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DREGS FROM THE KEG

September 2012



**Just another bleepy
day in BBBBB Paradise**

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Foam at the Top

[Rives Borland](#), President

I would like to start by announcing that the September 12th Club meeting will be held at [El Segundo Brewing Co. \(140 Main Street El Segundo, CA 90245\)](#) at the normal time of 7 PM. If you were at the August meeting, you probably heard me mention that Rob and Tom at El Segundo Brewing had the idea to have a little contest to see who can come closest to cloning their White Dog W.I.P.A. (Wheat IPA). We are going to kick this off at the September meeting by hosting it at the brewery. Rob will provide everyone with complementary samples of the beer and will disclose the ingredient list of all the, but no quantities. The idea is for everyone to use their tasting skills to formulate a detailed recipe and then go off and brew it. I'm not sure what hints Rob will share about his process, but we'll see. Then, in November, we'll meet (yes we will still do elections then, as well) back at the brewery to taste everyone's results and declare a winner. If everyone can try to keep some detailed notes about their process (mash profile, fermentation temps...) and their exact recipe, I think this could be very educational to see how changes in process and ratios of ingredients affect the final beer. The more people we have involved the more fun this will be, so everyone please try to brew! Perhaps this is also a good time for someone (Dave Cordrey?) to prepare a short presentation about recipe formulation, either as a presentation at the September or October meeting, or as an October Dregs article. Let me know if you are interested in preparing something that will be useful to the rest of the club in their pursuit of cloning this beer. To get a head start on things, here is the information about the beer that I pulled from their website:

- ABV-6.9% IBU-57 SRM-9.5
- Hops — Bittering – Chinook, Columbus
- Flavor/Aroma — Nelson, Cascade
- Malts — American 2-Row, Crystal, White Wheat

"Named for Rob's dog, the White alludes to our use of 50% wheat instead of barley in this beer. Aside from that though, this beer has very little in common with what most people consider a "wheat" beer. The wheat in the malt bill gives the beer a lighter texture and mouthfeel and helps to accentuate the bright citrus characters of the fruity West Coast and New Zealand hops we use. The result is an IPA that Hop Heads will love, but that is immediately approachable for most people."

The October meeting will be back at [South Bay Brewing Supply \(map\)](#) on 10/10 at 7 PM. Remember that we will be doing 3rd round tasting for Iron Brewer so that is another reason to get brewing. The ingredients for this round are Styrian Goldings hops, black patent malt and green tea! I think we will continue to use SBBS as the default meeting location, with occasional meetings elsewhere. It seemed like everyone had a great time at Select Beer in August, but it was hard to hear and people are definitely not as focused when we meet at SBBS.

I attended the Alpine Village Craft Beer Festival over the week and ran into former SBC member Angelo Valdespino, who was pouring for Stone. He saw that I was wearing a SBC shirt and he was like, "check this out," and showed me his sweet tattoo.



He mentioned how he lost interest in the club when he felt the focus was more on drinking than brewing. He thought that meeting at places like Naja's, as much as

we all love it, gives people less incentive to brew and is less conducive to holding a meeting and having any kind of real discussion. I tend to agree. I think we have done a pretty good job this year, however, of turning the focus back to brewing and meeting at SBBS has helped. Things like the Iron Brewer, the El Segundo contest, the numerous club brews, submitting to every COC and the Sour Barrel Project have hopefully sparked interest in brewing again. I invited Angelo to come back to a meeting, but he said is not brewing as much anymore because he is very busy with his band, so we'll see.

There were two great social craft beer events in August. Several SBC members were in attendance at the Full Pint's 5th Anniversary Party at Naja's on 8/10. The tap list was incredible and featured several special beers just for the event and several you would be hard pressed to find anywhere else in CA. Two of the highlights for me were [Allagash Ghoulship](#) and [Alesmith Vanilla Coconut Speedway Stout](#). Then on 8/25, we held the annual BBBB... bicycle craft beer crawl of the South Bay. We started off at Select Beer with a light breakfast and some Smog City Groundwork Coffee Porter and Stone Enjoy by 9/12/12 IPA. We proceeded to make it to 6 out of an ambitious 8 planned stops, which I think is impressive. Everyone had a safe and enjoyable time. We tasted some great food, as well as great beer, at the last stop at Mediterraneo.



