



DREGS FROM THE KEG

March 2011



**Raise one to honor the
patron saint of Engineers !**

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Foam at the Top

[Chris Voisey](#), President

What a month! Although February is the shortest month of the year, it is probably one of the busiest for me. Between San Francisco Beer Week, the Strong Ale Festival at Magnolia and 21st Amendment in SF as well and of course the release of Pliny the Younger it is always an absolute crazy month! Oh yeah and not to mention work. For some reason February also signifies the reality that a new calendar year kicked in, which means a lot in my life. Luckily the beer launches help my work life keep a balance ... Well, somewhat.

Starting off with club business... We have started 2011 with a bang! Congratulations and thanks to all the club officers who have been taking a very proactive role in organizing a few club brews, two final Fridays and a couple of other events. We really do have a lot planned for the club this year. The cask conditioned sour is just the beginning! Join us at the February meeting to hear more about this.

Don't forget about the Homebrewers Festival in Ojai! This is one event you do not want to miss. It is a fantastic event for both the club and the SoCal home brewing enthusiasts. I can pretty much guarantee you will have some of the best beer you have ever tried in your life there!

Speaking of great beer, I had the privilege of returning to San Francisco Beer Week this year. It is actually put on through the greater Bay Area and now extends everywhere from Marin to the East Bay to the South Bay, Peninsula and of course in SF proper. There are events spread out across about 11 days. I had some unique and probably one of a kind beers from Triple Rock, Sierra Nevada, Marin, Drakes, 21st Amendment,

Shipyard, Firestone Walker and the list goes on. SF is definitely a big beer destination. But what I found more interesting was meeting and talking to some of our fellow NorCal home brewers. Some of the folks in SF,

Santa Rosa, Oakland, Berkeley and throughout the bay area are becoming more and more intrigued about what we are doing in both the home brew scene and commercial beers in SoCal these days. It was the first time I recognized their genuine interest in something south of Monterey. I may have even convinced a few to come join us in Ojai!

We are really are lucky with the home and craft brew scene in SoCal right now. I've been saying this for a while, but LA is really on fire. And the South Bay is no different. If you haven't had a chance, go check out Charlie's over on PCH @ Beryl. They have a fantastic menu of home-style Italian cooking and a great set of taps that was set-up by the former owner of Boogaloo. Another VERY new place that literally opened up a week ago is Hots Kitchen in Hermosa Beach. They have a decent selection of tap handles up and an absolutely amazing section of tacos. I couldn't find a single one I didn't like. It's on Hermosa Avenue across from Barnacles.

That's all from me this month. It has to be a short column. I'm looking forward to the rest of 2011 and what it has to offer. I think it is going to be an absolutely amazing year for the club! Thanks for all your support and I look forward to seeing everyone back at Naja's for the March meeting!!

Member profiles

Continuing a series

I mentioned in January 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](#).

Rob Proffitt

I have always loved beer. When I was a kid, I loved getting a beer for my dad, and secretly shaking it up so I could see it explode when he opened it. I recently learned that I come from a long line of beer drinkers, so I guess it's in the genes. My first taste of homebrewed beer came when I was in college at a frat party. A friend handed me a bottle with no label, and when I asked what it was, he said he and his father made it. It was some kind of light ale or lager that was fermented with apples. It was fantastic, and I promised myself that when I graduated and had money, I would learn how to

make beer. Luckily, I graduated, and even had a job lined up, so I quickly found the nearest brewing supply store and got started.

That was in 1993 in Huntington Beach. I brewed by myself, without much success, through the 90's. After a little break for getting married and buying a house, I started brewing again in the early 2000's. Then, during a chance conversation with a coworker on a business trip, I learned that there was another homebrewer in my office. That brewer was Steve Fafard. He invited me to a club brew at Dave Peterson's house, and I immediately joined the club. After seeing Dave's system, who wouldn't?

My first setup was the typical 5 gallon pot in the kitchen, chilling in an ice bath in the sink. I made some dangerous bottle cap launchers during that time. After we moved into our current house, I moved out to the garage with a standard turkey fryer setup, with a counterflow chiller. My beer started to improve with the help of the club and the explosion of brewing information on the internet. I now have a new system that I'll describe in a future article. I haven't been able to brew for over 6 months due to a kitchen remodel and my kid's extracurricular activities, but I generally try to brew once a month. I make up for it by tasting all the great beer that gets brought to the SBC club meetings each month.

