



DREGS FROM THE KEG

March 2012



**Why is Iron Mike
winking at the camera?**

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Foam at the Top

[Rives Borland](#), Strand President

I'm writing this from Lake Havasu, AZ, my third year in a row at the [Bluegrass on the Beach Festival](#). Two years ago, at this bluegrass festival, was the first time that I tried my first batch of homebrew (an American Pale Ale) that I ever made. It was also the first bluegrass festival that I went to and since then, I've probably met my Dad at more than 8 or so and I always try to show up with some homebrew. I've rocked the jockey box in the past, but this time I brought my latest creation, the rolling cube cooler draft dispenser. I can fit two 3 gallon kegs on ice and [a full function compact regulator](#), with paintball CO₂ tank, all in a 60 qt. space.



This contraption is a lot more compact and portable, and easier to dial in the pressure once and forget it, compared to my jockey box. I was pouring a [Dry Stout](#) and my smoked wheat beer entry from the Iron Brewer. Both were big hits among this largely Bud Light drinking

crowd. I always enjoy turning people on to craft brew and especially homebrew. After quaffing a few pints, several people even offered to pay me, which I, of course, refused. Look for this mini rolling dispenser to make some appearances at upcoming club events and feel free to contact me if you want some details on building your own.

The year has gotten off to a strong start, with a lot going on in the club. First of all, I want to congratulate Mike Haisma for winning the first Iron Brewer Challenge with his smoked wee heavy-ish beer with tincture of bitter orange liqueur added. We had a great showing of 7 radically different beers for the judging and I think people really enjoyed tasting and discussing the subtleties. We will continue to schedule these Iron Brewer competitions every few months. The next set of ingredients is oats, nugget hops, and sweet orange peel. I know, you're thinking *orange peel again*, but that's the luck of the draw with the Iron Brewer and part of the fun. There were more than 30 spices it was chosen from. We are targeting the June meeting for the next judging.

The Club Brews have been going really well and have had good attendance (at least compared to recent memory). In my opinion, these are really the core events and what the club is all about: brewing. They are more important than the monthly meetings and I highly encourage everyone to try to attend as many as possible. No matter what your level of brewing experience, you are almost guaranteed to learn something new and they are a lot of fun, with plenty of good beers flowing while we brew. I also encourage members to bring their own equipment and brew side batches alongside the main brew. At the last club brew, at Jeff's place on 2/25, there were 3 batches going with 3 completely different brewing setups and processes. Some of the newer members in attendance commented on how interesting it was to see all these different approaches and I know they left with some new ideas to use in their own brewing.

On 2/11, at Chad Hazen's place, we brewed 10 gallons of [Old Ale](#), which we will submit to the November Club Only Competition. We will have a lot to put aside for extended aging and periodic sampling. I also brewed 10 gallons of Dry Stout in preparation for St. Patrick's Day. At Jeff's club brew on 2/25, we brewed 5 gallons of [Schwarzbier](#) that will be ready for [Ojai](#). I brewed 5 gallons of a [Scottish 60](#) /-.



The cool thing about a 60/- is that the gravity is so low that 1 vial or smack pack of yeast, with no starter, is actually the correct amount of yeast to pitch. I also like to use WLP001, which is very versatile yeast, so the 5 gallon batch doubles as a very large starter for building up a nice healthy yeast colony for subsequent batches of any style you want to make with WLP001. Mike also brewed 5 gallons of the [Belgian Dark Strong](#) recipe that we used for our [barrel aged sour](#), but reduced the gravity a bit. The plan is for this to be sort of a starter batch and not stress the yeast (WLP530) too much. Then we will brew another 10 gallons of the full strength recipe at the next club brew on 3/10 and re-pitch the yeast from the starter batch. Then we are going to remove 10 gallons or so from the barrel for kegging and bottling and top of the barrel with a combination of the 2 new batches, [Solera](#) style. We will have some of the BA Sour ready to serve at Ojai and I am also going to submit it to the [AHA National Homebrew Competition](#) (with additional brewers listed). We are also going to put some of the new batch

aside for aging, separate from the barrel, so we will be able to try what the non-sour version of the beer tastes like.

