



DREGS FROM THE KEG

ISSN 1945-1342

AUGUST 2014



BREWING ON THE STRAND

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Foam at the Top

[Ryan Penrod](#), Strand President

As I write this August Dregs article, I am enjoying a Cascade Brewing Gose that I picked up during an end of the month family vacation to Portland. In addition to Cascade Brewing, I visited some old favorites like Upright Brewing's tasting room and the Belmont Station taproom, and found a really unique cider taproom called Brushwacker Cider. While there I sampled a number of chili spiced ciders but settled on a pint of cider aged in reposado Tequila barrels. All Bushwackers taps were unique ciders and they also featured a large selection of bottles, which the bartender told me may be the largest selection of cider in the world, although he was clear that Bushwackers did not make this claim. The beer culture in Portland is always a fun experience.



Summer vacation in Portlandia.

July has been an exciting month for the Strand Brewers Club. For everyone who missed the meeting, there were a number of great Iron

Brewer entries featuring Tettnang hops, victory malt, and hazelnut, but earning the most votes by far was the Southern English Brown with Frangelico brewed by Michelle Neumann with help from Bob Wilson. The Iron Brewer trophy passed from Steve Gardner to Michelle and Bob. They entered the Southern English Brown with and without the Frangelico in the Los Angeles County Fair (LACF) Homebrew Competition. There are a number of Strand Brewers Club entries in the LACF Homebrew Competition, and as Jay Ankeney said at the club brew on the Strand, LACF is a great opportunity to get feedback on entries and make adjustments before submitting to the Pacific Brewers Cup. I want to thank Jeff Sanders for transporting club entries to Culver City Homebrew Supply. Judging for LACF takes place on August 2nd. Good luck to everyone who entered, and aim for even more entries for the Pacific Brewers Cup and the California State Homebrew Competition in November.

Strand Brewers Club Meeting August 13th at 7 pm



1311 Post Avenue, Torrance, CA 90501

Alex Schlee and his wife, Bernadette, hosted the annual club brew on the Strand on July 19th. I want to thank Alex and Bernadette for hosting and the delicious German lunch. I believe we brewed 35 gallons of beer that morning, including 10 gallons of Belgian Strong Dark for the club barrel. I want to thank Rives Borland, Bob Wilson, and Chris Remensperger for bringing their systems to the strand and brewing there. There were a lot of great commercial and homebrew beers being sampled, and I hope Chris Remensperger saves

some of his Belgian Wit to submit to the Pacific Brewers Cup. One of the commercial beers being shared was a Grapefruit Radler, a low alcohol blend of beer and fruit juice that is very refreshing. There were also a number of Belgian Strong Darks and at least one bottle of rare Dogfish Head. Being introduced to and sampling all these unique beers are a benefit of joining and participating in a homebrew club.



Great turnout for the Brew on the Strand!

Pacific Brewers Cup registration is open, but it closes on August 22nd. Entries cost \$7 and require three 12 ounce bottles. As always, if you need help packaging your entry, selecting the correct category, or preparing your beer for completion in any way, the Strand Brewers Club officers and other senior members are glad to help. For help with competitions or anything else, email me at president@strandbrewersclub.org.

Spent Grains

[Rick Wirsing](#), Dregs Editor

You know you want to be a member of the Strand Brewers Club. So what are you waiting for? Dues are \$35 for an individual membership and \$45 for you and your spouse/partner. Dues can be paid directly to our Treasurer, Doug Toperzer, via check or cash at the next club meeting or event. 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! And buy raffle tickets!



Bob Wilson and Michelle Neumann, winners of the Iron Brewer Challenge, Round 2.

What's On Tap

[Bob Wilson](#), Strand Activities Director

It's been a great summer so far! I had a few topics I wanted to mention.

This year's Brew on the Beach was a tremendous success! Thanks so much to Alex and Bernadette for hosting! We managed to brew four different recipes, totaling about 30 gallons: an IPA, an XPA, a Pilsener, and a Belgian Dark Strong Ale, to be added to the

club sour barrel! Bernadette served up some delicious German food, and the weather couldn't have been better!



Delicious! Thank you Bernadette!

The winner of the July Iron Brewer competition, featuring Tettnang hops, Victory malt, and hazelnut, was Michelle Neumann! (Her boyfriend helped a little.) Can you believe this Nutella Brown Ale was her first ever homebrew? We started with the all-grain version of the Southern English Brown recipe from Brewing Classic Styles. We kegged it, lightly carbonated it, and bottled it with two teaspoons of hazelnut liqueur (for flavor) and two drops of hazelnut extract (for aroma). We considered using actual hazelnuts, but the oils can interfere with head retention, and may actually turn rancid over time!

