

ISSN 1945-1342

# DREGS FROM THE KEG



January 2012



# Happy New Year!

## In This Issue

Cover.....	1
Foam at the Top.....	2
What's on Tap?.....	3
Spent Grains.....	4
The Sparge Arm.....	5
Competition Calendar .....	7
Back Page.....	9

### Foam at the Top

[Rives Borland](#), Strand President

Greetings and Happy New Year! I hope everyone enjoyed the holidays and got to drink some great beers with friends and family. In between studying for the BJCP exam and hanging out with family, I managed to squeeze in several very cool beer related experiences. I was in Michigan for a few days before Christmas, which happened to overlap with the Kuhnenn Brewing Co (Warren, MI, just outside Detroit) annual Winter Solstice party and beer release. To get a beer purchase form, you had to show up early, as they were very limited. We arrived around 9 AM and got forms 46-49. There were a lot of like-minded beer geeks hanging out and sharing bottles they brought from home, until the sales started at 11 AM. Kuhnenn is a very small brewpub that makes excellent beer, mead and wine. This release was for about 20 or so of their rare and also more "extreme" beers, braggots and meads. Many were already several years old and many of these were near or above 15 % ABV, for better or for worse, ha ha. Some of the more notable bottles I picked up were a triple bock, barrel-aged fourth dementia old ale, tenacious cassis (15 % ABV fruit beer in a 6 oz. bottle), Cherry Olde Brune (w/ MI cherries), chocolate pumpkin braggot and a bourbon barrel sack mead. I plan to bring a few of these around to share at club events, so be on the lookout!

Then, when I was back home in Boston, we took a short overnight trip up to Portland, ME, stopping in Portsmouth, NH along the way. We had lunch and sampled all the beers on tap at Portsmouth Brewery. We also got an excellent tour of the extremely tiny brew house from the head brewer. He tried to squeeze in more detail about the brewing process in his five minute talk than I've ever witnessed before, which I'm sure flew over the head of most people there. Some of you might know them for their famous Kate the Great RIS, which has become so popular that this year you had

to purchase scratch tickets to even get the random chance to purchase the beer. I'm told all proceeds from those tickets went to charity.

When we got to Portland, we had some local seafood for dinner and then checked out a bar called The Great Lost Bear, where their tap list was 90% local Maine beers and they had four casks on hand pump. The next morning we toured Allagash and also two smaller breweries across the street; Maine Beer Co and Bull Jagger Brewing Co. The Allagash tour started off in the tasting room sampling four beers and then proceeded through the brewhouse and oak barrel aging room, which was impressive and included a very large oak foeder (Ed: barrel according to [this](#) source). They said that every employee gets to brew their own creations a few times a year and you could see many experimental "pet project" barrels with the brewers' names on them. Allagash is also one of the only American breweries that I know of doing some true Lambic-style spontaneous open fermentations in a coolship. I was able pick of a few bottles of their latest and very rare coolship series release called Balaton (aged on balaton cherries). One fact that you may find interesting is that, as of this year, CA is now their top sales market and the tour guide wanted to thank any Californians in the audience for their support! They had a crane outside installing a new 250+ barrel outdoor fermenter, which will make it the northernmost outdoor fermenter like that in the US.

After Allagash, we went across the street and luckily caught the once a week tour of the small Maine Beer Co. They are in their second growth stage right now and run by just two brothers. They focus mostly on hoppier style ales right now. The "tour" (basically one brewhouse room) was very informal and off-the-cuff and we got to try a new Barleywine still in the R&D stage out of basically a home size kegerator. After that, we dropped in on Bull Jagger Brew Co in the middle of a bottling session. They are even tinier and just starting selling this past October. It is basically just one guy whose friends drop in and volunteer to help him out here and there. They are going to do all lagers and we sampled their flagship Helles. It was very cool to see these 3 breweries right next to each other doing different kinds of beers and in different growth stages. Well, enough rambling and on to more serious club talk.

