

# DREGS FROM THE KEG

ISSN 1945-1342

APRIL 2014



**LOAD UP,  
LOAD UP FOR THE  
STRAND BREWERS' TOUR**

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## Foam at the Top

[Ryan Penrod](#), Strand President

The Strand Brewers Club has a very exciting April meeting planned. The meeting will be at the [King Harbor Brewing Company](#) on April 9<sup>th</sup> starting at 6:30pm with a brewery tour from the Head Brewer, Phillip McDaniel. Before working at King Harbor Phillip was the Lead Brewer at the Bruery and has been a brewer at Stone and Bootleggers. In addition to the brewery tour we have a single hop homebrew tasting planned and a raffle with some great Sierra Nevada IPAs. The single malt and single hop (SMAsh) tasting is the first participation based educational event the officers planned this year.

March was an exciting month for craft brewing in the South Bay with the grand opening of both [Absolution Brewing Co.](#) and King Harbor. [Monkish](#) released a coffee stout, Matrimonium, that I really enjoyed trying and the [LA Times reported on](#).

The 2014 Mayfaire Homebrew Competition is just around the corner. Entries need to be registered by midnight April 10<sup>th</sup> and at a drop off location by noon April 11<sup>th</sup>. Our meeting on April 9<sup>th</sup> is your last chance to ask questions about entry categories and ask for help preparing your entries. If you can't make it to one of the registered drop off locations, bring your entries to the meeting and one of the officers will make sure your entry is delivered on time. Finally, remember if you aren't ready for Mayfaire, the California State Fair Homebrew Competition is just around the corner. I am planning to enter all of my Mayfaire entries in the California State Fair too.

At the March meeting the Strand Brewers Club held the first Iron Brewer Challenge of the year. Steve Gardner won decisively for his English Brown Ale with coconut. Steve added toasted coconut to the beer and had a more distinct coconut flavor than any of the other entries.



Steve Gardner, Iron Brewer Challenge Round 1 Champion.

If your contact info is not up to date and you are missing communications from the Strand Brewers Club, please email me at [president@strandbrewersclub.org](mailto:president@strandbrewersclub.org), and I will make sure you receive correspondence from the club.

**CLUB MEETING ON APRIL 9<sup>th</sup>**

**AT 6:30 PM**

**KING HARBOR**

**BREWING CO.**

**2907 182ND STREET**

**REDONDO BEACH, CA 90278**

## Spent Grains

By [Rick Wirsing](#), Dregs Editor

It is past Membership Renewal Time, but it's not too late! Dues are \$35 for an individual membership and \$45 for you and your spouse/partner. Dues can be paid directly to our new Treasurer, Doug Toperzer, via check or cash at the next club meeting. New members can also pay dues at the club meetings and events.

At each club meeting we hold a raffle to raise additional funds for the club. The homebrewer that brings the beer judged by the members to be the best wins first choice of the raffle prizes! So bring your homebrew!



Raffle Prizes!

## What's On Tap

By [Bob Wilson](#), Strand Activities Director

Mayfaire Competition! Entry registration closes at midnight on Thursday, April 10<sup>th</sup>. Entries are due at the drop off sites by Friday, April 11<sup>th</sup>. There are four drop off sites, one of which is the [Culver City Homebrewing Supply store](#). The Strand Brewers Club will additionally arrange for entries dropped off at [South Bay Brewing Supply](#) by April 9<sup>th</sup> to be delivered to the Culver City Homebrewing Supply store by the due date. The hosts of the Mayfaire, the Maltose Falcons, use their own style guidelines, which are a little different than the BJCP guidelines. So check their [guidelines](#) before registering your entries.

The California State Fair Homebrew Competition is not far behind, so keep brewing!

In light of the Southern California Homebrewers Festival's cancellation, we will be organizing an as-of-yet-undetermined club event. Keep your calendars free May 3!

