



*ISSN 1945-1342*

# DREGS FROM THE KEG

**January 2013**

GotBaddog.com



# Happy New Year!

## In This Issue

<b>Foam at the Top</b> .....	<b>1</b>
<b>Competition Calendar</b> .....	<b>3</b>
<b>Spent Grains</b> .....	<b>4</b>
<b>What's on Tap?</b> .....	<b>5</b>
<b>The World's Greatest Beer</b> .....	<b>6</b>
<b>What's the Big Brew Law Law.</b> .....	<b>8</b>
<b>References.</b> .....	<b>8</b>
<b>Trub</b> .....	<b>10</b>

## Foam at the Top

[Rives Borland](#), Strand President

Happy New Year Strand Brewers! I hope everyone had a nice holiday break and got to spend some time with family and enjoy lots of good beers!

I went home to visit family in Boston for about a week. I enjoyed a bunch of East Coast, Midwest and Belgian beers off the shelf, which aren't available in California. I also made it to a few good beer spots around Boston. I went to [The Publick House](#) in Brookline for the first time. It has a reputation as one of the best, if not the best, beer spots in Boston and I would say it lived up to the reputation. The draft and bottle selection was impressive, with a lot of Belgian beers on draft, which you don't see often in the US. They had [De Dolle Stille Nacht](#) on draft! The bartenders were very knowledgeable about the beers and used appropriate glassware and pouring techniques. They had a great bottle selection at reasonable prices that seemed only slightly marked up from what you would pay in a store. The food also looked good, although I didn't try any. The other place I made it to was [The Sunset Grill and Tap in Allston](#). They have over 100 beers on tap, a ridiculously large bottle selection that is several pages long and also mead both in bottle and on draft, and even available as flights! I enjoyed both Polish and S. African mead flights, as well as some rare barrel aged offerings from Allagash. It's not quite as upscale or über beer-geeky as The Publick House, but it's a great place to go for variety. I had been there about eight years ago with my friend Jonas, who is now the sales and distribution manager for The Bruery. That was probably one of my first experiences at a place with a huge selection of craft beers like that.

At the time I wasn't brewing yet and I didn't know too much about beer, but I remember being impressed by the menu, even though I wasn't familiar with most of the beers or even the styles. It was interesting going back now, with everything I've learned and experienced since my first visit there.



Flight of Meads

Hopefully you even found some time to brew over the holidays and will have some new beer to share with us at our first meeting of the year on January 9th at South Bay Brewing Supply. I brewed several batches of beer over the last few weeks that I'm excited to sample soon. I brewed a Saison at the Redondo Beach Farmers Market with local wildflower honey and candied ginger from the market. Thanks to Doug Toperzer and Rick Wirsing for helping out with that brew!



Brewing at the Redondo Beach Farmers' Market

I also brewed a Witbier with rose hips, chamomile and heather, in addition to the requisite coriander and orange peel, plus a Belgian Pale Ale with the WLP515 Antwerp Ale Platinum yeast (De Koninck strain) and 10



gallons of the Belgian Dark Strong Ale to top off the Cabernet Sour Barrel.

I know Jim Wilson did some brewing over the holidays too. He acquired a few tubes of the no longer available to the public WLP026 Premium Bitter Ale (rumored to be the Marston's strain) directly from Neva Parker, head of laboratory operations. He brewed an English Pale Ale and then re-packaged the slurry into several tubes. I acquired one from him and I'm currently growing up a starter from it. I plan to brew a Special/Best/Premium bitter in the next few days. A few other members have also already fermented or at least expressed interest in fermenting with this yeast. If you would like to partake in this rare opportunity to try this yeast, contact Jim and he may still have some left. The loose plan is for everyone who makes a beer with this yeast to bring samples to the February meeting for a tasting and discussion.

Also please remember that we will be tasting the beers for Round 4 of the Iron Brewer Challenge at the February meeting. In fact, all of the ingredients for all three rounds this year have already been chosen, so you can get a head start.

