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DREGS FROM THE KEG

September 2011



**Road Trip stories
and Memories of BBBB !!!**

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Foam at the Top

Chris Voisey, Strand President

As we wind down on our summer months we start to get ready for our winter, which in the South Bay isn't really all that bad either. But another thing that comes upon us in the next few weeks is Oktoberfest!! Despite what seems to be the common perception of Oktoberfest, it is not really in October! Well, it ends the first week of October to be more specific.

Traditionally it is a festival that runs approximately half a month and of course is celebrated with bratwursts, Bavarian pretzels and of course our favorite beverage, beer! As fellow ambassadors of beer and of course carrying on the tradition of Oktoberfest, I'd actually encourage you to take a read through one of the many articles on Oktoberfest that can be found on the web.

So, what is the proper style of beer for Oktoberfest? I find most people will immediately jump up and say hefeweizen. Where they got that "r" from is not even somewhere I am going to start with right now. But, in fact the real answer goes back to the Munich Brewers Guild which stipulates that only beer crafted in one of the eight Munich-based breweries should be made available at the official Oktoberfest. Further more, apparently beer has to have a minimum starting gravity of 1.052 and an ABV of 5.5% or greater. Just for kicks, Widmer's Hefeweizen is actually only 4.9%. But let's not go back down that ugly, mass produced and distributed AB road! Heck, it isn't even a Bavarian style! .. But I digress.

Oktoberfest beers are lagered for at least eight weeks. They are medium to strong, with a sweet malt character, caramel finish and just a little hop profile.

Märzen and Vienna lagers are two fine examples of true beer served at the festival grounds in München (Munch for the English speaking world.) Not to neglect our favorite "Hefervizon's" from the

festivities, a Bavarian style of Hefeweizen is also appreciated and accepted, not that American Pale Hefe that might as well include an "r" in it. But of course with the internationalization of Oktoberfest it is also now common to include the other wheat styles of beer, just don't expect to be getting served to you with your Brat in Germany!

In other club related news, I am actually writing this month's column from Maui. Yes, of course I went to Maui Brewing Company while over here too. In fact, ironically, the day I went in there they were having a launch party for a collaboration beer that a home brewer on Maui created, the Tsunami Double IPA. A very fine double IPA I must say too!! I'd like to see them start canning that as I find their Big Swell no longer has that great hop profile it once did when I first visited the brewery 5-6 years ago. Otherwise, their beer was definitely much nicer coming straight off the lines over here. They had a great variety and I'd definitely encourage anyone visiting to sample both the tasting room and then enjoy a bite a few miles north at their brew pub.

Now back to my meet-up with the local home brewers on Maui. We really have to consider how lucky we all are in the South Bay. We have a great home brew store and a fantastic community of brewers around us.

Glenn's South Bay Brewing Supply has really started to spark more interest in the area and we even have a fellow neighboring brew club, the Crude Brew Crew. Some of our fellow and even former members have also joined along them and I hear they have some really interesting club brews too. It's great to have another club in the area and maybe we can even spark some interest in some sort of a monster collaboration in the future! Here on Maui they have had a tough time getting ingredients and relied more on mail order and often experienced spoilage and other issues associated with the overseas trip of the in supply from the mainland. Maui Brewing Company has actually stepped up and started to help out though. Not only do they brew, they are supply the island with some of the supplies and kits for people to start brewing their own beer over here. It's no wonder they are considered one of the fastest growing Hawaiian based companies right now!

Well, that's all I have for now. It's time for me to go see if I can find some new brews here on the island. Aloha,

Maholo and see you all back on the mainland if a few weeks!

What's Brewing?

[Esther Tung](#), Strand Events Director

September Meeting

This month we'll meet on Sept 14 at 7 p.m.