### COMPETITIONS

#### [18<sup>th</sup> Annual Chico Homebrew Competition](#)

Chico, CA **Entries due April 5<sup>th</sup>.**  
Judging April 13<sup>th</sup>. Entry fee: \$7.

#### [Bridging The Gap 2014](#)

Winters, CA **Entries due April 5<sup>th</sup>.**  
Judging April 19<sup>th</sup>. Entry fee: \$8.  
Hosted by Berryessa Brewing Company.

#### [2014 Mayfaire Homebrew Competition](#)

Winnetka, CA **Entries due April 11<sup>th</sup>.**  
Judging April 26<sup>th</sup>. Entry fee: \$8.  
Hosted by the Maltose Falcons.

#### [Mother Earth's Rhythm & Brews Home Brew Competition](#)

Vista, CA **Entries due April 20<sup>th</sup>.**  
Judging May 3<sup>rd</sup>. Entry fee \$7.

#### [Alameda County Fair Homebrew Competition](#)

Pleasanton, CA **Entries due April 26<sup>th</sup>.**  
Judging May 10<sup>th</sup>. Entry fee \$7.

#### [El Dorado County Fair](#)

Placerville, CA **Entries due May 2<sup>nd</sup>.**  
Judging May 10<sup>th</sup>. Entry fee \$7.

#### [Orange County Fair Homebrew Competition](#)

Costa Mesa, CA **Entries due May 2<sup>nd</sup>.**  
Judging May 17<sup>th</sup>. Entry fee \$5.

#### [San Diego County Fair Homebrew Competition](#)

Del Mar, CA **Entries due May 7<sup>th</sup>.**  
Judging May 31<sup>st</sup>. Entry fee \$10.

#### [SoCal Homebrew Supply First Annual Homebrew Competition](#)

La Verne, CA **Entries due May 14<sup>th</sup>.**  
Judging May 17<sup>th</sup>. Entry fee \$5.

### California State Fair Homebrew Competition

West Sacramento, CA **Entries due May 16<sup>th</sup>**.  
Judging May 29<sup>th</sup>. Entry fee \$12.

### Pacific Brewers Cup 2014

Torrance, CA **Entries due TBD**.  
Judging September 6<sup>th</sup>. Entry fee \$TBD.

### [Link to the Calendar for Homebrew Competitions.](#)

#### BEER EVENTS

May 3<sup>rd</sup>

[Big Brew for National Homebrew Day](#),  
Nationwide.

May 3<sup>rd</sup>

[Southern California Homebrewers Festival](#),  
**CANCELLED**.

June 12<sup>th</sup>-14<sup>th</sup>

[American Homebrewers Association National Homebrewers Conference](#), Grand Rapids, MI.

### [Link to the Calendar for Los Angeles Craft Beer Events.](#)

#### STRAND BREWERS CLUB EVENTS

April 9<sup>th</sup> – Club Meeting

**SMaSH Challenge**. Single malt and single hop (SMaSH) beers offer the opportunity to strip a beer down to the bare essentials. Highlighting dry-hopping.

#### Strand Brewers Club Iron Brewer Challenge

##### Round 2

July 9, 2014 Club Meeting

Ingredients: Tetnang Hops, Victory Malt and Hazlenut

##### Round 3

October 8, 2014 Club Meeting

Ingredients: Willamette Hops, Maris Otter Malt and Coffee

#### Strand Brewers Club The SMaSH Challenge April 9, 2014

##### Base All Grain Recipe

- 10 lbs American 2-Row Pale Malt;
- 0.8 oz Magnum hops (60 minute addition); and
- WLP 001 California Ale Yeast.

Mash at 154°F for 60 minutes.

60 minute boil.

Ferment at 64°F.

##### Base Extract Recipe

- 7.5 lbs of Pale Malt Extract;
- 0.8 oz Magnum hops (60 minute addition); and
- WLP 001 California Ale Yeast.

60 minute boil.

Ferment at 64°F.