### **Iron Brewer Challenge Ingredients**

#### **Round 4**

February 13, 2013 Club Meeting  
Liberty Hops, Flaked Corn and Coriander

#### **Round 5**

June 12, 2013 Club Meeting  
Saaz Hops, Lactose and Peppercorns

#### **Round 6**

October 9, 2013 Club Meeting  
El Dorado Hops, Crystal Malt and Sour Cherries

I want to thank Steve and Christie Fafard once again for hosting the Holiday Party. We had a good turnout both in terms of people and beer. I think a great time was had by all. Thanks to Lloyd Brown for taking all the great

pictures of the party, some of which appear in this edition of the Dregs. All the photos from the Strand Brewers Club Holiday Party can be found at <http://www.gotbaddog.com/2012-strand-brewers-club-party/>.



Congratulations to Mike Haisma for winning most prolific Strand brewer of 2012! This year we will set the ground rules up front and send out monthly updates of who is in the lead.



Please be on the lookout soon for a brief survey, similar to the one we took last year, to give the club officers feedback on what the priorities of the membership are, so we can continue to steer the ship in the right direction. My goal is to continue to head in the direction of a serious brewing club. So events that revolve around actually brewing, or brewing/beer education, will be the top priority. I mentioned before that I would like to have a speaker, presentation, or educational activity at each meeting. Something so that everyone walks away feeling like it was really

worth coming to the meeting. To start things off right, Jim Wilson will be giving a presentation at the January meeting on carbonation. February, June and October are the Iron Brewer tastings, but we could probably squeeze something else in if the timing allows for it. We're looking for ideas and volunteers for the other meetings this year. Graham Hebson will be helping me organize the meeting activities, so please contact him if you have any ideas for speakers you would like us to get, or if you want to give a presentation.

I would also like to encourage everyone in the club to start trying to actively recruit new members, so we can grow the membership a little. Bring a friend to a meeting who you think would be interested in learning how to brew. We should also find ways to advertise the club in some of the local breweries and craft beer establishments. Please let us know if you are interested in helping out with that effort.

Looking to the immediate future, similar to last year, the focus for the first few months of the year will be on club brews and preparing for the [Southern California Homebrewers Festival](#). Memberships for 2013 are not yet on sale, but I expect them to go on sale very soon. The price goes up the longer you wait, so buy them early. Also, let us know if you plan to go so we can sign you up for a campsite. The first club brew of the year will be on Saturday, January 26, at South Bay Brewing Supply. We are always looking for people to host club brews, so please let us know if you would like to host one and we'll get it scheduled.

### **January Meeting**

**This month we'll meet on Jan 9 at 7 p.m.**



**1311 POST AVE TORRANCE, CA 90501**

## **Competition Calendar**

[Jeff Sanders](#), Strand Vice-President

### **Club-Only Competitions**

Strand Brewers' Club Meetings – Most months.  
Time: 7:00pm.

Best entry at the club meeting will be submitted for the competitions. For more info on club-only competitions, go to <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>

### **January/February 2013**

Un-Session Beers (OG>1.040)

Entries due Jan. 11<sup>th</sup>. Judging Jan. 19<sup>th</sup>.

Entry Fee: \$7

Hosted by Frank Barickman and SODZ of Delaware, OH. Covers BJCP categories 1C-E, 2,3,4,5,6A,6C,7,8C,9D&E,10,12B&C,13B-F, 14,15,16,17B,18,19,20,21,22,&23. For more information contact Frank Barickman at [fbarickm@columbus.rr.com](mailto:fbarickm@columbus.rr.com)

### **March/April 2013**

Barleywine Ales

Entries Due March 1<sup>st</sup>. Judging March 9<sup>th</sup>.

Entry Fee: \$7

Hosted by Drew Boxrud and The Primary Fermenters Brewers & Vintners Club of Saint Paul, MN. This covers BJCP category 19B & 19C. For more information contact Drew Boxrud at [drewboxrud@hotmail.com](mailto:drewboxrud@hotmail.com)

### **May 2013**

Extract Beers

Entries Due May 13<sup>th</sup>. Judging May 9<sup>th</sup>.

