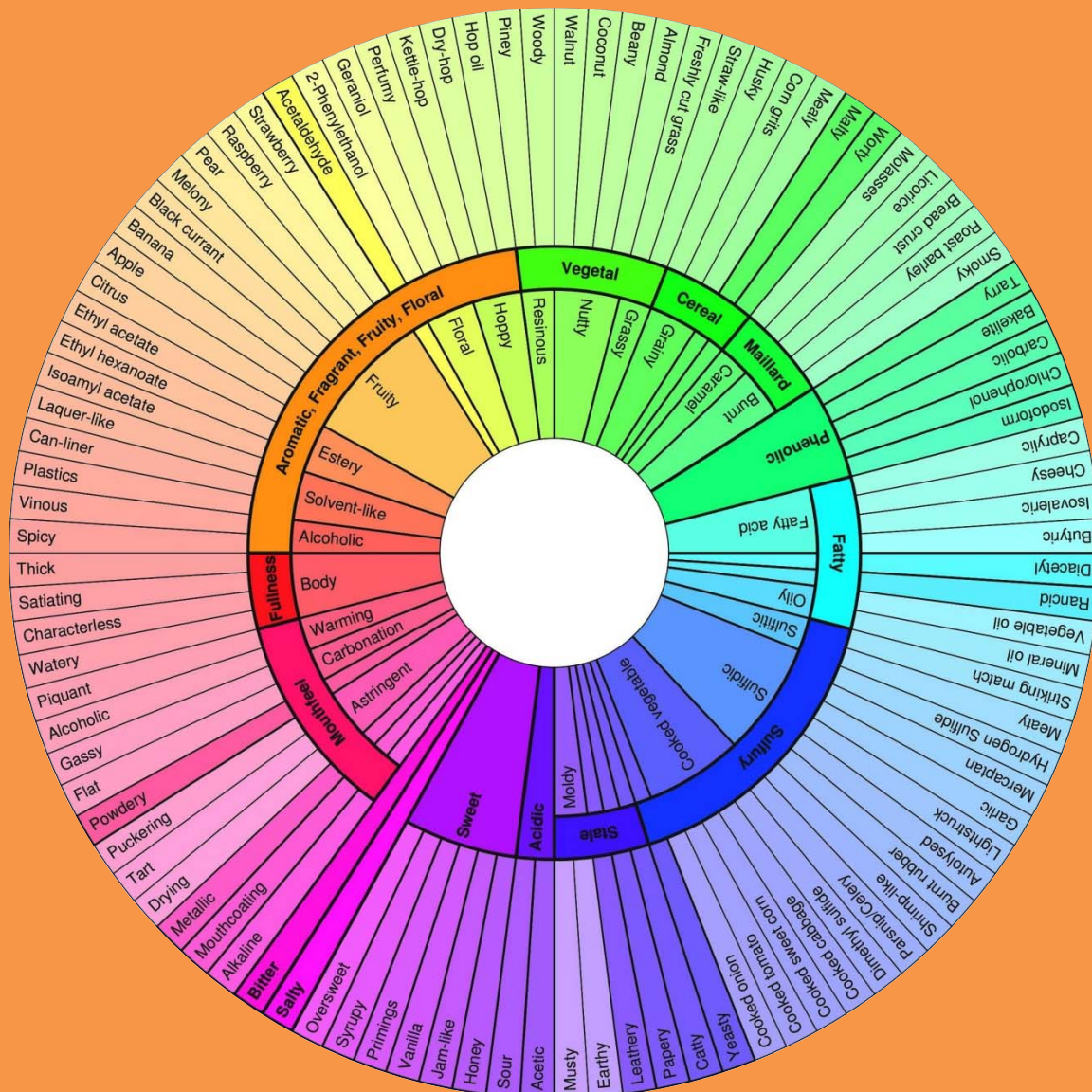




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# DREGS FROM THE KEG

February 2012



## So Many Flavors, so Little Time!

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## **Foam at the Top**

[Rives Borland](#), Strand President

## **TIME TO BREW FOR LAKE CASITAS!!!**

I'm happy to say that my first shot at the [BJCP](#) exam is in the books and I feel pretty good about my performance. I want to thank Jim Wilson again for hosting the exam and putting together the study class, which was a tremendous effort and a great service for the club and the local brewing community. We had 20 people take the class and 13 people take the exam, including several SBC members. It's great to see more club members getting better educated and hopefully we will soon have several new recognized (or higher rank) judges within the club. This is directly in line with the objectives of the club that we list on the club website's [homepage](#).