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

August was a busy month for us with the BBBB. . . , Club Brew and the San Diego bus trip but all were huge successes. In San Diego we visited Lost Abbey, Ballast Point and Alesmith Brewing Company. Sage Osterfeld gave us a very informative and thorough tour at Lost Abbey. My favorite part was getting to see the barrel room and hearing about how Tomme Arthur and his staff taste samples from each barrel to decide how they want to blend. I think this was the most interesting part of the day because I hope to use some of the information we learned for our own barrel project. Tomme also seems to have a very lenient attitude about working with wild yeast. While many craft brewers are very meticulous and extremely cautious when working with wild yeasts, Lost Abbey is very enthusiastic to add it to just about anything. One thing I was surprised to learn is that they only use their whiskey barrels once. Sage told us that after the first use, most of the whiskey and oak flavor has been absorbed into the beer and if used for a second fill, it tends to impart an unpleasant flavor. They do, however, reuse their sour brett barrels. Another bonus on the trip was visiting Toronado Pub in North Park. They have an exceptional draft and bottle list, where we were able to get a bottle of 2007 Cantillon Iris. If you didn't make the bus trip this year, we hope you can join us next time!

September Events

Club Events:

Club Brew

Saturday, September 17

South Bay Homebrew Supply Shop

We will be brewing a Scotch Ale at our regular spot so come and join you fellow brewers!

Final Friday

Friday, September 30, 5:30 p.m.

1321 Downtown Taproom

1321 Sartori Ave., Old Town Torrance

Oktoberfest Party

Saturday, October 8

This year we will be having our annual Oktoberfest Party at Jeff Sander's new house! It will be a potluck so please bring your favorite dish and let me know if you would like to contribute a keg.

Other Beer Events:

Beachwood Sour Fest

September 6-11

Beachwood BBQ

Beachwood will be featuring over 70 kegs of sour beer and three Meet the Brewer nights. I'm sure they will have some spectacular beers that would make it worth the trip. If anyone is interested in carpooling, please contact me at esthertung@hotmail.com. Check their website at for more info.

Whole Foods Beer Festival

Sunday, September 18, 1:00 – 5:00 p.m.

For \$15 there will be unlimited pours from over 15 craft breweries. The booths will be set up toward the back of the store by the tapas bar.

2011 San Diego Bus Trip

[Jeff Sanders](#), Strand Administrator

On Saturday 8/27/11 the Strand Brewers Club had our bus trip to San Diego, and all I can say is if you didn't make it than you definitely missed a good trip. We started off from the Redondo Beach Park and ride and made our way down to our first stop, The Lost Abby and Port Brewing. So of course great beer, too much to describe, Belgians, IPA's, pales, brown German lagers, and so much more! One of the great things about the tasting room is you are surrounded by Lost Abby barrels all filled with aging beer, and it has a very open floor

plan so you can check out all the barrel information and roam around the brewing facility all while sampling some tasty beer! We had a great tour (always try and find the funny tour guide) with some bottle samples throughout, but try as I might I couldn't get the tour guide to let us do a barrel tasting, and boy did I try! It also amazes me how small the breweries actually, of course all the equipment is large, but one mash tun, one boil kettle, and multiple fermenters, but still a very small space.



Our next stop was a quick lunch at Toronado, got to sample some more great beers, and you know it's a small beer world because we ran into some Maltose Falcons members while we were there. Then back on the bus to Ballast Point.



At Ballast Point we had more great beer and another great tour, still one mash tun, one boil kettle, and a bunch of fermenters, and they are still expanding. They even have a still going making some spirits if you like rum and gin.



Then one last dash to Alesmith for last call, no tour but we got to get more good beer from the tasting room. So in conclusion, we need to do more bus trips, great beer, great company, and great fun!



Hippity, hoppity.



I have also posted all the pictures from the trip in the website Photo Gallery, so check them out and see how much fun it really was!

Editor's note: We have two stories about this wonderful trip which gives you the chance to compare viewpoints. From the sound of both articles, if you weren't able to attend, perhaps your priorities need reassessment.