##### Hops

Your choice.

**BJCP Tasting Exam Sessions.** We are 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](mailto:millstadt@gmail.com)) with a list of BJCP categories and/or subcategories that you are interested in.

### [Link to the Calendar for Strand Brewers Club Events.](#)



"Brewing the Best Damn Beer!"

## 2014 Strand Brewer of the Year

By [Rick Wirsing](#), Dregs Editor

The 2014 Strand Brewer of the Year contest is underway. Members earn points for the activities listed as follows.

Activity	Points
Each different homebrew brought to a meeting	1
Win best beer of the meeting	3
Win an intra-club competition (Iron Brewer, etc.)	5
Host a club brew	3
Actively participate in a club brew	1
Each keg brought to a major event (SCHF, summer party, etc.)	3
Volunteer for and participate on a club committee	6
Bring beer for a club presentation topic	3
Write a technical article for the Dregs	3
Give a presentation/lead a discussion at a meeting	5
Judge, Steward, or Volunteer in a BJCP competition	2
Each entry submitted to a BJCP competition	1
Place 3 competition	3
Place 2 competition	4

Activity	Points
Place 1 competition	5
Runner-up BOS at a BJCP competition	6
BOS at a BJCP competition	10
Place 3	6
Place 2	8
Place 1	10
Place 3	12
Place 2	16
Place 1	20
Win AHA homebrewer of the year	50
Win AHA Ninkasi award	100

If you did something that would earn points for you, make sure you let our new Administrator, [David Eaves](#), know.

## Monster Brew at Smog City Brewing

By [Rick Wirsing](#), Dregs Editor

On March 8<sup>th</sup> the [Pacific Gravity Home Brewers Club](#) hosted the First Annual Monster Brew at [Smog City Brewing Co.](#) Although this was the first at Smog City, Jonathan Porter, co-owner of Smog City, had previously hosted Monster Brews at [Tustin Brewing Company](#) when he was Master Brewer there. For those who don't know, a Monster Brew is an event at which home brewers observe the preparation of wort at a craft brewery and then get to take some home to ferment on their own.

The Monster Brew started at 7:30 AM. Coffee and bagels were served initially and then Smog City started offering up samples of brew. I particularly appreciated the coffee porter that early in the morning.

Smog City Brewer Chris Walowski lead the Monster Brew. The recipe was for a Kölsch comprised of:

- Schill Kölsch Malt – 550 pounds– (67%)
- German Pilsner Malt – 220 pounds – (27%)
- Wheat Malt – 55 pounds – (7%)
- Summit hops – 32 ounces – (FWH)
- Tettang hops – 50 ounces – (15 min)
- Hallertau hops – 48 ounces – (Flame Out)
- Target Volume – 16 Barrels (496 gallons)
- Target OG – 1.052
- Target SRM – 4
- Target IBU – 25

The recipe was developed by Jon Porter and Pacific Gravity’s Carl Townsend. In Carl’s [post on the Pacific Gravity website](#) about the recipe, he explained that Schill Kölsch Malt is from a maltster co-op based in Osthofen, near Köln. Kölsch malt has a light, sweet and extremely German flavor and aroma with a little bit of biscuit character. Pilsner and wheat malts round out the grain bill. Carl also explained that because it is light-colored and minimally hopped, the wort from this recipe can be modified to make several different styles of beer in addition to a Kölsch. So those getting the Monster Brew wort had many options.

During the mash and boil, Chris recruited some of us to actually do some of the work, such as clean filters, shovel out spent grain and add hops.



Uncle Jeff (Jeff Mitchell) shoveling spent grain.

Lunch was served up by [Serendoggitly](#), which wheeled its hot dog stand right into the brewery. Very tasty!



Serendoggitly. Hot Dog!