I would highly encourage anyone who is serious about brewing to take the exam and try to get involved in a study class the next time one is offered in the area. I definitely feel like I learned a lot in preparing for the exam and it really rounded out my knowledge as a brewer. Previously, probably like a lot of new brewers, I had focused a lot on learning basic brewing process and when I wanted to brew a style I would just get someone else's recipe off the internet. I didn't know enough about the details of the style and the history behind it to really know what I was going for. I also didn't know enough about ingredients and the interaction of ingredients and process to determine whether the recipe seemed reasonable and would give me the desired results. Now I understand these things a lot better and feel confident critiquing recipes and even designing my own recipes. My tasting and evaluation skills have also improved dramatically. I feel more confident picking out flaws and making suggestions for

improvement. I think I'm more sensitive to flavors outside of beer, even in food. The exam encouraged me to learn all of this and it was also a lot of fun getting to try 75+ classic beer styles over the course of a few months. If you want to start entering competitions (which I highly encourage everyone in the club to do) then learning the BJCP material (at least getting familiar with the [style guidelines](#)) is very important if you want to consistently do well. I plan to continue to study and work on my evaluation skills, including judging competitions as often as I can, and I might even take the exam again soon. Ed's note; Rives is showing the early signs of promotion lust. Careful, big guy, that's been known to cause obsessive/compulsive behavior.

Many of you probably already know about this, but I just wanted to quickly mention another great resource for improving your brewing that I have been getting really into lately: [The Brewing Network](#). There are several different podcast shows there and they are great to download onto your mobile device and listen to on the way to work, at the gym, etc. I'm especially a fan of "The Jamil Show." If you go all the way back to the [first episode](#) in 2006, the show started out where they did an episode on each of the 80+ BJCP styles (including cider and mead) over the course of several years. Jamil was brewing an insane amount back then and has lots of experimental evidence to back up the things he's talking about. I'm just into the second year of the show now and I've learned a ton. For those of you that like the book *Brewing Classic Styles*, this show was like the precursor to that, but it's in more detail. After the show covered all the BJCP styles, there was a demand for more similar content, so then it turned into "Can you Brew It," where they attempt to clone a different commercial beer each episode. "Brew Strong," with Jamil and John Palmer is also good show for specific technical topics. Check it out as an alternative to the usual books and magazines.

I feel like member education should be the number one focus in the club, with having fun a close second. I'm hoping to try to do something educational at each meeting, besides just make announcements and socialize. For the February meeting, we will be doing the Iron Brewer tasting and awarding the first championship. Remember to bring enough of your smoked beer for everyone to try some. I would like to do the tasting in a somewhat structured manner and have a brief group discussion about each beer. For the March meeting, Kent Hillard will be speaking about

some authentic ancient ale recipes he's been working on and will hopefully have some samples. For future meetings, I would like to maybe try to cover some particular brewing topics, like we did for some of the BJCP classes, and maybe even get some of the same speakers.

I'm hoping that at the end of this year people will look back and say that the club has improved since the beginning of the year. I'm going to try as hard as I can to make that happen but I will need everyone's help to be successful. A homebrew club is basically only as good as its member participation level, so I want to challenge everyone in the club to get involved in some way besides just showing up to meetings. Don't be afraid to try something new and look at everything as a learning experience. There are plenty of opportunities to get involved right now. You can host a club brew or bottle share. You can work on fixing up the club bar for Ojai. You can participate in an Iron Brewer or Club only Competition. You can help out with the Pacific Brewers Cup planning. You can write an article for the Dregs. Drop me a line anytime and let me know how you want to get involved, if you have new ideas for the club, or if you think that something is not going well that needs to change.

Towards the objective of fostering member participation and brewing competition (one of the clubs official objectives and a top interest from the survey), we are going to start something this year called the "Brewer of the Year" award. Basically, we will be keeping track of each time that members participate in brewing activities by bringing beer to meetings, attending a club brew, bringing kegs to a club party, and entering a BJCP competition. Additional points will be given for placing in or winning any of the competitions, where applicable. At the end of the year, there will be an award for the member who accumulates the most points. Hopefully this will be fun and foster some friendly competition and renewed interest in brewing. Details will be announced at the next meeting and posted on the website. Homebrew brought to the February meeting will start counting towards this competition.

