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DREGS FROM THE KEG

August 2012



KEEP
CALM
AND
DRINK
BEER

Will beer drinking
be the next Olympic event?

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Foam at the Top

[Rives Borland](#), President

First, I want to remind everyone that the August club meeting will be taking place at [Select Beer](#) on 8/8 at 7 PM. The address is 1613 S. Pacific Coast Highway, Redondo Beach, CA 90277. I really like meeting at South Bay Brewing Supply, but there were some requests to mix things up a bit for those members who live at the beach and don't like to travel very far. I'm hoping we will get a good turnout from some members we haven't seen at the monthly meetings in a while. This also gives people a chance to check out the bottle shop and taproom, for those who haven't made it there yet. Wes and crew have done great job bringing in some amazing beers.

July was a very busy month for the club, with a fantastic affair every weekend. If you're not showing up for these events, then you're really missing out. We started off the month with a Kölsch brew at Jim Hilbing's place on his super advanced brewing system.



Jim treats the whole brewing process with a level of scientific rigor well above what most brewers are willing to put in and he collects an impressive amount of data. Unfortunately, I was out of town and couldn't attend, but I heard it went very well and I'm sure that everyone

learned a ton. I can't wait until the next time he invites us over for a brew day. Check out some more photos [here](#).

The July club meeting had a good turnout and we did a mini judging for the Porter COC. Congratulations to Steve Fafard. His Robust Porter beat Jeff Sander's Brown Porter by a slim margin. Both were great beers. We'll be Sending Steve's beer on to the judging location. We've done a great job of submitting entries to every COC so far this year and let's keep it up with Light Hybrids at the September meeting.

On July 14th, we hosted a mini homebrew contest, in conjunction with South Bay Brewing Supply, at The Manhattan Beach Young Professionals SummerFest event. There were some 500 people in attendance for the event and they were able to stop by the club tasting bar, sample our various homebrews and vote for their favorite. I think everyone had a blast and all of our beers were received very favorably by the crowd. I don't think everyone who tasted filled out a scorecard, but among those who did, the most popular beer was the club brew Old Ale that we aged for 2 months in a 5 gal Whiskey barrel from [Balcones Distillery](#) in Waco Texas. We also collected info from about 20 local people who indicated that they were interested in learning more about homebrewing. I have sent all those people an email inviting them to our August meeting at Select Beer and to join our website. Hopefully we will get a few new members out of that effort.

On July 21, Alex Schlee hosted a club brew at his house literally right on The Strand at 39th Street in Manhattan Beach. What an iconic event for the Strand Brewers to be brewing on The Strand! The weather and the view were amazing and we had many curious passersby stopping to inquire about what we were doing and some even tried some samples of homebrew and mead we were drinking. In addition, Alex's wife, Bernadette, treated us to a delicious lunch of authentic German Cuisine.

We brewed 12 gallons of Tripel (recipe out of *Brewing Classic Styles*) and The 3 carboys of are happily fermenting away in my chest fridge now. I chilled them to 65 F when I got home and then pitched a very active yeast starter of WLP530 Abbey Ale (Westmalle) that I had stepped up a few times and then shut off the cooling to let the temperature free rise. After reading *Brew Like a Monk*, this seems to be the preferred

approach of most Belgian breweries. I think it gives a good balance of esters and phenols and lets the beer attenuate well, while keeping the fusel alcohols in check. The temperature has since risen into the high 70s. I'm going to age ½ of the beer in one of my small whiskey barrels and we should have some nice Barrel Aged Tripel (à la Allagash Curieux) to try at the Oktoberfest and/or Christmas parties!



What a perfect brew day it was on The Strand. I have my fingers crossed that we'll be invited back next year! Check out some more pictures [here](#).

To wrap up July, Jeff Sanders hosted the annual Summer Party at his house in Torrance. The morning of the event, he and I brewed 10 gallons of very strong Russian Imperial Stout. It clocked in at an OG of around 1.110. With the huge starter I made of WLP090 San Diego Super Yeast, it should end up around an intimidating 12% ABV. I started with 3 fresh vials and stepped up the starter twice, following the volumes calculated using Jamil's [pitching rate calculator](#), to achieve an estimated cell count of around 700 billion for this batch. The recipe we used is archived [here](#). Besides a few problems hitting our initial mash temps with so much water and 40 lbs of grain, everything went well. I'm going to age ½ of the batch in another one of the 5 gal whiskey barrels. In case you can't tell by now, I'm trying to get all 4 of the 5 gallon Balcones whiskey barrels I purchased filled with some barrel-worthy beers, before they dry out. Hopefully you'll thank me later, when we get to enjoy these beers.

