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# DREGS FROM THE KEG

December 2012



**Lift a pint for the holidays at  
a proper English beer stall!**

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### Foam at the Top

[Rives Borland](#), President

Happy Holidays, Strand Brewers! Don't forget about our awesome Holiday Party coming up on Saturday, December 8<sup>th</sup> at Steve Farfard's place starting at 6 PM. Please take a look at the event details on the [website calendar](#) or the [facebook event](#). If you can please RSVP in either place or email [holidayparty@strandbrewersclub.com](mailto:holidayparty@strandbrewersclub.com) to let us know you plan to attend that will help us with the food planning.

We had a great November at [El Segundo Brewing Co.](#) where we tasted the results of the White Dog IPA clone competition. Rob and Tom judged 8 entries and one or two additional clones even showed up after the judging (unfortunately for the entrants, but fortunately for us, since we still got to try them!). Congratulations to Doug Toperzer for winning the award for best clone and to Wayne Larsen for winning best overall beer! Each of them received \$50 gift certificates to [South Bay Brewing Supply](#), courtesy of ESBC. The winning recipes and the actual White Dog recipe are in this issue's Sparge Arm column. Tom mentioned that it was a very close completion and they had to re-taste several of the beers multiple times before making a decision. I was very pleased with the level of participation and enthusiasm for this event and I hope we can work again with some of the local commercial breweries in the area. Rob also stayed for a while after the meeting with a smaller group and answered many detailed questions about his brewery, which was a very informative.



November Meeting at El Segundo Brewing Co.

Speaking of local breweries, I had the opportunity to pop in to Dude's Brewing in Torrance recently and check on their progress. Things are coming along very nicely over there and they have ambitious plans. They are putting in a really modern brewery, which is fully hard piped, with an extremely well thought out design. It allows them to have a lot of flexibility, but also a lot of re-use to cut down on space and cost. They are planning to put in about 30 or so 60 bbl fermentors right off the bat, which I believe will make them 2<sup>nd</sup> only to Golden Road in LA County as far as capacity. (Editor's note. 30 fermentors is a large number. I doubled checked with Rives and he confirmed 30. All I can say about Dude's business plan is Wowser!) They also have a state of the art beer filtration system that I believe is one of the first of its kind in use in the US. They have a very talented team on board and I'm really looking forward to trying their beer and maybe getting the club collaborating with them.



You call that a bottle share? Jay's (of Dude's Brewing) birthday bottle share aftermath. The keg is Cigar City Hunahpu Imperial Stout... yikes!

Getting away from local SoCal now, I had the opportunity to go to Oahu earlier this month and stay with a friend who lives in Waikiki. Of course I had to try to scope out some of the local beer scene. It is still quite a ways behind California, but I did find one great place halfway between Waikiki and the Honolulu airport called [Aloha Beer Company](#). The brewery itself has been around since 1997, but was brewing under the Sam Choy's restaurant name. They recently opened up a new brewpub next store with the current name. They do pretty much all traditional beers style-wise and a lot of lagers, but I thought they were all very clean and had

great malt profiles. It's worth a stop if you are in the area and I thought their beers were better, overall, than the Kona Brewpub in Koko Marina. However the Kona Brewpub is also worth a stop, just for location and view alone and they did have a few interesting one-offs on tap.



Getting back to club business, we held the annual club officer elections at the November meeting. I'm happy to say that the entire 2012 board was re-elected for 2013, with the addition of [Tammy Minion](#) as Activities Director and [Rick Wirsing](#) taking over as Dregs Editor. I'm looking forward to another great year with the club, hopefully with a few positive changes. As I've mentioned several times, I want to focus on member education, developing the club's brewing skills and reputation and recruitment. I hope to have some kind of educational speaker or event at each meeting next year. To kick things off, Jim Wilson will be giving a presentation on carbonation at the January meeting. Tom Kelley mentioned that one of the final decision points in choosing the winners in the White Dog competition came down to carbonation levels and I think we've all experienced how carbonation can really change all aspects of the perception of the beer. So this should be a very useful and informative presentation and I'm personally really looking forward to it. We'll have our first officers meeting in early January, prior to the first club meeting. I'll most likely be sending around another survey soon, but if you have any suggestions for changes you would like to see or activities you would like to do more of feel free to contact me anytime at [president@strandbrewersclub.com](mailto:president@strandbrewersclub.com).