I wanted to reinforce that everyone's focus for the first few months of the year should be on brewing beers for The Southern California Homebrewers Festival at Lake Casitas in Ojai. Let's try to fill all 22 or so taps of the club bar with the best damn beer and put on a great showing again this year! We will be hosting 2 club

brews per month to help out with that goal. We already started off the year with a great club brew at [SBBS](#) supply on 1/14, where we brewed a Dry Stout. Many new faces were in attendance and everything went smoothly. I will be bringing a keg of the finished beer to the February meeting for sampling and it will go into the running (mini judging) to send to the upcoming March [COC](#). If nobody else brings a [cat. 13 Stout](#) entry, then it will be going to Parker, CO by default. We will be sending an entry to each COC this year, so we will be dedicating some club brews to those styles and timing them as appropriate. Remember to start brewing your [Category 9 Scottish and Irish Ales](#) and bring them to the April meeting for mini judging around 7 PM. The next 3 club brews are in the calendar and will be at [Chad's](#), [Jeff's](#), and [Wayne's](#) homes, respectively. Each are experienced brewers with interesting brewing systems and everyone is guaranteed to learn something and have fun. So be sure to try to attend! Then, look for another brew at SBBS in late March.



Speaking of Ojai, everyone should definitely try to attend this amazing event. We have 10 sites reserved, 7 together and a few scattered around. There is one site at this point that is completely open and all the other sites have a site owner assigned that is likely to share their site with one or two other tents. Talk to me, Chris V., Mike H., Daniel G., Graham H., or Tammy M. if you are looking for a site. Also, buy your [tickets](#) to the event soon, as the price goes up a little each month.

The last thing I want to touch on is social events and the decision to drop Final Fridays. The idea is not to stop doing social events in the spirit of Final Fridays but to not limit ourselves to doing these types of events only on the last Friday of the month, when there are so many cool events happening on different dates. This



will open up new opportunities. Case in point is the [Naja's Barrel Fest](#) happening Thursday 2/9 at 8 PM. I want to encourage everyone to join your fellow SBC member there and try some really unique barrel aged beers. We had a great turnout last Saturday 1/28 at the newly opened [Select Beer](#) in Redondo, where several of us had literally just gotten out of the BJCP exam and were celebrating. If you haven't checked it out yet, the place is amazing and I encourage everyone to start buying your beer there and drinking there frequently. We are lucky to have such a great local spot, with a huge selection, that is run by people who really know their beer.

Also, several members, including myself, tend to collect and trade for beers that are hard to find locally on the shelf or in a beer bar and like to open and share them with others. I want to try out some bottle shares at members' homes as an alternative type of social event to going to a bar, but with a focus still on tasting commercial beers. Let one of the officers know if you would like to host a bottle share and we'll get something scheduled. I'll be hosting one soon, sometime in March, most likely. We will try to promote at least one club social event of some kind each month. I'm making an effort to get events into the [Calendar](#) well in advance this year, so remember to keep checking the website frequently and look for regular email reminders. If you have submitted a request to join the website that for some reason has not been approved yet, please email me immediately and let me know. OK, see everyone at the [next meeting](#) and, in the meantime, remember to brew strong!

## Member profiles

We started this last year to try and get to know one another. Maybe a third of Strand's members have written about themselves and their interest in beer. If you haven't done your profile yet, please think about putting together a 2-300 word piece to introduce yourself. Thanks!

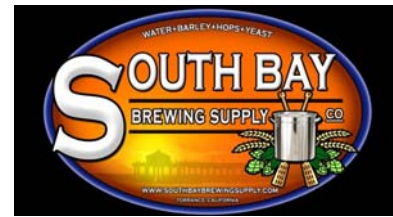
## What's on Tap

[Bryan Willis](#), Strand Activities Director

This month's Activity Report has been delayed. It will be published online and the Dregs stored in the Archive will be updated later for historical reference.

## February Meeting

This month we'll meet on Feb 8 at 7 p.m.



