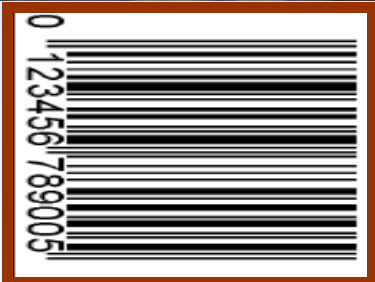




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DREGS FROM THE KEG

January 2010



**Happy New Year!
Happy New Beer!**

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Meeting Place for January

This month's meeting will be at

Strand Brewing Company



3250 Telo Ave. Ste. 2
Torrance, CA 90505

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Foam at the Top

Chris Voisey, SBC President

Welcome to the new brew year! I am excited to see what the year has to bring us.

I'd like to start by thanking the departing board for a job well done in 2009. They did a great job of evolving the club to where we are today. Some of the big milestones of last year were hosting a highly successful Pacific Brewers Cup, getting more home brews at our monthly meetings, increasing membership and of course ending up in a great cash position for the club. These are only a few of the many things they did. Thank you to all of them!

One of the most exciting things that I have found over the past year or so is the number of places around the South Bay and even all of Los Angeles that have been cropping up. In our area alone we have been always blessed by the great selection at Naja's with their 88 taps. To join them in a new generation of beer advocates we have seen new places to find our favorite brews on tap at Simmzy's, Boogaloo, Brewco, and Mediterraneo. We have even started to see a great bottle selection at the Hudson House over on PCH in Redondo. I fully expect this trend to continue, as both new places are established as well as old ones adding great craft beers to their

selections. It is definitely an exciting time to be a beer appreciator!

As we start the new year, we have already started planning a number of club brews, monster brews, events and hopefully even some inter-club mixers where we can meet our fellow LA County brewers. We have plenty of ideas that have been passed along from the outgoing Executive Board, the incoming one, and of course our members. Over the next couple of weeks we will be sending out news of these events and a few save the dates. I know it isn't possible to make every one of them, but we will do the best we can to make them work for everyone.

Some of the first things we will be doing this year include our 2010 Kick-off at Strand Brewing Company's Torrance facility as well as club brews towards the end of January and another mid-February. We also still have glassware available and will be discussing that at our first meeting. In addition to this, we are going to be looking at some new T-Shirts for the club as well as other merchandise through sponsorship from our local favorite craft beer suppliers.

Speaking of home brews, I would like to get each and every person in the club to at least brew once this year! If you have never brewed, then it's time to step up. One of the best ways to do this is with a group of fellow brewers where some are also new and others are seasoned veterans. It is not only fun, but you learn so much. I encourage everyone to at least come to one club brew. I can't tell you how many things I have learned through other members of the club. It doesn't matter if you have the most basic system ever and want to stick with that or have aspirations of building out a more sophisticated one. Everyone always learns something. Look for the announcement of the first two club brews in the next week or so. I can't wait to try some of your beers at an upcoming meeting or one of our events.

One of the other efforts we will be continuing in 2010 is the rebuild of our booth. We have already discussed some of the ideas and are looking to finalize a plan and rebuild towards the end of January / beginning of February. Look for some news on this and details in the coming weeks. Our goal is to have the new booth up and running at the SCHBF in Ojai.

I am really looking forward to a great year with all the existing members and hopefully a number of new ones. There is no doubt that craft beer and home brews are becoming more and more appreciated by everyone. I hope to see you all at the first meeting, hosted by the Strand Brewing Company in Torrance!

SBC Glassware for Sale!



Pint glasses: 4 for \$10.00
5.5 oz Goblet: \$7.00 each

Contact Glenn Deckman:
310-823-9990
gldmcd@yahoo.com

What's on Tap

Bryan K(raftbrew) Willis, SBC Activities Director

Hello, home brewers

Bryan K. Willis here, reporting here as our club's event coordinator! I've been sending out a few feelers hither and yon to a few individuals and organizations to see who'd be willing to do what for our beloved club.