COMPETITIONS

[Pacific Brewers Cup 2014](#)

Los Angeles, CA **Entries due August 22nd.**
Judging September 6th. Entry fee \$7.
Contact: [Carl Townsend](#)
Phone: 310-903-1871

Santa Cruz County Fair Homebrew Competition

Watsonville, CA **Entries due August 17th.**
Judging September 6th. Entry fee \$5.
Contact: [Margie Lynch-Freshner](#)
Phone: 831-338-6364

[Ramona Homebrew Competition](#)

Ramona, CA **Entries due August 31st.**
Judging September 6th. Entry fee \$10.
Contact: [Grant Fraley](#)
Phone: 513-465-5566

[Tulare County Fair Homebrew Competition](#)

Tulare, CA **Entries due August 22nd.**
Judging September 7th. Entry fee \$0.
Contact: [Richard Gleason Jr.](#)
Phone: 559-734-2716

[2014 Society of Barley Engineers Homebrew Competition](#)

San Marcos, CA **Entries due August 24th.**
Judging September 7th. Entry fee \$5.
Contact: [Chris Stawney](#)
Phone: 858-945-0948

[Fresno Fair Homebrew Competition](#)

Fresno, CA **Entry forms due September 6th.**
Judging September 20th. Entry fee \$0.
Contact: [Matthew Humann](#)
Phone: 559-618-5848

[Oaktobefest Homebrew Competition](#)

Oakland, CA **Entries due September 14th.**
Judging October 4th. Entry fee \$8.
Contact: [Brian Cooper](#)
Phone: 209-612-4185

[The University City Home Brew Competition](#)

San Diego, CA **Entries due October 3rd.**
Judging October 4th. Entry fee \$15 for first, \$5 for subsequent entries.
Contact: [Tricia Gallant](#)
Phone: 619-341-1764

Queen of Beers

Placerville, CA **Entries due TBD.**
Judging October 11th. Entry fee \$TBD.
Contact: [Julia Szumiel](#)
Phone: 530-306-6825

[27th Annual Southern California Homebrew Championship](#)

Redlands, CA **Entries due October 12th.**
Judging October 25th. Entry fee \$6.
Contact: [Amanda Porter](#)
Phone: 714-251-2003

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

STRAND BREWERS CLUB EVENTS

August 13th

Club Meeting at South Bay Brewing Supply Co.
at 7PM.

August 23rd

BBBB . . . Billionth Beer Beach Bar Bike Barcrawl BBBB . . . We'll be starting at Simmzy's in Manhattan Beach and making our way south! We'll hit up Brewery at Abigaile, Silvio's Barbecue, Naja's, and Select Beer! Email me (millstadt@gmail.com) if you plan to attend so I can get a loose head count. Last year we had some attendees from other clubs so I expect a big turnout! This will be a fun time!



At least one of the B's in BBBB . . . is for Beer!

SMaSH Challenge. Single malt and single hop (SMaSH) beers offer the opportunity to strip a beer down to the bare essentials. The next SMaSH will highlight specialty grains.

BJCP Tasting Exam Sessions. We are holding 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 that you are interested in.

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

Strand Brewers Club The SMaSH Challenge August 13, 2014

Base All Grain Recipe

- 7 lbs Maris Otter Malt;
- 1.25 lbs Specialty Grain - your choice;
- 0.85 oz Kent Golding (5% Alpha Acid) hops (60 minute addition); and
- WLP 002 English Ale Yeast.

Mash at 154°F for 60 minutes.

60 minute boil.

Ferment at 68°F.

Carbonate to 1-1.5 volumes.

Base Extract Recipe

- 5 lbs of Pale Malt Extract;
- 1.25 lbs Specialty Grain - your choice;
- 0.85 oz Kent Golding (5% Alpha Acid) hops (60 minute addition); and
- WLP 002 English Ale Yeast.

60 minute boil.

Ferment at 68°F. Carbonate to 1-1.5 volumes.

Strand Brewers Club Iron Brewer Challenge

Round 3

October 8, 2014 Club Meeting
Ingredients: Willamette Hops, Maris Otter Malt and Coffee

2014 Strand Brewer of the Year

[Ryan Penrod](#), Strand President

Following are the current point standings for the 2014 Strand Brewer of the Year contest.

