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DREGS FROM THE KEG

January 2014



**THE SUN HAS SET ON 2013
COME ON 2014**

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Foam at the Top

Ryan Penrod, Strand President

The Strand Brewing Club has had an exciting 2013, and I am looking forward to 2014. I want to thank the 2013 officers Rives, Jeff, Mike, Brian, Rick and Tammy for all their hard work and leadership. In 2013 our club had some fantastic presentations on brewing at our monthly meetings, many members earned medals and best of show awards in regional competitions, club membership grew and a strong entry for the Anchor Brewing Homebrew Club of the Year was submitted.

I want to thank Steve Fafard and his family for hosting another fantastic holiday party. Thanks also to everyone who brought beer to share. There were some delicious homebrews on tap. As 2014 starts and the holiday season ends, I want to wish everyone a happy new year. I hope everyone has had a chance to relax, enjoy family and friends and hopefully some nice beer too.

Meeting on January 8th at 7 pm



1311 POST AVE TORRANCE, CA 90501

The holiday for me normally means trips to Ohio and Texas to visit family. I try to include a little beer sampling. I always enjoy seeing the different beers available regionally and how local laws shape the beer culture. In some states grocery stores now offer growler fills and beer tastings without the confines of a tasting area or growler labeling that we have in California. While waiting in line for a [Catillon Brewery](#) release in northern Kentucky at the [Party Source](#), I was able to sample a [Zombie Dust](#) from [3 Floyds](#). It is my understanding the Party Source is one of the largest wine, beer and liquor stores in the U.S. and they have just opened their own brewery and tasting room. At the tasting room, in addition to the 3 Floyds, there were about 30 beers on tap including beers from [Mikkeler](#) and [Evil Twin Brewing](#). The wait in line paid off with a chance to share [Cantillon's Mamouche](#), Cuvée St-Gilloise and [Rose de Gambrinus](#) with family and friends.

In Ohio I sampled a number of locally available [Brasserie Fantome](#) saisons that I have not seen in the Los Angeles area.



Fantome Saisons.

In Texas I sampled beers from local breweries including [Jester King Brewery](#) and [Karbach Brewing Co.](#) Rick Wirsing wrote about his trip to Jester King in the December 2013 Dregs. Many of the Jester King farmhouse ales are very

flavorful low alcohol beers including [Commercial Suicide](#), an oak aged mild, and a saison called [Le Petite Prince](#). I believe the saison is available locally. Karbach brews a number of nice IPAs and lagers. I enjoyed a dry hopped pale ale called Weekend Warrior very much. While shopping for beers to sample in Texas I even got a few recommendations from a local homebrewer and BJCP judge.



Jester King Commercial Suicide.

In early January the 2013 and 2014 officers are meeting to have a bottle share and help ensure the transition in leadership is as seamless as possible. In 2014 I want to build on 2013's accomplishments with another strong Anchor Brewing Homebrew Club of the Year entry, brewing presentations at each meeting, hosting a monster brew at a local brewery, updating and improving the club website, growing club membership and continuing to brew the best damn beer. It is my goal to have at least one strong entry from our club in each of the 23 BJCP style categories in the three competitions counted toward the award: [California State Homebrew Competition](#) (hosted at Anchor), [California State Fair Homebrew Competition](#) and [Mayfaire Homebrew Competition](#). Please come to the January meeting ready to answer a

short survey on how the Strand Brewers Club can continue to be the best brewing club in California; everything from meeting format and presentation topics at each meeting to member communication will be covered.

What's On Tap

Bob Wilson, Strand Activities Director

I have created three Google calendars for Strand Brewers Club events, homebrew competitions and local craft beer events. As soon as I figure out how to send an email to the group, I'll share the urls.

Not a lot of craft beer events scheduled as of yet, so let's take a look at the year ahead.

COMPETITIONS

Maltose Falcons Doug King Memorial Competition

Registration closes Friday, January 10 at 12:01am. Judging Saturday, January 25 at 9am. Special category rules apply, so check the [Maltose Falcons website](#).

Mayfaire Competition (late March).

Pacific Brewers Cup (early September).

California State Fair Homebrew Competition (October).

California State Homebrew Competition (early November).