Entry Fee: \$7

Hosted by Stan Backlund and the Hangtown Association of Zymugry club of Placeville, CA. This covers BJCP categories 1 – 23 where 50% or more of fermentable sugars come from malt extract. For more information contact Stan Backlund at [backlunds@comcast.net](mailto:backlunds@comcast.net)

### **August 2013**

TBD

Entries Due TBD. Judging TBD

Entry Fee: \$7

Hosted by Tom Folster and the Hudson Valley Brewers club of Millbrook, NY. This covers BJCP category TBD

For more information contact Tom Folster at [vp@hvhomebrewers.com](mailto:vp@hvhomebrewers.com)

### **Local Competitions: in order of entry deadline**

#### **January 2013**

##### **Doug King Memorial Homebrew Comp.**

Woodland Hills, CA Entries due January 10.  
Judging January 13<sup>th</sup>. Entry fee: \$7  
Contact: Ed Kochanowski Phone (818)  
917-2467. Email: [egk@edjik.com](mailto:egk@edjik.com)

#### **February 2013**

##### **The Bruery's Batch 1000 Comp.**

Placentia, CA Entries Due Feb. 1<sup>st</sup>. Judging  
Feb. 17<sup>th</sup>. Entry fee: \$0  
Contact: Benjamin Weiss Phone (714)  
996-6258  
Email: [benjamin@thebruery.com](mailto:benjamin@thebruery.com)

##### **America's Finest City Homebrew Comp.**

San Diego, CA Entries due Feb. 13<sup>th</sup>. Judging  
Feb. 2<sup>th</sup>. Entry fee: \$7  
Contact: Dominic Fountain Phone (619)  
920-1449. Email: [domfountain@gmail.com](mailto:domfountain@gmail.com)

##### **Romancing the Beer Homebrew Contest**

Westlake Village, CA Entries due Feb. 15<sup>th</sup>.  
Judging Feb. 24<sup>th</sup>. Entry fee: \$7  
Contact: Tim Kazules Phone (805)  
870-5109. Email: [thousandoakedtim@gmail.com](mailto:thousandoakedtim@gmail.com)

##### **World Cup of Beer**

Oakland, CA Entries due Feb. 16<sup>th</sup>. Judging  
March 16<sup>th</sup>. Entry fee: \$not listed  
Contact: Tim McNerney Phone (415)  
647-1633. Email: [bjcp@oneofus.org](mailto:bjcp@oneofus.org)

**Many more competitions going on around the country and around the world**

**SO.....**

**Go to [www.homebrewersassociation.org](http://www.homebrewersassociation.org) for a complete list.**

**For a complete list of BJCP competitions, go to [http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)**

## **Spent Grains**

[Brian Kellough](#), Strand Treasurer

We begin 2013 with about \$1,815 in the bank, so we're starting the New Year off in decent shape financially. We did not have a monthly meeting in December so no income from the month of December. We ended 2012 with 44 paid memberships! It was a great year and it's nice to see all the new faces coming regularly to events and meetings for this club. For 2013, I'd like to see us get to 60 members strong so spread the word about our club and the benefits it provides! I've setup an initial budget for 2013 which shows us breaking even at the end of the year. To do so I've projected our membership at 60 members and our best year yet for raffle money, as those are our only 2 sources of routine income. We have some great prizes coming up at the raffles, so get your tickets at the meetings and let's have a great year!

For 2013 there is going to be an increase in membership dues to \$35 (\$37 through paypal) for individual membership and \$45 (\$48 through paypal) including a spouse. The increase in dues is a direct response to an improvement opportunity relayed from you the members when we sent out our feedback request last year. So, in 2013 we will now have snacks/foods available at the meetings for you to enjoy while enjoying each other's home brew. Please also feel free to bring some food to share or even better a nice food pairing for the beer you bring.