The party started around 1 PM and we had a fairly good turnout. We had nearly all the taps on half of the club bar flowing, plus Jay's award winning mead and there were also a lot of great commercial bottles being shared. In addition to the great beer, we had an incredible spread of food for the potluck, including

brisket, brats and shrimp. Thanks again to Lisa Cooper Thornton for helping to organize all of the food! For some additional entertainment and education, I hosted a brown bag tasting, where we blindly tasted 10 difference samples of beer and tried to guess the style, brewery and brand. They were all well known beers, for the most part. Congratulations to Rich Thornton and Alex Schlee for tying for the most correct answers! I hope everyone had fun and learned something from the tasting and we'll have to do another one again soon. Overall I think it was a very successful summer party and Jeff even got a little crazy and brewed a 2nd runnings beer from the RIS mash later in the day/evening. The gravity at the start of lautering the 2nd runnings was 1.075!

The PBC sponsorship team has been putting in a tremendous effort to secure some great sponsors. I know I've personally been spending much of my time on this effort. We have already secured many premium level sponsorships, including many new sponsors and 2 \$500 level sponsorships, for Best of Show and other special awards. We also have a tentative offer from Congregation Ale House in Azusa for the winner to brew their recipe on a new commercial system they are putting together once it is up and running. That might even turn into a 2013 GABF Pro-Am opportunity! The next 2 weeks will be our final push to secure any remaining prospects and collect funds. I'm confident that we will be able to meet or exceed our goal for this year. Jay is starting to send out promotional materials and Mike has had our [PBC website](#) up and running for some time now. Jim will also be sending out requests for judges and stewards shortly. Look out for a notice for a planning meeting soon regarding logistics and the next steps as we are starting to get closure to the date of the competition. We will need a lot of help. The entry sorting day will be held on Saturday 9/8 at Jim Hilbing's, so mark your calendars now if you want to get involved with that. Also, please remember to keep brewing and get your entries ready. I'm asking every member to make it a goal to submit at least one entry to the PBC this year and represent the club. If you don't think you have a killer recipe for one of the more popular styles, then perhaps consider brewing and submitting to one of the more lightly entered categories. Let's see if we can win some medals and make a presence!

Lastly, I want to highlight a couple of the club events occurring this month. On Friday, August 10th, at 8 PM, [The Full Pint](#) is hosting their [5th Anniversary Celebration](#) at Naja's. This is definitely an event not to miss. There

are going to be some very good and very rare beers on tap for the event. The tentative tap list so far includes:

- AleSmith Vanilla Coconut Speedway Stout
- The Full Pint Anniversary Ale by Firestone Walker
- Firestone BBA Imperial Stout
- Firestone BBA Imperial English Pale Ale
- Firestone BBA Reserved Porter
- Dogfish 120 Minute IPA
- Jolly Pumpkin Sobrehumano Palena 'Ole
- Allagash Ghoulship
- Pizza Port Carlsbad Bagby's Last Stand (blend of Bourbon barrel Farley, Bubonic Chronic, Brandy Barrel Bubonic, Rye Barrel Bubonic, Bourbon Barrel Nightrider, Reeds and Brandy Barrel Reeds)
- Russian River Temptation 2010
- Stone IPA With Blueberries and Boysenberries
- Bootlegger's FiF Lambic
- Stone Old Guardian Barleywine 2007
- Rogue Old Crustacean 2007

The cost is \$35 at the door only, which provides you with 1 commemorative PINT glass, 5 taster tickets for the special rare beer, 1 Food Ticket and 1 Raffle Ticket to win a "baller" bottle. A reasonable price will be set for pours in addition to your 5 tickets. Jeff and I talked about potentially hitting up some of the local taprooms before the event, where we would act as the designated drivers, picking people up and driving them around and then ending up at Naja's for the event, at which point everyone would be on their own. Let us know if you are interested in this idea and if we get enough people interested, we'll make it happen.

Next, the BBBB.... Event is taking place on Saturday August 25. This is always a favorite event for the club. For those of you not familiar with it, we do a bicycle tour of the South Bay and stop at all the best beer spots. We try to keep the riding easy and on The Strand. Tammy Minion is helping to organize the event and we will have the details shortly. The format will be much the same as past years, with the addition of a few new stops.