Esther Tung

I have certainly come a long way since I brewed my first batch of beer when I was 18. At that time, I had no knowledge of craft beer or brewing and my idea of quality beer was Henry Weinhard's because it came in glass instead of cans. When a buddy told me he could make his own beer, I was impressed. The concept of homebrewing was so surreal but since I loved to cook and bake, I was immediately interested in the process. Half of me just wanted to see him prove it was possible and the other half wanted to make the best beer I ever tasted. I remember him telling me that even though the beer we make might not be the "best tasting beer" we've ever had, it would still be the "best beer" we've ever had. I didn't know what that meant at the time, but I sure know what it means now. I was living in a trailer park up in the hills behind the UCSC proper campus at the time and we set up a partial system with a 5 gallon brew pot barely supported by a janky camping stove. We washed and sanitized equipment in the communal washroom (so, not very sanitary) and threw in all kinds of funky ingredients. All I know is that

after that first batch, I was amazed that we made beer but not very impressed with the results and I was in no hurry to brew another batch. After that, it took a year for me to start brewing again but when I did, I couldn't stop. My housemates and I made it a ritual to meet every week, whether we brewed, racked, bottled or just enjoyed homebrew, we met every Sunday and we always had beer on tap. After college, my club and I went separate ways and I stopped brewing. Fast forward 10 years later and now I am a very active member of the Strand Brewers Club. I must thank Mike H. for persuading me to attend a club meeting. Without his somewhat odd and compelling behavior, I probably would never have come to that first meeting on my own. Cheers to many more years of brewing! Oh and when I am not brewing, refining my palate, or indulging on beer trips, I enjoy reading, hooping, and cooking with friends and family.

Rives Borland

I brewed my first batch of beer in January 2010, after reading John Palmer's *How to Brew* and attending an extract brewing demo at Culver City Home Brewing Supply. The first batch was a basic West Coast Pale Ale extract recipe, with a partial boil, that I brewed in my garage with a 9 gal kettle and an inexpensive burner. I chilled the wort in a cold water bath and fermented in plastic buckets sitting in my kitchen. With this relatively basic setup, I really surprised myself with how well this first batch turned out.

From that point on, I seemed to get addicted to brewing like no other hobby I had picked up before. I soon got carried away and decided I was going to try to provide all or most of the beer for my birthday party I was planning in May. I ended up brewing 8 different 5 gal batches (4 Belgian styles, 2 cream ales, a vanilla porter and raspberry wheat). I also started collecting and building tons of more equipment, including a lot of used stuff whenever I could find it. I now have a bunch of fermenters, lots of kegs, a couple CO₂ setups, a 3-tap kegerator, a chest freezer with temp controller, and piecewise HERMS setup with a half barrel keggel, 70 qt cooler mash tun, march pump, and a homemade counterflow chiller.

Meanwhile, I attended my first Strand Brewers Club meeting in March 2010 and my experience in the club has been invaluable to improving my brewing skills, as well as general beer knowledge and appreciation. I definitely would not have progressed as much this past year without all the hands on knowledge I gained from

the club brews. I have become close friends with many club members over the last year and I'm excited that we have so many passionate people in the club who are very active in all aspects of the craft beer world.

My brewing hobby has certainly taken up most of my free time this past year and most of the space in my apartment. At the time of writing this, just over a year after getting started, I have brewed 36 batches (223 gal), and I don't plan to slow down. I enjoy all the different aspects of brewing: the science, the creative side, the social aspect, and just the fact that you're producing something tangible. I think it also opens the door to a wide variety of other interests and hobbies such as cooking, welding, microbiology, etc. Some of my brewing goals for this year include:

- Keeping more detailed brewing records electronically
- Getting my brewing water analyzed, using brewing salts, monitoring pH
- Starting a yeast lab
- Experimenting with different mash profiles, decoctions, and turbid mashes
- Experimenting with Brett, pedio, lacto, etc. in sour/wild ales and lambics.
- Studying for and taking the BJCP exam
- Building a brewstand

Let me know if you have any advice for me on these topics or if you're interested in helping me experiment with them. I'm a very technically-oriented person, so I like trying to go as in-depth into learning about these things as I can. I look forward to a great year with the club!