1311 POST AVE TORRANCE, CA 90501

## Spent Grains

[Brian Kellough](#), Strand Treasurer

We enter February with about \$2000 in the bank. Inflows included \$345 in dues and a whopping \$57 in raffle money. Thanks to all who purchased tickets, let's keep it up! We have some great prizes coming up at the raffles. We had 18 paid memberships, including 4 new members: Doug Toperzer, Dani Zandel, Richard Wirsing, and Wayne Larsen. Welcome to the club! All the new members, except for Wayne, I still need your applications since I didn't have any paper copies on hand at the last meeting, however you can fill it out electronically and just email it now! [Click here](#)

## MEMBERSHIP RENEWAL TIME!

We have 37 members from 2011 who have not renewed yet, don't forget that dues for 2012 are due. Dues are \$25 for individual members and \$10 for spouse members. TO MAKE IT EASIER FOR YOU, WE NOW HAVE AN ONLINE PAYMENT OPTION THROUGH PAYPAL! [Click here](#) for information, it is nominally more expensive, but infinitely more convenient for all involved! If you don't like paying online, Still fill out and email the application form electronically and email it, then just 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 (however all applications should still be submitted electronically).

Attention current members: If you think your contact information is different than the one we have on file, please fill out the online membership application at either link above. It is a PDF you can fill out, save and keep for your records. Annually we'll ask renewing

members to check their forms and make sure the information is current.

A small note regarding paper Dregs: I posted in the Jan Dregs we had a mailing option for paper copies for \$5 more, however, the following weekend in January we decided as a board to no longer offer mailing the Dregs effective immediately. No one signed up for it in 2011 and it's not cost effective to do it for the cost we had. If this really causes you heartache, please contact any of the officers and we can figure something out, but the cost will be true to the real cost associated with the printing and mailing. Otherwise keep enjoying the Dregs digitally on the website.

## The Sparge Arm

[Jim Wilson](#), Dregs Editor

### First Runnings

I was reminded during our BJCP exam prep class that sometimes you can drink beer to learn about beer and sometimes it's fun to cross train.

[Sweet, Sour, Salty, Bitter ... and Umami](#)

[How to drink sake](#)

[Wine snob's dictionary](#)

This month's cover art is the *Beer Flavor Wheel* developed in the 1970s by Morten Meilgaard. It has been adopted as the flavor analysis standard for beer by everybody who's anybody in brewing. A Google search will yield 2.5 million hits that have all the details.

Congratulations to five Strand members and eight others who survived the BJCP exam on Jan 28. Renting a room for the exam at the Hermosa Community Center worked out well. Parking at the complex wasn't optimum but it is the Republic of Hermosa after all. At least, everyone got in on time and no one was towed. Thanks to Carl Townsend and Bruce Brode for proctoring and staying to discuss the exam beers afterward. Now, the lucky 13 have four months to manicure their nails until the results come back.

After the exam, there was a celebration/Final Saturday party at Select Beer. It was well attended by at least 10 club members in the early part of the evening. I heard many compliments about the store and hopefully this will be a good sign for Wes who really had his patience tested during build out and start up.

Chad Hazen brought a delightful beer to the Jan meeting. It was a Belgian Specialty Ale that started life as a DT clone until the combination of honey, spices, an intense boil and two yeasts kicked it up a notch. Chad got away with a very warm pitch on this one (no bad higher alcohols that I could detect at least) and the yeast combination was a smart move as the Duvel yeast is notoriously slow to finish and clear. Well done!

**"BXL": Belgian Specialty**, BJCP category 16E

Belgian Strong Gold with honey

Brewer: Chad Hazen

**Recipe Type:** All Grain

**Batch Size:** 5.5 gal

**Boil Size:** 8 gal

**Boiling Time:** 70 minutes

**IBU:** 26

**SRM:** 5



### Yeast:

WLP570 (Duvel) in a starter

S-04 (Whitbread) pitched directly into carboy

**Yeast Starter:** 1 pint on stir plate, 24 hours prior (WLP570 yeast only, NOT the dry packet)

**Primary Fermentation:** 17 days @ ~71 degrees (in glass carboy)

**Additional Fermentation:** 21 days @ ~45 degrees

**Original Gravity:** 1.095

**Final Gravity:** 1.029

**ABV:** 8.7%

## Ingredients:

### Grain Bill:

%	Lb	Type
76.47	13	German Pilsner
11.76	2	Invert Sugar*
11.76	2	Clover Honey

### \* Homemade:

- 2 lbs sugar in the raw
- 2 cups water
- ¼ t. citric acid

In a medium saucepan, stirred together the sugar, water and citric acid. Brought to a boil, boiled for 3 minutes without stirring, removed from heat & covered, cooled at room temp, stored in fridge overnight.

