

# DREGS FROM THE KEG

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## BREWING WITH JIM HILBING



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## Strand Brewers Club Meeting November 12<sup>th</sup> at 7 pm



1311 Post Avenue, Torrance, CA 90501

## Foam at the Top

[Ryan Penrod](#), Strand President

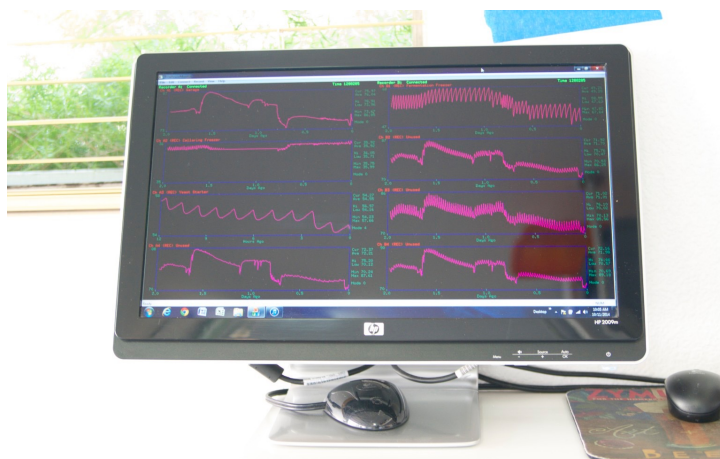
[Rick Wirsing](#), Dregs Editor

October was a very busy month for us. Perhaps our biggest accomplishment for October was that we submitted our entry to the Anchor California Homebrew Club of the Year competition. Thanks to everyone who helped put the entry together. And let's all hope for the best.



Jim Hilbing explaining his brewing process.

In October, Jim Hilbing hosted a homebrew demonstration. For those of you that may not know, Jim has won many many awards for his beers. His homebrew demonstration was an education on the technical aspects of brewing award winning beers. Jim monitors and measures just about everything during the brewing process. Thanks for the demonstration Jim!



Jim Hilbing's monitoring system.



Chris Remensperger's inline oxygenation system.



Also in October, Chris Remensperger hosted a club brew. Chris's brewing equipment includes an inline oxygenation system and an RO water treatment system.



Chris Remensperger's RO system.

If you missed these events you missed seeing some talented homebrewers with very nice systems.

November will be another busy month for us. To celebrate the American Homebrewer Association's "Learn to Homebrew Day," Jay Ankeney is hosting a stovetop brewing demonstration at his place in Manhattan Beach on November 1<sup>st</sup>, starting at about 1PM. Jay will show that award winning beers can be made simply with his stovetop method. (Jay also regularly brews what is possibly the best mead I have ever tasted, commercial or otherwise). His event is also registered with AHA, and it is possible there will be some non-Strand Brewers Club members in attendance.

On November 8<sup>th</sup> King Harbor Brewing Co. will be hosting a friendly competition for the beers made from the King Harbor Brewing Monster Brew that took place in September. It will be held in their tasting room beginning at 2:00PM.

On November 8<sup>th</sup> and 9<sup>th</sup> there is the [The Festival 2014](#) hosted by Shelton Brothers, Sharefest and Brouwerij West at CRAFTED at the Port of Los Angeles. This is a not to be missed festival with some fantastic, hard to find breweries on hand.

And finally, at the November meeting we are holding a "SMaSHish" tasting focusing on carbonation. So bring one beer with two methods of carbonation, or two different carbonation levels, and help us all learn how carbonation affects taste perception. I'll be posting on the club website about the meeting. Please help the club officers plan by leaving a comment if you are bringing a beer to contribute to this topic. The new club shirts will also be available at the November meeting.

But wait, there's more. Officer elections for the 2015 year will be held at the November meeting. Please consider volunteering to be a club officer. It is fun and rewarding. We need at least one new officer for the 2015 year as Rick Wirsing is termed out as The Dregs editor. Rick says he enjoyed his reign as editor, but it is time for someone new to step up.



Cheers Everyone!

## 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.

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!



Winner of the Iron Brewer Challenge Round 3,  
Rich Thornton.

## What's On Tap

[Bob Wilson](#), Strand Activities Director  
[Rick Wirsing](#), Dregs Editor

## COMPETITIONS

### Annual Props and Hops Homebrew Competition

Thousand Palms, CA

**Entries due November 8<sup>th</sup>.**

Judging November 15<sup>th</sup>. Entry fee \$6.

Contact: [Chris Anderson](#)

Phone: 760-974-6065

### Pints and Knights Homebrew Competition

Santa Fe Springs, CA

**Entries due December 5<sup>th</sup>.**

Judging December 13<sup>th</sup>. Entry fee \$7.