I would like to note that we already have one new member for 2013 to welcome, Lee Richardson! Which directly leads me to my next topic...

### **Membership Renewal Time!**

Don't forget that dues for 2013 are due. Dues are \$35 (\$37 through paypal) for individual membership and \$45 (\$48 through paypal) including a spouse. TO MAKE IT EASIER FOR YOU, WE HAVE AN ONLINE PAYMENT OPTION THROUGH PAYPAL! [Click here](#) for information. It is nominally more expensive, but infinitely more convenient for all involved! If you don't like paying online, still fill out and email the application form electronically and email it,



then just mail a check made out to "Strand Brewers Club" to me at 10890 Whitburn St, Culver City, CA 90230. You can also hand me a check or cash at the next club meeting (however all applications should still be submitted electronically).

Attention returning and current members: If you think your contact information is different than what we have on file, please fill out the online membership application at the link above. It is a fillable pdf you can save and keep for your records. Annually we'll ask renewing members to check their forms and make sure the information is current.

## What's on Tap?

[Tammy Minion](#), Strand Activities Director

Thursday, January 10<sup>th</sup>

**Ballast Point Keep The Glass Night** -8pm

Najas is having a keep the glass night featuring 18 Ballast Point Beers.

Thursday, January 17<sup>th</sup>

**Firestone Keep The Glass Night** - 8pm

Naja's Place

Sunday, January 27<sup>th</sup>

**Southbay Brewery Tour** - 1-6pm

LA Craft Beer Tours will pickup at El Segundo Brewery and goes to Strand Brewing, Monkish Brewing, and Select Beer. Tastings are provided at El Segundo and Strand with a brewery tour at El Segundo. The cost is \$50. Check in starts at 12:45pm. <http://www.lacraftbeertours.com/Home.html>

Thursday, January 31<sup>st</sup>

**Strand Brewing 3rd Anniversary** - 8pm

Naja's Place

Saturday, February 2<sup>nd</sup>

**LA Brewery Tour** - 12:30 to 5:30pm

LA Craft Beer Tours to Golden Road Brewing, Eagle Rock Brewing and Pasadena Congregation, Lucky Baldwins, or Stone Tasting room. Tastings are provided at Golden Road and Eagle Rock. Check in begins at 12:00 at Dillons on Hollywood and Vine.

The cost is \$50. <http://www.lacraftbeertours.com/Home.html>

Tuesday, February 5<sup>th</sup>

**AHA Homebrew Conference Registration**

This year's conference "Brewing Up A Revolution" will be held in Philadelphia June 27-29. <http://www.ahaconference.org/>

Sunday, February 10<sup>th</sup>

**Beer Dinner with Monkish Brewing** - 6pm

City Tavern in Culver City. More details to come. <http://citytavernculvercity.com/events/>

Saturday, March 2<sup>nd</sup>

**San Diego Brewery Tour** - 10:30am to 8pm

LA Craft Beer Tours heads to San Diego. Destinations include Stone, Ballast Point, and Green Flash. Tickets \$75 includes tastings at Ballast Point and Green Flash and a tour at one or the other. They also stop at Pizza Port San Clemente on return trip.

Pick up at Hollywood and Vine in Hollywood at Dillon's. Check in begins at 10am.

<http://www.lacraftbeertours.com>

Saturday, March 16<sup>th</sup>

**AHA Rally - Stone Brewing World Bistro & Gardens** - 1-4pm

You get to taste and rate beer from the Stone Rally homebrewing competition, meet Stone brewers, and maybe win prizes from AHA and Stone Brewing. You must be an AHA member to attend. Discounted memberships will be available at the event. RSVP is encouraged.