Speaking of the [3/10 Club Brew](#), this is going to be one that you definitely don't want to miss. We will be brewing at Wayne Larsen's place on his Brutus 10 style system that he built himself.



Wayne is an advanced brewer so this will be a great learning opportunity. The main batch on the Brutus will be an [Irish Red Ale](#) for the May COC and, as I mentioned, someone will also be simultaneously brewing 10 gallons of the Belgian Dark Strong on the separate equipment. So, as you can see, there is a lot of brewing going on and I plan to keep scheduling the club brews roughly every 2 weeks. The 2nd March Club Brew will be 3/24 at SBBS, style TBD. Everyone should be brewing their ass off right now to get ready for Ojai!!! We held the first official Kickoff meeting for the Pacific Brewers Cup on 2/22 and things are well underway. The PBC date has been set for Saturday 9/22 at the Sheraton Four Points. Steve Fafard is currently working out the final details of the negotiations with them and will continue to be the main point of contact. Jeff Sanders is the overall competition coordinator and running the show. Jim Wilson is the judge coordinator. Rob Proffitt and Mike Haisma will be tackling the website and IT work. I will be leading the sponsorship effort and I'm going to need A LOT of help with that, so let me know if you're willing! There are also several other smaller roles that we need to fill, so contact Jeff if you want to help out and look for a notice for the next planning meeting.

There has been some work done on the club communications and website front. We are still evaluating alternative website templates and hosts, but I don't see us switching in the very near term. While the current website definitely has some quirks and some

lack of features that people want, we have built up a pretty good member base there so, if we were to switch, we would need to figure out how to do it in the least disruptive way possible. In the meantime, I have added some workarounds and alternative forums for communication. My philosophy is to let people use whatever forums to communicate within the club that they want to, but the only official source of news that the officers and I will commit to keeping up to date will be the website news blog and email blasts. For those that like the old style listserv type groups, I set up a new Google group, to communicate via email at strand-brewers-club@googlegroups.com. Before you can start sending emails, go to <http://groups.google.com/group/strand-brewers-club> and click the link on the right to request to become a member. Also make sure to confirm your email is valid, by clicking through the validation link they send to your email. Then, once approved, you can start sending out emails to the group. We have also resurrected the club Facebook page <http://www.facebook.com/groups/5194101305> and there has been a lot of activity there. We also created a twitter page <http://www.twitter.com/strandbrewers>. For those that don't actually use these services, but are curious about what's transpiring on them, I have setup a few RSS feeds to pull content from them, and also things like the forums on the website, every few hours and you can subscribe to receive email summaries. I'm currently working to combine and format them into a master feed. So be on the lookout for a link to that soon, or contact me if you want to try some of the beta feeds immediately.

The club social events have also been great. If you missed the [Naja's](#) Barrel night on 2/9, you missed some awesome barrel aged beers and you'll be hard pressed to find that kind of lineup all in one local spot again (except for maybe the next event at Naja's). The Brown Bag Pale Ale night was an interesting and creative event and we had a few members and friends of Strand in attendance. I was sitting next to Rich Marcello, from [Strand Brewing Co.](#) and he, like everyone else, was having a hard time even picking out his own pale ale. It turned out to be a very challenging task, with most people getting about only 1 or 2 correct. James Amezcua managed to get 4 correct and your own President managed to match up 5, ultimately winning the event. One of the beers (Stone Pale Ale) that I was actually most confident about I ended up getting wrong. So it just goes to show how hard it is. Daniel Grant and I geeked out on some math and figured out that if you

were to randomly guess, the expected value would be 1 correct (no matter how many choices, as it turns out, surprisingly) so at least most people were beating that. I challenge everyone to come down and try to defeat me as I defend my title at the next Naja's brown bag event ;). Look for more social events and bus trips to pick up after Ojai. Other local clubs have been in contact with me about collaborating on some events and I'm also working on an event at [Rock & Brews](#) (once they re-open) and [El Segundo Brew Co.](#) on the same date. We should also have an event at Strand Brewing Co., now that their new tasting room is open. The new Belgian style brewery in Torrance, [Monkish Brewing Co.](#), should also be opening their doors soon. Then there are the Four Points beer dinners that have started up again on the second Friday of the month. So there are a lot of exciting new opportunities on the horizon. I will also be scheduling my bottle share that I keep talking about as soon as I can find a good date that is not right adjacent to another club event. To whet your appetite, here is the aftermath of a bottle share I recently attended at Brandon (of Rock & Brews) Halvorson's place. I plan to make mine no less epic.



