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DREGS FROM THE KEG

April 2011



FOR ONE DAY ONLY

APRIL FOOL'S DAY

NOTHING'S SAFE

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Foam at the Top

[Chris Voisey](#), Strand President

OK, here's my short column for this month....

I can't believe we are only weeks away from the California Homebrewers Festival up at Lake Casitas. Have you made your arrangements yet? For some reason the start of the year always happens so fast and before we know it we are camping just outside of Ojai, enjoying our fellow homebrewers finest ales and lagers. It is not too late to attend! If you are interested, please contact us as soon as possible. If you are thinking of bringing some kegs please let Rives know!

How do you think the club is doing? I am personally all about honest feedback, good and bad. The Strand Brewers Club was founded by a group of homebrewers that learned they wanted to get together to brew and share home brews. Out of that came a true affection of great beer. I always like to remind everybody that we are first and foremost proud home brewers. Second, we enjoy some of the great beers that our more entrepreneurial fellow brewers have concocted. Make no mistake; the Strand Brewers club is all about you... the members! That said; let us know what you think we are doing right and wrong. The club constantly tries to adapt to the latest desires of all of you.

We are working on a few more evolutions of the club. In keeping with the spirit of consistency, we are trying to work out some details to have club brews at a single location, hopefully on an easy date to remember (i.e., the x Sunday of every month.) The best location seems like Glenn's South Bay Brewing Supply store in Torrance. He's constantly brewing there and always enjoys company. And best of all, he has all the supplies you need right there!! That's not to mention you can't have a brew party at your house too. In fact, we'll help you drive support for any brewing sessions you would like to host. Just give Jeff a heads-up and he will get the notification out there. Whether its days in advance or

weeks. Just tell us the details and we will get the notice out there! It is so much more fun to brew with friends.

That's all I have for April's Dregs. It's been a bit of a busy March for me, but I hope to get it more under control in the coming weeks. See you all at the next club meeting at Naja's on the 13th!

What's Brewing?

[Esther Tung](#), Events Director

April Meeting

This month we'll meet on April 13 at 7 p.m.



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

Third Thursday

Thursday, April 21

Whole Foods, El Segundo

Since many of us will be in Ojai on the final Friday of this month, we're going to meet for a random Thursday at the Beer Bar in Whole Foods, El Segundo. They usually have some great selections (Red Poppy was on tap a couple weeks ago) and food will be provided.

Southern California Homebrewers Festival

Saturday, April 30

If you haven't registered for the California Homebrewers Association, there is still time. Only members may attend the festival and membership may be purchased online until 12:00 p.m. on April 29.

Other Beer Events:

SoCal Beer Company Release

Monday, April 4, 7:00 – 10:00 p.m.

Blue Palms Brewhouse

6124 Hollywood Blvd

Los Angeles, CA 90028

Japan Relief Fundraiser and Hitachino Tasting

Thursday, April 7, all day event

Brewco

124 Manhattan Beach Blvd

Manhattan Beach, CA 90266

Brewco will be hosting a fundraiser event for the Japan earthquake and tsunami relief. They will be serving 6 taster flights for \$20. All proceeds will be donated to the Red Cross.

From the Barrel

April 8, 7:00 – 10:00 p.m.

Santa Margarita Ranch

9000 Yuerba Buena

Santa Margarita, CA 93453

Rare Ports, Bourbons, and Beer will be featured at this event. Check the website

<https://www.brownpapertickets.com/event/157624> for more details.

LA Beer Festival

Saturday, April 9, 12:00 – 8:00 p.m.

Sony Studios

The LA Beer Fest will have two sessions, noon to 3 PM and 5 PM to 8 PM. Beer, food and music. Admission is \$40 and includes unlimited four ounce pours. Tickets are limited and must be purchased in advance as the event sells out quickly. Please check the website for more details.

<http://www.drinkatplay.com/labeerfest/>

Stone Oakquinox

Sunday, April 17, 10:00 a.m.

Stone Brewery

The biggest Barrel-aged festival in California! Please see event website for more details.

<http://www.stoneworldbistro.com/oakquinox/>

Member of the Month

Since we have so many members and not all of us attend each meeting, I thought it would be a good idea to feature a member each month and maybe learn something interesting, so. . .

Strand Brewers Club Member of the Month:

Mike Haisma



1. When and how did you get into brewing?

I first got into brewing with a roommate when I was living in North Carolina many years ago. We had a few successful batches in that they were drinkable, then at some point I had an incident with a carboy exploding during primary fermentation that put me off of brewing for a long, long time. I finally got back into it maybe 3-4 years ago and am sticking to plastic fermenters nowadays.