Finally, Rob Croxall and Tom Kelley at El Segundo Brewing Company have contacted me about a very cool idea. They want to organize a competition within the club, to try to clone their White Dog IPA. We would meet at their tasting room one day and they would give us each a complementary pint of the beer and also the list of ingredients used to brew it, but no quantities or process hints. So each member would have to use their tasting skills to formulate their own recipe for the

beer and brew it. Then ~6-8 weeks later, we would meet again at their tasting room and taste all the results and declare a winner. Sounds like an extremely educational and fun idea to me. More to come on this soon...

What's Brewing?

[Mike Haisma](#), Communications Director

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



1613 S PCH Redondo Beach, CA 90277

July 29, 2012

From 3-6pm, Sophie's Place in Redondo Beach will be hosting a bottle share among some of the BeerAdvocate Community (I think). Details are a bit scarce, but there are bottles listed from Founders, Three Floyds, New Glarus, Cantillon and 3 Fonteinen. Bring a bottle or two and join in!

August 10, 2012

[Full Pint 5th Anniversary celebration](#) at Naja's Place. \$35 entry fee gets you a pint glass, 5 tasters of rare beers...they mention vintage kegs of Russian River sours and Allagash Ghoulship, DFH 120, plenty of other interesting stuff...food and a raffle ticket for a "baller bottle" which I can only assume is something good.

August 12, 2012

From noon until 8pm, Blue Palms will be hosting their 4th Anniversary Festival and Outdoor Garden. If you pre-order tickets, \$45 will get you 12 5oz. tasters. If you wait until the last minute, you'll get 10 tasters. They have some interesting stuff showing up on their planned tap list for the event, with more stuff being added as things get closer. More details are available on their [event page on Facebook](#).

August 18, 2012

Stone Brewing will be hosting their [16th Anniversary Festival](#). This is an excellent beer event that I try to

attend each year. There are two sessions; access to one is \$40 and comes with a glass and 10 tastings.

Extract copied without permission (from Cooking Light, I think) Steve Fafard

Los Angeles' new gastro pub scene. Just east of downtown at Eagle Rock Brewery, a fedora-clad crowd sips beers with names like Revolution (American extra-pale ale) and Manifesto (Belgian white spiced with coriander and citrus.) Add a burger or salad from the Flatiron Food Truck parked out front and it's one of the city's most affordable, diverse beer brunches.

Eagle Rock Brewery, 3056 Roswell Street, Los Angeles CA 90065, Weds-Sat 4-10pm, Sunday 12-6pm

Spent Grains

[Brian Kellough](#), Treasurer

We enter August with about \$2114 in the bank. Inflows included \$25 in dues and \$35 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 37 paid memberships, including 1 new member: Hanley Bonyng. Welcome to the club! I still need membership applications for Geoff Brown, Janet Fukumoto, Chris Wallace and Dani Zandel. Please fill it out electronically and email it to me at your earliest convenience. [Click here](#)

MEMBERSHIP RENEWAL TIME!

We still have 32 members from 2011 who have not renewed yet, if you haven't renewed your membership for 2012 yet, I'll be contacting you with a gentle reminder. We still have several events left in the year to make our membership price well worth your while. 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 in and you can save and keep 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

Results from the Jan BJCP exam have finally come back. Congratulations to Mike, Rives, Tammy and Ryan who all passed at the Certified level. Most of the other examinees passed as well so it was a successful effort on balance even if the wait for the news was frustrating.

[Brewing a New Beer Scene in London](#)

[Meg Gill's heady run at Golden Road Brewing](#)

[5 reasons you should brew your own beer](#)

[Drink Responsibly, Don't Spill](#)

[Brew-curious? Text for info on the beer you're drinking](#)

At the 2012 NHC, Mitch Steel of Stone discussed Historical IPA Brewing Techniques. Going in, I thought this would just be a rehash of Clive La Pensee's 2001 NHC presentation. But as Mitch got into his talk, new references emerged. These were [beer blogs in general](#) and [Shut up about Barclay Perkins](#) in particular, which is a stunning effort by Ron Pattinson, an ex-pat Brit who lives in Amsterdam. I'll have a complete breakdown of Mitch's talk later, but for now, take a look at his references if you're interested.

Jim and Ethie's July road trip

Our second bite of vacation came last month, following the family/NHC trip in June. We took a slow drive to Ashland, OR, spent four days there and drove home quickly. I tried to squeeze in a beer or three each day.

