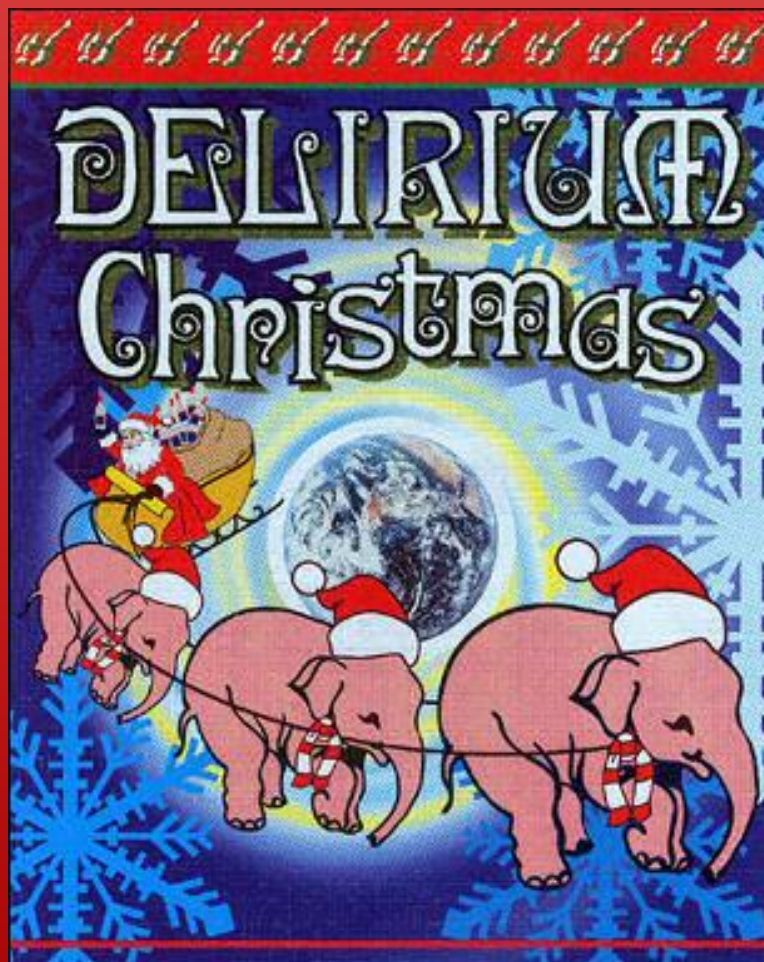




ISSN 1945-1342

# DREGS FROM THE KEG

December 2010



# Party!!

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## **Foam at the Top**

Chris Voisey, SBC President

Happy Hoppydays! ... er, holidays! I can't believe it's been a full year serving as the President of the Strand Brewers Club. It has been a very interesting one and I am looking forward to one (and only one!) more year in 2011. Yes, you read that right. I am going to be returning in 2011 to finish up a number of the projects that I started in 2010. Joining me will be Rives Borland as Vice President, Jeff Sanders as Club Administrator (formerly Secretary), Esther Tung as Events Director and the return of Rob Proffitt as Treasurer. I am very excited about this team going into 2011 and we will be all getting together soon to start charting out the next year!

Did you make the last meeting? It was fantastic! As you probably heard, we had John Palmer and a very lively conversation about brewing. One specific thing we talked about was the water we use to brew. It was fascinating. We also started talking about a barrel conditioned beer that we plan on brewing in the next couple of weeks. Watch for an email regarding this very soon. We are just trying to organize all the equipment to make this happen as it will be a 55 gallon batch!

Speaking of notifications... Are you getting the club email notifications for events and new website updates? Make sure you are signed-up on the new website to get these. This is the one and only way we are going to be mailing the club moving forward.

Last but not least, the Holiday Party is coming up soon!! Steve Fafard and his family are hosting on December 11th, starting at 6pm. It will be catered and of course we will be serving our tasty brews! That's right! Unlike previous years, we have started supplying all of our own beers to the club events. We did it at Oktoberfest and we will continue it at the Holiday Party!! I've already heard about 8-10 kegs that are going to be there including a Christmas Beer that we brewed at a Club Brew back in October. It is yummy! Don't have a keg?