So far, things are coming along pretty nicely, but I could use your help on a few things, especially for the 2010 Southern California Homebrewers Fest! Many of you may not know this, but this upcoming Friday, April 30 2010 & Saturday, May 1 2010 is the 20th SCHF! People love round numbers, so this one will probably be especially impressive!

I bet you're asking yourself, "Wow, that's super dandy, but what's this have to do with me?" The answer is this: We need beer and we need bodies! I expect wacky shenanigans will abound up near Lake Casitas this year & we would like YOU to help us shenaniganize!

We will of course have a booth there this year (in fact your elected officials are in discussions about that), and we sure could use some hands up there for pouring shifts, setting up and breaking down the booth, etc. If you'd like to help with the logistics, shoot me at email

(bryankwillis@yahoo.com in case you weren't aware of it) or just tell me at a meeting.

Of course, what is homebrewing without making beer? Not a home beer brewing club, I tell you! We'll need people to help make some beer for the festival as well! Each club gets to have ONE entry every year for the SCHF competition on April 30. We'd love to have someone from our club represent! The theme for this year is stout, so we need to get brewing! If you want to enter one of your stouts as a candidate to represent us, please let me know. I'm not sure how we'll be judging the entries right this moment, but the whole club will be notified!

We just don't need stouts, either! Though we'll have a stout entered in the SCHF competition, we're planning to get as much beer as we can for our club booth. That booth is just lousy with taps, and if we don't have a quality beer on each of those taps for the event, our club will look lousy! Again, that's where YOU come in!

Brew some beer! It doesn't matter the style, but brew it! You like stouts? Brew a stout so dark, light cannot escape it's murky depths! You like American IPAs? Brew an IPA so hoppy people will think you just squeezed an entire field of hops directly into this brew! You don't wanna be traditional? Then nuts to tradition! In fact, if you've got something off the beaten path, that's even all the more interesting! We welcome variety We don't care what kind of beer it is if it's good. Make a quality beer, and it'll be put on tap.

Also, don't worry about equipment if you don't have kegs. Multiple sources have offered to help with that. Just let me or other club officers know if you need help with such things.

Speaking of help, we need people willing to volunteer their systems so some of the stove-top brewers can get a good quantity going for a keg. Let me know ASAP if you're willing to offer your system for other brewers to make use of along with the dates you're available! After we square things away, I'll send out an APB to the club members about it and we can get some serious brewing done!

Well, that's it for now. Let's get a-brewin', folks!

Upcoming Activities

Club Brew – Late January Date and location TBD
Watch for an announcement soon.

Spent Grains

Rob Proffitt, SBC Treasurer

First, I'd like to thank Ron Cooper for minding the books for the last two years, including serving double duty as the PBC financial coordinator. Our current balance is around \$3,700, including around \$650 earmarked for the bar upgrade. So we're starting the New Year off in good shape financially.

MEMBERSHIP RENEWAL TIME

Annual membership dues are \$25, plus another \$10 for additional family members. Also if you would like a paper copy of the Dregs mailed to you, add \$5 for postage. If you'd like to renew by mail, please mail a check made out to "Strand Brewers Club" to 1008 Teri Ave, Torrance, CA 90503. You can also hand me a check at the next club meeting.

A Visit to the German Homebrewers Association 2009 Convention

Jay Ankeney, SBC Civilian

We had a lot of Strand Brewers touring Europe in 2009. Brian and Devin have already related their travelers' tales, so I'd like to add mine to the Dregs archives. If our club wants to, it could lead to some permanent contacts in Germany.

My original goal was to experience the incredible Munich Oktoberfest with friends from my schooldays in that marvelous city. But once I learned the German Hobby and Homebrewers Association was having their annual assembly September 27-29th in nearby Bamberg, their HHBT 2009, my Munich friend, Ulf Reissberg, and I determined to take part. That was partially because Ulf is a big fan of the Smoked Beer (Rauchbier) for which Bamberg is famous, but also because I have been curious about the German homebrew scene for some time.