At the end of the boil all the attendees lined up with their fermenters to get them filled. Everyone got at least five gallons of wort. I got ten gallons, which I divided into two batches. I measured the specific gravity with a hydrometer to be 1.058. One of the batches I am fermenting with German Ale/Kolsch yeast (WLP029). The other I am fermenting with Saison Ale yeast (WLP565) and I’ll be dry hopping with Saaz hops, as suggested by Carl.

I will be bringing the finished beers to one of our future club meetings.

Thank you to Pacific Gravity and Smog City!

## The Strand Brewer's Tour to the 2014 AHA Rally at Stone Brewing

By [Rick Wirsing](#), Dregs Editor

[Roll up, roll up for the Strand Brewers' Tour.](#)

Roll up, roll up for the Strand Brewers' Tour.

Roll up GOT EVERYTHING YOU NEED, roll up for the Strand Brewers' Tour.

Roll up SATISFACTION GUARANTEED, roll up for the Strand Brewers' Tour.

The Strand Brewers' Tour is hoping to take you away,

Hoping to take you away.

(Lyrics of Magical Mystery Tour by John Winston Lennon/Paul James McCartney, © Sony/ATV Music Publishing LLC, modified with my apologies.)



The Strand Brewers' Tour was waiting to take us away, and in comfort and style.

After picking up passengers in Redondo Beach and Long Beach on March 15<sup>th</sup>, the Strand Brewers' Tour was nearly full with just enough empty seats for storage of water, bagels, cream cheese, pretzels and an assortment of other snacks. In addition to Strand Brewers Club members, there were members of the Maltose Falcons, Pacific Brewers and Long Beach Brewers clubs on the tour. The weather was perfect and the accommodations were deluxe. Playing on the bus video system was the History of Beer. And the bus was equipped with a rest room, which is very useful when one

is going to be tasting beer. Speaking of which, the home brew came out quickly. There were numerous beers and meads for tasting and discussing.

The organizer of the tour, Bob Wilson, did a fantastic job. He managed to avoid losing anyone and to accommodate many of the numerous requests for additional stops. The first stop was at [Port Brewing Co./The Lost Abbey](#). With just enough time for everyone to have a pint and make a few purchases, Bob herded us back to the bus and on schedule for the second and main stop, the [AHA Rally at Stone Brewing](#).



Doug Toperzer, Jeff Sanders, Bob Wilson and Rives Borland at Lost Abbey.



Rallyers tasting, discussing and enjoying the homebrews and the Stone Brewing gardens.

There were 30 homebrews being served at the rally. After much tasting and comparing,

rallyers voted for the best of the homebrews. The winner was Mexican Mocha Milk Stout brewed by Christian Banker. This was one of the homebrews I did not try. The name alone scared me off, but apparently it was very good. During the rally, several of us went on a tour of the Stone Brewery. There was also food available in the [Stone Brewing World Bistro and Gardens](#). Others went to [Intergalactic Brewing Company](#) to taste their beers.

After the rally, Bob again managed to round us all up (picture trying to gather up a large group of cats) and get us back on the bus for the final stop, [White Labs Inc.](#) For those of you that have never been to White Labs, they offer flights of beers that were made with the same recipe, but differing with respect to the yeast used for fermentation. It was amazing how much the beers differed based solely on the yeast.



Strand Brewers touristas enjoying flights of tasters at White Labs.

Then it was back on the bus for the ride home. It got quite loud. Nobody was sleeping. It got louder when the beer ran out, which fortunately, was not far from home.

It was a great trip. Thank you Bob Wilson!



Bob Wilson counting heads.

## (Mis)Adventures in All Grain Brewing

[Bob Wilson](#), Strand Activities Director

I have been an extract brewer for four years. I have brewed some delicious (and medal-winning) beers. Don't let anyone tell you all grain beers are automatically better than their extract counterparts. But I brew for the challenge of it. I brew because there is always more to learn. So when I get comfortable, I know it's time to kick it up a notch.