The last thing I want to mention is that I will be out of town for work from approximately 3/19 to 4/15. So, unfortunately, I will need to miss a few club events, including the April meeting, which Jeff or Mike will be running. The main focus for the near term is getting ready for Ojai, both fixing up the booth and brewing. I have posted the list of campsite owners on the website and I'm basically looking for everyone to figure out the sharing amongst themselves. At the April meeting, we will do a final check and make sure everyone is set for campsites, especially for the new club members. OK, that is all for now and remember to brew, brew, brew!

Brew in a Bag

Cheap & Easy All-Grain/Partial Mash brewing

Mike Haisma

Brew in a Bag (BIAB) is a process pioneered by our homebrewing friends down under. If you are unfamiliar with BIAB, this is a method for all-grain or partial mash brewing that uses a single vessel for the whole brewing process, rather than a typical 2- or 3-vessel system one might typically use with a dedicated mash/lauter tun. The advantages of using BIAB are that you have less equipment to deal with, allowing you to make a much more compact brewing system where space is a consideration, and if you are primarily an extract brewer getting started with mashing, it costs very little to convert your existing setup to all-grain/partial mash just by adding a bag.

I got my first taste of BIAB about three years ago when I started making all-grain batches on my apartment stovetop using this method. It worked great, although at the time due to space and equipment constraints, I was limited to batch sizes of about 3 gallons. Once my equipment got bigger and I moved the process outside, I gave up on BIAB, and built myself a dedicated mash tun using a cooler. Lately, though, I have been trying to simplify my brewing system a bit in order to make something that is somewhat more portable. As a consequence, I have decided to start brewing more beers using this method.

Getting Your BIAB Equipment

The method is quite simple, and as the name implies, it involves a bag. All you need is your brew kettle, a mesh bag large enough to line the entire pot, an extra bucket, and enough strength to lift the bag when it's full (don't worry, it's not that heavy). When I was doing this in a Bayou Classic 7 gallon pot, I was able to do BIAB using the cheap 5 gallon paint strainer bags sold at hardware and home improvement stores. I think a double pack costs around \$2-\$3, but those bags don't hold up very well to the abuses they take during brewing, and I would only get a few batches out of each one before I had to replace it. Larger brewing equipment is a bit trickier, since pre-made bags of that size and material aren't readily available. To make a bag for my 15 gallon pot, I went to the fabric shop and picked up 3 yards of unbleached voile cloth, some hefty 3/16" string to make a drawstring, and some thread. Total cost of these items was around \$12, and I easily have enough stuff left over to make another bag. I spent a few hours one rainy day hand sewing my bag together. I sewed in the drawstring, and then closed up the sides. I know approximately nothing about sewing, but it wasn't

difficult or time-consuming to make the bag. This bag is also way more robust than the paint strainer bags, with a smaller mesh size, and looks like it will last for many batches of beer.



Sizing Batches to your Equipment

Typically for BIAB method, you just add all of the water needed at once#. This would include mash, sparge, as well as boil-off volume, and then any additional volume you'd need to account for system losses. As such, you need a brew pot that is approximately twice the size of your intended batch size in order to produce a beer of around 1.050 original gravity. I wrote a quick calculator for sizing mashes in a standard MLT as well as BIAB, which is what I use to figure out how much water to add, and how big the pot needs to be#.

[Google Docs MLT/BIAB Calculator](#)

BIAB Brewing Process

Brewing with the bag couldn't be simpler. Line your pot with the bag, and secure it to keep it from moving around during mashing. I just tie the drawstring around the rim of the pot. With the paint strainer bags, I used large binder clips around the rim of the pot to help keep the bag in place. Now, you add your water, and start heating it up to your target mash temperature. I typically heat to one or two degrees warmer than the target mash temperature before mashing in. Much more than that, and you risk a warmer mash than you intended. At this point, just cover up the pot and leave it alone. If you have a blanket or some other insulation to put around the pot during the mash, this can help prevent heat loss during the mash. One advantage of the BIAB system is that if you are a bit lower than your target, it's easy to just turn on the burner and gently warm your mash up to the target temperature while stirring to keep the heat evenly distributed. What I do is use a pump to constantly recirculate throughout the

mash, and then manually turn on the burner as needed to keep the temperature at the target.