Contact: [Enrique Piceno](#)

Phone: 310-331-1409

### 2015 Doug King Memorial Homebrew Competition

Woodland Hills, CA

**Entries due January 9<sup>th</sup>.**

Judging January 24<sup>th</sup>. Entry fee \$TBD.

Contact: [Ed Kochanowski](#)

Phone: 818-917-2467

### Romancing the Beer

Thousand Oaks, CA

**Entries due January 30<sup>th</sup>.**

Judging February 8<sup>th</sup>. Entry fee \$7.

Contact: [Courtney Morrow](#)

Phone: 805-870-5109

### Hop Courage Great American Homebrew Contest

Los Angeles, CA **Register by March 10<sup>th</sup>.**

**Entries due March 18<sup>th</sup>.**

Judging March 21<sup>st</sup>. Entry fee \$30.

Contact: [Chris Thomas](#)

Phone: 615-525-7058

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

## STRAND BREWERS CLUB EVENTS

November 1<sup>st</sup>

In honor of the AHA's "Learn to Homebrew" day, Jay Ankeney will be conducting a demonstration of the simplest method of extract and mini-mash homebrewing he's come up with. It all takes place on a stovetop, uses minimal equipment, yet has resulted in well over 100 ribbons in national competitions—especially our own Pacific Brewers Cup. The session will start at 1:00PM and should be done by about 4:00PM. If you want to come by, please contact Jay at [jayankeney@mac.com](mailto:jayankeney@mac.com) or call 310-545-3983.

November 8<sup>th</sup>

King Harbor Brewing Co. will be holding a bottle share/friendly competition of the beers resulting from the King Harbor Brewing Monster Brew that took place in September. It will be held in their tasting room beginning at 2:00PM. There will be two judging categories: 1. Beer Style; and 2. Overall Awesomeness. It

will be a blind judging by everyone in the tasting room that took part in the Monster Brew. If you want to submit a bottle to share/enter, you should email [King Harbor](#) and provide your name, the beer style you were shooting for, and any flavor profile/beer notes you want to provide. Then you must bring at least a 22 oz bottle of the beer to the event. There will be prizes and Doma Kitchen will be catering this event. It should be a radically good time.

November 12<sup>th</sup>  
Club Meeting at South Bay Brewing Supply Co., 7PM, featuring club elections.

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

#### BEER EVENTS

November 8<sup>th</sup>–9<sup>th</sup>  
[The Festival 2014](#) hosted by Shelton Brothers, [Sharefest](#) and Brouwerij West at CRAFTED at the Port of Los Angeles. Admission to the festival gets you a special edition sample glass and the opportunity to meet more than 70 of the best beer, cider, and mead makers in the world. When buying tickets online, use to the code “homebrewla” for a 15% discount.

May 2<sup>nd</sup>  
The Southern California Homebrewers Festival is back! The 2015 SCHF will be held at [Vail Lake](#) the weekend of May 2<sup>nd</sup>. SCHF is a [California Homebrewers Association](#) members-only event. CHA memberships are only available on the CHA website. Tickets for the 2015 SCHF will be available for purchase soon.

#### **2014 Strand Brewer of the Year** [Ryan Penrod](#), Strand President

Here are the current standings for the Strand Brewer of the Year. Report all your point earning activities to [Ryan Penrod](#).

Name	Points
Ryan Penrod	66
Jeff Sanders	56
Rives Borland	53
Bob Wilson	49
Rick Wirsing	36
Steve Gardner	33
Jim Wilson	24
Dan Parker	19
Jimmy Gallenbach	16
Chris Remensperger Doug Toperzer	15
Rob Proffitt	14
Michelle Neuman	13
Nate Federman	11
Jim Hilbing	10
Jay Ankeney Andrew Maxwell	8
Mike Haisma Rich Thornton	7
Mike Litsey Jeff Mitchell Jon Paulson	5
Steve Fafard Christine Sparks	4
Chad Hazen Adair Johnson Jason Light Alex Schlee	3
Jared Carson David Eaves Jesse Tice	2



Name	Points
Dave Cordrey Kevin Leung Eddie Martinez Rick Pierce Scott Seipel Justin Vega	1

## What's the Brew Law Law

[Rick Wirsing](#), Dregs Editor

As was previously reported in The Dregs, the American Homebrewers Association (AHA) partnered with West's Insurance Agency to offer [an insurance program that provides affordable, turnkey, broad-coverage for homebrew clubs](#).

More information has become accessible since the AHA first announced the availability of the insurance. It's called an insurance program because there are three insurance policies: a General Liability policy, a Liquor Liability policy, and an Umbrella policy. The [West's Insurance Agency site](#) provides an overview of the program. I was able to get "specimen" copies of the [General Liability](#) and [Liquor Liability](#) policies, which provide more details about the coverage.

