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DREGS FROM THE KEG

February 2011



Get ready for Lake Casitas!

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Foam at the Top

[Chris Voisey](#), President

First, I want to apologize to all for my last minute absence to the 2011 kick-off meeting in January. I hear it was a great meeting and we signed up a few new members! That's fantastic! Unfortunately I came down with a severe stomach flu that kept me away. I had prepared a number of things to cover at the meeting and wasn't even able to pass this along on time for the meeting. But thanks to Rives, Esther and the rest of the club we managed to have a great meeting attended by more than 50!!

One of the quick updates that I wanted to discuss was that we had our annual passing of the baton from the 2010 Club Officers to the 2011 ones. We met up over a few drinks at Simmzy's and talked about a number of topics that included quite a few topics that I think may be of great interest to all our members. These ideas included the following:

Membership fees – we agreed to leave the 2011 dues at \$25 however we may increase these in 2012 by \$5 to help support some club improvements, including new raffle prizes and booth upgrades. Note that a decision was not made for 2012, just that the possibility is there and will be up to the 2012 Officers to revisit the topic.

Club Raffles – We really want to drive attendance at our meetings and to do that we are going to be looking at new and creative additions to the Club Raffles. Jason Rosenfeld and Sierra Nevada have been doing an absolutely fantastic job of helping the club by donating some great beers. I can't tell you how much we appreciate that, not to mention enjoy them! Moving forward we are going to solicit additional donations from other brewers and establishments. Look for much more from Rives on this topic in the months ahead.

Commercial Tastings — older club members will probably remember this. In the past we have enjoyed commercial tastings at some of our meetings. We

would like to bring this concept back but pair it with our monthly club-only competition to compliment the style of beer chosen. Look for more from Esther on this soon too!

These are just a few of the updates from our meeting. There were plenty more including discussing the Homebrewers Festival in Ojai, website changes, Dregs content and even getting more guest speakers at our club meetings. We'll update you all more on these as we get more details on them soon too. But one thing I would like to ask everyone's help on immediately is a new club logo! We really want to get this updated as soon as possible. It isn't that our existing logo is bad; we just feel it is time for a new image. The club will have been around for 20 years and we thought it would be a great time to introduce a whole new image, including a new color logo. Please send any suggestions you may have to [me](#).

I can't wait to give everyone several other new updates and announcements as we further discuss and finalize them. I'm excited about the 2011 Club Officers and I know we will collectively be focused on having a great year for the club.

Member profiles

I mentioned last month that it would be great if members would write short bios about themselves and their interest in beer. Hopefully, this will introduce everyone and bring the Club together a bit. Officers will lead this effort and all members are encouraged to share their stories. Please send your profiles to [Jim Wilson](#).

Chris Voisey

I started brewing around 6 years ago thanks to a Christmas gift of a Mr. Beer kit purchased from Bed, Bath and Beyond. I initially tried a number of their prepackaged recipes to discover that I liked to experiment with new ingredients and variations more than following included directions ... Those that know me would probably not be surprised. The problem I had was that I really had no idea how to take it to the next level. But one day while sitting at Naja's (a newly discovered beer bar for me at the time) a friend pointed out the sign for the "Strand Brewers Club" and that there was a meeting the following Wednesday. I attended and was just amazed at the enthusiasm of the club and joined right away.

Fast forwarding to today, I have evolved various pieces of my home brewing equipment but still haven't taken a big leap to the next level that I hope to do in the next couple of years. I am brewing in a 5 gallon pot over a turkey burner purchased from Home Depot. If I had to change something right away I would start with a larger pot, however I am holding out for a whole new set-up for a full custom built three tiered system. Being a do-it-yourself type of person, I want to build this myself.