At the end of the mash, I heat the contents up to 168F for mash-out, then pull the bag out and squeeze it a bit to get as much of the wort out as I can without making a mess. I then drop it into an empty bucket that I put next to the boil kettle for this sole purpose. Some people then like to hang the bag up on a hook, tie it to a doorknob, etc. in order to let it continue draining wort into the bucket. Then as you are nearing the boil, you take the extra wort that results from this, and add it to the boil kettle. I have done this, and also just let the bag sit in the bucket as-is while heating the kettle up to a boil, and I get about the same amount of extra wort either way.

From this point on, it is just your standard brewing process to finish the beer. For cleanup, I just dump the bag out, rinse the bits of grain off as best I can, hang it up to dry, and then throw it in the laundry once it has dried out, maybe after giving it a good shake outside to get any extra bits of grain off that I can.





Spent Grains

[Brian Kellough](#), Strand Treasurer

We enter March with about \$2133 in the bank. Inflows included \$168 in dues and raffle money. Thanks to all who purchased tickets, let's keep it up! We have some great prizes coming up at the raffles. We have 24 paid memberships, including 3 new members: Charlie Wallace, Rich Thornton, and Lisa Cooper. Welcome to the club! I still need membership applications for Lisa Cooper and Dani Zandel. Please fill out and email it to me. [Click here](#)

MEMBERSHIP RENEWAL TIME!

We still 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, just fill out and email the application form, 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 and keep for your records. Annually we'll ask renewing members to check their forms and make sure the information is current.

I bottled about 18 gallons on Saturday Feb 25th including 3 bottles of the COC category 13 winning stout. It'll be entered as a category 13C Oatmeal Stout. I'll be putting it in the mail by March 6 so it'll get there in time for the entry deadline. Hopefully we'll have an entry for SBC in every COC this year.

The Sparge Arm

[Jim Wilson](#), Dregs Editor

First Runnings

Lessons learned, or time to tell one on myself. I brewed yet another variation on Dubbel last month and must have slept through the check the recipe step because only half the required bittering hops were added. All wasn't lost. The next morning I boiled a hop tea with

Member profiles

Please send [Jim](#) a 2-300 word profile about your beer background and what you're currently doing with beer and brewing. I know we'll never get up to date but I'm going to keep asking ...

What's Brewing?

[Bryan Willis](#), Strand Activities Director

March Meeting

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



1311 POST AVE TORRANCE, CA 90501

water and 1 ounce of 11.5% AA Magnum hops for an hour, cooled, filtered out the debris and added the very bitter liquid to the fermenting beer. Taste results later.

Mashout

Smoked beerapalooza!

Recipes from the first Strand Iron Brewer Comp, published in no particular order after the winner at least (drum roll please)...

Wee Heavy #1, Strong Scotch Ale, Mike Haisma

Type: All Grain

Date: 10/14/2011

Batch Size 5.00 gal

Boil Size: 8.2 gal

Boil Time: 120 min

Equipment: 15 gal Megapot + 12 gal Ice Cube MLT

Final Bottling Volume: 5.00 gal

Brewhouse Efficiency: 60%

Fermentation: Ale, Two Stages

Total Water Needed: 10.9 gal

Mash Ingredients

Amt	Name
19 lbs	Pale Malt, Maris Otter (3.0 SRM)
8.0 oz	Melanoiden Malt (20.0 SRM)
8.0 oz	Caramel Malt -120L (120.0 SRM)
4.0 oz	Smoked Malt (9.0 SRM)
4.0 oz	Chocolate Malt (350.0 SRM)
2.1 oz	Black (Patent) Malt (500.0 SRM)

Mash Steps

Name	Description
Protein Rest	Add 29.9 qt of water at 141°F
Saccharification	Decoct 11.4 qt and boil, rest at 156°F for 45 min
Mash Out	Decoct 7.94 qt and boil, rest at 168°F for 10 min

Batch sparge with 2 steps (2.92gal and 0.52gal) of 168°F water

First Wort Hops

Amt	Name
0.50 oz	Northern Brewer [10.9 %], 120 min 22 IBUs

Add water to achieve boil volume of 8.2 gal
Estimated pre-boil gravity is 1.060 SG

After racking to the boil kettle, remove 1 gal of wort to another pot and burner and boil it down to approximately 1.5 pints while the main batch was

heating up, then re-add the hypercaramelized wort back to the main boil.