Policy	Limit per Occurrence	Aggregate Limit
General Liability	\$1,000,000	\$3,000,000
Liquor Liability	\$1,000,000	\$3,000,000
Umbrella	\$10,000,000	\$10,000,000

Each club that buys into the insurance program does not individually have the limits shown in the table above. The limits are shared among all the clubs participating in the program. The program includes limits of \$1M per occurrence and \$3M aggregate for general liability, and \$1M per occurrence and \$3M aggregate for liquor liability. The umbrella limit is \$10M and is in addition to the general liability and liquor liability limits. So if the single occurrence limit

or aggregate limit is exceeded under either of the General Liability or Liquor Liability policies, there would be up to another \$10M available through the Umbrella Policy. One last point about the limits, if your club is going to get sued, it would be best to get sued before the limits are reached due to claims against other clubs.

In general, the major duties of the company providing insurance are to defend, indemnify, and settle reasonable claims. The duty to defend would include paying attorneys' fees, court fees, and related expenses. The duty to indemnify would include paying any judgments against the insured decided by a judge or jury. The insured with respect to the program policies are the clubs and members of the clubs. Often in civil lawsuits the plaintiff names everyone who might bear some responsibility for the plaintiff's injuries. This would include individuals. As long as a club member was acting on behalf of the club, for example serving beer from the club's bar at a fundraising event, the member would be protected under the insurance policies.

The [General Liability Policy](#) is 20 pages long and contains numerous definitions, requirements, and exclusions. Fortunately, most of it does not apply to homebrew clubs. This policy specifically provides coverage for "bodily injury" and "property damage" arising out of an "occurrence," which means an accident. There is a long list of exclusions. For example, the policy does not cover damage to the clubs' property. It is only for the coverage of damage to the property of others. This policy also excludes bodily injury and property damage caused or contributed to by intoxication. Thus the need for a specific policy to cover it.

The [Liquor Liability Policy](#) is only seven pages long. It provides coverage for "bodily injury" and "property damage" for which the insured is liable by reason of selling, serving, or furnishing any alcoholic beverage. The policy is not effective if any alcoholic beverage is served without all required permits and licenses. There is also an exclusion for any injury or damage that is intended or expected by the insured. This is meant to address

fighting. This exclusion, however, does not apply where there is “bodily injury” resulting from the use of reasonable force to protect persons or property. So if you are going to fight, make sure it’s with reasonable force and clearly to protect people or property.

I was not able to get a copy of the Umbrella Policy so I cannot address its specific terms.

The original enrollment period for the insurance program closed September 1<sup>st</sup>, but was extended to December 1<sup>st</sup>, because of a huge response; 134 homebrew clubs representing 7,686 home brewers signed up for the insurance. Signing up during the extended enrollment period does not affect the policy termination date, which is September 1, 2015. The cost is not pro-rated. It is \$3.50 per member. However, after December 1<sup>st</sup>, quarterly enrollment periods will follow with pro-rated annual premiums.

If you have any specific questions regarding the insurance program, [Luke Dobrich](#) of West’s Insurance Agency can help you.

## References

[Rick Wirsing](#), Dregs Editor

The [Flotrack Beer Mile World Championship](#) is scheduled to be held on December 3, 2014 in Austin, Texas. An official beer mile consists of drinking a 12 ounce can of beer, running one lap around a track (400 meters), and repeating three more times. If you vomit there is a one-lap penalty. [The unofficial record for men is currently 4:57 \(James Nielsen, San Francisco, CA, 2014\) and 6:42 \(Seanna Robinson, Hamilton, Ontario, 1997\) for women.](#) What allegedly began as a joke challenge among a bunch of Canadian runners in their late teens in 1989, has grown into an “athletic” event attracting elite runners and coverage by [Runner’s World](#) magazine. The venue will not be revealed until the day of the race, which is consistent with the history of Beer Mile events. Discretion regarding the holding of these events has been required because they have usually been held where it was illegal to drink (i.e., high school and college tracks). Professional track meet standards will be followed, including fully automatic timing,

strict adherence to the beer mile rules, and a cash prize for the winners and potential new world record holders. If you have not already been invited, you will not be a contestant in the world championship.

## 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.



Jim Hilbing firing up his 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	<a href="mailto:david.eaves@yahoo.com">david.eaves@yahoo.com</a>
Dregs 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 jim7258@gmail.com	Redondo Beach
Steve Fafard	310-373-1724 sfafard@cox.net	Rolling Hills Estates



# TRUTH



YES.  
THIS IS A CAN OF COORS LIGHT.



NO.  
IT'S NOT A SECRET INGREDIENT.



I USE IT AS A RINSE.