One of the most fascinating things I have discovered by homebrewing is how many different things you can do with the ingredients to make a different beer. Not only does this lead to an infinite set of possibilities, but it also makes pairing beer with food another amazing interest. For those that know me (or follow my trips on Facebook) they could tell you how I enjoy trying microbrews everywhere I travel. I am lucky enough to have travelled throughout the US, Canada, Ireland and many other places around the world to sample the different regional varieties beer has to offer.

The bottom line is that the Strand Brewers Club was what probably opened my eyes most to both home brewing and also enjoying beer to the fullest.

Jeff Sanders

Well I guess the bottom line is I've always loved beer, from the first sip I had all those years ago to the ones I just had at Rock & Brews for the Strand Brewers Club final Friday (if you weren't there you missed a good time). I've always loved all the aromas and the flavors.....ummm, getting thirsty just thinking about it. But sadly even though I have enjoyed beer for all these many years I got started brewing rather late. I used to always hear about people who made their own beer, although I never really met any, and even got my hands on some bottles every now and then. Then one day I received a gift card to a book store, and because I'm not really a novel reader I gravitated to the alcohol section (don't judge me). Believing I probably would be way in over my head I bought Brewing for Dummies, and that's where it all began. I started with a basic kit and brewed stove top, then went to full extract boil, and just started all-grain about a year ago. I had been brewing a few years before I heard about the Strand Brewers Club and it was great to find others brewers, great to see other people brew, and great to find a community to share ideas (and beer) with.

Jim Wilson

My Dad enjoyed beer and let me fetch his refills. My reward was an occasional sip of Coors, his favorite. I probably acquired a taste for beer then or for all I know, it's in my DNA.

Long after a few bungled attempts in college, I successfully brewed at Hermosa's Brewworks and then graduated to a stovetop process at home. I read about beer for fun and my brewery grew organically whenever I found something cheap that seemed useful.

My current all grain brewery was described in the [Oct 2008 Dregs](#) and its wort cooling improvements in [Feb 2010](#). Enhanced fermentation temperature control is next. I'm comfortable with the simplest brewery that can produce beers I like and look forward to reading about other member's breweries in the Dregs. There will always be room for stories and photos too.

I enjoy brewing and drinking Belgian inspired ales as well as very hoppy ones. Judging, which started as a desire to just be able to recognize and fix my own problems, has taken on a life of its own. Conversations with other judges at contests are fun and can certainly be helpful and enlightening. Occasionally, starting in June 2005, mentions of my journey on the way to achieving Grand Master have found their way into the Dregs. Some are articles titled Judge's Corner, a brainchild of former Editor Kathryn Rowe.

What's on Tap?

[Esther Tung](#), Events Director

February Meeting

This month we'll meet on Feb 9 at 7 p.m.



**154 INTERNATIONAL BOARDWALK REDONDO
BEACH, CA 90277**

Hello everyone, for those of you who didn't make it to the club brew last month, we had an awesome turnout at Jeff's place (kudos, Jeff)! We're going to add whiskey soaked French oak chips and can't wait to showcase it at the Southern California Homebrewers Festival. There will be some recent changes in our brewing schedule

and we hope to have at least two club brews per month. The Southern California Homebrewers Festival and the AHA Conference in June are approaching and we definitely want our brews to reflect our brewing skills and enthusiasm. Anyone who would like to host a club brew or who have personal contributions to either event is most welcome to do so.

For February, Graham Hebson will be hosting and has volunteered his Cabernet oak barrel for club use. We decided that this would be an excellent opportunity for us to start experimenting with wild yeasts. The barrel can hold 55 gallons so we really need everyone who can make it to join us and bring portable systems. We currently have three systems that collectively can brew about 40 gallons so we just need a few more. Please let me know if you are interested and if you can bring a body and/or equipment. Since most of us are new to brewing this style, it will be a fun learning experience for everyone. If you are worried about mixing equipment, we will have plastic fermenters available and Graham has agreed to let us sour his barrel. Thanks, Graham! We will meet on Saturday, February 12, 9:00 a.m. at Graham's place, 23224 Doris Way, Torrance 90505. We will most likely be brewing all day so please stop by.

