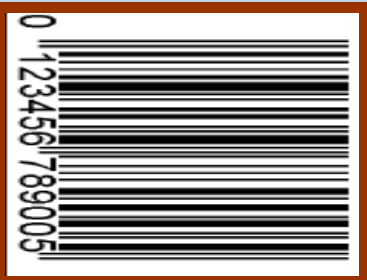




DREGS FROM THE KEG

March 2010



**Beer: What your
Right arm is for.**

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Foam at the Top

Chris Voisey, SBC President



Another month has gone by and we have had a few more successful club events, including our regular meeting, a Club Brew and some of you headed over to Lucky Baldwin's for their annual Belgian Beer Festival.

First of all we had a great meeting at Naja's where several of you brought your home brews. We even had one special growler brought up by Hayley, the brewer from Rock Bottom in Long Beach! At the meeting we also discussed a number of topics including some future planned updates we will be making to the website, mailing lists and trying to kick off some more club events. Look for some changes to be made over the next couple of months.

Next, I hosted the February Club Brew at my house. Thank you to all that came to watch, brew and even share your own home brews! A special thanks to Daniel for having a change of plans that managed to save and allow us to do the all-grain Pete's Nut Brown Ale that we made in memory of Peter Chin Sang. Between Devin and Daniel, we managed to hopefully do this recipe some justice. Not only did we brew some beer, we even went through the process of racking and kegging a barleywine that was made at the last Club Brew.

If you haven't been to a Club Brew, you are really missing out. We typically start the day at 9am with cleaning and set-up accompanied by a few donuts (optional of course). While brewing we have had Bryan cooking up some specialty sausages that he carefully selects for quality and variety. Trust me when I tell you that these are not something to miss! While brewing we typically have a few beers shared by members and a lot of feedback on the brewing process and systems. And of course our day finishes with getting the beer ready to ferment and transport. It is a great time for both beginner and experienced brewers to learn something new. Come on by the next Club Brew that is scheduled for Saturday, March 20th. Speaking of which, we are looking for a place to do it. Please let Bryan or I know if you would be willing to host a Club Brew for this or any date later in the year.

One of the other things we started to look at on Sunday was our booth that is used at the Home Brew Festival and our Summer Party. The current booth is a 19 handle wood-framed bar-like structure. Over the next several weeks a few of us will be getting together to modify this to make it easier to transport and set-up at Ojai, the summer party and hopefully some other events this year.

Speaking of which, have you booked Ojai? On April 30th all of the home brew clubs in Southern California have a weekend of camping and sharing beer at the Homebrewers Festival. I've heard it is a great event and can't wait to finally attend it for the first time myself. It's a beautiful setting in at Lake Casitas and apparently not something to be missed. If you have any questions about this event, please ask one of the club members at the next club meeting about it. In fact, I'd encourage anyone that has gone to this event to bring pictures from past festivals and share them at our March 10th meeting.

I hope to see you all at Naja's on March 10th for the next meeting! Try to bring some of your beer along too!

Meeting Place for March

This month's meeting will be at



Naja's Place
154 International Boardwalk
Redondo Beach, CA 90277

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(reamale) Willis, SBC Activities Director
(ghost written by Devin Knowles, SBC Secretary)

I'm writing this for Bryan this month since he's been having some family issues to deal with lately. Hopefully he'll be back next month for the bombastic stream of consciousness you've come to know and love.

We had another good club brew last month. Big thanks go out to Chris for hosting, to Bryan for bringing and grilling the sausages, and to Daniel for coming through at the last minute with a mash tun so we could brew Pete's Brown. We had three systems going that yielded us 20 gallons of beer including an IPA and a pineapple pale ale in addition to the brown.

The next club brew will be on Saturday, March 20 at Jeff Sanders' house (1923 Gramercy Ave, Apt B, Torrance). We'll be brewing a beer called Vernal Equinox in celebration of ... well, the Vernal Equinox. I'm not sure if we know what kind of beer that will be yet, but I'm sure we'll come up with something. We'd love to have an extra system or two there, so if yours is portable, bring it along. If you need a hand moving it, let us know and we'll be happy to help. Also, we need some kegs to put some of this beer in, so if you've got a spare keg or two that you can lend the club, please let us know.

We have some good events coming up this summer. There's the Southern California Homebrewer's Festival in Ojai in May 1. This is one of the premier beer events of the year. You owe it to yourself to attend if you can make it. We're trying to put together a list of club

members who will be there and where everyone's camping. If you're planning to attend, please contact Devin and let him know (see the last page for contact information).

