

September
2021
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In This Issue

1 Pres' Msg

3 Styles

4 Tastings

5 Foam
Control

Next Meeting

Saturday, September 18
at noon. **NOT** at

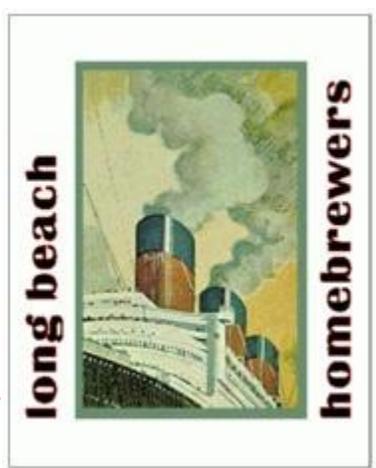
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The Brews Telegram



President's Message

Greetings Fellow Homebrewers!

September is upon us, which means the days have been hot and schools are back in full swing.

This month's theme is "Anything English", which will go nicely with my presentation on Imperial Stout, which is the last Homebrewer of the Year style for 2021. I know the BJCP is now classifying Imperial Stout as an American style, but I'm trying not to hold that against them. Everyone makes mistakes. ;-)

The Delta surge will not derail meeting in person for September, but with schools going back into session and COVID cases surging, I have made the decision to move the meeting outdoors. To facilitate this, I am going to hold the meeting in the back yard behind my house on Saturday, September 18th, at 12 noon.

This move comes with some additional changes and requirements for everyone's safety...

- In order to attend in person, COVID vaccination is required. This is a house rule and is in place to protect my child (who is too young to be vaccinated) as well as other attendees.
- We will still be broadcasting via Zoom, so if you are uncomfortable meeting in person or are not vaccinated, you can still log in via Zoom to safely join us for the meeting!
- 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 for the meeting. And since someone has asked me about this recently... if you are sick at all, even not COVID related, please join us via Zoom and don't come to the in-person meeting.

We had a larger group for our September evaluation session, all of whom joined in person. It was great to have the Zoom as a fallback so everyone can participate, though, so I'll most likely be keeping Zoom as an option until we no longer need it.

Beers shared at the September evaluation session:

- Jon – Hazy IPA and Munich Helles
- Chris Sotelo – Pseudo Helles
- Ray Grace – Pale Ale and Triple IPA
- Victor Hernandez - IPA

I have not scheduled the October evaluation session yet, but look out for information to come through the club's email and Facebook groups if you are interested. I'm assuming most will want to join in person, but I want to leave room for the unvaccinated or those who would rather attend remotely in general.

As a reminder, the CHA announced the styles for the Fall Bragging Rights Competition, with judging to take place "Mid-October", 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 – Dunkles Bock
- 18A – Blonde Ale
- 22C – American Barleywine
- 26D – Belgian Dark Strong
- 30A – Spice, Herb, or Vegetable Beer

As we did for the summer competition, we will have people who are entering beers judge and discuss to select the best 2 to submit to the CHA from LBHB. This pre-judging will take place at my house at 2pm on Saturday, September 25th, so please plan to have your beer ready by then if you want a chance to represent the club in the CHA Fall Bragging Rights Competition.

The Solera Barrel is still going strong and producing amazing lambic-style beer, but at this time we will still have an empty spot for the December fill. If you have an interest in contributing to the barrel, please email me at president@longbeachhombrewers.com if you want more information or simply to let me know you'd like to be added to the fill list.

And finally, the Advent Calendar has a full 24 people already signed up. If you were hoping to join us this year, please sign up anyway. We often have a brewer or two who fall through, so having someone who can fill in is invaluable and likely to happen. If you have any questions, please email me at president@longbeachhomebrewers.com. The sign-up form with all of the dates and details can be found here: <https://forms.gle/A3idMvCTRqPNPt2k8>

I look forward to seeing everyone online or in person at 12 noon, next **SATURDAY!**

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

Beers Tasted at the August Meeting

Gose:

Jon

Eric

Val Guerrero 3rd

Tom Fontes 2nd

DJ Kelly 1st

Other beers:

Alan Irish Red Ale

Sean Saison

Sean Wheat

DJ Citra Lager

Chris S. Pseudo Lager

Foam Control (FirmCapS)

by George Eldridge

I have been brewing for 28 years but there are still new things to experiment with. This month I tried a foam inhibitor for the first time.

The product is Foam Control; also called FirmCapS. It is from Brewmaster in Pittsburg, CA 94565. It is available at Stein Fillers. Go to the rack with the muslim bags (the rack closest to the hops fridge) and look on the top shelf at the left. It is in a one ounce dropper bottle.

The product does exactly what the name implies: it inhibits foaming in your wort!

There are two times where I have trouble with wort foaming. The first is when I start to reach boiling in my brew pot. When I use a lot of malt extract there is not a lot of head space in my brew pot. It is very easy to boil over until hot break occurs several minutes after the beginning of the boil. I usually watch it very carefully and when it begins to boil I cut back the burner and blow across the top of the foam (or use a spray bottle with water) to knock down the foam.

The second time is during fermentation when the wort reaches high krausen. The foam will get into the airlock and cause it to get plugged up. This can blow the lid off of the fermenter! I have been removing the airlock and leaving the hole open or inserting a blow-off tube and routing the foam to a bucket filled with water.

The instructions for Foam Control are to add two drops per gallon before fermentation. If you want to control the foaming in the brew pot then you need to add it before the boil. I added ten drops after mixing in the malt extract to the water in the brew pot. If you don't need to worry about boil overs then add it to the fermenter at the start of fermentation.

I was pleased at how well it worked. I was able to bring the wort to a boil without having to cut the flame and blow across the top of the foam like I did in the past. I did push the limits of the foam control when I dumped an ounce of pellet hops into the brew pot at once while it was at a full rolling boil. It foamed up and almost boiled over. It works well but it will not handle an instant hops addition. Sprinkle those hops in slowly and everything will work well.

The second test came at high krausen. This was a real test of the foam control since I decided to try Kveik yeast on this batch of beer. The weather has been warm and my fermentation fridge was full so I decided it would be great time to try Kveik yeast. I filled the fermenter, pitched the yeast and waited for it to take off. The fermentation temperature was 83 degrees F and the yeast really did take off! The airlock was bubbling like crazy and yet not a hint of foam was reaching the airlock. The fermentation was done in four days and the airlock was totally clear the whole time.

I have not yet kegged the beer so I don't know how it will affect the head retention. They say that it will be absorbed by the yeast and will not affect the head retention. I will try that experiment when the beer is ready to serve.

The product worked well for me and I recommend it if you have foaming problems during the boil or during fermentation.

What is FermCapS made of? Here is what I found:

FermCapS is made of polydimethylsiloxan – PDMS (also known as dipolymethylsiloxan or dimethicone), a non-soluble and non-toxic silica polymer that acts to prevent foaming in boiling and fermenting liquids. After boiling or fermentation ends, FermCapS settles out with trub and yeast to be left behind after racking.

PDMS is used in food preparation as an anti-foaming agent. Trace quantities can be found in McDonald's fries since it is used as an anti-foaming agent in their frying oil. It is used as a flea treatment for pets. It is used as a condom lubricant. It is used in Rain-X. It is a primary ingredient of Silly Putty.

PDMS is kosher, halal, gluten free and vegan.

I recommend that you add this to your bag of brewing tricks!

PS: I have since kegged the batch of beer and I can confirm that the head retention has not been affected by the FermCapS.