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DREGS FROM THE KEG

May 2012



It's Time for Lake Casitas!!!

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Foam at the Top

[Rives Borland](#), Strand President

Welcome to May, Strand Brewers! The weather is starting to get nice and, more importantly, it's SCHF month! First of all, if you have been thinking about going, there is still time. You just need to make sure to purchase your [membership/ticket](#) prior to noon on Friday, May 4th. We still have campsites available for a few more people, so just show up and we'll figure it out. The latest list I have of confirmed people to campsite mapping is:

Southern California Homebrewers Festival Campsite List May 4th and 5th 2012, Lake Casitas Campground		
Site	Owner	Others people on site
D14	Ron Cooper	Bill, Pete
E23	James Amezcua	Jason Rosenfeld
E24	James Amezcua	Dave Peterson
G01	Rives Borland	Jeff Sanders, Heather Harper, Myles Borland
G02	Steve Fafard	Wayne Larsen
G03	Chris Voisey	
G04	Mike Haisma	Bryan Willis
G05	Daniel Grant	Rich Thornton
G06	Graham Hebson	Jason
G07	Tammy Minion	

We have at least 20 kegs going up that I know about now and probably more that I don't know about, based on past years. If you aren't going to the festival, but have a keg you would like to send up, please get in touch with one of the officers ASAP and we'll pick it up.

To finish up my Bay Area beer adventure stories from my trip last month, I did make it to [Heretic Brewing](#) in Pittsburg. I signed up for their 2 PM "tour" on a

Thursday. They are currently brewing out of [E. J. Phair Brewing Co.](#), while looking for a more permanent location. For those of you not familiar with Heretic, it is the brewery recently started by two-time Ninkasi award winning homebrewer Jamil Zainasheff. You can find some of their beers now around LA. Jamil wasn't there, but after some searching around what I thought was an otherwise empty brewery, I was finally greeted by their head brewer, Chris Kennedy. I told him I had signed up and received confirmation for the tour the day before and he said something like, "Oh yeah, I just saw and email about that." So it was extremely informal, but Chris is a very friendly guy. I was the only one there, so it turned into more of just a few hours hanging out talking beer than a real tour. I got to try several beers right out of the barrel. You know on all the other tours (like our bus trip to Lost Abbey) when you ask to taste one of the barrels and they laugh at you... well not the case here! I tried at least 2 barrels that I remember – a Porter-ish recipe in a red wine barrel and a Golden Strong in a white wine barrel. They had both only been in the barrels a few months and had a long way to go, but I'm looking forward to trying them upon release. Chris and I sampled our club sour Cabernet barrel aged beer and a Weizen Eisbock that I brought with me. I think he was impressed with both, especially the sour. He sent me a way with a couple "underfill" bottles, but they looked pretty full to me ;) Pretty sweet experience and Chris was a great host.



My last day in town, I went to [City Beer Store](#), for the 4th or so time in my life. That place is amazing every time (check out the pic of their tap list). It's my understanding that the place was Wes' inspiration for [Select Beer](#). Then, since I was flying out of Oakland and [Drake's](#) is just down the street from the airport, I



figured I would stop there on the way. I was actually looking forward to tasting in their regular barrel room, but it turns out that the first Friday of each month (which it was) they have a beer garden event in the parking lot outside the brewery. The selection wasn't as extensive as the normal barrel room, but the atmosphere was fun and they did have Denoggonizer, Hopocalypse, Moscow's Burning (Imperial Stout) and Oh Dear (Bourbon BA American Strong Ale).

I was actually home for exactly one weekend before heading off to the Dominican Republic for a destination wedding. I ended up going camping overnight at the Kern River for a bachelor party that I found out about last minute. We stopped at [Kern River Brewing](#) on the Way to the Campsite. They didn't have any Citra left, but they did have an amazing cask of a jalapeño IPA. Most jalapeño beers or beers with strong spicy peppers in them, which I have tried, have been more of a novelty and your palate becomes overwhelmed and fatigued after just a sip or two. The level of jalapeño in this beer was perfect. The hot spiciness was way toned down and the flavor was amazing. It was by far the best beer with jalapeño in it that I've ever had.