We are having a PBC lessons learned meeting on Tuesday, December 4th at Jim Wilson's house (1030 Ave D Redondo) at 7PM. We will wrap up any outstanding actions from the PBC and officially record lessons

learned for next time. Anyone who feels they have some significant comments to contribute is welcome. Lastly, I just want to remind people of the Riviera Village Farmer's Market Brewing Demo that we have scheduled for Friday, December 7<sup>th</sup> from 4-7 PM. Jeff Sanders and I did a demo at the Farmers Market a few weeks ago and it went very well (the IPA actually came out quite awesome!). The idea this time is to incorporate some of the local ingredients from the market into the recipe. We can probably get started before 4, but we probably only have about 4 hours total, so it will need to be an extract batch, or we will need to mash ahead of time in another location. If you have ideas for the recipe, or would like to take the lead running the brew, please let me know ASAP. I would love for someone else to take the lead this time, since Jeff and I did it last time. We'll also need some assistant brewers and some people to hand out flyers and answer questions about the club and homebrewing to people passing by. Also feel free to just stop by to keep us company. The market takes place at the corner of Catalina and Ave I, just around the corner from [Select Beer](#). Pop in there for a beer before or after!

## What's Brewing?

[Tammy Minion](#), Activities Director

Come one; come all to the SBC Holiday Party at the Fafard's. There will of course be food in addition to the club 'bar' that will be pouring any/all homebrew offerings that show up at the door. If you're not partaking of the bar offerings, please bring your preferred libation and we'll be happy to keep it chilled (or warm) for you. In addition, dessert offerings are welcome.

**2012 Holiday Party**  
December 8 6PM 'til whenever  
**Casa de Fafard**  
22 Rollingwood Dr  
Rolling Hills Estates, CA 90274  
310-373-1724

December 6

Firestone Walker Red Carpet Anniversary 16th Party  
Join David Walker at Blue Palm Brewhouse in  
Hollywood for the tapping of the Firestone collection  
with Anniversary 16.

A limited number of Anniversary Flights of 10 – 16 will  
be offered.

Event starts at 5pm.

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

December 7 6pm-12am

Tap Takeover with Evil Twin, Stillwater Artisanal Ales, &  
12% Imports Night

Beachwood BBQ & Brewing - Downtown Long Beach  
Stillwater's Brian Strumke, Evil Twin's Jebbe Jarnit-  
Bjergso and 12% Imports' Brian Ewing all return to Long  
Beach with a killer line-up of brews!

<http://beachwoodbbq.com/events.html>

December 8

The OC Brew Ho Ho! Holiday Ale Festival.

From Noon to 4pm guest can enjoy unlimited 3oz  
tasting of 50 craft beers half of them to be seasonal,  
holiday and winter ale.

This event will be held in the garden gazebo area of the  
Phoenix Club in Anaheim.

Tickets \$45, designated driver \$10

<http://ocbrewhoho.com/>

Deschutes Brewery Night 5-11pm at Rock & Brews.

[www.rockandbrews.com](http://www.rockandbrews.com)

December 9

Beer and Ice Cream Floats at Select Beer from noon to  
6pm.

Beer float menu:

- Sierra Nevada Celebration, paired with Fig and  
Pecorino Cheese Ice Cream
  - 1809 Berliner Weisse, paired with Mango Sorbet with  
Chili and Pop Rocks
  - The Bruery Autumn Maple, paired with Maple Ice  
Cream and Candied Bacon
  - Ballast Point Victory at Sea, paired with White  
Chocolate Ice Cream and Toffee Bits
- Plus, a Smores Ice Cream Sandwich will be available,  
made with Highwater Campfire Stout

December 11

Diablo Stone Brewery Dinner 7pm

Hors d'oeuvres and five course dinner with six Stone  
beer pairings—\$55 per person

Limited Availability, Reservations required

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

December 12

Stone Epic Vertical Night at Beachwood BBQ in Seal  
Beach

They will have all '03 through '12 Vertical Epics on draft.  
'07 and '09 wine barrel-aged versions and the '10 oak-  
aged version also on draft.