I had toyed with the idea of all-grain brewing for months. When I saw the Black Friday sales online, I purchased two 10 gallon coolers (and the conversion kits to build a lauter tun and hot liquor tank), a 15 gallon brew kettle, a Blichman burner and an immersion chiller. Yes, I had previously cooled my wort in my bath tub. Don't knock it if it works.

It was fairly expensive, Black Friday sales notwithstanding. You can assemble an all-grain system for less money, but it would take more planning and work. [Ain't nobody got time for that.](#)

Transitioning to all-grain was painful, and not just on my wallet. I had to learn to use my new equipment, learn about mashing and sparging, and most importantly, accept that brewing now takes twice as long as it used to.

My first all-grain beer was a Baltic porter. I chose a dark, strong beer so that it would cover up any off-flavors inexperience might cause. I Brewed-In-A-Bag as a way of dipping my toe in the water (or wort?). This meant skipping the sparging stage. I soaked the grains in a large mesh bag in 154°F water for an hour, not so different than how I treated my specialty grains. Then I simply lifted the bag and set it on a strainer perched at the top of the kettle to let the water-soaked grains drip. I had about six pounds of grain (for a three gallon batch), plus water weight, and my strainer was strained. I think a five gallon batch would have broken my strainer.

After that it was business as usual. I boiled the wort, adding hops just as with extract brews. When it was time to cool I ran into my second problem. My wort chiller leaked. Specifically, the plastic tubing connecting the garden hose to the chiller expanded in the heat, allowing water to leak out. Without any ideas on fixing it, I simply tolerated this unsanitary water addition. Later I bought zip-ties and tightened the connection as much as I could. I also learned not to crank up the hose as much as possible. A slow trickle of water does not leak and still gets the job done.

Some important lessons: don't brew a Pilsener as your first all-grain. Don't start brewing after 4pm. Make sure you have a strong strainer. Test-run your wort chiller before cooling your wort, and don't turn the hose all the way up. A little leakage never hurt anybody.

Next month I'll talk about my experiences with mashing and sparging. Cheers!

## A Unique Brewery Tool

[Ryan Penrod](#), Strand President

In addition to being a homebrewer, I am very passionate about coffee. So I have a collection of brewing devices including a French press, syphon pot, Hario V60s, swiss gold pour over, a couple espresso machines, a collection of Able brewing metal filters and an Aeropress. I bought the Aeropress, shown in Figure 1, because it is convenient for travel, inexpensive, tolerant of water temperature variation, and easy to clean up. It is great for brewing coffee on the go or traveling.



Figure 1. Aeropress and an Able Brewing Disk metal filter.

Recently the Aeropress with a stainless steel Able filter has seen more and more use adding adjuncts and spices to my beers. The Aeropress is basically a plastic cylinder with a plunger to press liquid out of a solution. Replacing the supplied paper filters with an Able metal filter results in all metal or BPA free plastic surfaces that are easy to sanitize. I have used this to make coconut infused vodka and hop tea.

For the hop tea I mixed 2 cups of just off boil water with two ounces of hops. After 20 minutes of steeping, the hops appeared to have absorbed all the water (see Figure 2).

Using the Aeropress to separate liquid from the solid hops I was able to collect almost 8 ounces of hop tea over two separate pressings, shown in Figure 3.

Using a similar process I made coconut infused vodka for the first 2014 Iron Brewer Challenge. Figure 5 shows that process.



Figure 2. Hop tea after 20 minute steep.



Figure 3. Hop tea and spent hop plug.



Figure 4. Weight of collected hop tea.



Figure 5. Making coconut infused vodka with the Aeropress.