For additional guidance, visit:

<http://www.chefeddy.com/2009/11/invert-sugar/>

### Hops:

Alpha	Amount	Type
4.0%	0.87 oz	Fuggles (pellet)
4.5%	0.78 oz	E Kent Golding (pellet)
3.5%	1.7 oz	Saaz (pellet)

### Other:

15g Coriander (crushed)

4g Grains of Paradise (crushed)

5g dried Ginger root

Whirlfloc and yeast nutrient

### Mash Schedule:

Single infusion, @ 150 degrees for 75 min (1.25 qt/lb)

Mash out @ 168 degrees - Batch sparged with 6 gal water

Collected 8 gal to brew kettle over ~32 minutes (73% BHE)

Preboil gravity w/ adjunct sugars was 1.063 (Chad must have a surplus Space Shuttle main engine under his kettle to get a 95 OG in just 70 min. He said he had a lot of evaporation and he wasn't fooling.)

### Addition schedule:

Time	What
60 min	Fuggles and E Kent Golding
15 min	Saaz
15 min	Whirlfloc and Yeast Nutrient
10 min	Coriander, Paradise, Ginger

## Additional Brew Notes:

- Whirlpool at knockout and rest for 20 min
- Cooled with plate chiller – took about 5 min to collect ~5.5 gal into carboy (@ 78°F)
- After 2 hours, pitched yeast starter WLP570 and the packet of S-04 (@ 78°F)
- Fermentation temperature slowly dropped to around 71°F
- The 'additional fermentation' was less about lagering and more about me going out of town for 3 weeks before being able to keg the beer. Prior to the fridge time, I added 1 cup gelatin to the carboy to help with clarity.

## Seaweed, fish guts and jello

Beer haze and its prevention

Jim Wilson

Last year, two Strand members mentioned they were battling haze problems. One found a solution and the other is still analyzing. Now and then a batch refuses to clear for me too and this encouraged me to research haze and its cousin, age-related off flavors.

Bavarian Weizen, Belgian Wit, a few other styles and dry hopped beers in general may appropriately be hazy. For other beers, clarity influences many drinkers' perception of quality even if it doesn't affect aroma, flavor or mouthfeel early in a beer's life.

There's a tsunami of beer haze information in the literature. Every homebrew magazine has articles about it in their archives. Every brewing book, whether it's general homebrewing, technical, professional or a college text treats the subject. There's even a haze [podcast](#). So, if anything in this article seems familiar; it probably is. My story and I'm sticking to it is that if you steal from one author, it's plagiarism but if you steal from many, it's research.

Haze components occur naturally in beer. The challenge for us is to deal with them. It will be helpful to learn about [colloids](#), [Stokes' Law](#), [adsorption](#), [flocculation](#), [precipitation](#) and [filtration](#). Haze, which is also called cloudiness or turbidity, can be described with terms like brilliant, dull, fuzzy or murky. It can be measured quantitatively too; most commonly using a [lab instrument](#) that measures Formazine Turbidity Units (FTU).

Home and commercial brewers view the importance of haze differently. Industrial brewers must manage haze

to keep customers happy. The worst haze problem in the history of beer caused the downfall of [Schlitz](#), the second largest brewer in America at the time. Schlitz was unwilling to solve a haze and snot problem before their customers fled forever. Homebrewers, on the other hand, can choose whether or not to do something about haze. If you're happy with your brewery's product, it's no one else's business.

Common hazes are:

- Protein and polyphenol (tannin) complexes which form weak bonds at low temperatures. This is called temporary or chill haze.
- Suspended yeast.
- Starch, pentosan or [β-glucan](#) carry over from the mash or pectin in fruit beers. These are permanent hazes without flavor consequences.
- Unexpected biology or oxidation reaction products. These can produce permanent hazes, accompanied by flavor changes.