The other club brew is TBA so keep checking the website calendar!

Final Friday

Friday, February 25

Brewster's Bar and Grill

Four Points Sheraton LAX

9750 Airport Blvd · Los Angeles, CA 90045

For those of you who missed the last Final Friday, you really missed out! Brandon at Rock and Brews was a wonderful host and gave us a generous discount. We also had some wonderful surprises (Bourbon Barrel Angel Share and Mike H. fulfilling his dreams of drinking an alcoholic beverage out of a ridiculous flaming cup). We also had great discussions about fermenting with fruit, brewing with meat, and what to do with the 55 gal barrel we have to fill. So, if you can make it to the next Final Friday, I can guarantee it will be a great time. This month Phil Baxter at the Four Points Sheraton will be hosting our Final Friday. All members will receive free parking and a 50% discount on food and beer so it is not to be missed!

Other Events

Pliny the Younger Release

February 4 – February 17

Russian River Brewing Company

725 4th Street, Santa Rosa, CA, 95404

Russian River is releasing its highly sought after Pliny the Younger this weekend and has made some amendments to their serving protocol. Vinnie has promised an allocated amount served each day and no growler fills so that everyone who arrives at the brewery during those two weeks will be guaranteed an 8 oz. pour. Anyone interested in heading up please post on the website so that people can carpool.

Firestone 14th Anniversary Food Pairing

February 9, 6:00 p.m.

Library Alehouse

2911 Main Street

Santa Monica, 90405

The Library Alehouse will be hosting a 5 course beer and food pairing. Double Barrel on cask, Double Jack, and the 14th Anniversary are just a few beers that will be served. Food will feature fried pickles, Alehouse ribs, Velvet Merlin ice cream and more. This event is \$45 and RSVP only. Check their [website](#) for more details.

Beer Appreciation Night

February 11

Brewster's @ Four Points Sheraton

Larry James of Wine Warehouse and Martin Wetten of Wetten Imports will co-host the event with special guest Charles Leclef, owner and operator of Belgium's oldest family-owned brewery Het Anker (Gouden Carolus). The dinner will cost \$50 per person inclusive of food, beer, tip, tax, and parking. Please contact [Phil Baxter](#) for more details.

Black-Out Fest

February 11, 11 a.m. to 11 p.m.

Brewco

124 Manhattan Beach Boulevard

Manhattan Beach, 90266

Rumor has it that Brewco will have 14 wonderful dark beers on tap but they won't give us any hints. I guess we'll just have to go to find out.

Spent Grains

[Rob Proffitt](#), Treasurer

We entered February with about \$2260 in the bank. Inflows included \$535 in dues and a whopping \$149 in raffle money. Thanks to all who purchased tickets. We

have 23 paid memberships, including 7 new members: Brian Kari, Kevin Burdette, Ryan Penrod, Manuel Perez, Tammy Minion, Tony Hale, and Wes Jacobs. Welcome to the club.

I was supposed to write about my brewing system this month, but I'm going to skip that for now, mainly because I haven't brewed for over 6 months. We remodeled our house last fall, and all my brewing equipment is packed in the garage behind furniture that was not allowed back in the house. I should be brewing again soon, and will write an article for a future Dregs.

MEMBERSHIP RENEWAL TIME

Since 2011 is now upon us, don't forget that dues for 2011 are due. If you don't renew by the end of March, I'll be contacting you. Dues are \$25 for individual members and \$10 for spouses. 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.

The Boiling Pot

[Jim Wilson](#), Editor

Aperitifs

We're committed to use the [website's](#) features to make it easier to share information including Dregs distribution. But, as of late January, only about half the dues paying members have registered on the site. All Aboard, as the conductor used to say. The train is leaving the station.

Christie Fafard found a terrific article about beer and Dr Charlie Bamforth. You can read it [here](#).

