

February
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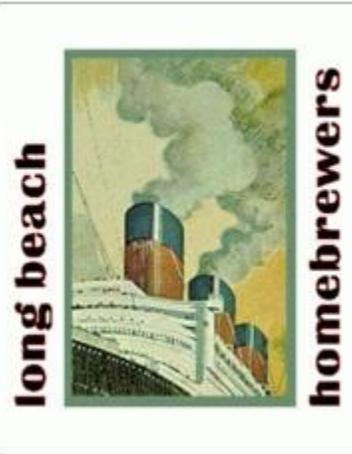
Next Meeting

Tuesday, February 8
at 7pm at

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588
brew@steinfillers.com
http://
www.longbeachhomebr
ewers.com

The Brews Telegram

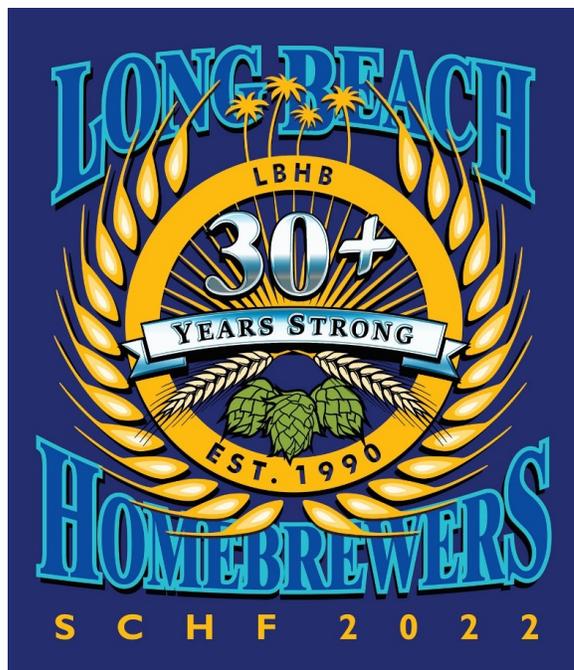


President's Message

Greetings Fellow Homebrewers!

The presentation for February will be gluten-free and gluten-removed beers and how to brew them. If you are like me, you know at least one person who suffers from celiac disease, as well as a handful of people who jumped on the gluten-free fad a few years ago. As such, you've probably been asked if you can make a gluten-free beer more than once. Most of the gluten-free beers I've had in the past have been pretty bad, but I was surprised at one of the gluten-removed options that a coworker had me try recently. My goal isn't to make gluten-free beer, which is actually not that hard when you have the information. My aim is to actually make a gluten-free beer that I'd be proud to serve and maybe even drink myself.

February is also the first of our four 2022 Homebrewer of the Year completion months. This will be the first time we do hybrid judging for this competition. As of this time, we have 7 Irish Red entries for the panel to judge prior to the meeting and we look forward to everyone getting to try them at the meeting for the "people's choice" points.



The Southern California Homebrew Festival is back on for 2022, and we'll need to prepare to pour as a club. You'll see something from me soon about getting together at the house to unpack the club trailer and get an inventory of what we have and what we need to be ready for the fest. Michelle Buck has already sent out a sheet for the Friday potluck. I will be sending out sign-up information soon for beers to pour as well as the booth volunteer list.

You will also be hearing from Tom Parker soon regarding T-shirts for the fest. Dave Gansen has come through for us with a great design (see previous page) for the club that we can use for events for the next few years which highlights the 30+ years of the club's existence.

Coming up in the March meeting is our annual board elections. If you are interested in running for any of the positions for 2022, please see the January newsletter for a breakdown of all the offices and their duties. You can also find a copy of the official club bylaws on our website here:

<http://www.longbeachhomebrewers.com/about.php>

March is also the month in which we will share our pale ales for the Hop Experiment month. If you have not signed up to join us for this project, there is a Google sheet that can be used to pick your hop and sign up. In addition to sharing your beer at the March meeting, we are also allowing for an optional beer exchange for those who would like an entire can/bottle of the beers to enjoy at home at a later day. Please use the sheet to indicate your interest in participating in the "Bottle Exchange" by March 4th in order to participate. As of that day, sign-ups for the exchange will be closed and the sheet will be updated with how many bottles/cans participants will need to bring to the March meeting for the exchange.

The instructions and recipe are on this sheet for reference:

<https://docs.google.com/spreadsheets/d/1jSZrNwZyv0mBNoMIC29uaiQiS3DWNTJ885BT8SgUAik/edit?usp=sharing>

Here is the meeting schedule for 2022:

Year	Month	Style, Theme or Discussion Topic	Presentation
2022	January	Fruit Beer	Leaf Hops vs Pellet Hops
	February	Irish Red Ale (15A)	Gluten-free and Gluten-removed beer
	March	Hop Experiment! (Sign-ups in November)	Hazy IPA + Elections!
	April	Gluten-removed or gluten free beer	Using Adjuncts
	May	Hazy IPA (American)	Cooking with Beer
	June	Mead, wine, or other fermentable	German IPA
	July	Australian Sparkling Ale	Italian Pilsner
	August	German IPA	Mead
	September	Italian Pilsner, Cold IPA, and hoppy lager	Sanitation at every step
	October	Category 23A - Specialty Beer	Barrels
	November	Mead (Not-Beer as a comp)	Recipe Creation
	December	Triple IPA	Feb 2023 HBOY Style

Cheers!

Jon Silvertooth

Beers Tasted at the January Meeting

Julie F	Trappist Ale
Jesse F	BA Quad
Michelle	Red Ale
Michelle	Porter
Josh B	Brown IPA
Chris S	Raspberry Sour
Jackson	Mull Spice Wheat