I'm really excited to take the reigns as the 2012 Strand President! I hope to continue some initiatives we started last year and also start some new ones. To that end, be on the lookout for a brief survey very soon,

which I hope the new EBoard can use to help us figure out what direction to take the club in and how to improve membership values. It should only take a few minutes and I would love to get as much participation as possible. So please take a moment to fill it out once you receive the link.

The biggest challenge for the club this year is going to be hosting the Pacific Brewers Cup. I want us to once again live up to our reputation for putting on a first class competition and my first order of business will be identifying a lead competition coordinator. So think about if you are ready to take on this challenge and let me know. I also want us to put on a good showing at the SCHF in Ojai, so we should all be focused on brewing a lot these first few months of the year. I will be working to get the club brews up and running right away. We also need to make several improvements to the club bar before Ojai and there will be opportunities to get involved in that, if you are interested.

I definitely plan to continue the trend back towards more of a brewing focus for the club. We are on the right track with things like the Iron Brewer Competition. I also plan to have at least one educational activity at every meeting, whether it is a guest speaking, a member presentation, or a hands-on tasting event. I think our Cabernet barrel aged American wild/sour ale project this past year was a great success and I hope to do another group project like that this year. Perhaps we could do a Bourbon barrel aged beer of some sort. I would also like to see us start sending entries to the AHA Club only Competitions.

We need to get the word out about the club more and try to increase membership, too. There are a lot of people interested in craft beer and brewing in the area that we are not tapping into. We need more flyers up at good beer spots. Jay Ankeney had some creative ideas about how to do this, so that it is a win-win for both the bar and the club. I will work with him on implementing some of those.

Another area where it seems like we need some improvement is club communications. I have heard from some members that they are not hearing about events, or are not reminded enough and forget about events that they would have otherwise liked to have attended. Obviously that is not a good thing. Chris is going to work on continuing to improve the club website this year, which should hopefully alleviate some of these issues. We might also look into some

complementary means of club communication besides the website, if there is interest.

Finally, I want to encourage everyone to write at least one article for the Dregs this year. Jim has been doing a great job editing and will keep it up if you provide content. If you've been keeping track, there have been some really interesting articles over the last year. You don't need to be a good writer. Just tell us about a cool brewery trip you took, or a good brewing book you read, or some new equipment you purchased or built or write up your profile so we can learn about you.

OK, that is all for now. I'll see everyone at the January 11<sup>th</sup> meeting. Come with some homebrew, cash for the raffle, and your head filled with ideas for how to make 2012 a great year for the Strand Brewers Club!

## What's on Tap?

[Bryan Willis](#), Strand Activities Director

### January Meeting

This month we'll meet on Jan 11 at 7 p.m.



1311 POST AVE TORRANCE, CA 90501

Hello, and welcome to January.

Bryan K. Willis here. Somehow, I got suckered into getting back into officer duties. Though I may not be in the South Bay anymore, I still know about getting some good drinks. I also know a few folks here and there, so I will see about getting some of said folks to interact with us as soon.

Here's a little bit about what's going on around Los Angeles County closest to South Bay in the meantime.

Hangar 24 has been doing total tap takeovers & brewery nights on a regular basis for the past several months. It's City Tavern's turn on January 12. Free glass with purchase! Two weeks later on the 26 will be Lagunitas' turn. Same glass deal!

Steingarten has a Bootleggers event on the ninth, with a brewery representative on site in addition to a special food menu. Then on the 24<sup>th</sup>, Hangar 24 is going to be there, and will be mixing beer cocktails with their own liquor infusions and will be supposedly serving Pugachev's Cobra for the last time.

There are tons of other events out there, but they may be a bit of a trip for a bunch of folks out there. Here's a final event: Bock Fest on the 14th. 1 to 5PM @ Vanguard LA, ~70 bocks & winter warmers with unlimited pours. There should be some tickets left, so [check it out](#).