What's Brewing?

[Esther Tung](#), Events Director

March Meeting

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



154 INTERNATIONAL BOARDWALK REDONDO
BEACH, CA 90277

Club Brew

Saturday, March 19, 10:30 a.m.

South Bay Brewing Supply

As you all know, we have been gearing up for Casitas so this month we will be brewing an Imperial IPA and Brown Ale at Glenn's shop.

Final Friday

Friday, March 25, 5-8 PM

Esther Tung's house

212 N. Catalina Ave, Apt. C (back unit)

Redondo Beach, CA 90277

This month I thought it would be fun to do something different. I think most of us are familiar with all the beer bars in the area so I would like to host a bottleshare at my place: something informal, casual, and away from all the South Bay Friday night madness. Whether you have a bottle from your cellar, a bottle of homebrew, or something interesting you found at the store and you would like to try, please bring it over. There is no particular theme so please bring whatever you like. Everyone is free to just stop by but if you can RSVP to let me know you're coming, that would be great.

Firestone Walker Night

March 5:00 p.m.

Blue Palms Brewhouse

6126 Hollywood Blvd

Los Angeles, CA 90028

Blue Palms will be tapping Double Jack, Sticky Monkey and other Firestone Walker rarities. Check their website for more details:

<http://www.bluepalmsbrewhouse.com>.

St. Patrick's Day Eco Green Beer Fest

Thursday, March 17

The Factory Gastro Bar

4020 Atlantic Ave

Long Beach, CA 90807

This new Long Beach Gastro Pub looks interesting and they will be having a special event featuring all eco-friendly or local beer. Selections will include brews from Eel River, Sierra Nevada, New Belgium, Eagle Rock, and others.

<http://web.mac.com/gutenkauf/iWeb/TheFactory/TheFactoryGastrobar.html>

Meet the Brewer: Iacopo Lenci

Sunday, March 20 6:00 p.m. – 8:00 p.m.

Rock n' Brews

143 Main Street

El Segundo, CA 90245

Iacopo Lenci, Brewmaster of Bruton Brewing in Tuscany, Italy will share his experience as a winemaker gone brewmaster. This should be an interesting event so mark you calendars.

Spent Grains

[Rob Proffitt](#), Treasurer

We enter March with about \$2400 in the bank. Inflows were \$200 in dues, including four new members: Mike Chavez, Kristen Lerch, David Wareham, and Jesse Tice. Welcome to the club. We now have 36 members, 11 of which are new this year.

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

The newsletter [Archive](#) is as complete and accessible as it's going to get in the near term. If you think of improvements, please let me know. Otherwise, enjoy!

Presidential homebrew

He's not only a cool Dude; he homebrews!

[White House Honey Ale](#)

Thanks to Dan Bottoms' sharp eyes.

I judged at the [Bruery's](#) Batch 300 contest last month. This is the third contest they have sponsored and it attracted almost 200 entries which is a testament to the publicity effort Patrick has made. Judging was delayed until Feb 19 because Rachel Rue gave birth to their first child near the original contest date. This was a complicating factor as QUAFF's big contest and Falcon's trip to the Bay Area were also on the 19th and judges were in short supply.

Jason Bernstein and I did a flight of 15 Dubbels and Tripels that took more than four hours to complete. Jason is the owner of the [Golden State Cafe](#) on Fairfax. He has brewed once and brings a foodie's senses to beer evaluation. Well, that along with a BA in English Lit

from Berkeley and more writing talent than I will ever have. The flight was remarkably consistent with well brewed beers mostly scoring in the mid 30's. Steve Benlien was the winner with a Dubbel that had intensely rich toasty and caramel malt flavors.

Nine flight winners made it to BOS spanning the Belgians, categories 20-23 and Russian Imperial Stout. Grant Phillips won with an Oaked Tripel that will be brewed as the Bruery's 300th commercial batch.

Digestifs

Hilbing recipe palooza!