I judged at the Falcon's Doug King contest last month and had a great time. For a change, judging was held at the [Eagle Rock Brewery](#). Co-owners Jeremy and Steve Raub started as home brewers and are still Falcon members. The contest was cozy, with 86 entries in seven categories.

Session beers were on the schedule in the morning. It's a challenge to get a lot of flavor at 4.5 % ABV or below, but a well deserving Mild emerged as the winner. BOS was interesting as the seven categories spanned a wide range of flavors. Ultimately, a balanced Dortmunder Export won and first runner up was a Belgian Gruit that had some unique botanical flavors combined with very restrained esters, phenols and higher alcohol notes.

Digestifs

Bill Krouss won the Sour Beer flight at the 2006 PBC with his Unblended Lambic. Bill's beer was brewed long before the contest (as it should have been) and when I asked for the recipe last year he had lost track of it. As an alternate, Bill brews a delightful Helles that has won blue ribbons in other contests and was used as an exam beer for the Strand sponsored 2008 BJCP exam.

Winter Helles by Bill Krouss

Serving Size: 10 gallons

Category: Light Lager

19 1/4 pounds German Pilsner Malt

3 pounds Munich Malt

3 pounds Vienna Malt

2 ounces Mt Hood whole hops (5.8%) -- 75 minutes

1 ounce Hersbrucker pellets (2.8%) -- 20 minutes

1 ounce Hersbrucker pellets (2.8%) -- 5 minutes

2 ounces Hersbrucker pellets (2.8%) -- at knock out

Mash at 155F for 90 minutes

10 gallon batch sparge

Total boil time 90 minutes

This was a 10 gallon batch which was split into 2 – 5 gallon ferments. Different yeast was pitched into each ferment. I think I prefer the bock yeast, but pretty much any German lager yeast is going to give good results.

Whitelabs Bock Yeast -- 1 pint starter in first half

Whitelabs Oktoberfest Yeast -- 1 pint starter in second half

Ferment 2 weeks @ 50-55F.

Lager 6 weeks @ 39 F

O.G. - 1.054

F.G. - 1.014

Chris Voisey's version of Santa's Special Ale was served at our 2010 Holiday party. This is a rich, tasty brew with subdued spice intensity, regardless of what you might think from reading the recipe. The original may be found [here](#):

For five gallons:

6.6 lb Amber Liquid Extract (12.5 SRM) Extract 91.4 %

0.5 lb Caramel/Crystal Malt - 60L (60.0 SRM) 6.9 %

0.12 lb Black (Patent) Malt (500.0 SRM) 1.7 %

2 oz Cascade [4.30%] (45 min) Hops 24.8 IBU
1 oz Hallertauer [4.00%] (5 min) Hops 2.5 IBU

1.00 lb Honey (Boil 45.0 min)
0.25 tsp Ginger (Powdered) (Boil 10.0 min)
1.00 tsp Cloves (Ground) (Boil 10.0 min)
3.00 tsp Cinnamon (Powdered) (Boil 10.0 min)
4.00 unknown units Sweet Orange Peel (Boil 10.0 min)

1 Pkg Edme Ale Yeast

Oxygen and Hydrogen Peroxide in Beer

By Ron Cooper

Originally Published in Zymurgy March/April 2004

Together with other members of the Strand Brewers Club, I've long been interested in the interaction between oxygen in all its forms and our beloved beverage. The literature is full of references to many aspects of this topic, but several gaps and differences of opinion exist. We've spent much time and made many batches experimenting with this confusing subject. It looks as though we've reached some clarifications that might be interesting.

LITERATURE

Most discussion deals with aeration methods, ranging from simply splashing the wort into the fermenter, through use of an air pump and diffusion stone to use of pure oxygen. Although oxygen was generally regarded as the best method, results were not consistent. Many brewers reported short lag times and vigorous fermentation with the splash method alone.