I also seem to be the guy who goes out to the most craft beer places in the club, so I think it may be about time to give some blurbs about some of the places I go. As I did an initial count of the number of places I have been that haven't been described in the Dregs at about three dozen that may be a good topic of discussion. So, with that in mind, here's a blurb about a place that's technically not open, yet: the Golden Road Brewery's gastropub.

In case you didn't know, the same guys who run Tony's Darts Away and Mohawk Bend, both of which I quite enjoy, decided they weren't into the local beer scene enough. In addition to engaging in more behind the scene deals you'd have to sleuth out yourself, they decided to start a brewery. That brewery is Golden Road.

The place is on San Fernando, near the Los Angeles Zoo. Those who know the area know that it's almost purely industrial and Golden Road is no different. The brewery, which won't allow tours for a few months yet, I'm told, is literally next to the train tracks. As the brewpub is next door & has the entirety of its front open, you will feel or hear occasional train passing.

Thankfully, the place is nice enough that you won't care. Entering through the former warehouse's loading dock, which has been converted to the outdoor section of the place, you're greeted by the interior, quite set up nicely. The tables & chairs are spaced widely enough to walk about easily enough, and the decor is fairly industrial, peppered with the standard kind of old and recreated beer signs mainly from the East and Midwest normally found in the owners' other properties.

There is a little cove over to the side that sells Golden

Road merchandise: bags, hats, shirts, etc. as well as shelves of a dozen books or so with multiple books on beer that are quite known or respected.

The bar covers almost the entire back wall, with the kitchen set off to the side. There are 3 banks of 10 taps: the intent is to have ten rotating beers from other breweries, then have two sets of taps lead to the same lines of the same ten Golden Road beers. One bank is in a section that will be used for growler fills exclusively. Growlers are available in 32 and 64 ounce sizes.

Currently, there are only their three regular beers on tap, as the seasonal beers tapped out quickly. Best bets are their stout (Schwartz Stout), an IPA (Point the Way IPA) and a Hefe wittily named Golden Road Hefeweizen. All are quite nice but if you like lots of Simcoe and an IPA so fresh you should slap it, then you'll really like Point the Way.

The food listing is extensive, with snacks, salads, entrees and sandwiches with the kind of meat or vegan choices (more pointing towards the latter than the former, but still a good amount of choices) the group behind the pub is known for in their other places.

Prices for everything are between reasonable and surprisingly inexpensive.

Anyway, good drinkin' to ya!

## Spent Grains

[Brian Kellough](#), Strand Treasurer

We begin 2012 with about \$1,684 in the bank, so we're starting the New Year off in decent shape financially. I'll have more budget information and financial outlook in the next dregs once the final transition of proprietary treasurer information has happened. One big hitter I know coming up in 2012 is that we have our triennial major financial event, the Pacific Brewers Cup. For the sixth time, the SBC will be running the competition. Generally fees and sponsorships pay for the costs, but there's a lot of \$\$\$ involved, so the club has to watch the budget closely.

Finally, I would like to note that we already have one new member for 2012 to welcome, Kotra Blume! Which directly leads me to my next topic...

**MEMBERSHIP RENEWAL TIME!**



Since 2012 is now upon us, don't forget that dues for 2012 are due. 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 10890 Whitburn St, Culver City, CA 90230. You can also hand me a check or cash at the next club meeting.

## The Sparge Arm

[Jim Wilson](#), Dregs Editor

First Runnings

[The best winter release beers](#)

[Kumquat beer](#)

[Beer Candy](#)

[Best Beers of 2011](#)

[Beer Me, Sommelier](#)

Projects!

The Editor's red pencil will pass to someone else in 2013 and before the door hits me in the butt there are some worthy projects that could be completed. Varying amounts of setup work have been done on these and now volunteers are needed to take them to the finish line. Included are:

- Writing a Dregs article about your brewery, a road trip or at least a profile to introduce yourself
- Uploading our original website's content to the new one
- Updating the Zymurgy index
- Creating a BYO index

Contact me if you would like to help.