Jim has been a Strand member more than 14 years. Over this time span he's been our most successful brewer and is hands down the club's best scientist. My guess is that he records more brewing data than all the rest of us do combined. I hope in a future Dregs he will share his data collection thoughts and methods and his experiences with the [Brew-Magic](#) system he currently uses. Here are four PBC winning recipes taken from his brewing log book that has all the trademarks of another elegant Hilbing invention.

American Pale Ale #11

Style: American Pale Ale

Batch #: 179 10 gallons

Grist:

18 lb. 85.7 English Pale malt

2 lb. 9.5 Crystal malt, 75 Lv.

1 lb. 4.8 Carapils dextrine malt

Hops:

oz. Alpha Acids Type Time IBU

0.50 14.5 Warrior leaf 60 min. 13.9

0.50 14.5 Warrior leaf 15 min. 3.7

0.50 10.7 Centennial leaf 15 min. 2.7

0.50 5.6 Cascade leaf 15 min. 1.4

0.50 14.5 Warrior leaf 5 min. 2.3

0.50 10.7 Centennial leaf 5 min. 1.7

0.50 5.6 Cascade leaf 5 min. 0.9

1.0 10.7 Centennial leaf Dry hops --

1.0 5.6 Cascade leaf Dry hops --

1.0 14.5 Warrior leaf Dry hops --

Total IBU: 27

Yeast: White Labs California Ale WLP001

O.G.: 1.049 AA: 76.8%

F.G.: 1.011 ABV: 5.0%

Yeast Preparation:

Starter 1600 ml Sterile wort; on stirred plate in freezer, 12.8 x 10⁶ cells/ml

Water Treatment:

Mash Liquor 6 gal reverse osmosis water pH 8.18
Amended with 14 g calcium sulfate, 5 g magnesium sulfate, 2 g sodium chloride 2 g calcium chloride
Sparge Liquor:
8 gal reverse osmosis water pH 7.91
Acidified with 3.8 ml 10% phosphoric acid pH 4.86
Mash:
Dough in 24 quarts 170 F Stabilized at 155 F pH 5.32
Saccharification 60 minutes 155 F End of rest: 155 F pH 5.29
Sparge:
Sparge water 8 gal 172 F
First runoff density 1.092 pH 5.21
Last runoff density 1.031 Sparge time 64 minutes pH 5.50
Total sweet wort 13 gal Specific gravity 1.044
Extraction 27.2 pts./lb./gal. Efficiency 72.9 %
Boil / Post Boil:
Boiling period 75 minutes Clarifying agent 2 tsp.
Breakbrite, T-15 minutes
Evaporation 10.2 % Final kettle volume 11.7 gallons
Counterflow Chill 14 min to 70 F Oxygenation In-line, approx. 4 minutes pH 5.42
2006
Fermentation:
Primary 8 days 68 - 70 F 10.8 gallons in stainless
Secondary 7 days 63 - 72 F 10 gallons in stainless
Tertiary 7 days 33 - 35 F 10 gallons in stainless
Racked SG 1.012 4.9% ABV 74.8% ADF pH 4.33
Packaging:
Kegged Pressurized but not carbonated
Force carbonated 5 minutes at 10 and 12 PSI

Imperial Stout #3

Style: Russian Imperial Stout

Batch #: 168 5 gallons

Source: Grist composition from *Stout*, Michael J. Lewis

Grist:

18.25 lb. 88.0 English pale ale malt

0.75 lb. 3.6 Roasted barley

10 oz. 3.0 Brown malt

10 oz. 3.0 Crystal malt, 75 Lv.