Here's an overview of the best ones. We started with lunch at old friend Kevin Pratt's Santa Barbara Brewing.

I tried a taster board of Blond (a Dortmunder Export), Saison, IPA, Porter and Stout. All were tilted toward hops, which allowed the Export to shine. My favorite was the IPA. The Saison would have been up there if it were a little drier. Kevin said he used a blend of WLP 500 and 565 yeasts and thought the batch was pretty consistent with others he's done. His brewery brings a whole new meaning to the word cozy. Even though the seats and fencing come out, he brews on the graveyard shift, which should tell you something.



On day 2 we had lunch at the Tarragon restaurant on Murphy Avenue in Sunnyvale. This is a terrific tree lined block with over 30 shops and restaurants including a brewpub, the Firehouse Grill and Brewery. For lunch, I had a stunningly perfect bottle of Leffe Blond, which was a fine accompaniment for seared tuna nicoise salad.

Further up 101, we had dinner at the Ukiah Brewing Company which was the first organic brewpub in the country.



Soup that day was a chunky tomato/orange and dessert was a blackberry/raspberry cobbler ala mode. Both were the bomb. I had the taster board with B Pils, IPA, Belgian sour Zwart, Porter and Stout. The Porter was great, with rich and complex malt flavors. The IPA was nutty and a better match for dinner, so I had a pint of it too. The Zwart was a work in progress that wasn't sour or fruity/spicy.

Over to the coast, we had dinner on day 3 at the Port Hole Café in Gold Beach, OR. It's just behind the bridge support in the middle of the Rogue River below. They had Widmer's seasonal X-114 IPA with grapefruit zest which was a perfect pairing for grilled local snapper.



We met our older son and his family in Ashland on day 4 and had Negro Modelo to compliment carnitas tacos for dinner and a shared bottle of 2011 Ovila Quad for dessert.

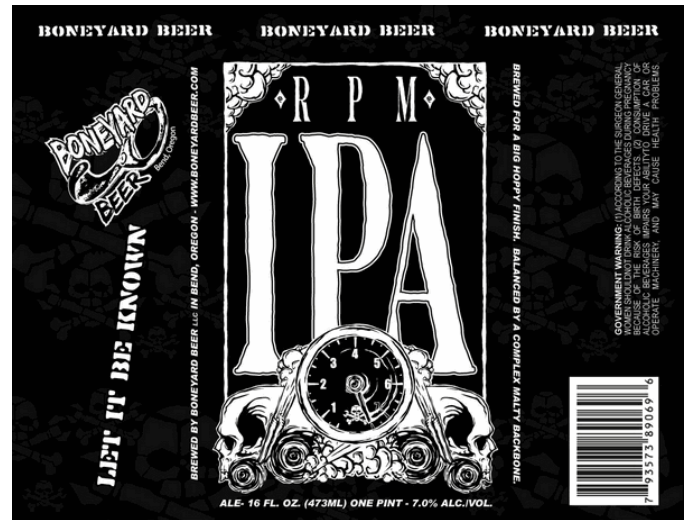
On Friday day 5 at the Black Sheep Pub, Ninkasi Tricerahops Double IPA and Guinness Draught were good companions for a cheese board appetizer (Stilton, Sharp Cheddar, Brie and Smoked Gouda served with an assortment of English biscuits and fresh fruit), leek and potato soup and a deep-fried Scotch egg wrapped in house made buffalo sausage that was served with Coleman's spicy-hot English mustard. Yes, Brit food can be SPICY!



Saturday's day 6 lunch was Rogue VooDoo Doughnut (famous Portland doughnut shop) Bacon Maple Ale and Caldera Hopportunity Knocks IPA with artesian sourdough bread, smoked salmon, kalamata tapenade chevre cheese, blue, rasp and straw berries and cherry rhubarb jam all from the local farmers market.



Day 7 dinner was RPM IPA from Boneyard Brewing in Bend, OR with Thai short ribs.