We're still working out details for the summer party and the BBBB BBBB. We'll be sure to keep you informed as those events shape up.

The next club meeting will be at Naja's on April 14. We're going to change things up a bit for the May meeting, which will be held at Cafe Boogaloo in Hermosa Beach on May 12. Be sure to spread the word about the change. We don't want anyone sitting alone at Naja's wondering what happened to everybody else.

Hope to see you all again soon. In the mean time, keep brewing the best damn beer!

Spent Grains

Rob Proffitt, SBC Treasurer

We entered February with \$4,127.66 in the chest. We received \$307 in income, including dues from 10 members. Expenses totaled \$342.72, leaving us with an ending balance for February of \$4,091.94. Remember we're holding a large chunk of that in reserve for the booth upgrades.

I'd like to welcome 5 new members who joined in February: Tom Zovko and Silvana Skara, Jeff Fedor, Robert Nevarez, and Darren Meehan.

MEMBERSHIP RENEWAL TIME

Membership dues for 2010 are due now. We currently have 30 paid members, including 6 new members this year. But that means only 24 of last year's 65 members have renewed. Even though the club is in good shape financially, we still depend on membership dues as our only predictable income. Those dues go to fund club brews food and supplies for events, and other miscellaneous club expenses, so please remember to renew soon. I'll start contacting people directly if you haven't renewed after March.

Dues are \$25, plus another \$10 for each additional family member. Also, if you would like a paper copy of the Dregs mailed to you each month, add an additional \$5 for postage. If you'd like to renew by mail, please mail a check made out to "Strand Brewers Club" to me at 1008 Teri Ave, Torrance, CA 90503.

A Strand Brewer Is Awarded BJCP Grand Master I

Jay Ankeney, SBC Civilian



Jim Wilson at PBC 2009 when he was but a lowly BJCP Master Judge

The Strand Brewers Club can be proud of the fact that one of our members, Jim Wilson, has become the first person in Southern California to achieve the BJCP rank of Grand Master I.

Kevin Pratt, himself a Grand Master II, helped me understand why Jim's award is so special although as Kevin put it, the requirements for this honor are as "sketchy and murky as a 3 day old Dunkelweizen" on the BJCP's own Web site.

First, it requires a BJCP exam score of at least 90, and 100 judging experience points, half of which must be from judging competitions. Knowing how active Jim has been in organizing and judging local competitions, that must have been a slam dunk.

However, each Grand Master level also demands 240 "Grand Master Service Requirement" (GMSR) points. These are for administrative "service" to the BJCP. Most of these points are earned through grading exams at the rate of 2 per exam as the lead grader, or 1 per exam as the second grader on the team.

Administering an exam is worth 10 GMSR points. Proctoring is worth 5. There is a minimum requirement of 50 exams graded, per level Grand Master Level.

Jim surpassed the needed point count after he judged Best of Show at January's Doug King Memorial Competition.

Becoming a Grand Master I puts Jim in rarified company, with only 21 others in the country having earned that rank. 7 others have reached GM II, there are 3 at GM III, 1 at GM IV, and 1 at GM V. That last Grand Master is Gordon Strong, current president of the BJCP, but the way Jim is going Gordon may one day have company.

With the goal of inspiring other Strand Brewers to support the BJCP cause, Jim reveals his quest for this honor over the past 5 years.

"I've outlasted my liver!" he said. "I've enjoyed judging 35 contests and have done BOS in about 2/3 of those. Most of the non-judging points are from grading exams along with one try at organizing, some exam proctoring and administering and teaching Continuing Education sessions. It takes a steady effort, not a massive one time push."

Jim has often proctored BJCP exams in this area, and conducted prep courses for our own Strand Brewers Club membership. Let's hoist a hearty "Chin Sang" for his achievement! No other club in So Cal can boast a Grand Master I in their membership!!

Judge's Corner

Jim Wilson, BJCP Grand Master Judge



Occasionally I taste beer with distinctive medicinal flavors. These are caused by phenols. Some brewers don't know the source or think it's just "house character". Others know what they are but don't know how to control them. In order to brew the best damn beer, we should all know more about phenols and how they can be managed.

