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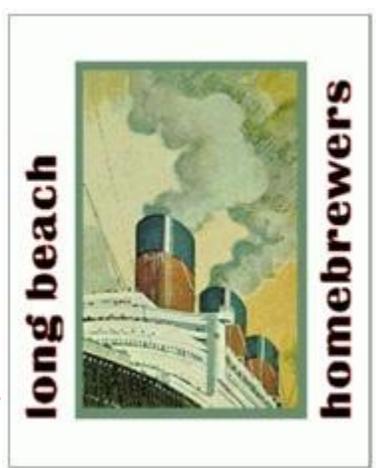
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## Next Meeting

Tuesday, July 13  
at 7 pm. at  
**Stein Fillers**  
4160 Norse Way  
Long Beach 90808  
562-425-0588  
brew@steinfillers.com  
http://  
www.longbeachhomebrewers.com

# The Brews Telegram President's Message



Greetings Fellow Homebrewers!

We are squarely into summer, and I've been creating some lighter summer beers for the coming months. A German Leichtbier just went into keg and I've been enjoying a tasty Berliner Weisse made with a lactic acid producing yeast. I will be pouring this at the July meeting and doing a small presentation on this exciting new type of yeast that has been hitting the market.

In addition to the presentation on Philly Sour, I will also be doing a membership-requested presentation on brewery disconnects. So if you've been thinking of adding some quick disconnects to your brewing setup, or want to know how a cam lock fitting works, or why you may or may not want tri-clamp fittings, this is a meeting you'll want to attend.

All that said, the big news this month for many members is the resumption of in-person club meetings at Stein Fillers! That said, **here are some important notes for our first in-person meeting of 2021:**

- We will be broadcasting via Zoom. So if you are uncomfortable meeting in person or out of town, you can still log in via Zoom as always to join us for the July meeting!
- If you are not vaccinated, we personally encourage you to join us via Zoom for your own safety. We also encourage you to get your vaccination as soon as possible. This is especially important with the rise of some of the newer variants of the virus which are taking over, such as the now ubiquitous Delta variant. I don't
- want to see any more club members impacted by the effects of COVID if we can help it.
- If you have been in contact with someone who has been diagnosed with COVID, or if you have any symptoms (fever, cough, loss of sense of taste, etc...), please stay home and join us on Zoom for the July meeting.
- There will be no food at the meeting this month, so make sure to bring a snack or eat beforehand.

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We had a small group for our June evaluation session, which ended up becoming a hybrid session at the last moment as one of the participants came down with a cough and sore throat and was conscientious enough to back out of joining us in person. It was great to have the Zoom as a fallback so that he didn't have to miss out on it... so I'll most likely be keeping Zoom as an option until we no longer need it.

Our next homebrew evaluation will also be a hybrid style, on Saturday, 7/24/2021, at 3pm. I'm assuming most will want to join in person, but I want to leave room for the unvaccinated or those who are just want to attend remotely. The sign-ups for the event can be found here:  
<https://forms.gle/1dyUHZJx2wrVY5Z6>

We selected and submitted our two club entries for the CHA Summer Bragging Rights competition. We had a total of six brewers submit beers to club judges for evaluation. Sadly, neither of our beers placed, but I was extremely impressed with the quality of beers that we judged here and ultimately submitted to the CHA.

That said, here is the placing of the winning entries from our internal judging:

- 1<sup>st</sup> Place: Ben Wilson, with an American Light Lager
- 2<sup>nd</sup> Place: Jon Silvertooth, with a Berliner Weisse
- Honorable Mention: DJ Kelly, with a Schwarzbier

The rest of the entries, in no particular order:

- Joshua Parsons, with a Schwarzbier
- Tom Fontes, with a California Common
- Eric Dennis, with a Berliner Weisse

The CHA announced the styles for the Fall bragging rights competition, so plan to brew one of the following styles if you want a chance to submit it to the CHA to represent the club in the fall:

- 6C – Dunkels Bock
- 18A – Blonde Ale
- 22C – American Barleywine
- 26D – Belgian Dark Strong
- 30A – Spice, Herb, or Vegetable Beer

Red White & Brews registration and drop-off has concluded, with entry sorting occurring on July 11<sup>th</sup>. We increased the entry limit to 150 this year, and we received 142 entries as of this time. If you want to help and have not signed up to judge or steward yet, please head to the 2021 RW&B competition site (<http://www.longbeachhomebrewers.com/comp/rwb/bcoem/>) and register as a judge or steward and join us at Liberation on July 17<sup>th</sup>!

Looking forward to seeing everyone online or in person this Tuesday!

Meeting schedule for 2021 (Home-Brewer 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	Canning Demo
	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	How to make sake
	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 - Suck it, BJCP	Wort Chillers and Pros/Cons of each type
	December	Winter Warmers or other seasonal beers	

Cheers!

Jon Silvertooth