Pilgrimage to San Diego

Eric Harashevsky

The San Diego adventure had a little something for everyone. It started with admiring the hop vines at Lost Abbey and ended in some small town running into an Arby's to go to the bathroom. For those that missed out on getting driven to San Diego to drink beer for (almost) free... Shame!

Lost Abbey was our first stop. Considering the in depth tour of the facilities, also my favorite. Definitely a lot

warmer than any other location with fermenting beer I've ever been to. You'd almost think it would be better to ferment outside (which we'll get to shortly).

After sitting on a bus for hours, the first thing we had to do, obviously, was sample beer. Judgment Day ("Abbey 'Quad' style beer with raisins and a chewy malt finish @ 10.5% ABV") was my favorite - well, actually, whichever I was drinking at the time was my favorite. Every beer there was excellent and the variety was amazing. From the 4.0% Belgian Wit to the Hop 15 ("Hopped 15 times!") and Old Viscosity ("black as night and sludgy like used motor oil 10.5%") there was enough beer here to make it a full day in itself. To top it off, the tastings were included in the \$45 trip fare!



For a giant warehouse, the brewery was still interesting. In addition, between watching the two brew cats inspecting between the sacks of grain and listening to how they brew, it was even more fascinating after sampling their wares.

Unfortunately, we had to stop to eat lunch. Luckily, it was at Toronado where plenty of beer also awaited. Speaking of beer, the next stop was, you guessed it, another brewery: Ballast Point. The 200 barrel fermenters, sitting outside, were a bit surprising. Considering the outdoor temperature isn't too bad normally, and they're double jacketed, it makes plenty of sense. It's just a bit amazing staring up, up and up some more looking at a giant vat of fermenting wonder liquid, er, beer... Ok I'm back now. Still can't think of a way to get those things into my garage.

It's interesting to note there's some history between White Labs and Ballast Point. It seems the two gentlemen who started both were working together at the beginning and still keep close contact. Unfortunately, our guide was a marketing rep and wasn't able to fill us in on a lot of the details. Their distillery was a rather intriguing change of pace. At that

point, the most I recall was looking at their fancy and complicated looking still and wondering how the heck it worked. Ok, I was probably preoccupied still thinking about how to get a 200 barrel fermenter into my garage...

Unfortunately, we started to run out of time and just barely got to Ale Smith before they closed. Not being able to check out their brewery, we did at least get to try plenty of beer. Each taster was \$1. There was a brand spanking new bottling machine, which supposedly could spit them out 8 bottles per second according to our lovely hostess, which somewhere, is a picture of presenting this amazing machine. Certainly nice getting to try beer each time you hand over a dollar bill...

The trip was a blast. The price was fantastic. The beer was even better.

Spent Grains

[Rob Proffitt](#), Strand Treasurer

The meeting at the South Bay Brewing Supply shop last month was great, not just because of the location, or the visit by Tyler from The Bruery. We also welcomed four new members to the club, Mikael Ohlsson, Brian Reeves, Calen Lopata and Brock Ritchey. That brings us to 48 paid members this year, including 18 new members.

The club now has about \$2088 in the bank. The current projection estimates we will end the year with around \$1400, but I'm sure there are expenses out there that have not been reimbursed yet, so that will eat into the final number. Please contact me and let me know if you have reimbursable expenses so I can update my projections and arrange to get you a check.

Dues are current members are \$25 for individual members, and \$10 for spouse members. If you're not a member yet, you can join for the rest of the year at a discounted rate of \$15. 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](#), Dregs Editor

Aperitifs

A number of members found the first one. I like the science and think the door still might be open for discovery of other missing links.