Name	Points
Ryan Penrod	44
Bob Wilson	32

Name	Points
Steve Gardner	30
Jeff Sanders	21
Rick Wirsing	17
Doug Toperzer	15
Rob Proffitt	13
Jimmy Gallenbach	12
Rives Borland Jim Hilbing Nate Federman	10
Jim Wilson	9
Dan Parker Andrew Maxwell	8
Mike Haisma	6
Jeff Mitchell Chris Remensperger	5
Jay Ankeney Steve Fafard Rich Thornton	4
Mike Litsey Christine Sparks	3
Jared Carson David Eaves Jason Light Jesse Tice	2
Dave Cordrey Eddie Martinez Rick Pierce Scott Seipel Justin Vega	1

If you did something that would earn points, make sure to contact our Administrator, [David Eaves](#), or our President, [Ryan Penrod](#), to let them know.

Road Trip to Tehachapi

Jim Wilson

Last month, I went north to judge at the [Tehachapi Mountain Brew and Grill Fest](#). Organizer David Brust donated part of the profits to Make a Wish and other local charities. As if this wasn't a noble enough cause, he also hoped to raise awareness of craft beer that might encourage someone to open a brewery in Tehachapi. I figure someone is thirsty.

Where's Tehachapi? The locals say nowhere. It's actually between Bakersfield and Mohave, with a unique [loop](#) in the UP railroad tracks to the west and the largest wind farm complex in California to the east. Take your pick!



The Tehachapi Loop.



Tehachapi Pass Wind Farm.

The hospitality was wonderful.



A "Rock Star" Welcome for Beer Judges.

Ten BJCP judges evaluated flights of Pale Ale, Brown Ale, Porter/Stout, IPA and Hefeweizen. After the medal winners were chosen two National judges and I did Best of Show.



"Rock Star" Beer Judges.

All the beers were fine for recreational drinking. The Stout was stylistically between the Dry and American categories and wasn't quite BOS quality. The Pale Ale was big for style and the IPA small so they were pushed down too. The Brown was easy to drink with a flavor profile like Moose Drool. The Hefeweizen won by having just the right balance between spicy wheat, banana esters, clove phenols and a touch of bubble gum supported by a medium body and creamy carbonation.

Breweries that entered the contest included BOS winner Mission, Firestone Walker, Hangar24, Barrel House, Kern River and Tioga Sequoia.

After pizza, beer and some story telling we went to the main event where the weather was comfortable with an overcast sky, temps in the 80's and an occasional raindrop. Next time you see Cullen Davis of the Falcons, ask about his bulldogs at a drive through fast food place.

For those who remember, the scene must have been like the famous short film of rodeo cowboy Larry Mahan riding a bull in slow motion.

Judges were comped tickets to the party and overnight rooms. The 1,000 or so paying attendees got a bargain too. \$45 got you into the 1/4x3/4 mile Benz Visco Sports Park. There were about 20 retailers (hand made knives were my favorite), 32 breweries pouring 66 beers, five barbeque tastings and a choice of five dinners. Admission covered unlimited beer sampling, barbeque tasting, a dinner plate, entertainment from two bands and some sublime people watching.



Beer Tasting . . .



. . . and people watching.

Naturally, for me it was all about the beer. My favorites were offerings from Ballast Point, Lagunitas, Big Sky, Hanger 24, Dogfish Head and Kern River.

For dinner, Old River Grill's 50/50 burger (half chuck, half bacon) was really tempting but I

chose one each of the pulled pork and brisket sliders with mac and cheese on the side from Red House BBQ that was awesome!

Don't pass this one up in 2015. It's the bomb!

What's the Brew Law Law

[Rick Wirsing](#), Dregs Editor

The American Homebrewers Association (AHA) recently announced that after a decade of investigating insurance options, [the AHA has finally found a plan that provides affordable, turnkey, broad-coverage insurance for homebrew clubs](#). The AHA has partnered with [West's Insurance Agency](#) to provide this insurance.

Not all of the details about how the insurance program will work are yet available, but AHA and West's Insurance Agency have announced the following regarding the coverage:

- Includes both General and Liquor Liability coverages for club meetings and events;
- Provides certificates of insurance for meeting or event sites;
- Provides \$1M each occurrence and \$3M aggregate limits for both General Liability and Liquor Liability;
- Includes additional umbrella limits as part of coverage;
- Will be provided by a carrier rated "A+" financially by A.M. Best;
- Qualifies for a cost savings as part of a program policy; and
- Will cost \$3.50 per member.