Iron Brewer

The inaugural Iron Brewer Competition will be judged at our Feb meeting. As I write this, there's still 40 days left to brew for it! Iron Brewer is similar to the Iron Chef program on Food Network minus the chaos and histrionics. Brew whatever beer you like using smoked malt, Northern Brewer hops and bitter orange peel. Other ingredients are up to you. Dregs readers know that once upon a time, almost all beer was smoky. Now, there are just two well defined ones plus the two Specialty style categories.

Here are some resources to help you spool up for this episode of Iron Brewer.

- [Smoked Beers](#) by Daniels and Larson is the most complete reference and includes tips on smoking your own malt if you're so inclined.
- This article by [Chris Colby](#), from BYO, is one of a number of good ones in the brewing magazines.
- Guidelines for the two BJCP smoked [beers](#).
- Cherry wood smoked [malt](#) is available from Breiss that adds a domestic option to the peat and beech smoked imports.

These tips should be enough to point you somewhere. Fire up those burners and start brewin'!

Reaching Out

I visited Jim Hilbing in Dec. He was brewing an IPA that day on his SABCO [Brew-Magic](#) V120. He's had this system for about three years now and is continuing to fine tune its operation.



I hope Jim can find time in 2012 to write an article about his brewery, the checklist he follows and the data he collects to consistently be one of the club's best brewers.

BJCP Exam

About 15 would be judges attended most all the recent BJCP exam prep classes. I watched their knowledge and ability grow and feel that everyone who takes the exam should do well. That outcome will produce many new faces at local contests.

As part of their studies for the exam, students are beta testing the new online entry level exam that will be launched later in this year. There is also one local contest before our exam; it's the Doug King Memorial on Jan 21. The Falcons always need judges and stewards and it's a good learning opportunity for exam takers.

Lack of experience isn't an issue. Email [Ed Kochanowski](mailto:Ed.Kochanowski) if you're interested.

Seven guest discussion leaders did wonderful jobs at the prep classes. Two stood out in particular.

Carl Townsend used his big brain and Cal Tech education to discuss yeast and simplify water chemistry for all of us in session 4. On the subject of water, John Palmer has a new book coming out in the spring titled *Water: A Comprehensive Guide for Brewers* that promises to be as helpful as Chris White's *Yeast* book was last year. It's certainly on my "must have" list.

A tip of my cap to Carl's tip of the night. Forget about water filters. Vitamin C chemically reduces and removes chlorine and chloramines from municipal water. 16 milligrams takes care of the concentration typically found in one gallon of water. Half-life for the reaction is four minutes, so I add vitamin C to the hot liquor tank as it begins to fill with strike water. This allows about 40 minutes for the reaction to reach completion. When the HLT is refilled for the sparge, another dose of vitamin C is added to dechlorinate the total volume of water that touches the grist. [Here](#), [here](#), [here](#), [here](#) and [here](#) is probably more than you ever wanted to know about the subject.

Dave Cordrey won the virtual gold medal for his 30+ page recipe formulation presentation in session 7. This included complete preparation for the exam recipe question as well as an excellent take away reference for recipe creation after the exam.

Our exam, which is full, will be held on Saturday, Jan 28, 2012 at the Hermosa Beach Community Center. Special kudos go to Rives for doing a great job on the class and the exam logistics.

#### Books

I got a surprise Christmas gift from my physician. It's a copy of *The Oxford Companion to Beer*, edited by Brooklyn Brewery's brewmaster Garrett Oliver. My Doc is from Milwaukee originally, probably has beer in his DNA and we do talk about it on almost every visit. The *Companion* is a heavily referenced encyclopedia, with articles from over 150 contributors. It's 900+ pages long and weighs more than three pounds. I'm slowly working my way through it, but am not sure how to do a meaningful book report for the Dregs. More news when the light comes on.

