



DREGS FROM THE KEG

April 2012

Periodic Table of Beer Styles

I - Wheat Beers II - Lambics and Sours III - Belgian Ales IV - Pale Ales V - Bitters VI - Scottish Ales VII - Brown Ales VIII - Porters IX - Stouts X - Pilsners			XI - American Lager XII - European Lager XIII - Black XIV - All XV - French Ale XVI - German Amber XVII - American Special XVIII/XIX - Smoked Beer/Barleywine XX - Strong Ale		
1 Berliner Weiss 1.024-1.036 1.006-1.009 2.5-3.6 3-12	2 Lambic 1.044-1.056 1.006-1.012 4.7-6.4 5-15	3 Belgian Gold 1.046-1.065 1.014-1.020 7.0-9.0 25-35	4 Belgian White 1.040-1.055 1.008-1.012 4.5-5.5 15-28	5 Geuze 1.044-1.056 1.006-1.012 4.7-6.4 5-15	6 Tripel 1.070-1.100 1.016-1.024 7.0-10.0 20-30
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27 Dunkelweizen 1.048-1.064 1.008-1.014 4.5-6.0 10-15	28 Flanders Red 1.040-1.060 1.008-1.012 4.0-5.8 14-25	29 Belgian Dark Ale 1.045-1.065 1.010-1.014 7.0-12.0 25-40	30 India Pale Ale 1.050-1.075 1.010-1.014 5.1-7.4 40-60	31 Special Bitter 1.038-1.045 1.008-1.012 3.7-4.8 25-40	32 Scottish Heavy 70/- 1.035-1.040 1.010-1.014 3.5-4.1 10-25
41 Weizenbock 1.066-1.080 1.016-1.022 5.5-9.4 12-25	42 Oud Bruin 1.040-1.060 1.008-1.012 4.0-5.8 14-30	43 Dubbel 1.045-1.065 1.010-1.014 3.9-5.7 20-25	44 American Amber Ale 1.043-1.054 1.008-1.014 4.5-5.7 20-40	45 Extra Special Bitter 1.046-1.065 1.010-1.018 3.7-4.8 30-45	46 Scottish Export 80/- 1.040-1.060 1.010-1.018 4.0-4.9 15-36
47 English Brown 1.040-1.060 1.010-1.014 3.5-4.0 15-25	48 Robust Porter 1.050-1.065 1.015-1.018 4.8-6.0 25-45	49 Oatmeal Stout 1.035-1.040 1.008-1.012 3.3-4.1 20-30	50 Russian Imperial Stout 1.075-1.100 1.025-1.030 8.0-12.0 50-90	51 American Pilsner 1.045-1.060 1.015-1.018 5.0-6.0 20-40	52 American Dark 1.045-1.060 1.010-1.014 4.1-5.6 14-20
53 Schwarzbier 1.044-1.062 1.012-1.014 3.8-6.0 22-30	54 Eisbock 1.066-1.074 1.018-1.024 6.4-7.9 20-30	55 Kölsch 1.040-1.044 1.004-1.010 4.8-5.2 20-30	56 Bière de Garde 1.040-1.060 1.012-1.014 4.8-6.0 20-30	57 Oktoberfest 1.040-1.060 1.012-1.014 5.1-6.5 18-30	58 Cream Ale 1.044-1.055 1.007-1.010 4.5-6.0 10-35
59 Rauchbier 1.050-1.065 1.015-1.018 5.0-5.5 20-30	60 English Old (Strong) Ale 1.080-1.100 1.015-1.022 4.1-8.5 25-40	61 Altbier 1.044-1.048 1.008-1.014 4.6-5.1 25-48	62 Vienna 1.048-1.054 1.010-1.014 4.6-5.5 20-28	63 Steam Beer 1.040-1.060 1.010-1.018 3.4-6.0 35-45	64 Barley Wine 1.085-1.120 1.020-1.022 8.4-12.2 80-100
65 Scotch Ale 1.070-1.085 1.015-1.022 6.0-9.0 20-40					