There is a small amount of information regarding the use of hydrogen peroxide (H_2O_2) – as a sterilizing agent and as an aeration method. Theoretically, it should be a good sterilizer, but there has not been much experimentation. It is generally felt that other methods were adequate, leaving little incentive to explore peroxide.

On the use of peroxide for aeration, only the famous experiment of George Fix was found. As reported by Dave Miller in his "Ask the Troubleshooter" column in the Nov/Dec 1996 issue of *Brewing Techniques*, Dr. Fix found that peroxide added to the batch killed off most of the yeast, causing a long lag period, slow

fermentation and poor attenuation. Unfortunately, it's not known how much peroxide he used.

QUESTIONS OF INTEREST

Was oxygen better than air, with or without diffusion pumping?

What, if any, were the effects of the aeration method on the taste and other aspects of beer?

If too much peroxide kills off yeast, was there a lesser amount that would work? (Peroxide could be the simplest, safest and cheapest method of aeration).

BREWING TESTS

We experimented by making 23 batches of beer. We oxygenated 6 with splash aeration, four with an air pump, 8 with oxygen and 2 with hydrogen peroxide. We later brewed three more batches that were aerated with an air pump.

As a basic reference, we used a short monograph by Dr. Maribeth Raines of the Maltose Falcons homebrew club, which was packaged with the BrewTek Wort Aeration System. In it, she describes experiments with dissolved oxygen levels in wort after aeration by the system for up to three hours. She concluded that oxygen concentration leveled off at about 7-8 parts per million after about 1-2 hours aeration. For lower gravity beers, 6 ppm was reached in about 20 minutes. Generally, 8-14 ppm has been regarded as optimum. Informal aeration methods, such as shaking or spraying were estimated to provide 2 – 4 ppm at most.

The first six batches were aerated only by splashing and stirring. The first four air pump batches were aerated for 20 minutes and had excessive foaming. Yeast starters were used for all batches. For these four batches, the starters were also aerated - for 10 minutes. The last three batches we resumed use of the air pump. The first had eight minutes aeration, the second five minutes and the third three minutes.

Since pure oxygen is roughly five times the concentration of oxygen in air, we used approximately one-fifth the aeration time with oxygen. (about 5-10 minutes). The same stainless steel aeration stone was used as for previous batches with air.

A target concentration of 8 ppm was used to calculate the volume of hydrogen peroxide needed. This turned out to be surprisingly small – only 5 ml of 3% H_2O_2 for a 5-gallon batch. The volume was simply added to the batch using a hypodermic syringe. (The small quantity

needed gave us an insight into why Dr. Fix's batch might have been over-oxygenated)

All beers were extract brews, supplemented by mini-mash grains. Beers were mostly English styles, Bitters, Pale Ales and Stouts with some American Pale Ales and one Dunkelweizen.

RESULTS

Lag Time, Fermentation and Attenuation: All batches had lag times of a few hours. Yeast was generally pitched in late afternoon. By the next morning, all batches were in vigorous activity. Many had three inches or more foam on top by that time. The shortest lag time was recorded on the final air pump batch, which had only three minutes of aeration. The flow of CO₂ was almost continuous (bubbles coming through the blow-off tube almost in a continuous stream so that intervals between bubbles could not be measured). This was the case for both oxygen and peroxide batches.

Control batches, which had informal agitation, were slightly slower, often with smaller foam layers. Yeast starters of about 700 ml were used with all batches. Fermentation continued vigorously for several days, depending on the starting gravity of the wort. Most batches were allowed to ferment for 10 days to two weeks to ensure completion. No secondary fermentation was used, except for one peroxide batch. Control batches (air) seemed to ferment slightly slower, but ending gravities were equal to the oxygen batches. No differences were seen between oxygen and peroxide batches.