Boil Ingredients

Amt	Name
1.00 oz	Willamette [5.50 %], Boil 20 min
1.00	Whirlfloc Tablet, Boil 15 min
0.25 oz	Bitter Orange Peel, Boil 5 min

Estimated Post Boil Vol: 5.5 gal and Gravity: 1.093 SG

Cool wort to fermentation temperature

Transfer wort to fermenter

Add water to achieve final volume of 5 gal

Fermentation Ingredients

Amt	Name	Type
2 pkg	Nottingham (Danstar)	[24 ml]

Target Original Gravity: 1.093 SG

Target Batch Volume: 5.00 gal

10/14/2011 - Primary Fermentation (4 days at 67° F)

10/18/2011 - Secondary Fermentation (10 days at 67° F)

Dry Hop and Prepare for Bottling/Kegging

Target Final Gravity: 1.025 SG

Date Bottled/Kegged: 10/28/2011

Carbonation: Keg with 12.5 PSI

Age beer for 30 days at 65° F

The only other action was to make a tincture of 1oz bitter orange peel soaked in fruitlab orange liqueur at about 1 tsp per 12oz into the bottle.

11/27/2011 - Drink and enjoy!

Smoked Amber Ale, Jim Wilson

A ProMash Recipe Report

12-23-2011

Recipe Specifics

Batch Size (Gal):	5.5
Total Grain (Lbs):	11.25
OG:	1.067
FG:	1.011
SRM:	11
IBU:	26
Brewhouse Efficiency:	76 %
Wort Boil Time:	60 Min

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
80.0	9.00 lbs.	Pils	USA	1.037	0
17.8	2.00 lbs.	Cherry Smoked	USA	1.036	5
2.2	0.25 lbs.	Chocolate Malt	USA	1.029	350

Potential represented as SG per pound per gallon.

Hops					
Amount	Name	Form	Alpha	IBU	Boil Time
1.00 oz.	Northern Brewer	Pellet	10.00	26.0	45 min

Extras				
Amount	Name	Type	Time	
0.50 Tsp	Irish Moss	Fining	15 Min (boil)	
7.00 gm	Coriander Seed	Spice	5 Min (boil)	
1.00 Oz	Orange Peel Bitter	Spice	5 Min (boil)	

Yeast

Safale US-05

2 Vote Brown Ale, Jeff Sanders

5 gal batch
9.75# American 2 row
1.25# Crystal 125L
0.5# Chocolate malt
1.25# Smoked Malt
Single infusion Mash @153 for 60min
Northern Brewer 5.25%AA – 1.5oz (60 min)
Northern Brewer 5.25%AA – 0.5oz (30min)
Northern Brewer 5.25%AA – 0.5oz (5min)
Bitter Orange Peel - 1oz (60min)
Bitter Orange Peel – 1oz (5min)
Bitter Orange Peel – 1oz secondary/3days
White Labs 001 – California Ale
Primary @68 for 7 days
Secondary @68 for 3 days
Primed with corn sugar

Grodziskie, Rives Borland

Malt and Fermentables					
%	Lb-oz	Malt or Fermentable	ppg	°L	
66%	3 4	Wheat Malt	39	2	~
25%	1 4	Rauchmalz	35	3	~
9%	0 7	Cherry Smoked	34	5	~
	4 15				

Batch size: 4.0 gallons
Original Gravity 1.035 / 8.8° Plato (1.031 to 1.036)
Final Gravity 1.009 / 2.3° Plato (1.007 to 1.009)
Color 3° SRM / 6° EBC (Yellow)

Mash Efficiency 75%

Hops					
use	time	oz	variety	form	aa%
boil	60 mins	0.4	Northern Brewer	pellet	8.5
boil	30 mins	0.4	Northern Brewer	pellet	8.5
boil	5 mins	0.25	Northern Brewer	pellet	8.5

Boil: 60 minutes
Bitterness 35.1 IBU / 3 HBU
f: Tinseth
BU:GU=1.01

Yeast
White Labs German Ale / Kölsch (WLP029)
ale yeast in liquid form with medium flocculation and
typical 75% attenuation
Alcohol=3.5% ABV / 3% ABW
Calories 115 per 12 oz.