Chill haze, by far the most common beer haze, occurs when a bit of protein (from barley endosperm) weakly latches onto a bit of polyphenol (from either barley husks or hops). By themselves, protein and polyphenol dissolve in beer. When the beer temperature is lowered, they can combine and the new particle is suspended in the beer making it appear hazy. It's a temporary haze because the beer will clear at a warmer temperature when the weak bond between the protein and polyphenol fails and the bits once again dissolve.

To control haze, remove haze forming particles as early as you can in the brewing process. There's a reason why your Dad suggested that the sparge not be too hot (168° F max), too long (minimum running wort hot gravity 1.010), the wort pH too high (>5.8) and keeping sparge conditions steady. Exceeding these limits will leach polyphenols from the barley husks. Dad also reminded us to brew with a rolling boil for at least 60 minutes. This gives proteins and polyphenols contact time to flocculate and form large particles that can sink into the trub out of harm's way.

Chill haze will precipitate on its own given time and a cold temperature (say -2°C, or about 28°F). Then, clear beer can be filtered or racked off to separate it from the precipitate.

Fining speeds clarification. Kettle additions bind with proteins and accelerate their precipitation. Fining after fermentation can be selectively aimed at proteins or

polyphenols. Precipitate either and chill haze is reduced or possibly eliminated. Post fermentation fining can also speed up yeast flocculation. The following table outlines the basics.

Selected fining aids and their mechanisms

<u>Substance</u>	<u>Mechanism</u>	<u>Typical dose</u>
Irish Moss	Adsorbs proteins	7.5-15mg/l
Gelatin	Adsorbs tannins and yeast	60 mg/l
Isinglass	Adsorbs tannins and yeast	15 mg/l
Papain	Inhibits protein reaction	3 mg/l
PVPP	Adsorbs tannins	7.5-25 mg/l
Bentonite	Adsorbs proteins	0.25 g/l
Silica Gel	Adsorbs proteins	45-360 mg/l
Sparkolloid	Adsorbs proteins and metals	0.13-0.4 g/l

Irish Moss is added to the kettle. The rest are added to the fermentor after primary fermentation and require filtration or racking the clear beer to separate solid from liquid. This is a short list of available finings. Chemists are a clever lot and are forever [blending](#) old compounds together or inventing new ones. Their creativity is another excuse to go shopping.

Finings operate in a "Goldilocks" world. Too little doesn't clarify and too much causes unwanted side effects like pale color, impaired head retention, diluted flavor and thin body. As a starting point, go with the manufacturer's recommendation for the product you're using. Then, experiment to find the dose that's just right for your brewery.

Haze prevention is a blend of art and science. Commercial operators use both by brewing repeated batches and depending on their labs to dial in the right combination of process change and additives to reliably solve problems at lowest cost. We have a different situation and depend more on art and experience in our unique breweries.

How you choose to finish clarification after fining is up to you. Most homebrewers don't filter because it's a PITA and when overdone will strip out flavor and color. Racking is a more popular process for us. Industrial brewers filter because it works and they don't care much about flavor anyway as their alcopop is just a vector. Craft brewers are in the middle.



Permanent hazes are caused by technical errors in the brewery that can be corrected. Here are examples:

- Proper mash technique converts starch to sugar and prevents haze producing starches from winding up in the kettle.
- Better separation of solids from liquids in the mash tun can clarify wort.
- A low temperature ( say 110°F) mash rest can reduce pentosan or  $\beta$ -glucan carry over.
- Pectinase enzyme can break up pectin haze in fruit beers.
- Good sanitation practices can eliminate infections from bacteria and wild yeast.
- Keeping finished beer's iron, copper, oxygen and storage temperatures low slows haze producing polymerization.

Over time, polyphenols will continue to polymerize and can cause permanent haze and unwanted stale flavors like paper or cardboard. If treatment is desired at this stage, haze can be removed by filtration, but not much can be done about stale flavors. If wild yeast or bacteria infect your beer causing permanent haze and off flavors there are two possibilities. If you're lucky, you can rename your beer Pseudo Lambic. If your luck isn't so good - dumping the batch is the only way to put it out of its misery. Life's too short to drink crap.