<http://beachwoodbbq.com/events.html>

December 16

Beer and cheese with The Bruery at Select Beer From 12  
-6 p.m.

Beachwood Brunch with Fifty Fifty Brewing at  
Beachwood Brewing in Seal Beach. They will be offering  
a special menu to be paired with CA PA- California Pale  
Ale, Red Is the New Black IPA, Totality Imperial Stout,  
Eclipse Imperial Stout.

<http://beachwoodbbq.com/events.html>

December 20

Firestone Walker Tap Takeover at Brewco featuring  
Parabola 2011, Union Jack IPA, Pivo Pils (Unreleased),  
Velvet Merlin Oatmeal Stout, Wookey Jack, Double Jack  
Double IPA, 15th Anniversary, & a to-be-named cask.

December 8-31

Xmas Beers Festival at all locations of Lucky Baldwin's

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

Jan. 21st - Feb. 1st.

Batch 1000 Homebrew Competition

The Bruery will be having a homebrew competition on  
Feb.17th. The winning beer will be brewed and sold as  
their 1,000 batch. It will also be entered in the 2013  
Great American Beer Festival for the Pro/Am entry. Visit  
the website for more details.

<http://www.thebruery.com/batch1000/>

## Spent Grains

[Brian Kellough](#), Treasurer

We enter December with about \$2130 in the bank.  
Inflows included \$~\$50 in dues and \$45 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. The PBC and all things  
related to the PBC have cleared our bank account, so  
that balance is a "true" balance of actual club finances.  
We have 44 paid memberships, including 2 new  
members: BJ Wickett and Noah Trax. Welcome to the  
club!

For 2013 SBC membership renewals, a special email will be sent out to the club and the message will be repeated in the January Dregs.

## The Sparge Arm

[Jim Wilson](#), Dregs Editor

### Aperitifs

Yes, it's a real beer stall in Birmingham, England.

[8 beers Americans no longer drink](#)

Smart people those beer drinkers.

[World's best brewery tours](#)

[Beer brewed long ago by Native Americans](#)

[10 Best Holiday Beer Buys of 2012](#)

[More top holiday beers](#)

So long and thanks for all the fish as Douglas Adams would say. Rick Wirsing is the Dregs Editor starting next month. Help Rick be a hero by writing a bit for the Dregs. Everyone has something to contribute and we're all interested in your stories. Cheers!

### Digestifs

El Segundo Brewing hosted our meeting last month and the White Dog Wheat IPA clones were judged. Rives sent an email blast and discussed the details in his Foam at the Top column this month. Here are the winning recipes and the original from ESBC.

### Doug Toperzer's Best Clone Winner

3.75 gal batch



6# White Wheat

5# 2 Row

1# Crystal 15

Mashed at 150°F and sparged at 165°F

5.2 pH stabilizer in mash

0.5 oz Chinook (11.9%) 60 min

0.5 oz Summit (15.0%) 60 min

0.5 oz Cascade (6.6%) 15 min

0.5 oz Citra (10.9%) 15 min

One Whirlfloc tablet at 15 min

0.5 oz Cascade (6.6%) 0 min

0.5 oz Citra (10.9%) 0 min

OG – 1.065

2 vials of White Labs 001, fermented at 68-70°F

FG – 1.027 didn't quite finish, should've been 1.012 for the correct ABV.