Santa also brought De Benedetti's *The Great American Beer Trail*, Koch's *Brewer's Apprentice*, Lewis's *Homebrewers Answer Book* and the Oct 2011 issue of "Seattle" magazine which has a long article about local beer to help me prepare for the 2012 AHA NHC which is June 21-23.

#### Kudos

Good job Mr. President! Rives tied for BOS on the first vote and wound up 1<sup>st</sup> runner up by a 3-2 revote at the TVHA contest in Dec with his Belgian Strong Dark. In only its third year, the contest had 277 entries which puts it into the big deal category. If you've peeked at a BOS panel in action, you know that the process can be a lot like making sausage. That was certainly the case at this one. Here's Rives' story and recipe.

After brewing, I left the beer in the primary fermenter for about a month to 6 weeks. Then I transferred onto a rum raisin puree and let it age for about another month or so before bottling. The rum raisin puree I made by caramelizing a few pounds of raisins in a pan and then deglazing with Bacardi light rum (dark might be better, but I had the light). Then I pureed this in a sanitized blender. I did not add any fresh yeast at bottling so it took over a month for the bottles to carbonate. Also, as a point of reference, I brewed this in November 2010, so when I submitted it to the TVHA contest the beer was roughly 13 months old.

#### Malt & Fermentables

%	LB	OZ	
50	18	0	American Two-row Pale
17	6	0	American Wheat
6	2	0	Munich Malt
6	2	0	Turbinado Sugar
6	2	0	American Crystal 15L
5	1	11	Corn Sugar (Dextrose)
3	1	0	American Crystal 30L
3	1	0	Special B Malt
3	1	0	Aromatic Malt
3	1	0	Biscuit Malt
1	0	8	Chocolate Malt (US)
	36	3	

Batch size= 11.5 gallons  
Mash @ 148 F  
Mash Efficiency=76%  
Original Gravity=1.088  
Color=21° SRM

Hops  
USE TIME OZ VARIETY  
boil 60 min 2.0 Challenger  
boil 30 min 2.0 Kent Golding  
Bitterness=26.3 IBU/14 HBU f: Tinseth  
BU:GU=0.29

Yeast  
White Labs WLP575 Belgian Style Ale Blend  
Ferment at 72F, allowing the beer to warm a few degrees towards the end of fermentation.  
Final Gravity=1.021  
Alcohol=9.3% ABV / 7% ABW

Misc  
USE TIME AMOUNT INGREDIENT  
mash 60 min 0.008 ounces Ascorbic Acid  
boil 10 min 1 tsp Whirlfloc Tablet  
boil 10 min 1.5 pounds Raisins  
boil 10 min 1 tsp Wyeast Nutrient

## Competition Calendar

[Jeff Sanders](#), Strand Vice-President

### Club Only Competitions...

January/February 2012  
Dark Lagers  
Entries are due February 10, 2012 and judging will be held February 18, 2012. Entry fee is \$7. Make checks payable to American Homebrewers Association.  
Entry Shipping: AHA COC c/o Doug Newberry  
1215 Burnham Ln.  
Batavia, IL 60510  
Hosted by the Urban Knives of Grain (UKG) club of Batavia, IL, this competition covers BJCP category 4.  
For more information, contact Doug Newberry at [doug.newberry@att.net](mailto:doug.newberry@att.net).