Something I'm pretty excited about is that I recently got in 4.5 gallon whiskey barrels from [Balcones Distilling](#) in Waco Texas. They were just recently dumped about a month ago, so they are very fresh. I'm going to keep them full of some whisky and keep rolling them around to keep them from drying out. But I do want to use them as soon as possible. I'm going to try to brew a few batches to put in them as soon as I can. But if anyone

has anything already brewed that you want to fill one with, or you have time to brew something for one, in parallel with me, I'm open to some collaborations.



I apologize for having to miss the last club meeting and being gone for a while, but I'm back and ready to focus on club business. I'm going to finalize my sponsorship plan next week for the PBC and I want to come up with a standard dialogue that we can use when calling potential sponsors. Then I'll be looking for more volunteers to divide and conquer the work. So let me know if you want to get involved.

Another thing that I recently found out about is that the OC Fair is looking to promote craft beer and homebrewing this year, by having exhibits about beer and the brewing process where people can answer questions and/or a live brewing demo in the craftsman space. The culinary arts exhibit coordinator has contacted me to see if we are interested in putting on one of these exhibits and/or demos and I said we were. So we are looking for volunteers. The dates available are Sat July 14, July 15, Sunday July 22, Sat July 28, Sun. July 29 and Sun Aug 5. Please let me know if you can support one of these dates. The cutoff to make it onto their written program is the end of May, so we want to let them know in the next 2-3 weeks at the latest.

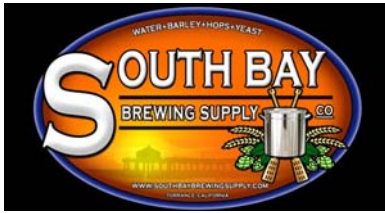
Lastly, I want to remind everyone that the tasting for the 2nd round of our Iron Brewer Competition will be held at the June Meeting. The ingredients are Oats, Nugget Hops and Sweet Orange Peel. So get brewing!!!

What's Brewing?

Mike Haisma, Guest Reporter

May Meeting

This month we'll meet on May 9 at 7 p.m.



1311 POST AVE TORRANCE, CA 90501

May 4-5

It should go without saying at this point that you need to get yourself tickets and attend the Southern California Homebrew Festival this upcoming weekend. We still have spots you can pitch a tent; just contact Rives and we'll work out the details. Also, if you are already planning to attend, *please* bring kegs of beer with you if possible.

May 5

If for some bizarre reason you don't attend the SCHF, there are things going on a bit closer to home as well. I mean, besides Cinco de Mayo. [Long Beach BikeFest](#) will be happening all day Saturday and includes a beer garden that will have a nice lineup of local SoCal beers.

May 6

Beachwood Brewing & BBQ in Long Beach will be hosting [Ode to Lambic](#). As the name implies, they will be serving up an eclectic selection of Lambic, Gueuze and other sours beers on tap and they will naturally have an even more eclectic selection available in bottles. If you are a fan of sours, this certainly sounds like it will be worth checking out.

May 12

Brewster's at Four Points Sheraton LAX will be hosting a Local Brewer's Fest and Pool Party from 12-5pm. They will be pouring beer from many LA area breweries including Strand, El Segundo, Smog City, Bruery, Hanger 24, Taps, Bootleggers, Golden Road, Cismontane and others.

Spent Grains

[Brian Kellough](#), Strand Treasurer

We enter March with about \$2368 in the bank. Inflows included \$160 in dues, \$15 in t-shirts and \$68 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 33 paid memberships, including 4 new members: David Eaves, Janet Fukumoto, Chris Wallace and Jared Carson. Welcome to the club! I still need membership applications for Janet Fukumoto, Chris Wallace and Dani Zandel. Please fill them out electronically and email to me at your earliest convenience. [Click here](#).