The [Pacific Brewers Cup](#) is less than 3 weeks away and I hope that everyone has submitted their entries (due online by midnight 9/6) and has signed up to judge or steward. We are in decent shape, compared to previous years, as far as entries and judge sign-ups. But we can always use more, so please spread the word! The sponsorship team has done a fantastic job and is already at 35% more dollars raised than in 2009, with a little more expected to trickle in this week. The absolute hard cutoff will be the end of this week so we can get

the T-shirt proof to the manufacturer by 9/10 at the very latest. Don't forget that entry sorting and labeling will happen this Saturday 9/8 at Jim Hilbing's house ([2318 Marshallfield Lane, Unit A, Redondo Beach CA, 90278](#)) starting at 9 AM. The labeling needs to be done by people who are not going to judge or steward in order to maintain entry integrity and anonymity. So, if you can't, or don't want to judge or steward this is a great (and very important) way that you can still help out.

To leave you with something to look forward to long term, I sampled and racked the batch of [RIS](#) that Jeff and I brewed the morning before the summer party this past weekend. It tasted very good I thought for only being a month old. I racked ½ of the batch into a small whiskey barrel and ½ into a keg. I might add something (vanilla, cocoa nibs, etc.) to the kegged portion, or both, down the line. We will probably get a preview at this year's Holiday Party and hopefully have some delicious stout at the 2013 Holiday Party!



What's Brewing?

[Mike Haisma](#), Communications Director

September Meeting

This month we'll meet on September 12 at 7 p.m.



140 Main St El Segundo, CA 90245

September 4

Rock & Brews is hosting a special tasting of Australian brewery Mountain Goat, along with a collaboration they have done with Danish brewing golden boys Mikkeller.

Things get started at 6:00pm and apparently they [want you to RSVP](#), although I can't imagine they'd turn away a thirsty beer lover who just showed up.

September 6

In collaboration with Whole Foods, Select Beer will be hosting [Party for the Planters](#) where they will be pouring great beer, including the rather hard-to-find Schlägl Urquell, serving up bratwurst, sauerkraut and cheese plates and conducting a silent auction to help raise money for the [Whole Kids Foundation](#).

September 8

This is a partial repeat, but it's important.

We will be sorting and labeling bottles for the PBC this Sat 9/8/12 at 9am at Jim Hilbing's house 2318 Marshallfield Lane, Unit A, Redondo Beach CA, 90278 Help is needed with the following:

Sorting - just show up at 9am and help get all the categories together.

Labeling - After sorting we will label all the entries. This needs to be done by people who are not going to judge or steward to maintain the integrity of the competition. This is a great way to help if you can't judge or steward on competition day.

Coolers - we need large coolers to store entries for the competition, if you have one you can lend the club until the competition please bring it on Sat or call Jeff at [310-292-9301](tel:310-292-9301) and he'll arrange for someone to pick it up.

Transport - Wes from Select Beer is letting us store all of the entries in his walk in fridge, so after sorting we will need help getting beers over to Select Beer.

Strand member volunteers are welcome to drop off their entries the morning of sorting day—one of the perks of helping out—on two conditions: you have already registered your entries on-line by the Thursday deadline and you show up the morning of sorting day before 10 AM. Following up on that thought, only seven Strand members have entered beer in the contest and online entries close at midnight 9/6. Hint!!!

A reminder for those volunteering to pick up entries at the drop-off locations: you may drop off entries at Jim's house Friday evening. He should be home by 5:30 PM. Beth should be around earlier in the afternoon if anyone wants to drop off entries earlier than 5:30 PM, although you should call [310-798-0911](tel:310-798-0911) to be sure.

September 14

Four Points Sheraton LAX will be hosting a [sour beer tasting](#) starting at 6:30pm that looks to be pretty good. The 12-beer tasting costs \$35 and includes parking.

September 22

[PBC](#) judging is at the Four Points Sheraton LAX. The contest is already the biggest ever PBC with 300+ entrants. There's a good chance we could have 350-400 entries before we're done. Support is needed from all Strand members. Please pitch in if you can as the organizing cadre is somewhat smaller than previous years. In particular, all Strand member BJCP judges and everyone else who can steward, please register online [here](#).

September 20-30

The end of this month is LA Beer Week, where there are so many beer events happening all over Los Angeles that [you need a whole website](#) to keep track of them. I could try to list them all, but new events are being added all the time, so my advice is to use the events calendar on the website to your advantage and keep checking in on it throughout the month.