[Scientists find lager beer's missing link — in Patagonia](#)

[Dark Beer Has More Iron Than Pale Beer](#)

[Keeping Beer Fresh Longer](#)

[Bittman + Beer = Hmmm](#)

Digestifs

Harold Gulbransen on [Hefeweizen](#)

Report from the 2011 NHC

By Jim Wilson



Harold (above) is a good guy who is a well known San Diego home brewer and BJCP Master Judge. On a trip to Europe in 1989, he tasted his first Bavarian Hefeweizen and was mesmerized. When he returned home, there were no real examples of the style to be found. Five years later a friend showed him how to brew beer. He was hooked and began his quest to brew the perfect Hefeweizen. I share Harold's appreciation for this style. It's one of my favorite warm weather beers. I looked forward to this presentation from the day it was announced and he didn't disappoint. Actually, it was better than that. Harold hit a home run to a full room of about 400 attendees.

Harold recounted the style's history, followed by its profile and the chemistry behind its flavors. The discussion was detailed, very well organized and fed off his low key delivery and dry humor. For instance, his friend Curt Stock from Minneapolis did the introduction and Harold used slide 3 to remind Curt that it's 72° most every day in San Diego. Obviously, that's not the first time weather has entered their conversations.

Hefeweizen's recipe is simple; it's only a bit more complicated than Pale Ale. Some brewers work

themselves into a frenzy about possible sparge problems with 50-70% wheat in the grist. Even at 70%, Harold has never had a stuck mash. An unopened 10 year old package of rice hulls sits on his shelf just in case.

Pictures of his brewery can be seen on slides 3 through 16. The equipment is high quality and is arranged for an artisanal work flow. Included are:

- A stand alone MaltMill system
- Two activated charcoal brewing liquor filters in series. Harold warned against storing the filter elements wet because of the possibility of bacterial growth. I've never experienced this, but did inspect mine after the NHC. That cartridge was a year old, always stored wet and had no growies or off aromas. Perhaps it's the San Diego water?
- Vollrath stock pots with welded couplings
- A 20# oxygen cylinder (he expects this will be a life time supply at one minute's flow per batch)
- A chest freezer with a heating pad for Fermentation Temperature Control under all conditions

Ever the good scientist, Harold presented a hypothesis about developing Hefeweizen flavors on slide 7. Five batches were brewed to test two variables:

- Fermentation temperature: 62-3° vs. 69-70°
- Mash profile: single infusion, single decoction, single decoction with a protein rest and single decoction with a ferulic acid rest

The process to brew Hefeweizen is simple too. Harold's simplified decoction mash is doable by anyone who's successfully cooked oatmeal.

A National and two Grand Master Judges evaluated the batches in real time. They weren't exactly riveting (Jamil's words) at 9AM on Sat, but that's understandable after 3 days and nights on the NHC conference/party circuit.

The panel preferred the flavor balance developed by the single decoction mash, shown on slide 12, and 62-3° fermentation. I asked Harold when this beer's flavor would peak and he answered that wheat beers don't age well in general and 4-10 weeks after fermentation was optimum for this one.

Variables for future research were suggested on slide 17 and head retention was evaluated with photographs on slides 32 through 39.

Five excellent references were cited on slides 43 and 44: Warner, Miller (*Continental Pilsener*), Eder in the May 2010 issue of "Zymurgy", Hieronymus and Noonan (1st edition).

After the NHC, I brewed a batch of Hefeweizen using the preferred recipe and process. The clove and banana flavors were subdued. They were just not up to Harold's or Franziskaner's (my commercial preference) intensities. This is a good example that it's tough to duplicate another brewer's results. I'll just have to try again. Oh bother.