**Southern California
Fest Time WooHoo!!!**

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Foam at the Top

[Rives Borland](#), Strand President

I hope everyone is getting excited and preparing their livers for the [Southern California Homebrewers Festival](#) May 4th and 5th at Lake Casitas in Ojai. This is sure to be the one event during the year that you really don't want to miss. We've started the year out aggressively, with 6 very successful club brews already under our belts and at least one more scheduled prior to Ojai. This is going to help a lot with our goal of filling up all 22 taps of the club serving booth again this year. I've posted the latest info I have about campsite assignments and also started a keg list [here](#).

Feel free to edit either of these and add yourself to the lists. We will also take time at the April meeting to make sure everyone is all set for campsites and talk about some logistics. Each year at the festival, they hold a [bragging rights only competition](#). This year, the style is red ale (Irish Red, Flanders Red, Imperial Red, etc.) Luckily, we brewed an Irish Red Ale at the recent club brew on Wayne Larsen's Brutus system. So that will be our default entry, unless anyone has another worthy entry in this category. If that is the case, bring it to Ojai, and we'll do a tasting and vote on which one to submit just prior to when they are due around 8:30 PM at the Fest site on Friday. You can submit any size bottle or growler for the judging, but they want you to have enough to offer it for tasting on Saturday if you win, so only enter if you have a keg's worth.

In case you haven't heard or tasted by now, I think that the first real sampling of our sour cabernet barrel aged dark strong ale is very nice. For those of you new to the club, this was a large group project that we started over a year ago. Club member Graham Hebson acquired a ~60 gal oak barrel previously used for aging Cabernet Sauvignon wine and we decided to age a strong dark sour ale in it. About 4 or 5 people were mainly involved in brewing the beer, and it took us 2 separate Saturday

brewing sessions, where we brewed ~30 gals of beer on multiple systems each time. We used the recipe called Donkere Geneeskunde ("Dark Medicine") on p. 265 of *Wild Brews* by Jeff Sparrow. It says it was inspired by The Lost Abbey's *Cuvée de Tomme* beer. Everyone tried to follow close to this recipe and we all conducted primary fermentation with WLP530 Abbey Ale Yeast. After a few weeks, we blended all the batches into the barrel and also inoculated with Brett B, Brett L, Lactobacillus and Pediococcus. We've been storing it in Chris Voisey's garage, on a stand with casters that Graham built. It was the beginning of April of 2011 when we inoculated the barrel and we just pulled a significant amount from the barrel and kegged it just a few weeks ago, after almost a year aging in the barrel. Personally, I'm very impressed with how well it turned out. It has a very nice level of lactic sour and very little to no acetic, with a nice complexity from the malt bill and the cabernet and oak flavor from the barrel. The Brett characteristics are there, but are somewhat subtle. Lacto is not supposed to do too well in higher alcohol and hop acid environments, so I suspect that the Pedio was responsible for the bulk of the lactic character, but I added the lacto anyway for additional complexity. I actually bottled some and submitted it to the National Homebrew Competition (Cat. 16E Belgian Specialty) under my name with additional brewers listed. I'll also be sending a few bottles to the April meeting for sampling. When we kegged some a few weeks ago, we also topped the barrel off with a recently brewed batch to replace what we removed. We'll probably continue to remove and then replace 5-10 gallons every 3-6 months, Solera style. I think these kinds of projects are great and I'm hoping to get another barrel of some sort going later this year.