2. Really? Did you see what happened to Jeff's Better Bottle? So, what is your current brew set up? What do you like most about it and/or what would you like to change/improve?

My current setup is sort of a mish-mash of equipment I acquired when I found good deals. I have a 12 gallon Igloo Ice Cube for mashing which sits on my patio table, using a batch sparge, which gravity drains into my 15 gallon megapot. I boil on a bayou classic SP10 burner that has seen better years. I now have Gormann-Rupp pump that I got for cheap on Ebay and pump it through a plate chiller that I got during a going out of business sale. For the water side of the plate chiller, I fill up my cleaned-out MLT with water and dump in ice from my freezer, and pump that through using a little fountain pump. For fermentation temperature control I again reuse my MLT by sticking the bucket in there, filling it up with water, and then adding or removing frozen water bottles as necessary to maintain my target temperature.

I am trying to think of some part that I wouldn't like to improve. There is always room for improvement. I am

planning to switch out most of the hardware on my MLT with 1/2" fittings so that it is compatible with the rest of my system. I also would very much like to get a dedicated electric HLT, but my power situation is not very good so I have been putting that off. Apart from that, a set of camlock fittings for all my connections would really make my day easier, rather than having to deal with the hose clamps that I have right now. And before my wife kills me, I am designing and building a dedicated fermentation cabinet/storage system for all my brewing junk.

3. What style of beer have you been most successful at brewing and what has been your favorite?

I have no idea. I guess my most successful has been the strawberry blonde, which was one of the first beers I decided to work on when I first got back into brewing. I thought I should try and come up with a beer that my wife likes so that she would be more tolerant of my brewing escapades. Even the first attempt was successful both with my wife and with all of my friends, and I made continual improvements to it until I felt like it was about as good as I could get it. My personal favorite so far is probably the coconut porter I made last year. I tried to change the recipe the last couple of attempts, but I think I will go back to the original version on my next batch.

4. Tell us anything interesting about yourself unrelated to brewing.

Some people say that I murdered my wife and named a beer after her, but they can't prove anything.

5. Ha! I was going to comment on your answer for #2 that your wife can't kill you if you killed her first. So, who named you Weird Boy and why?

A friend of mine gave me that moniker many years ago. Somehow it stuck and then everyone else started calling me that as well.

Barrel Aged Sour: Monster Brew Update

We have been working hard to get the best possible results from the Cabernet Barrel that Graham donated to the club. For those of you who have not been able to join us for brewing or racking, here is the current update:

Last month we collectively brewed 60 gallons of a base beer adapted from the Donkere Geneeskunde recipe in Jeff Sparrow's Wild Brews. It is essentially a Belgian Quad infected with a sour yeast blend. You might be asking yourself, how did we brew 60-gallons of beer? Well, a little bit of planning, some last minute adjustments, and some very committed homebrewers!

We brewed over two consecutive weekends with six different systems at three different venues. For our first session, we used two 5-gallon systems and one 10-gallon system at Graham's place. Mike H. wasn't able to make it but he brewed and combined a 5-gallon all grain and a 5-gallon partial recipe he formulated so we could hit the 30-gallon mark. The following week Graham updated his mash tun and we were able to brew two 10-gallon batches and one 5-gallon batch at his house. Glenn brewed another 5 gallons at the shop so we could have at least 60 gallons for the barrel.



Brewing in the rain!

This was approximately our total grain bill:

156 lbs.	Bohemian Pilsner
12 lbs.	Munich
12 lbs.	Wheat
12 lbs.	Aromatic
12 lbs.	CaraMunich
6 lbs.	Chocolate
6 lbs.	Special B

We mashed at 150° F for 90 minutes and boiled for 2 hours, adding 1.25 oz of Challenger hop pellets/5 gal for bittering. At the 2 minute mark, we added 0.5 oz of Styrian Goldings/5 gal.

From our different batches we hit between 1.083 and 1.095 OG. We pitched roughly half a quart of Abbey Ale yeast starter (WLP 530)/5 gal. There was a lot of activity and some explosive fermenters that we think led to incomplete fermentation. We reached between 1.048 and 1.021 after primary fermentation. Although it's not ideal, we are hoping that most of the residual sugar will ferment in the barrel.

After 2 weeks, we met at Chris' house and racked the primary into the barrel. When we were finished, there was quite a bit of headspace so we decided to purge it with CO₂ until we could top it off with another batch with our yeast and bacteria. This week Rives has been working on Brett B and Brett L, Pedio and Lacto starters. Please see Rives' notes on his yeast and bacteria cultures below.

