



# DREGS FROM THE KEG

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## In This Issue

|                                      |   |
|--------------------------------------|---|
| Foam at the Top .....                | 2 |
| Spent Grains .....                   | 3 |
| What's on Tap? .....                 | 3 |
| Strand Brewer of the Year 2015 ..... | 5 |
| Making Beer Like It is 1850.....     | 6 |
| Trub .....                           | 9 |

## Foam at the Top

[Ryan Penrod](#), Strand President

I can't believe it is already August. The Pacific Brewers Cup is just around the corner. I hope everyone is brewing and getting their entries ready for competition. If you are interested in helping plan the Pacific Brewers Cup, contact me or Rives Borland, the competition coordinator this year. Also watch for announcements of bottle sorting days and other events that support the competition. Speaking of competitions, thanks to Rick Wirsing and Jeff Sanders for volunteering to deliver entries for the LA County Fair Homebrew Competition. Remember to tell me or one of the other officers about your competition entries so you can get Strand Brewer of the Year points.

I spent the last week of July in Flagstaff, AZ with most of my family. Flagstaff has some decent breweries. I tried beers at Mother Road, Lumberyard, and Historic Brewing. The standout beer for me was a sour aged in Cabernet barrels from Historic Brewing. It checked in at 7% ABV, had a lot of oak and grape flavors, and a mild sourness from lactobacillus.

The real beer highlight of Arizona for me was the delicious craft beers available in cans to take on all our outdoor adventures. I went on a 10 mile round trip hike to the highest peak in Arizona, Mt. Humphreys. At the end of the hike we had cans of Firestone's Pivo Pils cold in the trunk of the car. I had not had it before, but it was a great beer for the end of a long day of hiking. I also tried some beers from Upslope Brewing in Colorado, including a Thai style IPA that had basil and lemongrass in it, fermented

## Strand Brewers Club Meeting August 12<sup>th</sup> at 7 pm



1311 Post Avenue, Torrance, CA 90501

with a Belgian wit yeast. It was a refreshing beer that also came in a can.

Remember to brew for the Hop Hunter clone competition at the September meeting. Jason Rosenfeld and Jim Wilson will be judging the beers and it should be a serious competition.

At the August meeting we will have a beer blending session with some wort from the Monkish Monster Brew and a number of tinctures and other flavorings. This blending session will be based on some of the seminars I attended at the National Homebrewer's Conference that I found very interesting. Also remember to bring your beers from the Monster Brew at Monkish to the August meeting. Henry Nguyen and the rest of the Monkish team have been invited.



Getting wort at the Monster Brew at Monkish.



## Spent Grains

[Chris Remensperger](#), Strand Treasurer

Strand Brewers Club relies on dues and raffle entries for the majority of our income. You may pay your dues on the club website [www.strandbrewersclub.org/membership](http://www.strandbrewersclub.org/membership), or you can pay by cash, check, or credit card at a club meeting.

## What's On Tap

[Bob Wilson](#), Strand Activities Director

### COMPETITIONS

#### Santa Cruz County Fair Homebrew Competition

**Entries due August 16<sup>th</sup>**

Judging: September 14<sup>th</sup>, Watsonville, CA.

Entry fee: \$5

Contact: [Margie Lync-Fresher](#)

Phone: 831-338-6364

#### Brew My Brew Home Brew Challenge

**Entries due August 25<sup>th</sup>**

Judging: August 29<sup>th</sup>, Anaheim, CA

Entry fee: \$6

Contact: [Spencer Colman](#)

Phone: 714-956-3586

#### 2015 Pacific Brewers Cup - Hosted by the Strand Brewers Club

**Entries due September 11<sup>th</sup>**

Judging: September 26<sup>th</sup>, Los Angeles, CA

Entry fee: \$8

Contact: [Rives Borland](#)

Phone: 310-469-3634

#### **Oaktoberfest**

**Entries due September 12<sup>th</sup>**

Judging: October 3<sup>rd</sup>, Oakland, CA

Entry fee: \$TBD

Contact: [Brian Cooper](#)

Phone: 209-612-4185

#### Celebrewtion

**Entries due September 19<sup>th</sup>**

Judging: October 3<sup>rd</sup>, Sacramento, CA

Entry fee: \$10

Contact: [John Orcutt](#)

Phone: 916-247-0680

#### 2015 Sonoma County Harvest Fair Home Brew Competition

**Entries due September 26<sup>th</sup>**

Judging: October 3<sup>rd</sup>, Santa Rosa, CA

Entry fee: \$12 (\$15 after August 31<sup>st</sup>)

Contact: [Ron Slyh](#)

Phone: 707-921-8335

#### National Organic Brewing Competition

**Entries due October 1<sup>st</sup>**

Judging: October 24<sup>th</sup>, Watsonville, CA

Entry fee: \$10 first entry, \$5 each additional entry

Contact: [Tallula Preston](#)

Phone: 831-454-9665

#### MashHeads EduCate Brew for the Kids

**Entries due October 2<sup>nd</sup>**

Judging: October 10<sup>th</sup>, San Diego, CA.