Bring along a bottle to share! And don't forget to leave the car at home. If you are looking for a cab buddy, post up what area you live in to the club calendar for the event and maybe you can share a ride up the hill! Or two of you drive up, take a cab home and then the other drives you back up on Sunday to get your car!?

Happy Holidays and I am looking forward to a big 2011 for the Strand Brewers!! Don't forget that our January meeting will be at the Strand Brewing Company in Torrance!



## **December Activities**

Esther Tung, SBC Events Director

December's Club activities start and end with our Holiday Party. No meeting, no club brew and no final Friday this month. If you can bring homebrew to the party, do that and please announce what you're bringing by leaving a note in the Party entry on the website calendar.

Rich Marcello sent a list of Strand Brewing Company events in Dec that look like fun for Club members. Most revolve around the introduction of their Atticus IPA.

## **Spent Grains**

Rob Proffitt, SBC Treasurer

I'm surprised that despite my undeniable financial malfeasance, I somehow managed to get reelected as club treasurer. Thank you for your vote of confidence, and since you're making me do this job again, I will

make it my third resolution for the New Year to do it more diligently.

As 2010 comes to an end, SBC will finish the year with just under \$2,000 in the bank. I was hoping to provide you an exact total, but I haven't received the bank statement yet, plus we have a couple outstanding reimbursements to pay. During the holiday break, I'll be reviewing our cash flow sheet to come up with a more accurate budget forecast for next year.

Since 2011 is just about upon us, don't forget that in January, dues for 2011 are due. 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 send a check made out to "Strand Brewers Club" to me at 1008 Teri Ave, Torrance, CA 90503.

## The Boiling Pot

Jim Wilson, SBC Dregs Editor

### Aperitifs

I hope Andrew and Devin managed to be under a roof in Everett, WA because yesterday (as I write this) was a snow day for the area. I also hope they took advantage of their day off to brew beer. Devin and I enjoyed a Belgian tasting session with other club members before he left and Andrew dropped by to share his RIS on a final weekend in LA.

Last month, my co-workers and I tasted single hop IPAs from the Mikkeller brewery in Denmark. My favorite used Nelson Sauvin hops from New Zealand. The intense floral and berry like fruitiness of this hop was impressive and I hope to brew with it next year.

*Yeast*, subtitled *The Practical Guide to Beer Fermentation*, was published last month by Chris White (el jefe de White Labs) and Jamil Zainasheff. At \$13.57 from Amazon, this 300+ page book is an inexpensive tour de force. I'm working on a book report but it probably won't be ready until next year. If anyone wants to beat me to the punch, let me know.

**Santa, I've been sooo goood, could I have a big bag of Dregs contributions in 2011?**

### Digestifs

A question was raised at the Nov meeting about future beer judging class and exam plans. Don't know anything about beer judging? Mouse around at [BJCP](#) to learn more. The earliest that a new exam can be scheduled is Sept 2011. Realistically, I think a Jan or Feb 2012 exam is more practical because the prep class takes 3-4 months and there's a lot of competition for free time during the summer.

If you don't need a class to prepare for the exam, local ones are being hosted in San Diego in March and June and LA in May and seats may be available. Go [here](#) to find Administrator's contact info.

The Club last sponsored a BJCP class in 2008 and I will lead the teaching effort and administer an exam again if there's interest. It would really help if someone would volunteer to find and arrange for a class site and purchase beer paid for by the class. The exam site isn't an issue. We should be able to secure St Bede's church in Mar Vista. Let me know if you're interested in taking or helping.

I'm happy to share my evaluation of your beer at club meetings. If it's on style and free of flaws I'll tell you and may ask to publish the recipe in the Dregs. I hope everyone will share. Jamil Zainasheff's example sets the gold standard. He is arguably this generation's best homebrewer and shares all his recipes, ingredients and processes. His and John Palmer's book, *Brewing Classic Styles*, should be in everyone's library. If your beer isn't a good example of the style, I'll discuss it with you privately. Mine isn't the only good palate in the club but it is well traveled and I promise to try and be helpful.

Earlier this year, I brought an old bottle of home brew to a meeting. How old you ask? That month I only had beer on tap that I'd already brought to meetings plus one imperial bottle of pseudo-Orval that had sat on the bottom of my cooler for seven years.