So I've been up in Pleasanton, CA for the past few weeks on work travel for the In Orbit Testing of a satellite I worked on. There are 2 good beer spots in town that I've found so far: [The Hop Yard](#) and [Handles Gastropub](#). The Hop Yard has maybe 30 taps and is definitely heavy on hoppy styles, with mostly all local beers. Apparently it takes its name from the fact that this is used to be the largest hop producing region in the US (and it is on Hopyard Rd.). Here is an excerpt from the website, "The Original Hop Yard, in Pleasanton, California, is located on what was once the largest hop farm in the world. From the 1880's to the beginning of World War I, the Pleasanton Hop Company operated on nearly 1900 acres of swampy marshland along what is now Hopyard Road. The fields began

about a half mile west of downtown and extended north for over one mile. At harvest time, more than one thousand men, women and children would gather in Pleasanton to pick hops for about a penny per pound. Most of the hops were exported to London, where they commanded the highest premium.

The Pleasanton Hop Company was forced to dismantle around 1913 due to the war, the growing Prohibition movement and the loss of water rights to the Spring Valley Water Company. Most of the land was converted to dairy and beet farming, thus ending Pleasanton's reign as a world famous hop producing region."

I went to Handles on Friday night, after I got off the late shift I'm working. I didn't expect too much excitement, but when I mentioned I was into homebrewing, I quickly became friends with the bartenders and got the attention of their brewer and bar manager, Chad Moshier. He poured me a bunch of samples not on the menu. I actually already knew of Chad, since he is a frequent guest on [The Brewing Network](#). They had quite a good tap selection of mostly local and CA beers, as well as a good bottle list. They are also a first round NHC judging site.

While on test shifts, there is a lot of time to chat with my fellow co-workers and many of them seem very interested in my brewing hobby and ask a lot of questions. I didn't even get us started on the topic, but somehow word spread around that I knew a lot about beer and people seemed intrigued by that. Many of them are amazed that anyone can go on talking for so long about beer, ha ha. I realized that I've learned a lot in past few years. If I hadn't joined Strand, though, I don't think I would have learned nearly as much. I also ended up bringing a few of them (they actually really wanted to go) to the Russian River Beatification release. After about an hour and a half in line, I gave them their first taste of sour/wild ale (hell of an introduction!) I also conducted a tasting of some of my homebrews in my hotel room just last night. It's always interesting to see the reactions from people who don't know much about craft beer.

So I had this past weekend off from my otherwise nonstop testing schedule and Heather came up to visit. So what did we do, well, like any good beer geek, I suggested we go brewery touring! We ended up visiting 6 breweries: Moylan's, Lagunitas, Russian River, Bear Republic, Anderson Valley, and North Coast. I don't have time to write a full report, but I'll just give a few

impressions. The only place we actually ended up catching a tour was Lagunitas, which has a fairly large brewery. The tour was pretty standard, but our tour guide was amusing with all his side references to the plant that is "hops second cousin," ha ha. They probably had the coolest place to hang out during the day, with a large outdoor patio area and band playing. I think most of their beers are decent but not too impressive. They had a cask of Summer IPA on and BA versions of Hairy Eyeball and Gnarleywine that were pretty good.



I was actually least impressed with Bear Republic. I think most of their bottled and widely distributed beers are very good, but most their brewery only special release offerings either had significant flaws or were just mediocre. Moylan's I thought had pretty solid beer offerings all around, but nothing too interesting or experimental style-wise. The food and atmosphere was also just pretty stand pub stuff. Russian River, well is just awesome, and speaks for itself. I was actually there twice in 2 days, ha ha.



After a very scenic drive through winding forest and then along the coast through Mendocino, we finally got to North Coast and had dinner and beers.



We decided to take a long drive all the way up to North Coast in Fort Bragg and take in some of the scenery. We passed by Bonneville and stopped and Anderson Valley briefly for some samples. I was there back in 2009 for the Booneville Beer Festival and had a blast. This time they had a really nice Saison and I ended up getting a growler. They also had a slightly tart barrel aged wheat beer with Brett called "Horse Tongue Wheat," which I thought was excellent. I also wanted a growler of that, but they wouldn't do growlers of their barrel aged beers.