We will pitch the starters next week and are all very excited to have this baby working away in Chris' garage. Our next steps are to wait patiently and we are deciding whether or not to add sour cherries so please tell us what you think! We anticipate tasting it at the holiday party this year so get your pucker faces on! For those of you who aren't particularly fond of Sours, we hope that you find a special place in your heart for them by the end of the year. However, we do have more barrels so if anyone has any ideas, please let me know so I can organize another barrel-aged club brew. Stay tuned for more updates. . .



Checking out the barrel



Rives' Yeast and Bacteria Lab

Rives

Step 1: 5-7 days recommended (I ended up giving it 11 days before I got around to the next step, but I see the recommendation as being minimum time).

2 L starter of ~1.040 DME and yeast nutrient medium with 1 packet Wyeast 5112 Brett B. in Erlenmeyer flask ~75° F loose foil cover, intermittent shaking

2 L starter of ~1.040 DME and yeast nutrient medium with 1 packet Wyeast 5526 Brett L. in Erlenmeyer Flask ~75° F loose foil cover, intermittent shaking

2 x 1L starter of ~1.020 DME and yeast nutrient medium with 1 packet each Wyeast 5733 Pediococcus in canning jar with lid on tight (no O₂) ~90° F

1L starter of ~1.020 DME and yeast nutrient medium with 1 vial WLP677 Lactobacillus in canning jar with lid on tight (no O₂) ~90° F

Lactobacillus is even more intolerant of hop acids and ethanol levels. It was the opinion of Wyeast that Lacto would probably do very little to nothing in our barrel, and it would probably be a waste of time. I decided to use 1 vial, anyway, just for diversity.

Step 2: 5-7 days recommended (still in process)

Decant and combine both 2L Brett starter in 3 gal of 1.040 wort (from 2nd runnings of Saison mash, but could use DME) with yeast nutrient medium in corny keg ~75 deg F loose foil cover, intermittent shaking

Decant and combine three 1L lactic bacteria starters in two 1 gal glass jugs with 1.020 DME, yeast nutrient, and

10 g/L (1%) CaCO₃ for buffering. Caps for jugs screwed on tight (no O₂) ~90° F

Temps were maintained through a combination of chest freezer with hair dryer and temp controller and water baths with aquarium heaters. I did not have stir plates at the time for the Brett (actually in the process of building 2 right now) otherwise I would have used stir plates as is always recommended. According to Wyeast, this should result in about a 1L slurry of Brett with ~8 million cells/ml.

Spent Grains

[Rob Proffitt](#), Treasurer

Sorry I missed the last meeting. I had to work with a customer in Germany and ended up being at work until late that night. I didn't get any income or expenses last month, so finances are pretty much exactly where they were. We currently have about \$2,400 in the bank. We have 36 paid members, with 11 new members this year.

It's now April, so those of you who have not renewed your membership for 2011 will be getting a polite reminder soon. Dues are \$25 for individual members, and \$10 for spouse members. 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

Special for Jaime. Hey beer man! The [top 10 brews](#) available at big league ballparks.

Mathematicians [reinvent](#) the Beer Widget. Thanks to Ron Cooper.

[Why](#) Germany's beer culture is in decline.

If anyone is going to brew and wouldn't mind members coming by to watch/learn/help please contact [Jeff Sanders](#) and he will put out an email.

Editor's notes. I've been threatening to improve my Fermentation Temperature Control for several years now and have finally taken the first real step. I bought a 20 gallon 304 stainless stock pot to use as a fermenter

and gave my old one, a 50 liter commercial keg, to a friend. That unnamed club member better be taking good notes because I'd really like to have a Dregs article about his new brewery when it's complete. More news about FTC on Ave D when I get it sorted out.

Last month, we went to Oregon and Washington to see the Grandson and taste beer. Well, that and the tourist thing. Most days had one or two beer stops, depending on what I could negotiate. Most of the beers were American interpretations of the English styles which are popular in the NW.

We started in Portland with lunch at McMenamin's Edgefield brew pub for IPA and Dry Stout on mixed gas. The beer accompanied clam chowder, which was a fantastic assemblage of clams, cream, potatoes and mirepoix. It was the best I've ever had. Lunch the next day was at Deschute's brew pub up 10th Ave from Powell's bookstore. I had 6 tasters plus pints of Hop Henge IPA and Black Butte Porter but no Abyss (it has been sold out since October).

High points after that were Elysian IPA, Fish Tale organic brown ale at the brew pub in Olympia, Bridgeport IPA, Ninkasi Total Domination IPA, Georgetown Lucille IPA, Chuckanut IPA, Pike Naughty Nellie Golden Ale, Hales Supergoose IPA and Fremont Interurban IPA. The two Belgian highlights were Dubbel, Tripel, Saison and Grand Cru at the Snoqualmie Falls brew pub and Red and Blond Van Boorian at the Elliott Bay brew pub. These were just barely a Flanders Red and a really citrusy Belgian Blond respectively. Alaskan Amber, Deschutes Black Butte Porter and Russian River Damnation were my ports in the storm when we wound up some place without a great local centric beer list.