Sierra Nevada Road Trip

By Jim Wilson



Ethie and I went on vacation in August to Ashland, Oregon. On the way up we had lunch and I did the self guided tour at Sierra Nevada. After that, we stopped at the Abbey of New Clairvaux and checked up on the Chapter House progress. If you didn't read Sacred Grains in last month's [Dregs](#), do your home work now. Lunch started with 2 breads, sourdough and a light squaw, both made with spent grain. The usual dip of balsamic vinegar and oil was served with a clever twist. The vinegar had the viscosity of 90 weight oil and was very sweet. We thought SN might be in the balsamic business but no, they buy and boil it down to 50% the original volume to intensify the flavor. The big plates were a Montana burger on grilled sourdough and a steak and spinach salad. Both were excellent. Dessert was vanilla ice cream. I did a four beer tasting to bond with the January exam takers; Kölsch, Óvila Saison, [Life & Limb](#) Imperial Brown Ale (in collaboration with Dogfish Head) and 2010 Bigfoot.

Briefly, the Kölsch was excellent. This style doesn't travel well and until now the best I've had was Jim Hilbing's homebrew. The Brown was nothing special after you got past all the alcohol. The Bigfoot was still working up to its peak and I'll deal with the Saison shortly.

The service was super including tips from the waitress on Chico's finest quilting stores to occupy Ethie while I toured the brewery.

The restaurant and public areas on the tour were simply stunning. The spaces had elegant wood trim, high ceilings, tasteful decoration and a corner on the Western World's supply of decorative copper.



The tour was part video and part walk around a balcony that allows brewery viewing along with some historical equipment and breweriana. The labeled bottle collection was especially fascinating. Along the way, I complimented Steve Dressler, Sierra Nevada's brewmaster on the Óvila Dubbel but he wanted to talk about the Saison. I liked the bottled Saison a lot for its distinct fruit flavors, dry finish and emerging hop flavor as the beer warmed but couldn't get excited about the draft version from lunch. That beer had a sweet finish and muddy flavors. Steve agreed and said the draft Saison hadn't attenuated as well as the beer that benefitted from bottle refermentation.

Leaving Sierra Nevada, we drove 15 miles up Highway 99 to Vina and New Clairvaux. The Chapter House there is smaller than I imagined. The basic structure is steel and concrete block to meet California earthquake code with entrances, windows, interior structures and decorations built with the Sacred Stones and their replacements.

Here's the front entry.



The interior of the unfinished atrium.



And a long view of the atrium.



Finally, a peek into the Chapter House proper.



Much construction is still required to finish the interior. Slide 19 in the Sacred Stones presentation shows an architect's cutaway model of the core of the Chapter House.

And last, here's one of the original stones waiting for assembly, presumably in one of the interior crossed arches shown on slide 19.



Competition Calendar

[Rives Borland](#), Strand 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>

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.

November/December 2011

Hail to Hefeweizen

Entries are due November 25, 2011 and judging will be held December 3, 2011.

Hosted by Brian Steuerwald and the [Foam Blowers of Indiana \(FBI\)](#) club of Indianapolis, IN, this competition covers BJCP categories 15A, 15B, 15C, and 15D.

For more information, contact Brian Steuerwald at BLSteuerwald@aol.com.

January/February 2012

Dark Lagers

Entries are due TBD and judging will be held TBD.

Hosted by the [Silverado Homebrew Club of St. Charles, IL](#), this competition covers BJCP category 4.

For more information, contact Robert Keck at keckbobb@netscape.net.

Local Competitions: in order of entry deadline

Register online to be a Judge or Steward!!!

09/24/2011 [Pacific Brewers Cup](#)

St. Bede's Episcopal Church

3590 Grand View Blvd

Los Angeles, CA 90066

Contact: [Carl Townsend](#) Phone: (310) 391-0900

Entry Fee: \$6.00 Entry Deadline: 09/10/2011

Drop Off Points:

South Bay Brewing Supply Co

Culver City Home Brewing Supply Co.