Beer Quality: Effects on beer quality were pronounced. Beers brewed with oxygen tasted much more attenuated than aerated beers. This was the case even when both beers had the identical final gravity! The oxygen-treated beers seemed thinner or washed-out, like smaller beers. Not only were malt flavors reduced, but also hop bitterness, flavor and aroma. This effect was so strong that recipes needed considerable revision to retrieve appropriate amounts of body, mouthfeel, malt and hop flavor and hop bitterness. Judge comments from competition entries included "Disjointed," "Light body," "Did you use sugar?" "Estery," "No Malt or Hop Flavor," "Two dimensional".

The beers brewed using hydrogen peroxide took this effect to an extreme. A 47-IBU APA got comments of "Not much hop," "Thin and Estery," "Sweet and

Insipid," "Tropical Fruit." Informal comments generally were that the beers were barely drinkable. Note: all peroxide batches fermented well with short lag times. Attenuation averaged 72%.

Competition Results: Four groups of homebrews were entered into competitions, including the Mayfaire, the Los Angeles County Fair and the Pacific Brewers Cup. A total of 22 beers were entered: the previous 10 batches with air pump aeration, eight beers using oxygen, one using hydrogen peroxide and three brewed with air pump aeration after completion of the experimental batches. See the table for results.

Competition results

Method	Number of beers	First place
Previous air aeration	10	2
Oxygen	8	1
Hydrogen Peroxide	1	0
Final air pump	3	1

The sample size is probably too small to draw firm conclusions, but there seems to be a slight advantage to the air batches. The peroxide beer only scored 19.5.

CONCLUSIONS

It's difficult to make the case that oxygen is better than air diffusion for homebrewing. It certainly is more convenient because it takes much less time to reach adequate oxygen concentrations and its attractiveness for commercial brewing is clear. In addition, there is probably less chance of contamination.

Peroxide can be used to oxygenate the wort without killing the yeast – if the appropriate quantity is used (5 ml of 3% Peroxide for 5 gallons). However, it emasculates the beer – robbing it of maltiness and hop aroma, flavor and bitterness. It's possible that massive reformulation could compensate for this effect, but none of us is interested in trying.

CHEMISTRY AND SPECULATION

Oxygen is one of the most reactive elements. Even when mixed with four parts inert gas in air it combines readily with any combustible material – as Southern Californians re-learned this past fall. In the pure form, it must be handled with extreme care; some materials ignite spontaneously when contacted by pure oxygen.

The most reactive form of all is nascent oxygen – oxygen just formed, such as from the dissociation of hydrogen peroxide. Such oxygen will attack almost anything.

I feel that this reactivity explains what we have discovered by our oxygen brewing experiments. Many of the flavor and taste elements of malt and hops are destroyed by too-active oxygen. When peroxide is used, almost nothing is left of the finer beer flavors. Pure oxygen is not as bad, but still punishes the beer. For my personal brewing, I'm back with air. I'd like to thank the members of the Strand Brewers Club for brewing some of the beers with me and for enduring my experimental beers and for many suggestions, questions and discussions along the way. Special thanks go to co-brewers Jay Ankeney, Tom Empey, Steve Fafard, Tom Janousek, Phil Kim, Brian McGovney and Jim Wilson.



Competition Calendar

[Rives Borland](#), Vice-President

Club-Only Competitions

Strand Brewers' Club Meeting

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

Best entry at the club meeting will be sent to the judging location.

For more info on club-only competitions, go to

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

MARCH/APRIL 2011 (bring entries to Feb or March SBC meeting)

Bock

Entries are due Saturday, April 16, 2011 and judging will be held Saturday, April 23, 2011.

Hosted by Desiree Knott and the Fellowship of [Oklahoma Ale Makers](#) of Tulsa, OK, this competition covers all BJCP Category 5 styles.