Misc				
Top of Form				
use	time	amount	ingredient	
boil	0 min	1 ounces	Orange Peel, Bitter	
boil	10 min	1 ea	Whirlfloc Tablet	

Bottom of Form
Comments
Add rice hulls to aid lautering. Start fermentation at 60 F, slowly raise temp to 68 F during 2nd half of fermentation.

Smoked Ale, Ryan Penrod

6 lb Alexander's pale LME
4 oz Dextrose

2 lb two row
1.25 lb German smoked malt
6 oz Caravienne
4 oz Caramel 20
4 oz Caramel 40

Mash grain in a grain bag in a 14 quart pot with enough water to cover for 1 hour at 152. Batch sparge with water at 170 to collect ~2.5 gallons. Add collected wort to pre-warmed water (~150 deg F) with LME and dextrose dissolved for a total of ~7 gallons. Boil wort 1 hour.

Hop/adjunct additions schedule:
Northern Brewer pellets in hop bag (9.4% AA): FWH
(added when collect wort was combined with water and LME)

Centennial whole hops (9.5% AA): 60
 0.5 oz juniper (muddled): 15
 0.5 oz bitter orange: 15
 1 tsp. Irish Moss: 15
 Northern Brewer whole hops (9.1% AA): 5

At the end of the boil cool very quickly to minimize the time the wort is in contact with the juniper. I use a plate chiller and have made beers with similar juniper additions that resulted in a much harsher juniper flavor when using an immersion chiller. After cooling, I pitched a 1 liter starter of WLP 500 and fermented @ 70°F for two weeks in the primary and 3 weeks in the secondary. OG was 1063 and FG was 1013.

Smoked Dunkelweizen, Brian Kellough

Type: Extract

Date: 1/8/2012

Batch Size (fermenter): 4.00 gal

Boil Size: 5.25 gal

Boil Time: 60 min

Equipment: Stainless Kegs (10 Gal/37.8 L) - All Grain

End of Boil Volume 3.25 gal

Brewhouse Efficiency: 88.00 %

Final Bottling Volume: 3.50 gal

Fermentation: Ale, two stage

Ingredients

Amt	Name	Type	#	%/IBU
12.0 oz	Caramel Wheat Malt (46.0 SRM)	Grain		
	1		11.0 %	
5.8 oz	Chocolate Wheat Malt (400.0 SRM)	Grain		
	2		5.3 %	
1.0 oz	Peat Smoked Malt (2.8 SRM)	Grain		
	3		0.9 %	
5 lbs 10.6 oz	Wheat Liquid Extract (8.0 SRM)	Extract		
	4		82.9 %	
0.30 oz	Northern Brewer [8.50 %] - Boil 60.0 min			
	Hop		5	11.2
IBUs				
0.30 oz	Northern Brewer [8.50 %] - Boil 15.0 min			
	Hop		6	5.6 IBUs
0.60 oz	Orange Peel, Bitter (Boil 5.0 mins)	Spice		
	7		-	
0.30 oz	Coriander Seed (Boil 5.0 mins)	Spice		
	8		-	
1.0 pkg	Hefeweizen Ale (White Labs #WLP300)			
[35.49 ml]	Yeast		9	-

Beer Profile

Est Original Gravity: 1.052 SG

Measured Original Gravity: 1.046 SG

Est Final Gravity: 1.013 SG

Measured Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 5.1 %

Actual Alcohol by Vol: 4.7 %

Bitterness: 16.8 IBUs

Calories: 151.6 kcal/12oz

Est Color: 21.8 SRM

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Total Grain Weight: 6 lbs 13.3 oz

Sparge Water: 3.85 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

Tun Temperature: 72.0 F

Mash PH: 5.20

Sparge Step: Remove grains, and prepare to boil wort

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg Volumes of CO2: 2.8

Carbonation Used: Keg with 14.39 PSI

Keg/Bottling Temperature: 38.0 F

Age for: 3.00 days

Fermentation: Ale, Two Stage Storage Temperature: 38.0 F

Competition Calendar

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

Year Look-Ahead

March	COC - Stout
	AFCHC - San Diego-Judging 3/2&3/12
April	Mayfaire -Judging 4/28/12
	Entry deadline 4/12/12
May	COC - Scottish and Irish Ale
Aug/Sept	Los Angeles County Fair
August	COC – Porter
September	Pacific Brewers 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>

March/April 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.