Eagle Rock Home Brewing Supply

Steinfillers Fermentation Supply

The Home Wine Beer and Cheesemaking Shop

10/01/2011 [EdUCate! Homebrew Competition](#)

San Diego, CA

Contact: [Michele Lolly](#) Phone: (858) 922-3302

Entry Fee: \$10 first entry \$5 subsequent

Entry Deadline: 09/14/2011

11/05/2011 [California State Homebrew Competition](#)

San Francisco, CA

Contact: [Bryan Gros](#) Phone: (510) 336-3377

Entry Fee: \$8 Entry Deadline: 10/15/2011

For a complete list of BJCP competitions, go to

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

Year Look-Ahead

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

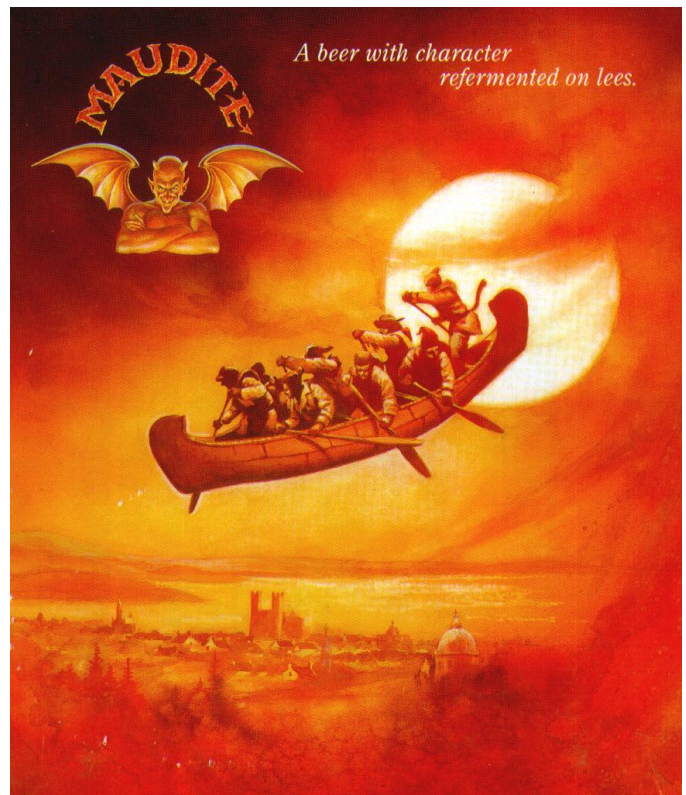
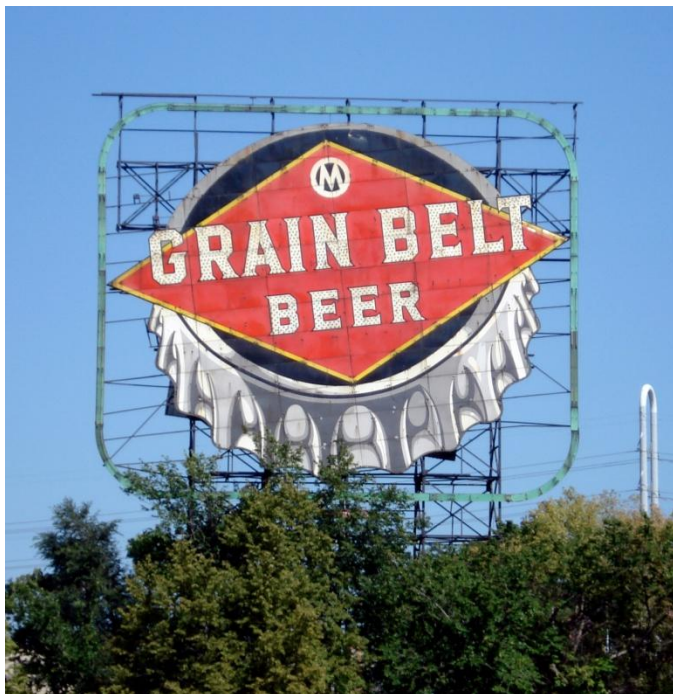
May COC - Scottish and Irish Ale

May Mayfaire

July Los Angeles County Fair

August COC – Porter

There's a great Indian legend behind this label...



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
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