1 oz Nelson Sauvin (12.4%) dry hop for 14 days

### Wayne Larsen's Best Overall Winner

A ProMash Recipe Report



### Recipe Specifics

-----  
Batch Size (Gal): 12.00  
Wort Size (Gal): 12.00  
Total Grain (Lbs): 25.90  
Anticipated OG: 1.065 Plato: 15.88  
Anticipated SRM: 6.7  
Anticipated IBU: 29.6  
Brewhouse Efficiency: 80 %  
Wort Boil Time: 90 Minutes

## Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
43.2	11.2 lbs	Pale 2-Row	USA	1.038	2
43.2	11.2 lbs	Wheat Malt	USA	1.038	3
13.5	3.5 lbs	Crystal 15L	USA	1.035	15

Potential represented as SG per pound per gal

## Hops

Amount	Name	Form	Alpha	IBU	Boil Time
10 g	Chinook	Pellet	11.80	7.9	60 min
10 g	Columbus	Pellet	13.60	9.2	60 min
30 g	Nelson Sauvin	Pellet	12.00	8.2	20 min
30 g	Cascade	Pellet	6.40	4.4	20 min
56 g	Cascade	Pellet	6.40	0.0	0 min
28 g	Nelson Sauvin	Pellet	12.00	0.0	0 min
140 g	Citra	Pellet	9.30	0.0	Dry Hop
56 g	Summit	Pellet	17.00	0.0	Dry Hop

## Extras

Amount	Name	Type	Time
1 Unit	Whirlflock	Fining	15 min boil
1 Tsp	Yeastex	Other	15 min boil

## Yeast

White Labs WLP001 California Ale

Wayne hosted a club brew in March. There are more than 40 photos of the event in the website's Photo Gallery. His brewery is a Brutus 10 as introduced to the world in the Nov 2007 issue of BYO and it's one to drool over with lots of neat features. He also generously offered to share his recipes for 81 beers from a variety of published and personal sources. The originals are in the ProMash .rec format and for everyone's convenience, I've uploaded both rec and txt versions to the website. Access to them can be found on the website Forum at [Wayne Larsen's recipes](#). Email [me](#) if you find any dead links. If you're a ProMash user and would like to have all of Wayne's recipes, email me and I'll send you a zip file of the whole lot.

This gives me one more chance to rant about taking notes when you brew. Unless your memory is truly photographic, notes can remind you what you did and how it turned out. Drawing on that experience can help you learn and improve. In the day, pencil and paper was the way to go and authors like Randy Mosher published books that had collections of forms to organize the task.

In the modern era, brewing software is a big improvement. Here's a [thread](#) on Home Brew Talk that mentions more than 20 commercial and non-commercial options for a variety of platforms. If none of these suit your fancy, you can always invent your own, as some of my friends with big brains have done.

ProMash is the classic legacy choice. I've been using it for 12 years and it does everything I need. Beersmith and BeerTools Pro are also popular and you may appreciate their interfaces.

## ESBC White Dog IPA



16.5 barrels pre boil, about 15 barrels post boil  
52% North American 2 row – 550 lbs  
43% Malted White Wheat – 450 lbs  
5% Caramel 15 – 50 lbs  
148°F mash  
2 hour sparge - @170°F  
60 min boil  
OG – 1.061  
Chinook to 50 IBU at 60 min  
Cascade and Nelson at 5 min – a bit over 3 lbs each  
White Labs 001 yeast  
68°F fermentation  
FG – 1.010  
7 days dry hop after fermentation is complete  
Nelson – 11 #  
Citra – 7.5 #  
Cascade – 3 #  
Summit – 2 #  
5 SRM color  
2 weeks maturation helps but it never gets that

## Competition Calendar

[Jeff Sanders](#), Vice-President



Australian for bottle opener.

Not many changes this month. Here's a brief update of upcoming local contests.

Jan 19	King Memorial/Falcons	Eagle Rock
Feb 17	Bruery	Placentia
Feb 22-3	AFC/Quaff	San Diego
Feb 24	Romancing the Beer	Westlake Village

Dates shown are judging dates, for more details go [here](#).

### 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>



Go Big Blue!



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 the [Editor](#). 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	jim7258 (at) gmail 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:	Tammy Minion	310-406-8057	activities (at) strandbrewersclub dot com
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