September 30, 2012

The week-plus long celebration of beer culminates in my favorite craft beer festival, the [LA Beer Week Festival](#). There is naturally a lot of fantastic craft beer available, but also some great food trucks, several hands-on side sessions on various topics (I like the beer and cheese pairing) and free samples of excellent artisan food, all set in the courtyard of Union Station. Last year there were also several pro-am beers available for sampling.

Spent Grains

[Brian Kellough](#), Treasurer

We enter March with about \$2145 in the bank. Inflows included \$25 in dues and some 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 38 paid memberships, unfortunately no new members last month. 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 31 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 fillable pdf 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.

On another note, if you noticed I haven't been around as of late it's because my wife and I had the birth of our first baby, a girl. Quinn Isabel Kellough born 08/22/2012 @ 6:50PM, weighing 7lbs-8.1ozs measuring 19.75 inches long.



The Sparge Arm

[Jim Wilson](#), Editor

First Runnings

Part one [Obama serves White House home brew](#)

And part two [Ale to the chief](#)

[Is this \\$45 beer worth the price?](#)

[The Subtle art of Beer Snobbery](#)

[Czech brewers buoy sales](#)

[New LA Hot Spot w/100 Beers on Tap](#)

[The Mystery of Men](#)

Total Guide to Beer book report

At last month's meeting, Dan Bottoms brought a book that Total Wine is giving away. As if the price wasn't right or something, it's a don't miss deal. Really! [Here's](#) their intro to the 200 page *Total Guide to Beer*, which hasn't even been available for two months.

After some ads (they had to pay for the book somehow...), a bit about beer history and modern brewing practices, the main event commences. 11 groups of beer styles, organized more or less by color, are discussed. The groups are:

Lagers	Strong Ale and Barley Wine
Wheat Ale	Brown Ale
Blonde and Golden Ale	Porter

Pale Ale and IPA Belgian
Copper Amber Red Ale Stout
Specialty Hybrid and Other

Pale Ales and IPAs, for instance, are lumped together in a 10 page presentation. A good mix of sensory characteristics are discussed along with the group's history and background, suggested glassware, SRM color ranges, suggested food pairings and a number of commercial examples.

After the style presentations, overviews of beer enjoyment, judging and vocabulary end the book. The information is presented clearly and concisely like an updated, condensed version of Michael Jackson's *Beer Companion*. It's a Reader's Digest for beer if you will. That's not a left hand compliment, as *BC* is my favorite of the master's efforts. To improve your beer knowledge, get this book and absorb everything in it right now!

Competition Calendar

[Jeff Sanders](#), Vice-President

Year Look-Ahead

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

January/February 2013

Un-Session Beers (OG>1.040)

Entries due and judging TBD

Hosted by Frank Barickman and SODZ of Delaware, OH.

Covers many, but not all, BJCP categories. For more information contact Frank at fbarickm@columbus.rr.com

Local Competitions: in order of entry deadline

9/6/12 2012 Pacific Brewers Cup

Los Angeles, CA Judging 9/22/12

Contact: Jeff Sanders Phone 310-292-9301

<http://www.pacificbrewerscup.com/>

Email: vp@strandbrewersclub.com

Entry fee: \$6

9/16/12 Oaktoberfest

Oakland, CA Judging 9/16/12

Email: brewerbrian@sbcglobal.net

Entry fee: \$7

9/22/12 2012 Napa Homebrewers Classic

Napa, CA Judging 10/13/12

Contact: Mike Riddle Phone (707) 259-1421

Email: mjriddle1@comcast.net

Entry fee: \$n/a

9/26/12 6th Ann. Nat. Organic Brewing Challenge

Santa Cruz, CA Judging 9/29/12

Contact: Jason Hansen Phone (831) 454-9665

Email: jhansen@breworganic.com

Entry fee: \$7 first/\$5 addl.

N/A - University City Home Brew Contest

San Diego, CA Judging 10/06/12

Contact: Michele Lolly Phone (858) 922-3302

Email: mflolly@wilsonlolly.com

Entry fee: \$15

N/A – 2nd Annual SNAFU Memorial Comp.

Las Vegas, NV Judging 10/20/12

Contact: William Moreland Phone (702) 553-9917

Email: killrww7703@yahoo.com

Entry fee: \$8

10/13/12 California State Homebrew Comp.

San Francisco, CA Judging 11/03/12

Contact: Bryan Gros Phone (510) 336-3377

Email: statecomp@nchfinfo.org

Entry fee: \$8

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