<http://www.homebrewersassociation.org/pages/events/event-list/show?title=aha-rally-stone-brewing-world-bistro-gardens>



Judging Beers at a Club Meeting

## The World's Best Beer Comes to America

By Jim Wilson, Strand civilian



Eight [Trappist](#) monasteries in Europe brew beer to support their religious activities. The [Abbey of Saint Sixtus](#), Belgium, started brewing in 1838 and today their beers, sold as [Westvleteren](#), have a vaunted reputation for taste and quality. Unfortunately for us, they are generally unavailable because [commerce](#) isn't the Abbey's priority.

On 12/12/12, we could finally go to [selected stores](#) and buy Westvleteren 12 Strong Dark Ale, which the monastery's Abbot has historically served his guests. This version was introduced in 1940. One reviewer describes it as "a magnificent combination of malts and dark fruit esters, delivering a level of complexity beyond most any other beer." Others simply say it is the best beer in the world. The beer was sold in a "brick" which included six 11.2 ounce bottles and two 8 ounce chalices. Sales were limited to one brick per person at any given location and the cost was \$85.



The brick, glasses and bottles share the same logo. Westvleteren's bottles usually have no logos or labels and only the minimum required information is printed on the cap.



XII's bottles are screened front and back and also have a paper label with a useful part as shown above. This is a rarity in our legally constipated age. Nothing personal Rick. (Editor's Note: None taken.)



This Latin phrase is screened on the reverse of glasses and bottles. It says "I helped to build the abbey" if my universal translator is in good working order.





The everyday Westvleteren 12 cap is shown above. Compare it to XII's cap below. If they survive that long, my bottles will self destruct on 01.08.15, which is in the day/month/year format.



The multi-lingual text on the cleverly designed box states that "This unique Trappist beer, brewed and bottled in the Saint-Sixtus Abbey at Westvleteren, is offered to you in this exclusive and limited (163,000 bricks total with 15,000 of them exported to the US) gift box. This exceptional set enables you to contribute directly to the extensive renovation

of the monastery ([NPR](#) says the monastery needs a new roof, but other sources report a variety of renovation projects). Cheers! Brown, strong beer (with) 10.2% alcohol that should be stored at 12–18°C (54–68°F). Secondary fermentation in the bottle. Contains barley malt. "



It does look like it's time for a bit of a touch up!

12<sup>3</sup> was a busier day than usual for our family. I got up at my normal 5 AM and helped prepare a [kitteh](#) to return to its previous home as she didn't work out at ours. After Ethie left with the cat, there was a window of opportunity before work. Total Wine was the closest retailer with XII and they opened early during the holidays. I got there before 7 hoping to beat the crowd. As the [Daily Breeze](#) put it, I was the crowd. The manager saw me and took pity. He opened the door and said "we open at 8 but hey, thanks for showing up early, come on in, buy your Westy and get on with your day". Yes!!!



I exchanged emails with Strand members during the morning and learned that by 8 AM, 20 eager beer enthusiasts were in line and by 11:30, Total Wine's allotted 120 bricks were sold out. Our slice of the planet got a small portion of XII but a fair share went to lucky Strand members who can really appreciate it.

The Falcon's John Aitchison reports he got his XII at 9 AM at the Northridge store when only 36 of their original 220 bricks were left. He thought \$85 for the gift set was a good deal considering he has paid 20 Euros for one bottle in Antwerp.

Missed buying XII? You're not totally out of luck. There are many clone [recipes](#) online. Most look like amped up Dubbels with pils, color malts like special B, caramunich and aromatic, dark sugar syrup, 20–30 IBUs and Westmalle's yeast. Brew Like a Monk says the actual Westvleteren grist is more like 50/50 pale and pils and up to 20% dark syrup. Period. Jonny Lieberman of the Falcons has brewed a [strong](#) version with 83% pils and 17% dark syrup that is intriguing but expensive as it requires 17 jars at \$6–8 each for a 10 gal batch. If all else fails, you can easily enjoy XII's close relative [St Bernardus ABT 12](#).

## What's the Big Brew Law Law?

By [Rick Wirsing](#), Dregs Editor

Uncle Jeff (Jeff Mitchell) told me an interesting story recently that involved the legalities of home brewing. Jeff can tell you the full story. I am going to use it as the basis for a hypothetical, as we lawyers call it.