Because the Brett B (*brettanomyces bruxellensis*) yeast used in Orval's secondary processes dextrins that ordinary ale yeast (*saccharomyces cerevisiae*) can't, the resulting beer is higher in alcohol and much higher in carbonation than it would have been with single stage fermentation. Orval's strength typically increases about 1% ABV in the bottle. I wasn't even sure if my bottle was safe to move without risking detonation so I encased it in Styrofoam and duct tape before the

meeting. If you ever wondered why Orval’s unique bottle is so heavy, now you know.

Thankfully, my p-Orval didn’t explode or even gush. The early birds enjoyed about 10 servings. I thought it was an excellent example of p-Orval that was surprisingly free of flaws considering its vintage.

I’ve never had fresh Orval. Young p-Orval tastes like an American Pale Ale with medium to high hop flavor and aroma. After 3-6 months, Brett B’s imprint on the beer is evident and some or all of the following flavors emerge:

- Barnyard, horse stable (4-ethylphenol)
- Bacon, pepper, clove, smoke (4-ethylguaiacol)
- Sweaty saddle (isovaleric acid)

If you’re intrigued, here’s the p-Orval recipe.

Batch Size (Gal): 5.50   Wort Size (Gal): 7.00  
Total Grain (Lbs): 10.17  
Anticipated OG: 1.055   Plato: 13.5  
Anticipated SRM: 5.7  
Anticipated IBU: 31.5  
Brewhouse Efficiency: 75 %  
Wort Boil Time: 90   Minutes

Grain/Extract/Sugar					
%	Amount	Name	Origin	SRM	
73.7	7.50 lbs.	Pale 2-row	US	1.036	2
11.5	1.17 lbs.	CaraVienne	Belg	1.034	22
14.	1.50 lbs.	Cane Sugar	US	1.047	0

Potential represented as SG per pound per gallon.

Hops (all pellets)					
Amount	Name	Alpha	IBU	Boil Time	
1oz.	Hallertau	4.75	14.9	70 min.	
1oz.	Styrian Goldings	5.25	16.5	70 min.	
1oz.	Styrian Goldings	5.25	0.0	Dry Hop	

Yeast  
-----  
White Labs WLP001 in primary and the dregs of two bottles of Orval in the bottling bucket.

At the Nov meeting, I tasted three really good beers including two that I can report on and a subtle pumpkin

ale whose brewer I failed to identify. Help me out on the missing soldier please!

Steve Fafard brought a wonderfully balanced hefeweizen with moderate banana and light cloves. Nice job! Here’s the recipe for Hefeweizen de Fafard

Batch Size (Gal): 5.75   Wort Size (Gal): 6.50  
Total Grain (Lbs): 10.75  
Anticipated OG: 1.052  
Actual SG: 1.050  
Actual FG 1.014  
Anticipated SRM: 4.3  
Brewhouse Efficiency: 81 %  
Wort Boil Time: 75   Minutes

Grist	
%	Amount   Name
40.0	4.5# German Pilsner malt
53.0	5.5 # White Malted Wheat
4.0	0.5# Carapils
2.0	0.25# Carawheat

80 min single-infusion at 155 degrees				
Hops				
Amount	Name	Form	Alpha	Boil Time
2.0 oz	Saaz	pellet	3.8%	30 min

Yeast  
White Labs WLP300 German Hefeweizen

Ray Panek and I each brought IPAs. Mine paled in comparison to Ray’s excellent beer. This is a knockout! If you have the chance, you must taste this one to find out what delightful heights IPA can reach with strong hop flavor and aroma. Way to go Ray!  
Recipe: R.O.W.H.O. IPA

Wort Volume Before Boil: 7.00 US gals  
Wort Volume After Boil: 5.25 US gals  
Volume Transferred: 5.25 US gals  
Water Added: 0.00 US gals  
Volume At Pitching: 5.25 US gals  
Final Batch Volume: 5.25 US gals  
Expected Pre-Boil Gravity: 1.056 SG  
Expected OG: 1.075 SG   Actual OG 1.070  
Expected FG: 1.012 SG  
Expected ABV: 7.8 %  
Expected ABW: 6.1 %