8 oz. 2.4 Chocolate malt

Hops:

oz. Alpha Acids Type Time IBU

1.0 16.9 Columbus leaf 60 min. 43.4

1.0 16.9 Columbus leaf 15 min. 11.6

0.75 11.3 Centennial leaf 5 min. 3.9

2.0 6.0 Cascade pellets Dry hops --

Total IBU: 59

Yeast: White Labs California Ale yeast

O.G.: 1.089 AA: 69.2 %

F.G.: 1.026 ABV: 8.4%

Water Treatment:

Mash Liquor 6 gal reverse osmosis water amended with 8 g magnesium sulfate,

6.5 g calcium carbonate, 4 g calcium sulfate

2 g sodium chloride

Sparge Liquor 7 gal reverse osmosis water amended with 2 ml phosphoric acid pH 5.62

Mash:

Dough in 24 quarts 156 F added about 2 quarts cool water pH 5.48

Saccharification 90 minutes 153 - 150 F pH 5.37

Sparge:

Sparge water 7 gallons 177 F pH 5.62

First runoff density 1.093 pH 5.14

Last runoff density 1.024 Sparge time 36 minutes pH 5.53

Total sparge volume 8 gal Specific gravity 1.076

Extraction 29.3 pts./lb./gal. Efficiency 78.9 %

Boil / Post Boil:

Boiling period 90 minutes Clarifying agent 1 tsp.

Breakbrite

Evaporation 14.6 % Cooled wort volume 6.8 gallons

Counterflow Chill ~15 min to 64 F

Oxygenation In-line, approx. 120 seconds

Fermentation:

Primary 13 days 63 - 65 F 5.5 gal in glass pH 4.63

Secondary 27 days 62 - 64 F 4.9 gal in glass

91 days 33 - 35 F 4.9 gallons in glass

Packaging:

Kegged Force carbonated 6 minutes at 13 PSI (40 F, target 2.6 vol.)

Munich Helles #9

Style: Munich-Style Helles

Batch #: 176 10 gallons

Ingredients:

Grist:

16 lb. 83.1 Weyermann Pilsner malt

3.25 lb. 16.9 Carapils dextrine malt

Hops:

oz. Alpha Acids Type Time IBU

1.75 3.9 Hallertauer Mittelfruh whole 60 min. 13.0

0.75 3.9 Hallertauer Mittelfruh whole 25 min. 2.2

0.75 3.9 Hallertauer Mittelfruh whole 15 min. 1.5

Total IBU: 17

Yeast: White Labs Southern German Lager WLP838

O.G.: 1.051 AA: 73.7%

F.G.: 1.013 ABV: 5.0%

Yeast Preparation:

Starter 1 quarts Sterile wort; on stirred plate in freezer (set 70 F)

Starter 5 gallons Wort from Batch 175
Washed 3.2 liters With sterile water; allowed to settle at room temperature
Pitched 2 liters Starter: 500.5 x 106 cells / ml; primary: 24.1 x 106 cells/ml
Water Treatment:
Mash Liquor 7 gal. reverse osmosis water pH 8.22
Acidified with 2 ml 10% phosphoric acid pH 6.41
Amended with 10 g calcium chloride 8 g sodium chloride
Sparge Liquor 8 gal reverse osmosis water pH 8.22
Acidified with 2.7 ml 10% phosphoric acid pH 5.58
Mash:
Dough in 28 quarts 126 F Stabilized at 123 F
Protein rest 30 minutes 123 F pH 5.48 End of rest: 122 F
Saccharification 15 minutes 140 F pH 5.53 End of rest: 139 F
Saccharification 15 minutes 158 F pH 5.47 End of rest: 157 F
Mash out 3 minutes 167 F
Sparge:
Sparge water 8 gallons 165 F
First runoff density 1.085 pH 5.43
Last runoff density 1.012 Sparge time 75 minutes pH 5.81
Total sweet wort 13 gallons Specific gravity 1.046
Extraction 31.1 pts./lb./gal. Efficiency 83.6 %
Boil / Post Boil:
Boiling period 75 minutes Clarifying agent 2 tsp.
Breakbrite, T-15 minutes
Evaporation 9.8 % Final kettle volume 11.7 gallons
Counterflow Chill 13 min to 52 F Oxygenation In-line, approx. 6 minutes pH 5.61
2006
Fermentation:
Primary 7 days 48 - 52 F 10.5 gallons in stainless
Secondary 8 days 48 - 51 F 9.6 gallons in stainless
27 days 33 - 35 F 9.6 gallons in stainless
Racked 6.8 Brix SG 1.012 5.1% ABV 75.7% ADF pH 4.38
Packaging:
Kegged Force carbonated 6 minutes at 14 PSI

Wailing Cat Barleywine

Style: American-Style Barleywine

Batch #: 180 5 gallons

Ingredients:

Grist:

23 lb. 95.8 English Pale malt

1 lb. 4.2 Crystal malt, 120 Lv.