The restaurant/brewpub itself was probably the nicest looking of everywhere we visited and the food was by far the best. While they didn't really have any limited/special release beers to try that you can't find in LA, their regular lineup is all top notch quality, in my opinion. You can't go wrong with Old Rasputin, Brother Thelonious, Prangster and Old Stock. They did also have Red Seal on cask and nitro, as well as regular draft, so I was able to try all 3 versions!



I'm going to try to sneak in Drakes and Heretic, hopefully, before I have to go home.

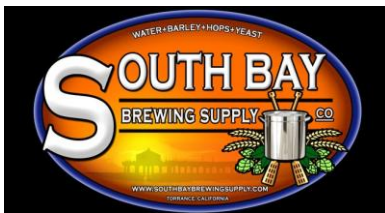
I won't be back for the April Meeting, so Jeff will run it, but I'll catch up with you all soon. In the meantime, get your kegs conditioned for Ojai!

What's Brewing?

Mike Haisma, Guest Reporter

April Meeting

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



1311 POST AVE TORRANCE, CA 90501

Upcoming Club Events

April 7

If you have missed the recent club brews, you have been missing out on some excellent brewing as well as excellent beer. On March 24th, South Bay Brewing Supply hosted a club brew where we made a Kolsch, had a visit from a crazy guy, and sampled some fantastic beers including the absolutely amazing club barrel-aged sour from last year. This past weekend, Jim Wilson hosted a club brew of a hefeweizen using traditional German brewing techniques and again we sampled

many great beers that you aren't likely to find in on this coast.

You **WILL NOT** miss the club brew this Saturday 10am-4pm at Jeff Sanders' house (1615 W 220th St, Torrance CA 90501), where you can prepare for Easter in style by helping us brew up an all-grain batch of English Mild to be served up at Lake Casitas and where YET AGAIN we will be diving into the goodies basket to sample some rare beers. Jeff will simultaneously be brewing up a batch of ESB on his system to submit to the upcoming Hangar 24 homebrew competition.

April 11 is the date of our next club meeting at South Bay Brewing Supply. Be sure to bring your Scottish and Irish Ales with you, as we will be judging them for submission to the upcoming May AHA Club-Only Competition. Also, as always please remember to bring a tasting glass along with you to the meeting.

April 12 is the entry deadline for the [34th annual Mayfaire Homebrew Competition](#). Please submit your beers! The Mayfaire is one of the three competitions throughout the year that determine the winner of the coveted California Homebrew Club of the Year award from Anchor Brewing. The entry fee is \$7 per entry, and you can drop off your beers at Culver City Home Brewing Supply, among other locations.

Upcoming Local Beer Events

April 3-4

Rock & Brews is doing their grand re-opening (a sold out ticketed event) April 3, followed on April 4th with a Strand Brewing pint night. Strand will have a cask of their Atticus double dry-hopped w/Amarillo for the event. I had a sample this weekend and it is quite tasty.

April 7

[LA Beer Fest](#) is coming back to the Paramount Studios lot in Culver City. The \$40 tickets are available for two slots: Noon-3pm and 5-8pm, and must be purchased in advance. The 5-8pm session will give you a chance to attend both the club brew earlier in the day, as well as enjoying the myriad beers and drunken revelry to be found at the festival.

April 13-14

[Pizza Port Brewing Carlsbad](#) is hosting their annual Real Ale festival. They are selling VIP tickets that get you access to some rarer beers on cask, or you can just show up and drink with the proletariat.

April 22

Shade Hotel in Manhattan Beach will be hosting a local beer event called [Waves of Grain](#) (link is to a PDF) which promises to have beers from 25 local/regional breweries on tap. The event is co-sponsored by Rock & Brews and Brewco. Tickets are \$40, and proceeds go to the Manhattan Beach Roadhouse Aquarium.