Expected IBU (using Tinseth): 108.1  
Expected Color: 11.7 SRM  
Apparent Attenuation: 76.5 %  
Mash Efficiency: 75.0 %  
Boil Duration: 90.0 mins  
Fermentation Temperature: 68° F

#### Fermentables

US 2-Row Malt 13lb 0oz (91.2 %)  
US Caramel 60L Malt 1lb 0oz (7.0 %)  
German Carahell 4.00 oz (1.8 %)

#### Hops

US Summit (15.1 % alpha) 0.50 oz Loose Pellet Hops  
used 60 Min From End  
US Summit (15.1 % alpha) 0.50 oz Bagged Pellet Hops  
used 50 Min From End  
US Summit (15.1 % alpha) 0.50 oz Loose Pellet Hops  
used 40 Min From End  
US Summit (15.1 % alpha) 0.50 oz Loose Pellet Hops  
used 30 Min From End  
US Centennial (9.2 % alpha) 0.50 oz Loose Pellet Hops  
used 20 Min From End  
US Centennial (9.2 % alpha) 0.50 oz Loose Pellet Hops  
used 10 Min From End  
US Ahtanum (5.2 % alpha) 0.50 oz Loose Pellet Hops  
used 5 Min From End  
US Ahtanum (5.2 % alpha) 0.50 oz Loose Pellet Hops  
used 1 Min From End

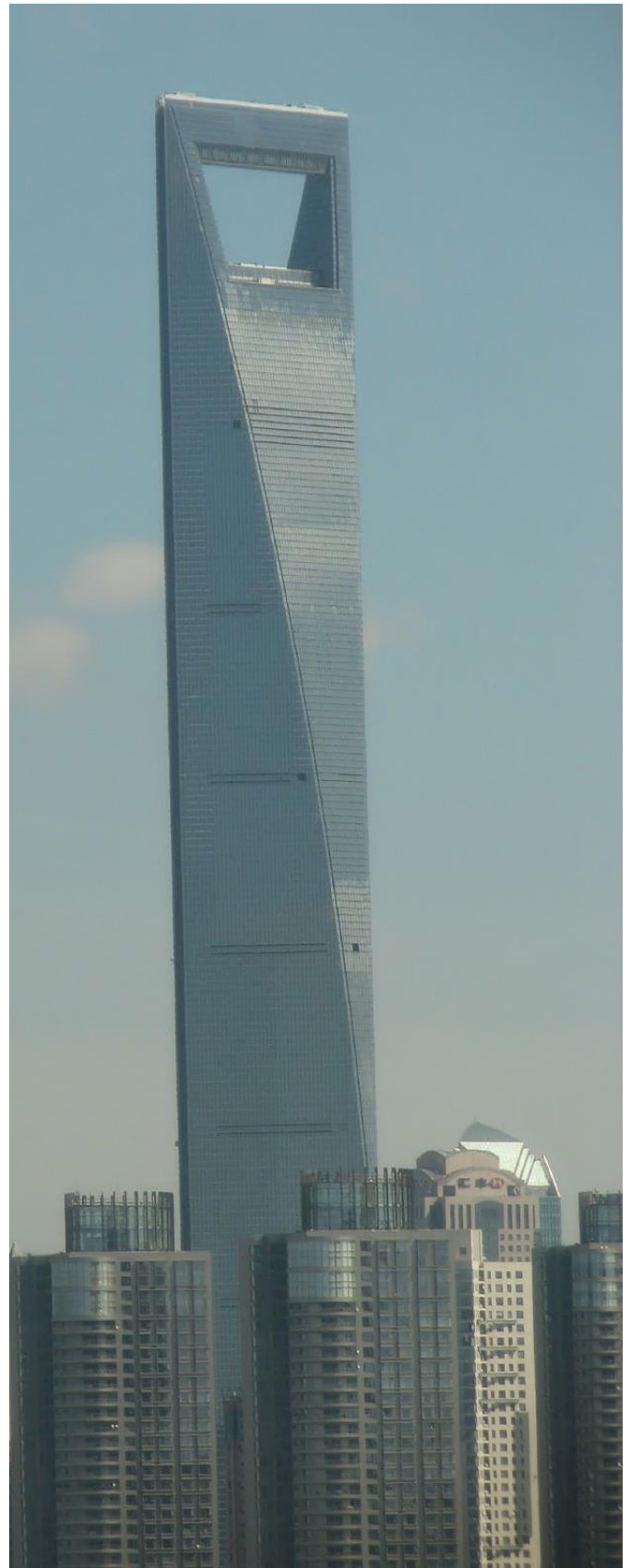
Other Ingredients: Add 1 Servomyce nutrient and 1  
whirlfloc tablet with 10 minutes left in boil.