The hosting organization is officially called the "Vereinigung der Haus- und Hobbybrauer in Deutschland", or VHD for short, and their HHBT 2009 was held at the Brauerei Klosterbräu in Bamberg. That name indicates it was originally a Monastery Brewery, but since we have several German speaking members in the SBC I will forgo too many translations.

The VHD is not heavily oriented toward individual clubs as our AHA is, but they did have a national competition during the HHBT 2009 held in the arched cellar of the brewery.



They only judged three styles, this year Rauchbier, Brown Ale and Helles Bock, so it is nowhere near as involved an undertaking as our Pacific Brewers Cup, and lacking a BJCP-equivalent organization the beers are judged by any of the assembly's participants.

Of course, in addition to several brewery tours in Bamberg and a visit to the Weyermann Maltworks, the HHBT 2009 gathering included a lavish banquet.

Fortunately Ulf and I sat at the same table as Horst Behr and Bernd Seychab who were awarded 1st Place for their Rauchbier.



Horst and Bernd generously gave me two bottles of their entry to take home. Strand Brewers sampled them at our Oktoberfest at Glenn Deckmann's.

The VHD also gave me two bottles of the commemorative beer brewed for the HHBT 2009 (naturally also a Rauchbier).

I brought them to the Strand Brewers Club Christmas Party at Steve Fafard's.

If our club is interested, some members of the VHD expressed interest in inaugurating a sort of "sister club" relationship with us. This could lead to anything from an exchange of newsletters to establishing contacts for Strand Brewers to visit in Germany, and to exchange the hospitality when VHD members come to the states.

If there is interest, perhaps our membership could talk this up at the January meeting. Unfortunately, I won't be able to attend because I will be picking up a very special German friend at LAX Wednesday evening (who is much prettier than Ulf). But I have been exchanging E-mails with the VHD and several German homebrewers so if this sounds like a good idea I could see where it can lead.

The Value of Checklists

Jim Wilson, BJCP Master Judge

In 2007, I reviewed Brian Kunath's "Fearless Brewing" for the Dregs. Because of clear writing and generous graphics it's still an excellent entry level book. Kunath listed three necessary actions for great beer every batch and development of brewing skills. They are:

1. Good sanitation practices
2. Consistent procedures
3. Notes

When I started, I brewed with an open book in front of me, trying to learn along the way. After a while, I was so proud of what I knew that I closed the book. This worked OK unless I got distracted or drank too much during the process. Now I'm sure this has never happened to you but I had to go back to a checklist to keep myself on track. This one is a work in progress. I use it every brew and write notes in the margins keep track of new issues. Some of the items look almost too obvious to write down. Trust me, the comments that look strange are there to prevent some specific pooch screwing from recurring.

Preparation

- 1 decide what to brew
- 2 enter recipe in ProMash, including water volumes
- 3 confirm or buy ingredients
- 4 prepare yeast starter 24-48 hours before brew day

Brew Day

- 1 move furniture
- 2 close valves on HLT, mash tun, kettle and fermenter
- 3 hook up tap water to filter
- 4 check/replace filter element yearly
- 5 hook up propane to HLT burner
- 6 fill HLT with required mash water
- 7 heat mash water to correct strike T, stirring occasionally
- 8 measure
 - 9 base grain
 - 10 specialty grains
 - 11 IM
 - 12 hops
 - 13 sugar, spice and other additions
- 14 rehydrate IM with hot mash water
- 15 mill grain
- 15 clean and sanitize mash tun
- 16 transfer mash water to tun
- 17 mix grain into mash 3 # at a time, stirring well
- 18 adjust mash T if needed
- 19 mash for 60 minutes minimum
- 20 at 45 minutes, vorlauf until clear
- 21 record gravity, should be about twice the expected beer FG
 - 21 if gravity is lower than expected, extend mash
 - 22 move propane hose from HLT to kettle burner
 - 23 transfer wort from mash tun to kettle - 30 minutes minimum
 - 24 record first running gravity
 - 25 transfer sparge water from HLT to mash tun, income=outgo
 - 26 fire under kettle when there's 1" of liquid
 - 27 skim protein off wort as it floats up
 - 28 add 1 drop antifoam/gallon of wort
 - 29 brew 70 minutes
 - 30 at 60 minutes to go, add bittering hops
 - 31 at 30 add flavoring hops
 - 32 at 15, add IM immersion chiller, aroma hops and sugar
 - 33 at 5, add any spices
 - 34 at flame out, add last hops to kettle
 - 35 record gravity
 - 36 chill with tap water to 90o F
 - 37 hook up chill plate or recirculation pump to get to desired pitching T
 - 38 whirlpool wort in kettle and allow 15 min for trub to settle