March/April 2012  
Stout it Out Loud!  
Entries are due March 17, 2012 and judging will be held March 24, 2012. Entry fee is \$7. Make checks payable to American Homebrewers Association.  
Entry Shipping: RHBC c/o Rockyard Brewing Company  
880 Castleton Road  
Castle Rock, CO 80109-7512  
(303) 814-9273  
All entries must be shipped to the address above; they are not accepting walk-in drop-offs. Hosted by Kelly Kruegel and the Rock Hoppers club of Parker, CO, this competition covers BJCP category 13.  
For more information, contact Kelly Kruegel at [kruegel.kelly@gmail.com](mailto:kruegel.kelly@gmail.com)

May 2012  
Scottish and Irish Ale  
Entries are due Thursday, May 10, 2012 and judging will be held May 19, 2012. Entry fee is \$7. Make checks payable January/February 2012  
Dark Lagers  
Entries are due February 10, 2012 and judging will be held February 18, 2012. Entry fee is \$7. Make checks payable to American Homebrewers Association.  
Entry Shipping: AHA COC c/o Doug Newberry  
1215 Burnham Ln.  
Batavia, IL 60510  
Hosted by the Urban Knives of Grain (UKG) club of Batavia, IL, this competition covers BJCP category 4.  
For more information, contact Doug Newberry at [doug.newberry@att.net](mailto:doug.newberry@att.net)

March/April 2012  
Stout it Out Loud!  
Entries are due March 17, 2012 and judging will be held March 24, 2012. Entry fee is \$7. Make checks payable to American Homebrewers Association.  
Entry Shipping: RHBC c/o Rockyard Brewing Company  
880 Castleton Road  
Castle Rock, CO 80109-7512  
(303) 814-9273  
All entries must be shipped to the address above; they are not accepting walk-in drop-offs. Hosted by Kelly Kruegel and the Rock Hoppers club of Parker, CO, this competition covers BJCP category 13.  
For more information, contact Kelly Kruegel at [kruegel.kelly@gmail.com](mailto:kruegel.kelly@gmail.com)

May 2012  
Scottish and Irish Ale  
Entries are due Thursday, May 10, 2012 and judging will be held May 19, 2012. Entry fee is \$7. Make checks payable to American Homebrewers Association.  
Entry Shipping: Dr. Jeckyll's Beer Lab C/O AHA COC  
2408 W. Park Row  
Arlington, TX 76013  
Hosted by Mike Porter and the Knights of the Brown Bottle club of Arlington, TX, this competition covers BJCP category 9.  
For more information, contact Mike Porter at [msrwl5@sbcglobal.net](mailto:msrwl5@sbcglobal.net).

### Other competitions...

18th Annual Boneyard Brew-Off  
Entry Fee: \$6 for the first entry; \$5 for subsequent entries from the same brewer(s).  
Entry Deadline: 01/09/2012  
Phone Number: (217) 721-9200  
Location: Urbana, IL, US  
Contact Email: [marco75boscolo@gmail.com](mailto:marco75boscolo@gmail.com)  
Organizer: [Marco Boscolo](#)

01.20.12

Great Alaska Beer and Barley Wine Festival

Entry Fee: free - requires minimum of 5 gallons of beer for the festival

Entry Deadline: 01/20/2012

Phone Number: (907) 338-8828

Location: Anchorage, AK, US

Contact Email: [jditsworth@gci.net](mailto:jditsworth@gci.net)

Organizer: [Jason Ditsworth](#)

01.21.12

Doug King Memorial Homebrew Competition

Entry Fee: \$ 6.00

Entry Deadline: 01/12/2012

Phone Number: (818) 917-2467

Location: Woodland Hills, CA, US

Contact Email: [egk@edjik.com](mailto:egk@edjik.com)

Organizer: [Ed Kochanowski](#)

01.25.12

Wort Challenge 2011

Entry Deadline: 01/04/2012

Phone Number: (403) 568-0161

Location: Calgary, AB, CA

Contact Email: [yeastwranglers@hotmail.ca](mailto:yeastwranglers@hotmail.ca)

Organizer: [Jeremy Cowan](#)

01.28.12

Upper Mississippi Mash-Out

Entry Fee: \$7

Entry Deadline: 01/14/2012

Phone Number: (800) 555-1212

Location: St. Paul, MN, US

Contact Email: [info@mashout.org](mailto:info@mashout.org)