Yeast: White Labs WLP001-California Ale

Mash Schedule: Rest at 148°F for 60 mins  
Ferment @ 68°F for 7days.  
Day 7 rack to secondary, dry hop with 1oz Citra and 1oz  
Cascade.  
Day 14 rack to keg and force carbonate.



Now for a brief bottle opener interlude. We'll start with  
the Brewzer which is about 2.5" long.



Followed by the world's largest bottle opener; the 102  
story Shanghai World Financial Center.

## Rustic bottle openers



This basic one designed by Brendan Ravenhill consists of a wood handle, a nail and two magnets. At \$20, it's a bit pricy.



Here's a knock off that's made from the end of a wood coat hanger, a nail and one magnet, which was all I could find in the drawer. At \$0, it's cheap.



An even more minimalist dowel and screw from Togo.



And an elegant wood handle with a large inset screw from Finland.

## Multi-taskers+



This is the Australian Army's Field Ration Eating Device (commonly abbreviated to "FRED"). It's a can opener, bottle opener and spoon that's generally known by the alternative "Fucking Ridiculous Eating Device".



Here's an American spork, the Eat'N Tool, made of modified 420 stainless steel.



This is my personal favorite even though it isn't a multi-tasker. It's your basic shark figural, executed in Tungsten. Pure Tungsten's hardness (8 mohs) and high melting point (6192°F!) make it difficult to work. This one demonstrates the capabilities of an electron beam machining device.



# Competition Calendar

Jake Filopovich, SBC Vice-President

## Club-Only Competitions

Strand Brewers' Club Meeting

**Time:** 2nd Wednesday of most months 7:00pm. FMI:

<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule>

## JANUARY/FEBRUARY 2011

"Battle of the Bitters" (English Pale Ales)

Entry deadline is January 28, 2011, judging February 5, 2011 Entry fee \$7 payable to AHA.

**Entry Shipping:** The Good Brewer Attn: "Battle of the Bitters" 2960 Pacific Avenue Livermore, CA 94550-4815  
Contact: Brian Cooper at [brewerbrian@sbcglobal.net](mailto:brewerbrian@sbcglobal.net)

**Other Competitions:** *In order of entry deadline*

**12/11/2010** [Sheldon Jackson Memorial- Club only comp](#)

Las Vegas, NV Contact: [Alexander Graham](#) Phone: (702) 321-8408 Entry Fee: \$7.00

Entry Deadline: 12/10/2010

**01/07/2011** [Big Beers, Belgians & Barleywines](#)

[Homebrew Competition](#) Vail, CO Contact: [Laura Lodge](#)

Phone: (970) 977-0100 Entry Fee: \$5/entry

Entry Deadline: 12/15/2010

**01/22/2011** [Doug King Memorial](#) Woodland Hills, CA

Contact: [Steve Cook](#) Phone: (818) 903-5211 Entry Fee: \$5.00

**01/29/2011** [Meadlennium](#) Orlando, FL Contact:

[Howard Curran](#) Phone: (407) 365-3215 Entry Fee: \$6.00

Entry Deadline: 01/02/2011

**01/23/2011** [MCAB XIII](#) Houston, TX Contact: [Kyle Jones](#)

Phone: (352) 317-6429 Entry Fee: \$10

Entry Deadline: 01/14/2011

**01/23/2011** [Son of a Boneshaker! SOB/Amsterdam](#)

[homebrew contest](#) Toronto, ON

Contact: [Roger Beal](#) Phone: (416) 454-5409

Entry Fee: \$8 first entry; \$5 every following entry

Entry Deadline: 01/14/2011

**01/29/2011**

[Upper Mississippi Mash-Out](#) St. Paul, MN Contact: [Kris](#)