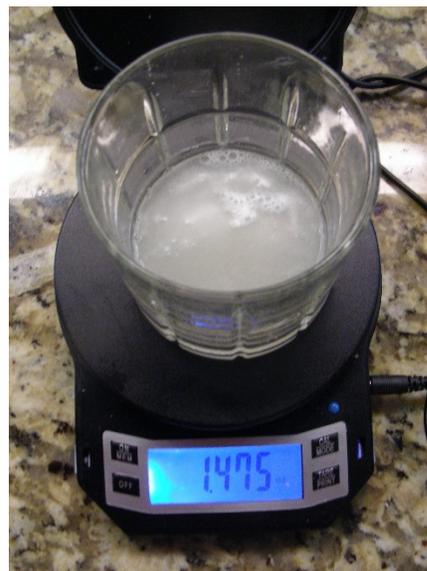


Figure 6. Weight of collected coconut infused vodka.

The Aeropress will also be used to make chamomile tea for the saison I soured and need to bottle, and I feel I have only begun to explore its uses. As interesting side notes, I believe the Aeropress was developed by a Pasadena resident, the Able company is based in Portland and Able products are manufactured in the United States.

## References

By [Rick Wirsing](#), Dregs Editor

Apparently [Pabst Blue Ribbon \(PBR\)](#) does not go well with spaghetti, tuna, pickles, Twinkies, Ding Dongs or cupcakes. C. Dean Metropoulos & Co., which owns food brands like Chef Boyardee, Bumble Bee Tuna, Vlasic and Hostess Brands, is [seeking to sell PBR](#). So if you have a billion dollars, you might be able to buy PBR and be a hipster.

No more Hunahpu Days! [Cigar City Brewing](#), Tampa, FL, had a [disastrous release event for its Hunahpu Imperial Stout](#). Although Cigar City had attempted to limit the attendance at the brewery to 3,500 by selling tickets, more than 9,000 people showed up, many holding duplicate tickets. Cigar City ran out of Hunahpu and the crowd got ugly. So from now on the annual release of Hunahpu will be done through the brewery's distribution system.

You can still [register](#) for the 2014 National Homebrewers Conference, [Mashing in Michigan](#), June 12<sup>th</sup>-14<sup>th</sup>, in Grand Rapids, Michigan. Several club members are already signed up. It should be a great time.

## Tell Us What You Are Doing

Come on you'all! Don't get all self conscious! We need and want your stories for The Dregs. Upgrade your brewery? Fine tune your brewing? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Write it up! Have club related pictures? Send all that, and anything else you think would be interesting, to [Rick Wirsing](#). Everybody will thank you!

## 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 the Strand Brewers Club support or condone, in any manner, the violation of any law, including the sale or barter of homebrewed beer, 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.



Doug Toperzer, Brian Kellough and Nate Federman at the Monster Brew.

### 2014 Club Officers

President	Ryan Penrod	310-971-6757	penrod 25@yahoo.com
Vice-President	Rich Thornton	310-xxx-xxxx	rich.one@earthlink.net
Treasurer	Doug Toperzer	310-697-6611	doug.toperzer@gmail.com
Activities	Bob Wilson	310-849-8154	millstadt@gmail.com
Administrator	David Eaves	310-806-2772	<a href="mailto:david.eaves@yahoo.com">david.eaves@yahoo.com</a>
Editor	Rick Wirsing	310-872-9915	<a href="mailto:rmwirsing@gmail.com">rmwirsing@gmail.com</a>

### 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@cox.net	Rancho Palos Verdes
Dave Peterson	310-530-3168	diablo390@aol.com	Torrance
Jay Ankeney	310-545-3983	jayankeney@mac.com	Manhattan Beach
Jim Hilbing	310-798-0911	james@hilbing.us	Redondo Beach
Jim Wilson	310-316-2374	jim 7258@gmail.com	Redondo Beach
Steve Fafard	310-373-1724	sfafard@cox.net	Rolling Hills Estates

# TRUUB



OK . . .  
FACEBOOK . . .  
CHECKIN IN . . .  
MONSTER BREW AT  
SMOG CITY

THE LAST TIME I SAW  
MY PHONE WAS . . .



IS THAT A . . . ?

NO WAY . . .  
I MUST BE LOSING IT . . .



YOU GET A PRIZE!!!