Organizer: [Kris England](#)

01.28.12

2012 Winter Brewing Competition

Entry Fee: \$7 first, \$5 additional

Entry Deadline: 01/13/2012

Phone Number: (616) 240-2651

Location: Chicago, IL, US

Contact Email: [jameslewis0@gmail.com](mailto:jameslewis0@gmail.com)

Organizer: [James Lewis](#)

01.28.12

Master Championship of Amateur Brewing (MCAB) XIV Finals

Entry Deadline: 01/18/2012

Phone Number: (760) 889-4667

Location: San Diego, CA, US

Contact Email: [psangster@gmail.com](mailto:psangster@gmail.com)

Organizer: [Paul Sangster](#)

01.29.12

Homebrew Alley 6

Entry Fee: \$7/entry

Entry Deadline: 01/20/2012

Phone Number: (646) 942-7758

Location: Brooklyn, NY, US

Contact Email: [cuzme@cuzme.com](mailto:cuzme@cuzme.com)

Organizer: [Chris Cuzme](#)

02.04.12

GEBL IPA Bracket Challenge

Entry Fee: \$6.00 for first entry \$4.00 for each additional

Entry Deadline: 01/31/2012

Phone Number: (360) 691-1862

Location: Everett, WA, US

Contact Email: [teamoly@yahoo.com](mailto:teamoly@yahoo.com)

Organizer: [William Fredin](#)

02.04.12

14th Annual Domras Cup Mead Competition

Entry Fee: \$6.00

Entry Deadline: 01/25/2012

Phone Number: (912) 507-6122

Location: Savannah, GA, US

Contact Email: [johnanthonywilson@comcast.net](mailto:johnanthonywilson@comcast.net)

Organizer: [John Wilson](#)

02.04.12

Winter Beer Dabbler 2012

Entry Fee: Free w/ entry to the festival

Entry Deadline: 01/27/2012

Phone Number: (651) 592-6612

Location: St. Paul, MN, US

Contact Email: [plfaheybjcp@gmail.com](mailto:plfaheybjcp@gmail.com)

Organizer: Patrick Fahey

02.11.12

Cincy Winter Beerfest - American Ale Competition

Entry Fee: \$5.00 per entry

Entry Deadline: 02/04/2012

Phone Number: (513) 379-8705

Location: Cincinnati, OH, US

Contact Email: [franckenbrew@yahoo.com](mailto:franckenbrew@yahoo.com)

Organizer: [Rick Franckhauser](#)

02.11.12

The Great Northern Brew-Ha-Ha!

Entry Deadline: 01/30/2012

Phone Number: (713) 821-9685

Location: Duluth, MN, US

Contact Email: [thedaike@hotmail.com](mailto:thedaike@hotmail.com)

Organizer: [Steve Daiken](#)

02.11.12

KLCC Microbrew Festival Homebrew Competition

Entry Fee: \$10 for first entry, \$5 each additional entry

Entry Deadline: 02/03/2012

Phone Number: (541) 221-2885

Location: Eugene, OR, US

Contact Email: [michael@brewabeer.com](mailto:michael@brewabeer.com)

Organizer: [Michael Zarkesh](#)



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

#### 2012 Club Officers

President:	Rives Borland	310-469-3634	president (at) strandbrewersclub dot com
Vice-President:	Jeff Sanders	310-292-9301	vp (at) strandbrewersclub dot com
Treasurer:	Brian Kellough	310-947-1855	treasurer (at) strandbrewersclub dot com
Activities:	Bryan Willis	310-462-5528	activities (at) strandbrewersclub dot com
Administrator:	Mike Haisma	310-808-3614	administrator (at) strandbrewersclub dot com
Editor:	Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com
Webmaster:	Chris Voisey	310-941-4810	webmaster (at) strandwbrewersclub dot com