We also drove through North Bend, WA to pay homage to the Twin Peaks TV program. No cherry pie on this trip though.

Great trip and Toby, the grandson, is thriving and running everywhere he can. At 18 months, he doesn't have a clue how good he has it. His day consists of eating, running, sleeping, pooping and repeating. Perfect!



Digestifs

Dan Bottoms brought a delightful Pale Ale to the last meeting we had at the shop and generously agreed to share the recipe. Dan's beer was crisp and well bittered. Vonderbar!

Recipe Specifics

Batch Size (Gal): 10.50 Wort Size (Gal): 10.50
 Total Extract (Lbs): 17.50
 Anticipated OG: 1.062 Plato: 15.165
 Anticipated SRM: 8.3
 Anticipated IBU: 52.2
 Wort Boil Time: 70 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
8.6	1.50 lbs.	Munich Malt	Germany	1.037 8
5.7	1.00 lbs.	Wheat Malt	US	1.038 2
45.7	8.00 lbs.	Alexander LME Pale	US	1.037 2
28.6	5.00 lbs.	Coopers LME-Light	AU	1.038 3
11.4	2.00 lbs.	Brown Sugar, Light	US	1.047 40

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
3.00 oz.	Goldings - E.K.	Pellet	4.75	22.0	60 min.
3.00 oz.	Cluster	Pellet	7.00	31.1	60 min.
0.50 oz.	Goldings - E.K.	Pellet	4.75	0.0	10 min.
0.50 oz.	Cluster	Pellet	7.00	0.0	10 min.
0.50 oz.	Goldings - E.K.	Pellet	4.75	0.0	Dry Hop

Yeast

DCL Yeast S-04 SafAle English Ale.

Graham Hebson brought some bottled Pumpkin Pie Ale to a recent meeting at Naja's. This was one of the best I've had. There was just enough "pumpkiness" to be interesting without overpowering the base beer. I've never brewed the style, but online comments have me believing that spice levels are the key. There's apparently little flavor or starch that can be converted to sugar in pumpkins.

Batch Size (Gal): 5.50 Wort Size (Gal): 5.50
 Total Grain (Lbs): 16.00
 Anticipated OG: 1.067 Plato: 16.448
 Anticipated SRM: 10.2
 Anticipated IBU: 18.5
 Wort Boil Time: 70 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
50.0	8.00 lbs.	Pale Malt(2-row)	US	1.036 2
25.0	4.00 lbs.	Munich Malt	Germany	1.037 8
4.7	0.75 lbs.	CaraRed	Germany	1.036 20
1.6	0.25 lbs.	Crystal 55L	GB	1.034 55
8.8	3.00 lbs.	Pumpkin	US	1.012

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.90 oz.	Perle	Whole	8.20	18.5	60 min.

Extras

Amount	Name	Type	Time
0.50 Tsp	Irish Moss	Fining	15 Min.(boil)
1.00 Tbsp	Pumpkin Pie spice	Spice	0 Min.(boil)

Yeast

White Labs WLP001 California Ale

roast pumpkin at 350F for 30-40 minutes before adding to mash, make any extra into soup base

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>

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@ndsu.edu.

September/October 2011 (bring entries to September SBC meeting)

Specialty/Experimental/Historical Beers

Entries are due October 15, 2011 and judging will be held October 29, 2011.

Hosted by David Houseman and the [Brewers United Zany Zymurgists \(BUZZ\)](#) club of West Chester, PA, this competition covers BJCP Category 23.

Entries must specify the experimental nature of the beer (e.g. type of special ingredients used, process utilized or historical style being brewed), or why the beer doesn't fit an established style. Additionally, the entrant may specify an underlying beer style. For historical styles or unusual ingredients/techniques that may not be known to beer judges, the brewer should provide descriptions of the styles, ingredients and/or techniques used. For more information, contact David Houseman at david.houseman@verizon.net.

Local Competitions: in order of entry deadline

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**

06/04/11 [Addison Homebrew Provisions 1st Anniversary Party](#)

Fullerton, CA

Contact: [Scott Bennett](#)

Phone: (714) 686-4167

Entry Fee: TBD

Entry Deadline: **06/03/2011**

For a complete list of BJCP competitions, go to http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Year Look-Ahead

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
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
Webmaster:	James Amezcua	310-683-2260	webmaster (at) strandwbrewersclub dot com