START OF COLD SIDE PROCESS

- 1 clean and sanitize fermenter
- 2 clean and sanitize transfer tubing
- 3 clean and sanitize large strainer and grain bag
- 4 position large strainer and grain bag over fermenter
- 5 transfer wort through grain bag into fermenter until it runs clear
- 6 transfer clear wort directly into into fermenter
- 7 pitch yeast starter
- 8 transfer last wort to fermenter through strainer
- 9 aerate wort for 60 minutes with aquarium pump
- 10 lift fermenter from rollers to table
- 11 sit fermenter on foam if winter
- 12 record fermentation T and manage if needed
- 13 when yeast head falls, record gravity
- 14 if gravity is above expected FG, stir, raise T and or add yeast
- 15 when FG is reached, allow solids to fall
- 16 clean and sanitize keg
- 17 lube headway O ring
- 18 blast 10 seconds of CO2 into keg
- 19 clean and sanitize transfer tubing
- 20 transfer beer from fermenter to keg
- 21 head up keg
- 22 3 blasts of CO2 keg, vent from relief valve to purge O2

THE END GAME

- 1 condition
- 2 carbonate
- 3 serve

Post Script ...

On the way to work this morning, I heard an interesting piece on the radio. It was a book review of *The Checklist Manifesto: How to Get Things Right*. This is a book about how Doctors can improve their practice of surgery by following a checklist instead of trusting their memory. The Surgeon author worked with Boeing to develop a checklist and then tested it at eight Boston area hospitals. Surgeries done with the help of the checklist were "massively better". So, it's not just Brewers and airplane pilots who can benefit. The transcript of the piece can be found at <http://www.npr.org/templates/story/story.php?storyId=122226184>

11C. Northern English Brown

Aroma: Light, sweet malt aroma with toffee, nutty and/or caramel notes. A light but appealing fresh hop aroma (UK varieties) may also be noticed. A light fruity ester aroma may be evident in these beers, but should not dominate. Very low to no diacetyl.

Appearance: Dark amber to reddish-brown color. Clear. Low to moderate off-white to light tan head.

Flavor: Gentle to moderate malt sweetness, with a nutty, lightly caramelly character and a medium-dry to dry finish. Malt may also have a toasted, biscuity, or toffee-like character. Medium to medium-low bitterness. Malt-hop balance is nearly even, with hop flavor low to none (UK varieties). Some fruity esters can be present; low diacetyl (especially butterscotch) is optional but acceptable.

Mouthfeel: Medium-light to medium body. Medium to medium-high carbonation.

Overall Impression: Drier and more hop-oriented than southern English brown ale, with a nutty character rather than caramel.

Comments: English brown ales are generally split into sub-styles along geographic lines.

Ingredients: English mild ale or pale ale malt base with caramel malts. May also have small amounts darker malts (e.g., chocolate) to provide color and the nutty character. English hop varieties are most authentic. Moderate carbonate water.