If you enter only one competition this year, enter the California State Homebrew Competition. All of these competitions will help us win the Anchor Brewing Homebrew Club of the Year award. Club leadership will be working to facilitate as many entries into these events as possible.

BEER EVENTS

American Homebrewers Association Rally, January 25, Mission Brewery, San Diego, CA.

Big Brew for National Homebrew Day, May 3.

Southern California Homebrewers Festival, May 3.

American Homebrewers Association National Homebrewers Conference, June 12-14 in Grand Rapids, MI.

Mead Day, August 2.

Great American Beer Festival, October 2-4 in Denver, CO.

Learn to Homebrew Day, November 1.

STRAND BREWERS CLUB EVENTS

BJCP Tasting Exam, December 6, 2014.

We will be organizing tasting sessions throughout the year in preparation for the exam. Those signed up for the test are encouraged to join. Please email me (millstadt@gmail.com) with a list of BJCP categories and/or subcategories, in order of least familiarity. For example, I am least familiar with Dortmunder Export and Dark Lagers. We'll plan sessions based on your responses.



"Brewing the Best Damn Beer!"

Temperature Controller Project

By [Rick Wirsing](#)

Recently there were a lot of announcements on [Homebrew Finds](#), a Facebook page for homebrewing equipment, for great deals on the [STC-1000 Dual Stage Temperature Controller](#). I have a [Ranco single stage temperature controller](#), which can be programmed to heat or

cool. It only has one electrical receptacle. I also have a [Ranco dual stage temperature controller](#), which like the STC-1000, can be programmed for heating and cooling. It has a duplex receptacle (like the electrical outlets in your house); one receptacle for heating and one for cooling. The Rancos work fine, but they weren't cheap. Convincing myself that I could always use another temperature controller or two, especially if they were cheap, I bought two STC-1000s.



Ranco Single Stage Temperature Controller.



Ranco Dual Stage Temperature Controller.

The thing about the STC-1000 is that it is not a complete temperature controller that you can use right out of the box. It is a part that you need to build a temperature controller.

Fortunately, it is really easy to build and there is a lot of guidance available. I used [instructions](#) I found online and a [YouTube video](#) to lead me through the process.



STC-1000 Temperature Controller right out of the box.

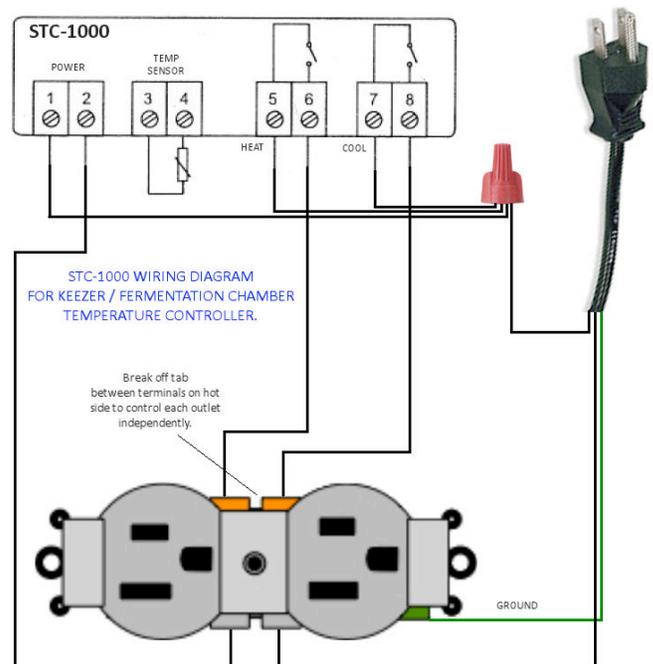
This project does not require very many parts: the STC-1000, an electrical box, wire, wire nuts, an electrical duplex receptacle (outlet) with cover and an electrical cord with a plug. You can get everything except the STC-1000 at Home Depot, Lowes or other hardware store.