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 msrw15@sbcglobal.net.

August 2012

Porter

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

Hosted by Steve Docker and Snake River Brewers of Nampa, ID. This covers BJCP category 12.

For more information contact Steve Docker at sdocker@cableone.net

Local Competitions: in order of entry deadline

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

Santa Rosa, CA Judging 3/18/12

Contact: Gabe Jackson Phone (707) 396-8821

Email: gabej@sonic.net

Entry fee: \$5 per entry Entry Deadline 3/10/12

3/18/12 Celebrewtion

Sacramento, CA Judging 3/24/12

Contact: Bill DeGraffenreid Phone (916) 284-2901

Email: celebrewtion@goldcountrybrewers.org

Entry fee: \$7

3/22/12 Arizona Mead Cup

Phoenix, AZ Judging 3/31/12

Contact: Sonjia Lockhart Phone (602) 770-1535

Email: meadlady@gmail.com

Entry fee: \$8

3/24/12 World Cup of Beer

Oakland, CA Judging 4/14/12

Contact: Tim McNerney Phone (415) 647-1633

Email: wc@oneofus.org

Entry fee: n/a

3/28/12 AHA National Homebrew Competition 1st Round

San Diego, CA Judging 4/13/12

Contact: Harold Gulbransen Phone (619) 463-1255

Email: hgulbransen@sbcglobal.net

Entry fee: \$10 for AHA members/\$15 for non-members

05/27/2012 [California Festival of Beers Home Brewer Competition](#)

San Luis Obispo, CA

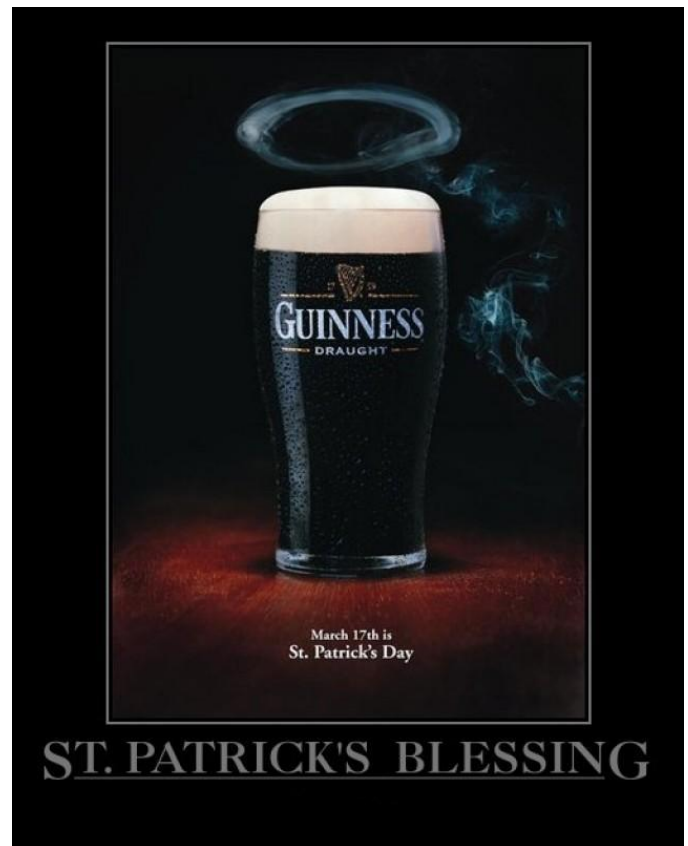
Contact: [Holly Todd](#)

Phone: (805) 544-2266

Entry Deadline: **05/01/2012**

Many other competitions around the country! Go to 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



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