Phenols are a large group of chemically active compounds that can affect beer's aroma, appearance, flavor and mouthfeel. Some phenolic flavors are good ones that can define or add complexity and some are bad ones, like medicinal, that are never desirable. Intense medicinal flavors earn scores at the very bottom of the scale in contests.

Low levels of phenols occur in plants and specifically in grain and hops. Their natural flavors can be intensified by water chemistry or fermentation. Beer stripped of all phenols is dull tasting. When small amounts remain in the background they contribute positively with clove, smoke, spice, pepper or vanilla flavors. Southern Bavarian Weizen and Smoked Beers are defined by signature phenols. Most Belgian and some English and Scottish ale are more complex and interesting because of them. Phenolic flavors are never expected in lagers.

Inappropriate phenols, at concentrations of only 2-3 parts per billion, can inflict medicinal, harshly bitter, papery or plastic flavors on beer. Chlorophenols, formed by reaction with chlorine, have a particularly nasty tag team of bleach and medicinal flavors.

Most beer yeast doesn't produce detectable levels of phenols but wild yeast can. These enter the brewery through poor sanitation practices or from contaminated pitching yeast. In general, dry yeast contains wild yeast more often than liquid yeast, but both forms are capable of being contaminated. If yeast is suspected, try using a strain from a different supplier. If that doesn't solve the problem, work your way as far down this list as necessary to manage phenolic flavors.

- Boil all brewing liquor including dilution water.
OR
- Filter through activated carbon if your municipal water contains chloramines (like many cities including Redondo).
- Don't boil grain unless you're doing a decoction mash.
- Don't mill grain too fine, over sparge or sparge with alkaline or liquor hotter than 168°F.
- Boil wort vigorously for 60-90 minutes.
- Cool quickly to pitching temperature.
- Transfer minimum trub, hot and cold break to the fermenter.
- Practice effective cold side sanitation.
- If you use chlorine for sanitation, rinse repeatedly with boiled, cooled water.
- Better yet, avoid chlorine in the brewery.
- Choose yeast appropriate for the style you're brewing.
- Control fermentation temperature.
- Replace all used plastic tubing, fittings and containers on the cold side of your brewery. Phenols can be absorbed by plastic and can also hide in microscopic scratches in these soft materials.

Beer with medicinal flavors won't improve with time. If you don't like it now, dump it. If your beer has undesired phenolic flavors, extreme measures may be required to banish them from future brews but the beer will benefit. There's a time and place for everything including Chloroseptic just not in any beer I'd want to drink.

[Phenol's](#) organic chemistry can be imposing to the non-specialist (like me). Names like guaiacol, isoeugenol and cresol can serve as pointers to detailed study if you are inclined. Ashton Lewis's BYO articles, Scott Bickham's "Focus on Flavors" series and Steve Alexander's "Fear of Phenols" article in the late, lamented Brewing Techniques magazine are particularly good references.

Brewing with Strand

Devin Knowles, SBC Secretary



I recently got a chance to sit in on a brew session at Strand Brewing Company. It was a great opportunity to see a commercial system in action, as well as a chance to ask all the questions I wanted.

It was a full brew day. I arrived around 6:30pm when the strike water was being heated, and left about 2:00am when the brew was done save for pitching the yeast and some clean up. That gave us a lot of time to talk about the beer, the process, future plans for the brewery, and pretty much anything else we thought about along the way.



The batch we were brewing that day was the 16th batch for the brewery. Things are still evolving, and the recipe

for batch 16 was different from the recipe for batch 15. The grain bill was adjusted to push the volume, and the hop schedule was adjusted to try to bring the hop character more to the front. Changes are small at this point, as they have the picture they want to present and it's just a matter of getting the brush strokes just right.

As far as the process goes, it was a lot like brewing on a very large and sophisticated homebrew system. We did a single infusion mash with a saccharification rest of about 45 minutes, sparged at ~180°F for an hour, then boiled for 90 minutes. We talked for a while about the differences between brewing on the small scale of a homebrewer (5-10 gallon batches) versus the larger scale of a commercial brewer (230-250 gallon batches). I was told that the scale isn't really the important part, but that it's simply a matter of understanding the system you brew on.

An interesting example of that involves their mash system. They were noticing big swings in mash efficiency from batch to batch for a while. When they looked back at the brewery logs, it seemed to be related to the temperature of the room. A few degrees difference in room temperature was enough to throw off the efficiency. They deal with that now by pre-heating the mash tun, which seems to have fixed the problem.