May 4-5

This year Cinco de Mayo coincides with the [Southern California Homebrew Festival](#) at Lake Casitas. To my knowledge, next to the NHC, this is the largest gathering of homebrewers in the U.S. with over 1500 people attending last year. Beer flows freely, and you will have the opportunity to sample some really great stuff. Tickets are available only to California Homebrewers Association members and membership MUST be purchased in advance for this event, and as the date nears the membership price keeps going up. Strand Brewers members have secured several camping spots, and being the friendly people we are, you can still find spots to share and pitch your tent if you need a place to crash during the festivities. We will be attempting to coordinate some of this during the next club meeting, but you can also contact [Rives via email](#) if you need help getting a spot.

In other news, if you haven't been out and about in the South Bay recently, we now have three breweries with open taprooms operating in the South Bay: [Strand Brewing](#), [El Segundo Brewing](#), and now [Monkish Brewing](#). We also have the newly (re)opened brewpub [Abigaile](#) in the former Union Cattle Company location. There is *no excuse* for missing out on any of the fantastic local beers available at these fine establishments.

Spent Grains

[Brian Kellough](#), Strand Treasurer

We enter March with about \$1750 in the bank. Outflows included a couple club brews, and fees and deposits for the PBC. Inflows included \$161 in dues and \$18 in raffle money. Thanks to all who purchased tickets, let's keep it up! We have some great prizes coming up at the raffles, so get your tickets at the meetings. We have 29 paid memberships, including 1 new member: Jason Hilkey. Welcome to the club! I still need membership applications for Lisa Cooper and Dani Zandel. Please fill it out electronically and email it to me. [Click here](#)

MEMBERSHIP RENEWAL TIME!

We still have 35 members from 2011 who have not renewed yet, don't forget that dues for 2012 are due. If you haven't renewed your membership for 2012 yet, I'll be contacting you in April with a gentle reminder. Even though the club is in good shape financially, we still depend on membership dues as our only predictable income. Those dues go to fund club brews food and supplies for events and other miscellaneous club expenses, so please remember to renew soon. 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 that can be filled and saved for your records. Annually we'll ask renewing members to check their forms and make sure the information is current.

The Sparge Arm

[Jim Wilson](#), Editor

First Runnings

[Is Beer Better when It's Not Ice Cold?](#)

[Monkish Brewing joins the Torrance microbrewery fraternity](#)

[Cheers! Drink beer and live longer](#)

[Is there such a thing as a good gluten-free beer?](#)

These were added to the Dregs draft on March 17.
[The best beer gadgets for St. Paddy's Day.](#)

[\(A Biologist's\) St. Patrick's Day Song](#)

New BJCP Exam Program Launched

On April 1 an improved beer judge exam became reality. Really. Everyone entering the program will now first take an on line entrance exam that will be machine graded Pass/Fail. Passing the exam allows you to take a six beer taste exam. Results of the taste exam determine your judging rank. Just like now, <60 qualifies you as an Apprentice, ≥60 but <70 is Recognized and ≥70 is Certified. To qualify for higher ranks, a minimum taste score of 80 is required and you may then take a six question closed book written exam. Results of that exam and your taste score will be combined 50/50 to produce a composite grade. As now, a composite of ≥80 but <90 is required to qualify for the National rank and ≥90 for Master. Experience point requirements for the various ranks are unchanged.

The new program tests for the same knowledge and it's designed to be no easier or harder than the previous "legacy" exam. The big change is that exam results will be available much quicker than in the past. This improvement will better support the huge interest in judging. You can find the full story on the BJCP [website](#).

Mashout

A brief note about oats.

Oats, along with nugget hops and sweet orange peel, are the special ingredients for June's Iron Brewer contest. To us, they are best known as a breakfast option and for English writer Samuel Johnson's definition that the oat "is a grain, which in England is generally given to horses, but in Scotland supports the people". To which a witty Scot retorted "that may explain why Scotland has the most handsome people and England the most handsome horses".

