questions you may have and add you to the list to contribute when you come up in the rotation. I'll also discuss it during the meeting on Tuesday, so feel free to ask any questions you have at that time.

And finally, here is the meeting schedule for 2021 (Homebrewer of the Year styles highlighted in yellow):

Year	Month	Style, Theme or Discussion Topic	Presentation
2021	January	Beersmith Q&A	None
	February	Saison (25B) French/Belgian Style	How to make sake
	March	Elections!	American Wheat Beer
	April	SoCal Homebrew Fest Bragging Rights Style	Difference between brewing structures (1 tier,2 tier,3 tier, BIAB, etc...), followed by members sharing their systems.
	May	American Wheat Beer (1D) American Style	Yeast starters and reusing Yeast (yeast rinsing vs washing, pitching slurry, etc...)
	June	Mead, wine, or other fermentable	Gose
	July	Anything American	Disconnects (ball lock, tri-clamp, cam-lock, etc...)
	August	Gose (27) German Style	Canning Demo
	September	Anything English	Imperial Stout
	October	Fruit and Vegetable Beers	Pumps. How they work and tips for priming and setup
	November	Imperial Stout (20C) English Style – “No, I don’t care what the BJCP says about it.” - Jon	Wort Chillers and Pros/Cons of each type
	December	Winter Warmers or other seasonal beers	

Happy Brewing!

Jon Silvertooth

A Follow Up to Pairing Beer and Food

Brenda Silvertooth

Thank you to all of you who joined me last month for the presentation on pairing beer with food, and for all of your kind feedback. I wanted to follow up with a few of my favorite sources so that you all can create great pairings too!

Books:

What to Drink With What You Eat and *The Flavor Bible* by Karen Page and Andrew Dornenberg. There is also a Vegetarian version of the Flavor book by the same couple, and evidently a phone app for Apple devices of the beverage guide. Both books are staples in the kitchen for cooking and pairing any meal. These books will get you thinking about your ingredients and how to make the best out of anything you put on the table.

Classic Pairings:

Pilsner with Bratwurst, Witbier with Moules Frites, Bock/Doppelbock with Swiss cheeses and Fondue, and American Brown with Saucy BBQ

From Our Favorite Pairings:

How to brown butter (for serving with mashed squash or squash ravioli/gnocchi and Märzen):

Cut one stick of butter into chunks. Place in a small sauce pan or skillet. (Do not use nonstick, the butter doesn't brown properly in that.) Place on the stove over low heat and melt. Turn up the heat to medium and allow the butter to froth. If it starts getting really jumpy, turn down the heat a bit. Once the frothing stops, start stirring! Keep stirring until the butter smells a bit nutty and there are glorious browned bits floating around. As soon as the butter gets to the color you want, take it off the heat and pour into a bowl.

This is also a key ingredient in Browned Butter Sugar Cookies. Make this recipe. Trust me.

<https://www.yummymummykitchen.com/2010/04/brown-butter-sea-salt-cookies.html>

"Cubano" burger patties:

One pound ground pork, ½ teaspoon dried orange zest, ground fine, two cloves garlic mashed, ½ teaspoon salt, and a teaspoon fresh ground pepper. Mix well and serve topped with Swiss cheese, a slice of ham, some sliced pickles, and mustard.

I'm happy to share any other recipe, just ask!

The tasting guide I shared in the presentation is in the image below:

BEER & FOOD PAIRING WORKSHEET

ASSESSING THE ELEMENTS OF THE PAIRING

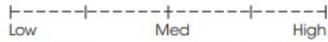
Beer Name: _____

Beer Style: _____

Food Item: _____

1 BEER ASSESSMENT 2 FOOD ASSESSMENT 3 TASTE THE PAIRING

A. Assess the overall flavor intensity of the beer.



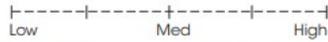
B. Circle key **tastes** or **mouthfeels** found in this beer.

Sweet Bitter Sour Carbonation Alcohol
Other _____

C. List the main **aromatic** flavors (perceived in both aroma and flavor):

- a. _____
- b. _____
- c. _____

A. Assess the overall flavor intensity of the food.



B. Circle key **tastes** or **mouthfeels** found in this food.

Sweet Bitter Salt Sour Fat
Capsaicin (Spice Heat) Umami/Savory
Other _____

C. List the main **aromatic** flavors (perceived in both aroma and flavor):

- a. _____
- b. _____
- c. _____

Taste the beer and food together and record your personal overall impression.

How did you like this pairing?

Hate It

 OK
 Love It

How well does the flavor intensity of the food match the flavor intensity of the beer?

Intensity Match:

- Beer Too Much
- Food Too Much
- About Right

4 ASSESSING THE INTERACTIONS 5 THOUGHTS ON IMPROVING THE PAIRING

List any trait of the beer or food that seemed to change when tasted in the pairing and then explain as much as you can about what happens.

Original taste, mouthfeel, or aroma <i>as noted in 1 and 2 above</i>	Became more or less pleasant	Possible Reasons for this Effect	
		Interacted with _____ <i>List any interactions you observe</i>	Level or flavor changed <i>Increased/Decreased/or Effect</i>
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____