Vital Statistics: OG: 1.040 – 1.052
IBUs: 20 – 30 FG: 1.008 – 1.013
SRM: 12 – 22 ABV: 4.2 – 5.4%

Commercial Examples: Newcastle Brown Ale, Samuel Smith's Nut Brown Ale, Riggwelter Yorkshire Ale, Wychwood Hobgoblin, Tröegs Rugged Trail Ale, Alesmith Nautical Nut Brown Ale, Avery Ellie's Brown Ale, Goose Island Nut Brown Ale, Samuel Adams Brown Ale

Calendar of Homebrewing Events

Jake Filopovich, SBC Vice-President

Club-Only Competitions

Strand Brewers' Club Meeting

Location: Naja's Place

154 International Boardwalk
Redondo Beach, CA 90277

Time: 2nd Wednesday of every month 7:00pm

02/20/2010

AHA Club-Only Competition, The Session

Challenge-English Brown Ales Kent, WA

Contact: [Tim Hayner](#) Phone: (206) 730-4532

Entry Fee: One entry per club, \$7 (make check payable to AHA) Entry Deadline:

02/16/2010

For more information on club-only competitions, go to

<http://www.beertown.org/homebrewing/calendar/events.aspx>

Other Competitions:

(In order of entry deadline)

1/16/2010

Doug King Memorial 2010 Woodland Hills, CA

Contact: [Martin Carman](#)

Phone: (818) 710-0647 Entry Fee: \$5

Entry Deadline: 01/08/2010

01/16/2010

Wizard of SAAZ III Akron, OH

Contact: [Michael Krajewski](#)

Phone: (216) 316 1302

Entry Fee: \$6.00 per entry

Entry Deadline: 01/09/2010

01/30/2010

Meadlennium Sorrento, FL

Contact: [Jim Gilson](#) Phone: (407) 810-2700

Entry Fee: \$6 Entry Deadline: 01/11/2010

01/30/2010

Snowdown's 2nd Annual Homebrew Competition (SKA Pro/Am Preliminary) Durango, CO

Contact: [Matt Morrow](#) Phone: (970) 764-7128

Entry Fee: \$8

Entry Deadline: 01/15/2010

01/31/2010

Homebrew Alley 4 New York, NY Contact:

[Vladimir Kowalyk](#) Phone: (917) 270-3938

Entry Fee: \$7

Entry Deadline: 01/22/2010

02/12/2010

Great Northern Brew-Ha-Ha Duluth, MN

Contact: [Steve Daiken](#)

Phone: (713) 201-2386

Entry Fee:

\$5.00

Entry Deadline:

02/01/2010

02/19/2010

Kansas City Bier Meisters 27th Annual Homebrew Competition Basehor, KS Contact: [Christopher Stenger](#)

Phone: (816) 536-2321

Entry Deadline: 02/06/2010

02/13/2010

KLCC Microbrew Festival Homebrew Competition

Eugene, OR

Contact: [Jason Carriere](#)