So what's it for? Well as we all know, that beverage that we enjoy making, drinking, and sharing, contains alcohol. Alcohol is known to adversely affect judgment, which can result in very bad consequences. This of course, leads to lawsuits. Bad consequences are typically expensive and even where the injured persons don't want to, the expenses and other parties may force them to sue. For example, someone that has huge medical bills, can't work because of injuries, and has children that need to be housed, fed, and clothed, may out of desperation file lawsuits to get money.

The Strand Brewers Club has for many years incurred some level of risk because of the

drinking of homebrew at club meetings and events. This level of risk may now be increasing because of changes to laws that have happened and are expected to happen.



Homebrew? At a club meeting?

When [AB 1425](#) became effective this year, it revised [B&P Code Section 23356.2](#) to allow homebrewers to donate homebrew to nonprofit organizations for fundraising events. The Strand Brewers Club has already participated in a couple of fundraisers, including Crafted at the Port of Los Angeles, at which club members were serving their beer to the public. Typically the organizer of the fundraising event obtains insurance. This insurance may or may not include coverage for the homebrewer clubs that donate and serve the beer.

[AB 2609](#) is expected to be passed by the California legislature in the near future. It would allow homebrew clubs to hold two

fundraising events per year at which they can sell homebrew donated by club members. So the Strand Brewers Club could hold two of its own fundraising events each year at which members can serve their beer to the public.

Serving homebrew to the public exposes the club to a much higher level of risk than just having homebrew at a club meeting or party. If the club is going to take part in these riskier behaviors, our members may want to consider whether purchasing insurance is now justified. The AHA's announced insurance program may be timely for us.

References

[Rick Wirsing](#), Dregs Editor

Many craft breweries have been on a quest to find the most exotic ingredients to make the most interesting beers. Evidence is accumulating that they may have gone as far as they should go. The [Marshall Wharf Brewing Co.](#) of Belfast, Maine, now makes [Sea Belt](#), a Scotch Ale brewed with dried Maine sugar kelp. OK, so that's not so bad. But perhaps more convincing that craft breweries should not go any further is [a beer brewed by the Icelandic brewery Borg Brugghús that gets its unique taste characteristics from sheep dip \(poop\)](#). The malted barley that goes into their Fenrir Nr. 26 is smoked over burning Icelandic sheep poop. [You can see how they do it here](#). The resulting brew is, according to brewmaster Sturlaugur Jon Björnsson, "þetta er í raun léttur IPA bjór með sítruslegt og ferskt bragð og lykt frá humlunum. Síðan kemur svolítið þyngri, taðreyktur fílingur í þetta en þetta gengur allt saman upp." I think that about sums it up.

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.



Alex Schlee's brewhouse.

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	david.eaves@yahoo.com
Editor	Rick Wirsing	310-872-9915	rmwirsing@gmail.com

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.

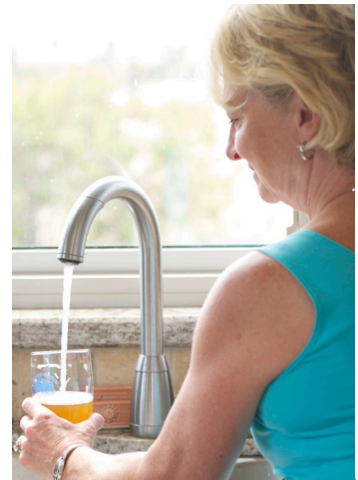
Bill Krouss	310-831-6352	bkrouss@cox.net	Rancho Palos Verdes
Dave Peterson	310-530-3168	diablo390@aol.com	Torrance
Jay Ankeney	310-545-3983	jayankeney@mac.com	Manhattan Beach
Jim Hilbing	310-798-0911	james@hilbing.us	Redondo Beach
Jim Wilson	310-316-2374	jim7258@gmail.com	Redondo Beach
Steve Fafard	310-373-1724	sfafard@cox.net	Rolling Hills Estates

TRUB

WE STARTED
GETTING PINHOLE
LEAKS IN OUR
COPPER PIPING.



SO PENNY AND I DECIDED TO
HAVE THE WHOLE HOUSE
REPIPED.



NOW WE GET BEER
OUT OF EVERY
FAUCET.

CHEERS!



CHEERS!