For more information, contact Desiree Knott at desiree@highgravitybrew.com

May 2011 (bring entries to April SBC meeting)

Angel's Share – Wood-Aged Beer

Entries are due Thursday, May 5, 2011 and judging will be held Saturday, May 14, 2011

Hosted by Steve Kinsey and the [Crown of the Valley Brewing Society](#) of Pasadena, CA, this competition covers BJCP Sub-Category 22C. Do not enter this competition with base styles where barrel-aging is a fundamental requirement for the style (e.g., Flanders Red, Lambic, etc.). If your beer is based on a classic style (e.g., Robust Porter) then the specific style must be specified. Classic styles do not have to be cited (e.g., "porter" or "brown ale" is acceptable). The type of wood must be specified if a "varietal" character is noticeable (e.g., English IPA with Oak Chips, Bourbon Barrel-aged Imperial Stout, American Barleywine in an Oak Whiskey Cask).

For more information, contact [Steve Kinsey](#).

August 2011 (bring entries to July or August SBC meeting)

Mead

Entry deadline is August 20, 2011. Judging will be held August 27, 2011.

Hosted by Susan Ruud and the [Prairie Homebrewing Companions of Fargo, ND](#), this competition covers BJCP categories 24, 25, and 26 styles.

For more information, contact [Susan Ruud](#) at

Local Competitions: *in order of entry deadline*

02/18/2011 [America's Finest City \(AFC\) Homebrew Competition](#) San Diego, CA

Contact: [Paul Sangster](#) Phone: (760) 889-4667

Entry Fee: \$6 per entry Entry Deadline: **02/05/2011**

02/14/2011 [The Bruery – Batch 300](#) Placentia, CA

Contact: [Benjamin Weiss](#) Phone: (714) 996-6258

Entry Fee: \$10.00 – Charitable ([Lestonnac Free Clinic](#))

Entries due **02/14/01**

Mail to 715 Dunn Way, Placentia, CA 92870, Attn: Batch 300 or hand deliver to [The Bruery Provisions](#) or [Tasting Room](#)

04/08/11 [AHA National Homebrew Competition 1st Round, So. CA Judge Center](#)

San Diego, CA

Contact: [Harold Gulbransen](#) Phone: (619) 463-1255

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

Entry Deadline: **03/30/2011**

05/07/11 [IE Brew Pro Am Competition](#)

Contact: [David Hiebert](#) Phone: (951) 643-7687

Entry Fee: \$5 Entry Deadline: **04/30/2011**

05/21/11 [Hangar 24 Craft Brewery 2nd Annual Homebrew Competition](#)

Redlands, CA

Contact: [Kevin Wright](#) Phone: (909) 389-1400

Entry Fee: \$5 Entry Deadline: **05/15/2011**

For a complete list of BJCP competitions, go [here](#).

Year Look-Ahead

March	COC - Bock
April	AHA Nationals
April	Mayfaire
May	California State Fair
April	COC – Wood-Aged Beers, BJCP Cat #22c
July	Los Angeles County Fair
August	COC – Meads, BJCP Cats 24, 25 and 26.
September	Pacific Brewers Cup
September	COC – Specialty/Experimental/Historical Beers, BJCP Cat. 23.
October	California State Homebrew Competition
November	COC – Hefeweizen, BJCP categories 15A, 15B, 15C, and 15D.

Your stories are welcome in the *Dregs*. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes 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 [Jim Wilson](#). Thanks!



The objectives of the Strand Brewers Club 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. We aim to brew the best damn beer.

It is our policy to brew and consume beer strictly for fun. Under no circumstances does Strand 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

These members have volunteered to answer brewing questions and to help beginning brewers learn the craft.

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

2011 Club Officers

President:	Chris Voisey	310-941-4810	president (at) strandbrewersclub dot com
Vice-President:	Rives Borland	310-469-3634	vp (at) strandbrewersclub dot com
Treasurer:	Rob Proffitt	310-787-9511	treasurer (at) strandbrewersclub dot com
Activities:	Esther Tung	310-227-1063	activities (at) strandbrewersclub dot com
Administrator:	Jeff Sanders	310-292-9301	administrator (at) strandbrewersclub dot com
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