Oats grow well in cold, wet climates (see Scotland) and were used in the Middle Ages to make a cheap, low quality beer that paved the road for Busch. Since the 1890s they have been relegated to a supporting role in Wit and English Ales, especially Oatmeal Stout, where they add sweetness, creaminess and body without affecting color.

By the 1970s, that earlier market share had dwindled to practically nothing. Pierre Celis was just beginning to provide life support for Wit after it fell from popular favor and the lawyers had run Oatmeal Stout out of the health food market. Michael Jackson mentioned this in his 1977 book *The World Guide to Beer* and Charles Finkel, founder of Merchant du Vin, was curious enough

to commission Samuel Smith to recreate their Oatmeal Stout which became the template for other brewers' modern efforts.

Oatmeal, also known as rolled oats, are sold in every market and can be mashed without further processing. Quick cooking oats are the same stuff, just chopped into smaller pieces. Flaked oats and oat malt can be found with a little effort too. In addition to being used raw, oats can also be toasted to enhance flavors ranging from nutty, earthy and slightly bittersweet to coffee with cream.

Google identifies thousands of sites that document homebrewer's creative efforts with oats. If you have it, one of the best print resources is Drew Beechum's July 2007 *Zymurgy* article.

Oats have limitations. Their flavor intensity is light and they have high levels of protein (17 to 24%), lipids (6 to 10%) and beta-glucans (about 4%). These compounds produce haze, flavor instability and sparge problems for brewers. On top of those delightful prospects, beer with more than 30% oats has a harsh grainy flavor and intensely astringent mouthfeel. Oh yippee.

Oak Aged Stout

Dan Eastwood from Long Beach was a student in last fall's BJCP exam prep class. He brought a bottle of his really complex and tasty beer on exam day and graciously agreed to share the recipe. Thanks, Dan!

Based on a Brewing Classic Styles recipe, this one is complicated for me because it maxes out my mash tun. I added corn sugar because I thought the body and finish were an over the top and then beer would just be a malt bomb.

10 gallon batch
20 lb Great Western pale ale
5 lb roasted barley
5 lb 500 L chocolate malt
4 lb wheat malt
1.5 lb crystal 120 malt

Single infusion mash at 157°F for 90 min

In kettle:
5 lb. Corn sugar
4 lb DME to reach desired gravity

60 min boil

1oz Amarillo 9% AA 60 min
1oz Simcoe 12% AA 60 min
6 oz Northern Brewer 9% AA 60 min
3oz EKG 7% AA 30 min
3 oz EKG 7% AA 0 min

OG 1100
FG 1028
98 IBU

2 oz EKG dry hop per carboy.

Lots of Irish ale yeast repitched from a previous batch

2 oz of unsanitized medium toast American oak chips
dropped into each carboy one month before bottling.

Bottle condition.

Competition Calendar

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

Year Look-Ahead

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>

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.

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*

4/12/12 Mayfaire Homebrew Competition
Woodland Hills, CA Judging 4/28/12

Contact: Ed Kochanowski Phone (818) 917-2467

Email: cybeertonian@gmail.com

Entry fee: \$7 per entry

4/14/12 Chico Homebrew Competition

Chico, CA Judging 4/22/12

Contact: John Abbott Phone (530) 345-9656

Email: jabrew@aol.com

Entry fee: \$7

5/01/12 California Festival of Beers

San Luis Obispo, CA Judging 5/27/12

Contact: Holly Todd Phone (805) 544-2266

Email: hollytodd@hospiceslo.org

Entry fee: \$n/a

5/02/12 California State Fair 2012

Sacramento, CA Judging 5/20/12

Contact: JJ Jackson Phone (916) 348-6322

Email: jjjaxon@cwnet.com

Entry fee: \$10

5/05/12 Hanger 24 Homebrew Competition

Redlands, CA Judging 5/12/12

Contact: Kevin Wright Phone (909) 389-1400

Email: kwright@hanger24brewery.com

Entry fee: \$5

**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:	Volunteer needed		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