Thanks to all the authors who helped my research. John Palmer in particular talked with me about haze pathways and shared a paper by Dr Charlie Bamforth of UC Davis that was most helpful. John's *How to Brew* is my go to brewing book and he's recently embarked on a full time writing career focusing on brewing technology along with non-beer related fiction. I'm a poster child for second careers and say good luck to ya John!

## Competition Calendar

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

### Year Look-Ahead

March	COC – Stout
May	COC - Scottish and Irish Ale
April	Mayfaire
August	Los Angeles County Fair
August	COC – Porter
September	Pacific Brewer's Cup
October	California State Homebrew Competition

### 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>

### January/February 2012

#### *Dark Lagers*

Entries are due February 10, 2012 and judging will be held February 18, 2012.

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](mailto:keckbobb@netscape.net).

### March 2012

#### *Stout it Out Loud!*

Entries are due March 17, 2012 and judging will be held March 24, 2012.

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 May 10, 2012 and judging will be held May 19, 2012.

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).

### Local Competitions: *listed by entry deadline*

#### **2/11/12 SNAFU Winterfest 2012**

**Las Vegas, NV** Judging on 2/18/12

Contact: Jon Antonson Phone: (702) 577-6060

Email: [jantonson@cox.net](mailto:jantonson@cox.net)

Entry fee: TBD

#### **2/22/12 Sonoma Community Center's Beer-vana**

**Sonoma, CA** Judging on 2/29/12

Contact: David Daniel Phone: (707) 327-9441

Email: [dangerddaniel@aol.com](mailto:dangerddaniel@aol.com)

Entry fee: \$ 10 first/\$5 each addl.

#### **2/22/12 America's Finest City Homebrew Comp.**

**San Diego, CA** Judging on 3/2/12

Contact: Paul Sangster Phone: (760) 889-4667

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



### 3/10/12 Battle of the Brews – Craft Cup Homebrew

Comp. Santa Rosa, CA Judging on 3/18/12

Contact: Gabe Jackson Phone (707) 396-8821

Email: [gabej@sonic.net](mailto:gabej@sonic.net)

Entry fee: \$5 per entry

### 05/01/2012 California Festival of Beers Home Brewer

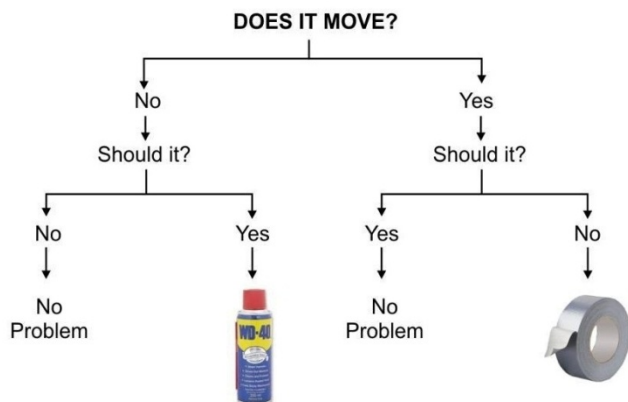
Competition San Luis Obispo, CA Judging on 5/27/12

Contact: [Holly Todd](#) Phone: (805) 544-2266

Many other competitions around the country! Go to [www.homebrewersassociation.org](http://www.homebrewersassociation.org) for complete list.

For a complete list of BJCP competitions, go to [http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

## Engineering Flowchart



The bottle opener depicted above was produced for the club in the late 90's. If anyone has an extra they could part with, I promise to give it a good home with lots of bottle openers to talk with. Please email [Jim](#).



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	Location	Phone	Email
Bill Krouss	Rancho Palos Verdes	310-831-6352	bkrouss (at) cox dot net
Dave Peterson	Torrance	310-530-3168	diablo390 (at) aol dot com
Jay Ankeney	Manhattan Beach	310-545-3983	jayankeney (at) mac dot com
Jim Hilbing	Redondo Beach	310-798-0911	james (at) hilbing dot us
Jim Wilson	Redondo Beach	310-316-2374	editor (at) strandbrewersclub dot com
Rives Borland	Hermosa Beach	310-469-3634	president (at) strandbrewersclub dot com
Steve Fafard	Rolling Hills Estates	310-373-1724	sfafard (at) cox dot net

#### 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
Communications:	Mike Haisma	310-808-3614	communications (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