MEMBERSHIP RENEWAL TIME!

We still have 33 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 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. You can save and keep it 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

This month's cover has a pic of Wayne Larsen's Brutus 10. Wayne hosted a club brew on March 10 and hopefully when tax mania subsides he'll be able to write

up a build story. There are 45 photos in the Gallery to drool over in the meantime.

[The Joys of Beer and Cheese](#)

[Home-brewers' beers hit the big time](#)

Mashout

Iron Brewer June reminder

There's still plenty of time to brew for the June edition of Iron Brewer. Brew any style of beer you like, using the special ingredients oats, nugget hops and sweet orange peel. Bring it to the June 13 meeting for judging and you too could take the fabulous trophy home for a while. Look how happy our first winner was!



Diary of a recovering water chemist OR Mike asked a question – Jim

I worked as a water chemist for a while. I didn't know much chemistry at the time but kept the job by staying in my swim lane. Later, when I got past the beginning stuff, actually learning some chemistry looked like it would help my brewing.

To start with, our terminology for water is unique. Before being prepared for brewing or if used for cleaning or heat transfer, it's just called water or maybe raw or process water. Water that winds up in beer was traditionally called liquor and is now also called brewing water. While it's true that "beer" can be brewed with almost any potable water, tasty beer that's on style requires a little attention to chemistry at a few key points in the process. Water chemistry is an advanced topic and dealing with it can be delayed but it's not rocket science which is good news when you do decide to jump in.

Water's characteristics, its dissolved solids, affected development of traditional beer styles. Armed with that factoid, self appointed beer nazis insisted that each style was best brewed with liquor that had similar characteristics to water from the style's birthplace. This led to strident suggestions about mineral additions based on "known" water profiles from the classic brewing centers. That may or may not be a good idea.

For instance, common wisdom was that great English Pale Ale and Helles required Burton's or Munich's water chemistry respectively. This is problematic for the Burton area because there are many water sources with varying characteristics and for Munich because the raw water has high carbonate levels which aren't ideal for brewing pale beers at all. On top of that, few of the "expert's" suggestions reflected what successful brewers were actually doing to their brewing water. Munich brewers remove minerals from the raw water before mashing in for Helles. You can read all the details [here](#) to connect the dots between Munich raw water and Helles brewing water.

It was bad enough that recommended additions gave erratic results; in some cases they downright hurt unless you enjoy beer that tastes like Alka-Seltzer. With the exception of two actions; 1) filtering or more recently using Vitamin C to chemically reduce chloramines in Redondo tap water and 2) blending that water 50/50 with distilled for Dubbel because I think the resulting beer tastes better, I avoided adjustments.

Water chemistry literature available when I was beginning to learn the craft was tilted toward theory. This wasn't bad for chemists but made life difficult for the rest of us. About 10-15 years ago, some home brewers who were also knowledgeable chemists began to write with a practical perspective that made it easier for everyone to brew better.

Today, online brewing Forums are loaded with handy brewing water information. The reigning gurus are [A.J. deLange](#), [Martin Brungard](#), [John Palmer](#) and [Kai Troester](#). They write a lot and are constantly referenced by others which is a sure sign they're on the leading edge. They can jump start your continuing education too. You'll find today's suggestions are much improved compared to earlier ones.

When word got out that John and Colin Kaminski were writing a [book](#) on the new rules of brewing water my ears perked up. Last winter, I judged with John at the

Doug King contest and asked him how it was coming along. Slowly, he said, with publication not planned until April 2013. Bummer. It was time to jump in again.