First, a few things to know about the STC-1000. There are three models: one for 110 VAC, one for 220 VAC and one for 12 volt DC. Make sure you get the 110 VAC model and that it includes a temperature probe. You should also be aware that the STC-1000 displays temperatures in degrees celsius. (Weren't we all supposed to have changed over to the metric system decades ago.) So you'll need to do some temperature conversion calculations. Some examples of the STC-1000 temperature controller builds I have seen include a conversion table taped on top of the box. There are online [calculators](#) too. And one more important specification for the STC-1000, it has a relay capacity of 250V AC and 10 amps. A word about electricity: It's dangerous. You should carefully consider whether the appliances you intend to use the temperature controller for will draw more than 10 amps. The ratings are conservative, but if you are

using an appliance (for example a big old air conditioner) that draws significantly more than 10 amps, then this controller may not be appropriate. Things like overheating, melting, shorting-out and fire could happen.

A typical household circuit will handle 15 or 20 amps, depending on the circuit breaker, the gauge of wire and the rating of the outlets on the circuit. Again, exceeding the rated maximum amperage of any circuit component can result in bad things. The wire for a 15 amp circuit is recommended to be a minimum of 14 gauge. The wire for a 20 amp circuit is recommended to be a minimum of 12 gauge. I used 12 gauge wire and a duplex outlet rated at 15 amps that I had from previous projects. I bought an [outdoor electrical box](#) that has a water proof seal, a bag of [wire nuts](#) and a [power cord](#) (14 gauge wire) at Lowes. Then I cued the [YouTube video](#) and followed along.

The most difficult part of this project is, not surprisingly, wiring the controller to the duplex receptacle. Following is a wiring diagram that I found to be very helpful. It also shows how to modify the duplex electrical receptacle to make the two electrical outlets energize separately, one for heating and one for cooling. There is a copper tab that goes from one outlet to the other. You simply break it off.



Controller Wiring Diagram.



All wired up and lots of places to go.

So far I have used my temperature controllers on my fermenter, mash tun, cellar air conditioner and beer refrigerator. They all worked fine. I am in control.



The final product.

References

By [Rick Wirsing](#), Dregs Editor

The [secret ingredient](#) in beer has finally been revealed, at least according to geologists. Hint: it's in the water.

Stone Brewing Co. had a very big year. Bigger than even they realized. They discovered after looking over their brewing records for 2013 that they had [delivered 74 new beers](#) in addition to their standard production beers. So how many of the 74 did you try?

Usually in the trademark wars it's the big companies suing the small companies. But here's a twist. [Big Sky Brewery, located in Missoula, MT, is suing Anheuser-Busch for a trademark infringement.](#) Big Sky claims that Anheuser-Busch has copied it's "Hold my beer and watch this" marketing campaign.

[LA Craft Beer Tours](#) has [announced](#) that it will be offering a free Thursday night shuttle service on 9 and 23 January. The stops will rotate each night, but will include [Select Beer Store](#), [Smog City Brewing](#), [Monkish Brewing Co](#), and [El Segundo Brewing Co](#). Some of you may be aware that they have offered this service before, but it didn't get many riders. Hopefully this time it will and be regularly offered.

Tell Us What You Are 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 the 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, or the operation of a motor vehicle under the influence of alcohol by a member or a participant in any club event or the provision of alcohol to minors.

2014 Club Officers

President	Ryan Penrod
Vice-President	Rich Thornton
Treasurer	Doug Toperzer
Activities	Bob Wilson
Administrator	David Eaves
Editor	Rick Wirsing

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

TRUUB

I'VE GOT MY LIST OF RESOLUTIONS FOR 2014

1. BREW MORE AND BETTER BEER.

2. TRY PERFECTING THE BREWING OF ONE BEER STYLE.

3. WRITE AN ARTICLE FOR THE DREGS.

4. STUDY FOR AND TAKE THE BJCP BEER EXAM.

5. STUDY FOR AND TAKE THE BJCP TASTING EXAM.

8. START MY OWN OAK BARREL AGING PROGRAM

10. TRY MAKING A SOUR BEER.

14. ENTER AT LEAST ONE CONTEST

ALL OF YOUR RESOLUTIONS HAVE TO DO WITH BEER!

SHOULDN'T YOU HAVE SOME RESOLUTIONS ABOUT WORKING OUT, BEING MORE HEALTHY, TAKING OUT THE TRASH . . . ?

YEAH WHATEVER!