[England](#) Phone: (651) 291-8849

Entry Fee: \$7

Entry Deadline: 01/15/2011

**01/30/2011** [Homebrew Alley 5](#)

New York, NY

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

Entry Fee: \$7.00

Entry Deadline: 01/21/2011

**02/12/2011** [First Annual Napa Homebrew Challenge](#)

Calistoga, CA

Contact: [Mike Riddle](#)

Phone: (707) 259-1421

Entry Fee: \$8.00

Entry Deadline: 01/29/2011

**01/29/2011** [Winter Carnival Beer Dabbler Beer Contest](#)

Saint Paul, MN

Contact: [Gera Exire LaTour](#)

Phone: (612) 636-9014 Entry Fee: Free with Beer

Dabbler entry

Entry Deadline: 01/29/2011

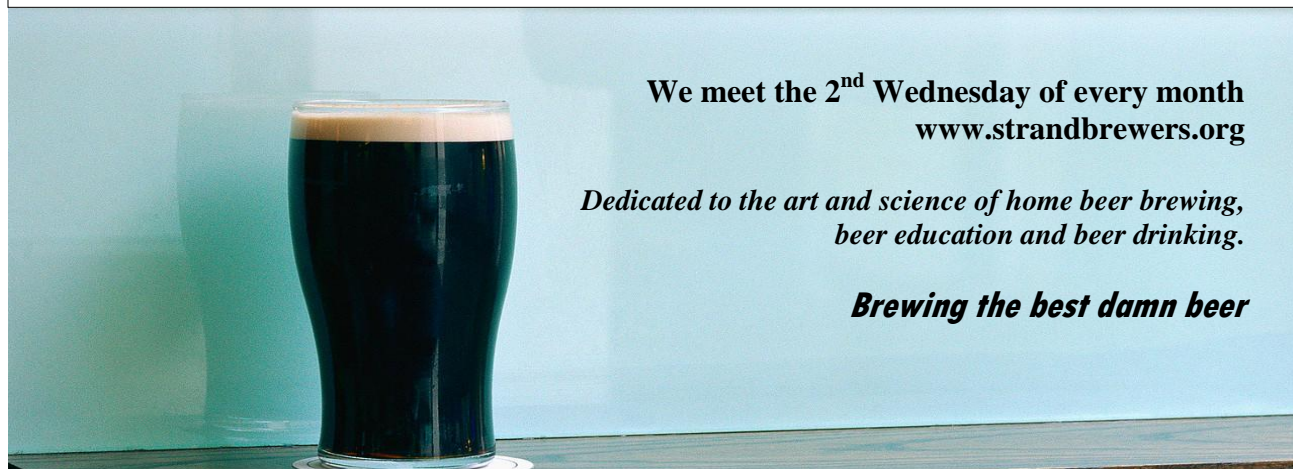
For a complete list of BJCP competitions, go to

[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)



Many thanks to new brewer John Alexovich's photography for this Dregs.

Your contributions are welcome in *The Dregs*. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes you're willing to share? Read a good beer book? Have club related pictures, especially for *The Dregs* cover? Send all those, or anything else you think would be interesting to jim7258 (at) gmail dot com. Thanks!



We meet the 2<sup>nd</sup> Wednesday of every month  
[www.strandbrewers.org](http://www.strandbrewers.org)

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

***Brewing the best damn beer***

The objectives of the Strand Brewer's Club (SBC) are to Brew Beer and share information about 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.

It is the policy of the 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 Brewer's Mentor Pool

In time of need...who ya gonna call? These experienced brewers have volunteered to answer brewing questions and to help beginning brewers learn the craft.

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

### 2010 Club Officers

President:	Chris Voisey	310-941-4810	chris (at) voisey dot net
Vice-President:	Jake Filipovich	818-825-1088	pittboss13 (at) verizon dot net
Treasurer:	Rob Proffitt	310-787-9511	rproff (at) earthlink dot net
Activities:	Esther Tung	310-227-1063	esthertung (at) hotmail dot com
Editor:	Jim Wilson	310-316-2374	jim7258 (at) gmail dot com