We spent some time talking about their plans for the future. Those plans generally involve expanding and making the brewery operate more cleanly and efficiently. The biggest problem they have right now is meeting demand. Most of the beer they make is sold before it's made. As problems go, that's a good one to have, but it needs a solution. To deal with that, they're taking over the space next to them and bringing in some larger tanks. Hopefully a bottling line will be following shortly behind that expansion.



Nothing goes to waste.

As far as improving efficiency, the main goals are to reduce the energy required to brew a batch of beer and to reduce the amount of waste produced along the way. One step they've already taken is to provide their spent grains to a local cattle rancher as cattle feed. There are plans to add tankless water heaters to reduce the time and energy spent heating water. There are a lot of good ideas in the pipeline, and I'm looking forward to seeing how they develop.

One issue that remains unsolved is the water that gets wasted while chilling the wort. They try to make use of as much of that water as possible for cleaning up the brewery (Joel sometimes uses it to wash his car) but for now this is a problem they don't have a solution for.

I'm looking forward to seeing what changes Strand Brewing has in store for us. I'd like to thank them for letting me be a part of the process, and I hope my presence was more a help than a hinderance.

Equipment for sale

Rob Proffitt, SBC Treasurer

For Sale! I'm cleaning out the garage and I've got some brewing equipment I don't need anymore. Two small immersion chillers for cooling the wort after the boil. Perfect for a stove top brewer. One large immersion chiller for cooling a full 5 gallon boil. One 15 gallon converted keg kettle with 1/2" valve. Use as your HLT, or as a mash tun with the included slotted copper manifold. All stuff needs some cleaning and TLC. Contact Rob Proffitt, rproff@earthlink.net.

\$10 each for the small chillers, \$15 for the big one, \$25 for the kettle.

Calendar of Homebrewing Events

Jake Filipovich, 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

04/10/2010

[AHA Club-Only Competition, American Ales](#) Charlotte, NC

Contact: [Bill Lynch](#) Phone: (704) 847-8143

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

Entry Deadline: 04/03/2010

05/22/2010

[AHA Club-Only Competition, Extract Beers](#) Buffalo, NY
Contact: [Ric Cunningham](#) Phone: (716) 695-3211
Entry Fee: One entry per club, \$7 (check payable to AHA)
Entry Deadline: 05/01/2010

For more information on club-only competitions, go to <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule>

Other Competitions:

(In order of entry deadline)

03/27/2010

[Slurp & Burp Open](#) Estacada, OR

Contact: [Steve Mueller](#) Phone: (360) 687-2520

Entry Fee: \$6.00 USD

Entry Deadline: 03/19/2010

3/27/2010

[Peak to Peak Pro-Am](#) Longmont, CO

Contact: [Joanne Knipmeyer](#)

Phone: (303) 772-0258

Entry Fee: \$5 per entry / 3 bottles per entry

Entry Deadline: 03/19/2010

03/27/2010

[BOSS Chicago Cup Challenge](#) Blue Island, IL

Contact: [Michael Pelter](#) Phone: (219) 864-4666

Entry Fee: \$7 for first entry \$5 each remaining

Entry Deadline: 03/20/2010

3/27/2010

[17th Annual Peach State Brew Off](#)

Atlanta, GA Contact: [Mike Castagno](#)

Phone: (856) 524-5005

Entry Fee: \$7 per

Entry Deadline: 03/20/2010

4/16/2010

[AHA National Homebrew Competition 1st Round, Southwest Region](#) San Diego,

CA Contact: [Chuck West](#)

Phone: (858) 571-2930

Entry Fee: \$9 for AHA Members; \$14 for non-members.

Entry Deadline: 04/01/2010

04/10/2010

[Las Vegas Winterfest 2010](#) Las Vegas,

NV Contact: [Alex Graham](#)

Phone: (702) 321-8408

Entry Fee: \$7.00

Entry Deadline: 04/03/2010

4/11/2010

[The Oregon Garden's Homebrewers](#)

[Classic](#) Silverton, OR Contact: [Alan](#)

[Priest](#) Phone: (503) 375-9980

Entry Fee: \$6.00 per entry

Entry Deadline: 04/03/2010

04/24/2010

[Mayfaire 2010](#) Canoga Park, CA

Contact: [Steve Cook](#)

Phone: (818) 903-5211

Entry Fee: 7.00

Entry Deadline: 04/10/2010

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 Filipovich	(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