Mousing around turned up an excellent starter, [A Brewing Water Chemistry Primer](#). There are many other good online articles and Gordon Strong's *Brewing Better Beer* has a detailed discussion from pp137 to 151. The take-aways are:

- Don't obsess about brewing water chemistry
- Remove Chlorine or chloramines (using vitamin C, an active charcoal filter or potassium metabisulfite)
- Consider adding acid to reduce your brewing water's pH
- Mash in with brewing water containing low total dissolved solids and at least 50ppm Calcium
- Keep the mash pH in the 5.1-5.5 range at mash temperature (nature made this part easy)
- Make mineral additions to the kettle for flavor adjustment or process control
- Taste your beer, get opinions from club members or enter contests and fine tune the flavor adjustments

When this article was almost done, the May/June *Zymurgy* arrived with an excerpt from John and Colin's book. It's a brief introduction to what should be a good resource for us all. Hint: buy stock in companies that make pH meters.

Competition Calendar

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

Year Look-Ahead

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>

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

September/October 2012

Light Hybrid Beers

Entries due October 6, 2012 and judging will be held October 13, 2012.

Hosted by Augie Altenbaumer and the St Louis Brews of St Louis, MO. This covers BJCP category 6.

For more information contact Augie Altenbaumer at afalten@gmail.com

Local Competitions: *in order of entry deadline*

5/04/12 OC Fair Homemade Beer Competition Costa Mesa, CA Judging 5/19/12

Contact: Kimiko Young Phone (714) 708-1555

Email: j_macrae@ocfair.com

Entry fee: \$3

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

5/09/12 San Mateo County Fair Homebrew Competition

San Mateo, CA Judging 6/16/12

Contact: Bradley Strutner Phone (650) 995-6255

Email: bradstrutner@gmail.com

Entry fee: \$7

5/19/12 2nd Annual Napa Homebrew Challenge

Napa, CA Judging 6/09/12

Contact: Ben Jaynes Phone (707) 980-3200

Email: benjaynes@aol.com

Entry fee: \$7

5/30/12 Homebrew Competition

Del Mar, CA Judging 7/1/12

Contact: Chris Shadrick Phone (858) 792-4207

Email: beer@sdfair.com

Entry fee: \$7

6/05/12 Ismael's Homebrew to Probrew

Santa Cruz, CA Judging 6/09/12

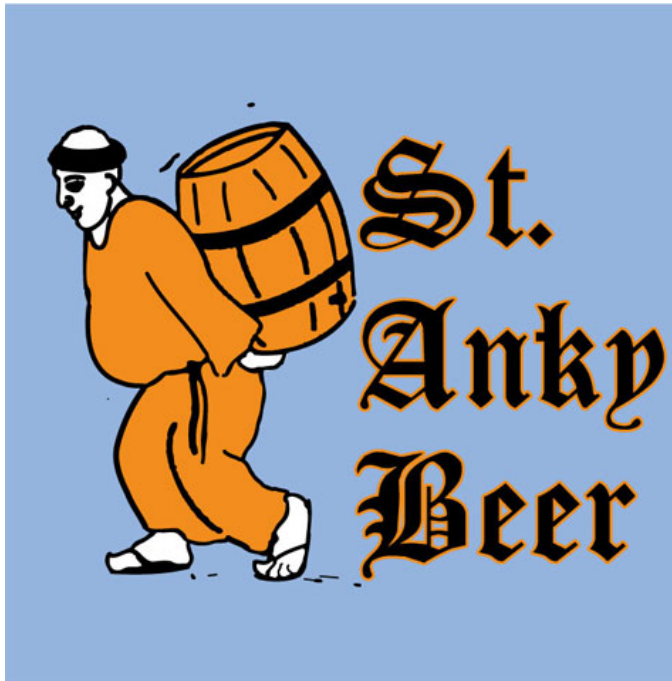
Contact: Mia Bossie Phone (831) 336-4569

Email: bossies@cruzio.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



Jay's new beer label.



Gravity's Pete Morris enjoyed a German cycling and drinking vacation. What's not to like about that?



Clever use of 1025 beer labels, no?



If your interest is raised by this, it's a WilliamsWarn Personal brewery that can be yours for only \$5,000.

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