So I know this guy, who knew this guy, who was serving his homebrew to his friends that came over to his house to watch sporting events on TV. It was a lot of fun. After awhile, he was inviting more and more of his friends over more and more often. But this was getting expensive. There were the costs for food and snacks. He was paying fees because some of the events were pay-for-view. And he was brewing a lot of beer because his friends really liked it. So he asked them to help him out and start paying him to cover his expenses. So they did. And he began making money at it. So he did it even more. And he

made more money. And then he got BUSTED. The state authorities showed up at one of his events and took all the cash. He later paid a substantial fine. And they told him they would be watching him, so he'd better not do it any more.

This guy violated several sections of the California Alcoholic Beverage Control Act and probably some local ordinances too. He also violated federal law. Agents for the U.S. Alcohol and Tobacco Tax and Trade Bureau may yet show up. If all he ends up having to do is pay the fine, he will have gotten off easy. Among the crimes he could be prosecuted for are illegally operating a saloon, sales of alcohol causing a nuisance, sale of alcohol without a required license and perhaps worst of all, selling homebrew, which is a violation of both state and federal law.

So the moral to the story is: Be a homebrewer; don't be that guy.

If you have any (hypothetical) questions about the legalities of homebrewing that you want to know the answers to, catch me at one of the club meetings or club events, or send me an email.

## References

It's that time of year when you see a lot of "Best of the Year Lists" so you should not be surprised to see one for beer. See if you agree with this list: [Berrong on Beer – Best beers of 2012](#). And for those of you who have dreams of starting a commercial brewery but don't have half a million bucks, there may still be hope. Check this out: [Pint Sized, How nanobreweries – fledgling operations in garages and backyard sheds – are revolutionizing the American beer industry](#).

## Tell Us What Are You Doing

Your stories are welcome in the Dregs. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Have club related pictures, especially for the Dregs cover? Send all those,

or anything else you think would be interesting to [Rick Wirsing](#). Thanks!

## What We Stand For

The objectives of the Strand Brewers Club are to brew beer and share information about brewing, presentation, consumption, judging and history of beer. We promote and encourage homebrewing competition and hope to foster general goodwill through the making and consuming of this noble and most excellent beverage. We aim to brew the best damn beer.

It is our policy to brew and consume beer strictly for fun. Under no circumstances does Strand support or condone in any manner the sale or barter of homebrewed beer, the operation of a motor vehicle under the influence of alcohol by a member or participant in any club event or the provision of alcohol to minors.



## Mentors

The following members have volunteered to answer your brewing questions and to help beginning brewers learn the craft. You should take advantage of their expertise.

Bill Krouss	310-831-6352	bkrouss (at) cox dot net	Rancho Palos Verdes
Dave Peterson	310-530-3168	diablo390 (at) aol dot com	Torrance
Jay Ankeney	310-545-3983	jayankeney (at) mac dot com	Manhattan Beach
Jim Hilbing	310-798-0911	james (at) hilbing dot us	Redondo Beach
Jim Wilson	310-316-2374	jim 7258 (at) gmail dot com	Redondo Beach
Steve Fafard	310-373-1724	sfafard (at) cox dot net	Rolling Hills Estates



## 2013 Club Officers

President	Rives Borland	310-469-3634	president (at) strandbrewersclub dot com
Vice-President	Jeff Sanders	310-292-9301	vp (at) strandbrewersclub dot com
Treasurer	Brian Kellough	310-947-1855	treasurer (at) strandbrewersclub dot com
Activities	Tammy Minion	310-406-8057	activities (at) strandbrewersclub dot com
Communications	Mike Haisma	310-808-3614	communications (at) strandbrewersclub dot com
Editor	Rick Wirsing	310-872-9915	editor (at) strandbrewersclub dot com
Webmaster	Chris Voisey	310-941-4810	webmaster (at) strandwbrewersclub dot com

# TRUE