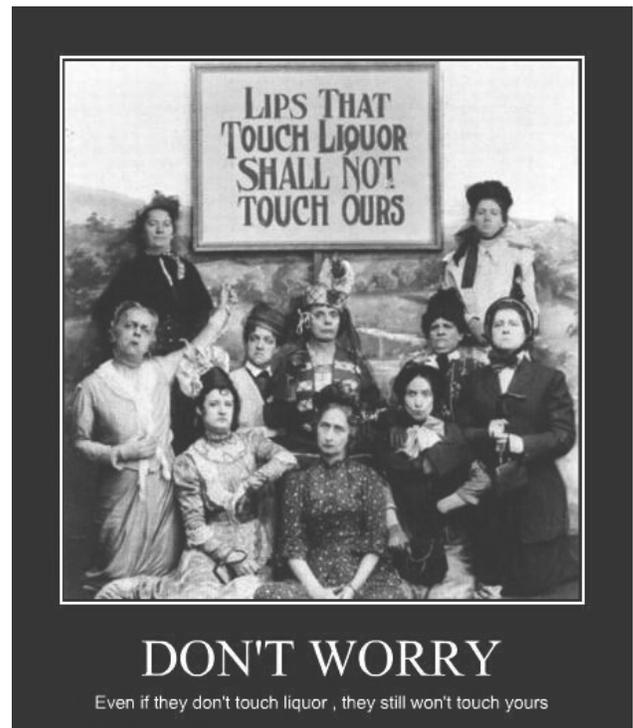
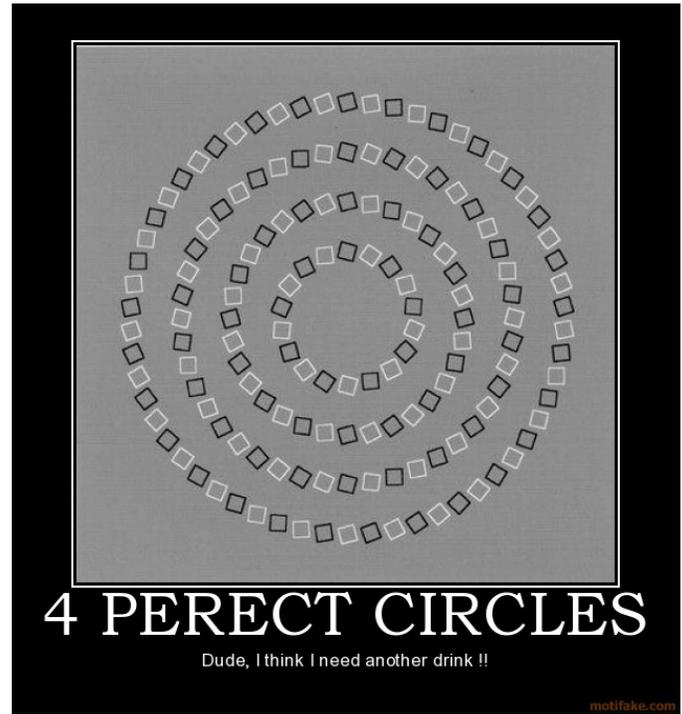
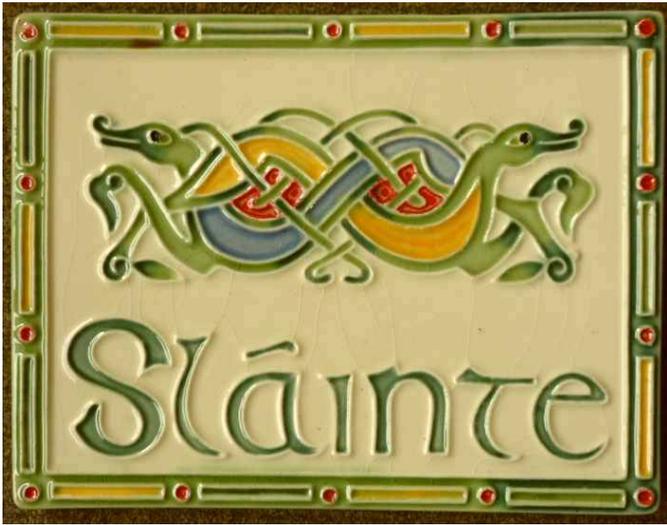
Hops:

oz. Alpha Acids Type Time IBU

1.00 15.8 Columbus leaf 60 min. 40.6

1.00 14.5 Warrior leaf 30 min. 19.0
1.00 5.6 Cascade leaf 15 min. 3.8
1.00 10.7 Centennial leaf 15 min. 7.3
0.25 14.5 Warrior leaf 15 min. 2.5
0.75 5.6 Cascade leaf 5 min. 1.8
1.00 10.7 Centennial leaf 5 min. 4.6
0.25 14.5 Warrior leaf 5 min. 1.6
1.50 8.4 Amarillo pellets Dry hops --
0.50 5.9 Cascade pellets Dry hops --
Total IBU: 81
Yeast: White Labs California Ale WLP001
O.G.: 1.094 AA: 79.6%
F.G.: 1.018 ABV: 10.1%
Yeast Preparation:
Washed 4 liters with sterile water; allowed to settle at room temperature
Pitched 1.65 liters Starter: 196.1 x 106 cells / ml; primary: 15.5 x 106 cells/ml
Water Treatment:
Mash Liquor 6 gal reverse osmosis water pH 7.15
Amended with 12 g calcium sulfate, 4 g magnesium sulfate
Sparge Liquor 8 gal reverse osmosis water pH 7.17
Acidified with 2.5 ml 10% phosphoric acid pH 4.56
Mash:
Dough in 24 quarts 168 F Stabilized at 154 F
Additional water 2 quarts 80 F Stabilized at 150 F pH 5.35
Saccharification 200 minutes 150 F End of rest: 148 F pH 5.43
Sparge:
Sparge water 8 gal 176 F
First runoff density 1.102 pH 5.31
Last runoff density 1.032 Sparge time 58 minutes pH 5.55
Total sweet wort 8 gallons Specific gravity 1.084
Extraction 28.0 pts./lb./gal. Efficiency 74.1 %
Boil / Post Boil:
Boiling period 75 minutes
Clarifying agent 1 tsp. Breakbrite, T-15 minutes
Evaporation 10.6 % Final kettle volume 7.1 gallons
Counterflow Chill 7 ½ min to 68 F Oxygenation In-line, approx. 6 minutes pH 5.40
Antifoam agent 12 drops
Fermentation:
Primary 14 days 67 - 73 F 7.2 gal in glass
Secondary 7 days 68 - 70 F 5.0 gal in glass
7 days 70 - 76 F 5.0 gal in glass
Racked 11.0 Brix SG 1.013 10.8% ABV 85.2% ADF
Packaging:
Kegged Force carbonated 5 minutes at 16 PSI
Notes:

The runoff became extremely cloudy part of the way through the sparge. The runoff was recirculated for 3 minutes at a faster rate than before until it became clear and the wort collection began again.



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 at

<mailto:youcanreachsvn@yahoo.com>.

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

Susan.Ruud@nds.edu.

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 [Mayfaire Competition](#)

Woodland Hills, CA

Contact: [Steve Cook](#)

Phone: (818) 563-5211

Entry Fee: \$7

Entry Deadline: **04/22/2011**

05/15/11 [California State Fair Homebrew Competition](#)

Sacramento, CA

Contact: [J J Jackson](#)

Phone: (916) 348-6322

Entry Fee: \$10

Entry Deadline: **04/27/2011**

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

Riverside, CA

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 to

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Year Look-Ahead

March	COC - Bock
April	AHA Nationals
April	Mayfaire
May	California State Fair
April	COC – Wood-Aged Beers
July	Los Angeles County Fair
August	COC – Meads
September	Pacific Brewers Cup
September	COC – Specialty/Experimental/Historical Beers
October	California State Homebrew Competition
November	COC – Hefeweizen
January	COC – Dark Lagers
March	COC - Stout

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	editor (at) strandbrewersclub dot 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
Editor:	Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com
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