Phone: (541) 915-1352

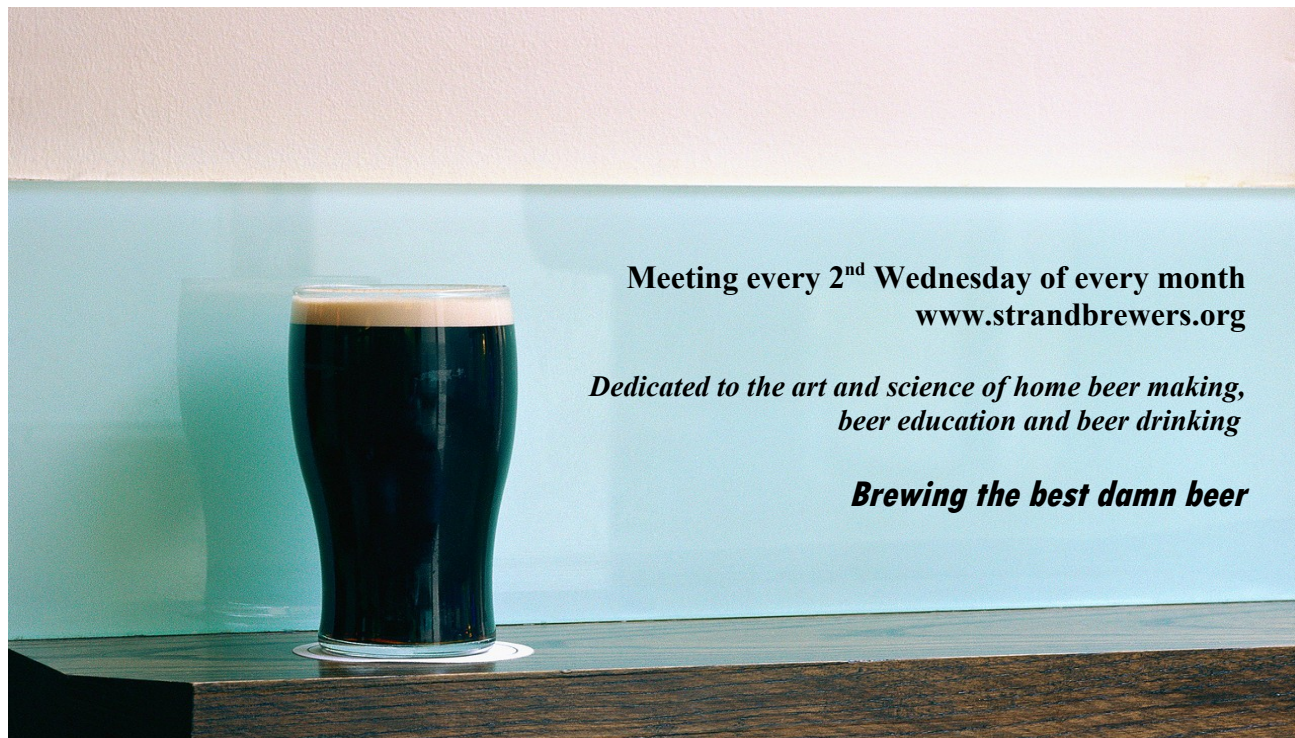
Entry Fee:

\$10 first entry, \$5 each additional entry-

includes 1 ticket to microbrew festival

Entry Deadline: 02/08/2010

For a list of BJCP competitions around the country, go to <http://www.bjcp.org/> and select the Scheduled Competitions link



Meeting every 2nd Wednesday of every month
www.strandbrewers.org

*Dedicated to the art and science of home beer making,
 beer education and beer drinking*

Brewing the best damn beer

The objectives of the Strand Brewers' Club are to Brew Beer; to disseminate among the members information pertaining to the brewing, consuming, presentation, judging and history of beer; to promote and encourage homebrewing competition; and to foster general goodwill throughout this great nation of ours through the making and consuming of this noble and most excellent beverage.

It is the policy of the Strand Brewers' Club (SBC) to brew and consume beer strictly for fun. Under no circumstances does the SBC 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.

Strand Brewers' Mentor Pool

In time of need...who ya gonna call? These Brew Buddies have volunteered to answer any brewing questions you might have, and to be available to teach beginning homebrewers our homebrew craft.

Name	Phone	Email	Location
Dave Peterson	(310) 530-3168	diablo390 (at) aol.com	Torrance
Dan Hakes	(323) 730-1003	danhakes (at) mac.com	Downtown Los Angeles
Bill Krouss	(310) 831-6352	bkrouss (at) cox.net	Rancho Palos Verdes
Jim Hilbing	(310) 798-0911	james (at) hilbing.us	Redondo Beach
Jim Wilson	(310) 316-2374	jim7258 (at) gmail.com	Redondo Beach
Steve Fafard	(310) 373-1724	sfafard (at) cox.net	Rolling Hills Estates
Jay Ankeney	(310) 545-3983	jayankeney (at) mac.com	Manhattan Beach
Brian McGovney	(310) 376-8246	brian.mcgovney (at) gmail.com	Redondo Beach

...and your 2010 Club Officers:

2010 Club Officers

President:	Chris Voisey	(310) 941-4810	chris (at) voisey.net
Vice-President:	Jake Filopovich	(818) 825-1088	pittboss13 (at) verizon.net
Secretary:	Devin Knowles	(323) 841-2037	devin.e.knowles (at) gmail.com
Treasurer:	Rob Proffitt	(310) 787-9511	rproff (at) earthlink.net
Activities Director:	Bryan K. Willis	(310) 462-5528	bryankwillis (at) yahoo.com