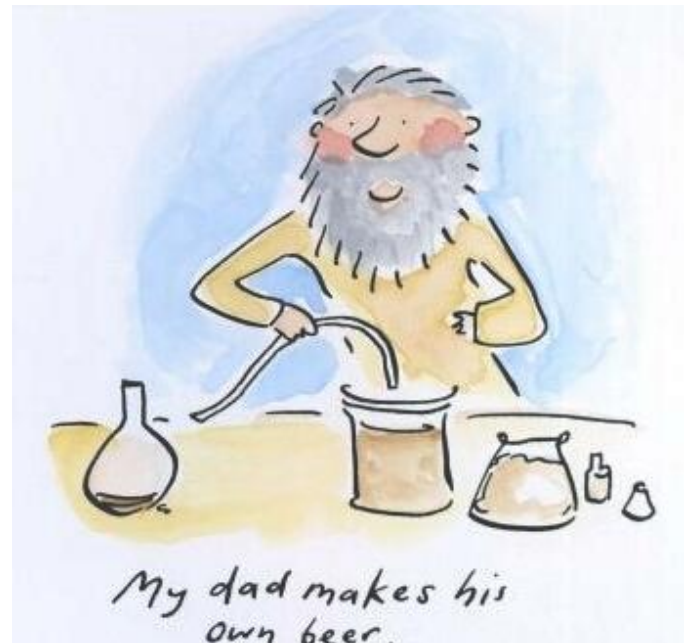


Day 8 lunch was at the Sierra Nevada tap room in Chico. "Foam" G Pils and 2012 Ovila Dubbel complemented a classic bacon burger. Other seasonal or experimental beers on the draft menu that day were Lost Guy Rye, Knightro, High Sierra FestivALE, Imperial Pilsner, Brux (SN's first bug beer brewed in collaboration with Russian River), Draught Pale Ale (at session strength), Old Chico Crystal Wheat and Cream Stout. A trip to the company store was mandatory.

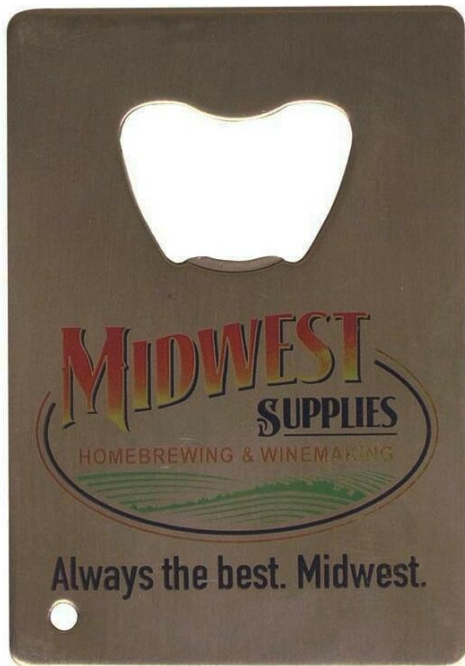
BOS winner on the trip was Sierra Nevada's Foam, which doesn't have even a hint of esters and is closer to style than Trumer Pils for my palate which is high praise indeed. Runner ups were Ukiah's Porter for its complex malt flavors and Rogue's VooDoo Doughnut for, what else, bacon!

Any interest in developing a logo for our Iron Brewer contest? Here's some food for thought. Got any creative suggestions of your own?





I scored several new bottle openers as swag at the NHC. The best ones were a hell for stout wallet model and a Chimay opener.



Competition Calendar

[Jeff Sanders](#), Vice-President

Year Look-Ahead

February	Doug King Memorial
March	COC – Stout
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>

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

November/December 2012

Ant Hayes Memorial Burton (Old) Ale

Entries due November 14, 2012 and judging will be held November 17, 2012

Hosted by Chris Frey and the Ann Arbor Brewers Guild of Ann Arbor, MI

This covers BJCP category 19A

For more information contact Chris Frey at cfrey@ford.com

Local Competitions: *in order of entry deadline*

8/15/12 Drink Good Beer Mash-Up

Long Beach, CA Judging 9/02/12

Contact: Christopher Walowski Phone (562) 900-8653

Email: walows@hotmail.com

Entry fee: \$5

8/24/12 Tulare County Fair Homebrew Competition

Tulare, CA Judging 9/09/12

Contact: Bert McNutt Phone (559) 592-8175

Email: bert@tchopsl.org

Entry fee: \$none

8/26/12 Santa Cruz County Fair Homebrew Comp.

Watsonville, CA Judging 9/08/12

Contact: Margie Lynch-Freshner Phone (831) 338-6364

Email: margie@skyhighway.com

Entry fee: \$2.50

9/01/12 Masters Beerfest

San Francisco, CA Judging 9/07/12

Contact: Mega Productions Cindy Phone (626) 961-6522

Email: mastersbeerfest@yahoo.com

Entry fee: \$7

9/6 PACIFIC BREWERS CUP ENTRIES, JUDGING 9/22

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
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Editor:	Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com
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