Entry fee: \$7 first entry, \$5 each additional entry

Contact: [Tricia Gallant](#)

Phone: 619-341-1764

#### Queen of Beer Womens Homebrew Competition

**Entries due October 10<sup>th</sup>**

Judging: October 17<sup>th</sup>, Placerville, CA

Entry fee: \$8 first entry, \$6 each additional entry

Contact: [Elizabeth Zangari](#)

Phone: 530-957-8912

#### Ramona Homebrew Competition

**Entries due October 11<sup>th</sup>**

Judging: October 17<sup>th</sup>, Ramona, CA

Entry fee: \$10

Contact: [Grant Fraley](#)

Phone: 805-701-7458

#### 28th Annual Southern California Homebrew Championship

**Entries due October 11<sup>th</sup>**

Judging: October 24<sup>th</sup>, Redlands, CA

Entry fee: \$7

Contact: [Amanda Porter](#)

Phone: 951-386-5396

#### Tulare County Homebrew Competition

**Entries due October 15<sup>th</sup>**



Judging: November 7<sup>th</sup>, Visalia, CA  
 Entry fee: \$8 (2 for \$15; 3 for \$21; 4 for \$26)  
 Contact: [Richard Gleason Jr](#)  
 Phone: 805-701-7458

### **California State Homebrew Competition**

**Entries due October 17<sup>th</sup>.**

Judging: November 8<sup>th</sup>, San Francisco, CA.

Entry fee: \$10.

Contact: [Dermot Stratton](#)

Phone: 408-406-2521

### **STRAND BREWERS CLUB EVENTS**



The Club Brew, Barbecue, and Bottle Share was a success.  
 Thank you Nate Federman and Christine Sparks!

### **Final Fridays**

August 28<sup>th</sup> is the Final Friday for the month of August! Let's meet at Absolution Brewing in Torrance at 7PM!

#### **Final Fridays Schedule**

| Date                       | Location                       |
|----------------------------|--------------------------------|
| August 28 <sup>th</sup>    | Absolution Brewing in Torrance |
| September 25 <sup>th</sup> | Dude's Brewing in Torrance     |
| October 30 <sup>th</sup>   | TBD                            |



Rich Thornton won the 2015 Round 2 Iron Brewer Challenge at the July meeting. Congratulations Rich! Again!

### **Strand Brewers Club Iron Brewer Challenge**

#### **Round 3**

October 14, 2015 Club Meeting

Ingredients: Palisade Hops, Crystal Malt,  
and Ginger



The July Final Friday was at Harbor Brewing Co. Cheers!



## BBBB . . .

Our annual Beer, Beach, Bikes (alliterative) Barcrawl takes us along the Strand. This year's BBBB . . . Barcrawl will be on August 15<sup>th</sup>. Tentative plans call for starting at 11AM at Simmzy's in Manhattan Beach, then on to someplace in Hermosa (Silvio's was great last year), maybe Naja's or King Harbor, and concluding at Select Beer.



Bob Wilson, Captain of the 2014 BBBB . . .

## 2015 Strand Brewer of the Year

[Ryan Penrod](#), Strand President

The current standings for the 2015 Strand Brewer of the Year are as follows. Be sure to let [Ryan Penrod](#) know if you did anything that would earn you points.

| Member Name  | Points |
|--|--------|
| Rives Borland  | 61     |
| Ryan Penrod  | 43     |
| Chris Remensperger   | 40     |
| Rick Wirsing   | 34     |
| Jeff Sanders   | 30     |
| Rich Thornton  | 22     |
| Bob Wilson   | 21     |
| Jim Wilson   | 19     |
| Dan Parker   | 13     |
| Jay Ankeney<br>Anthony Brownstone<br>Jeff Hoy                                    | 11     |
| Nate Federman  | 10     |
| Steve Fafard<br>Steve Gardner<br>Jill Updyke                                     | 9      |
| Hunter Thacker   | 7      |
| Edgar Cuevas<br>Jim Hilbing  | 6      |
| Rick Pearce<br>Chris Sousa-Wynn  | 5      |
| Greg Foster  | 4      |
| Ken Bones<br>Kevin Leung<br>Jason Light<br>Brian Pheiffer<br>Alex Schlee<br>Trey | 2      |
| Ron Cooper<br>Jimmy Gallenbach<br>Rob Proffitt                                   | 1      |



## Making Beer Like It Is 1850

[Ryan Penrod](#), Strand President

Recently I visited family in Dayton, OH and had a chance to visit the [Carillon Brewing Co.](#) brewery. This brewery is unique because the head brewer has a degree in historical food preservation and the brewery attempts to recreate brewing methods and beer from ~1850. The brewery is located in a park and has a unique business model that includes a restaurant. The brewery is also wood fired.



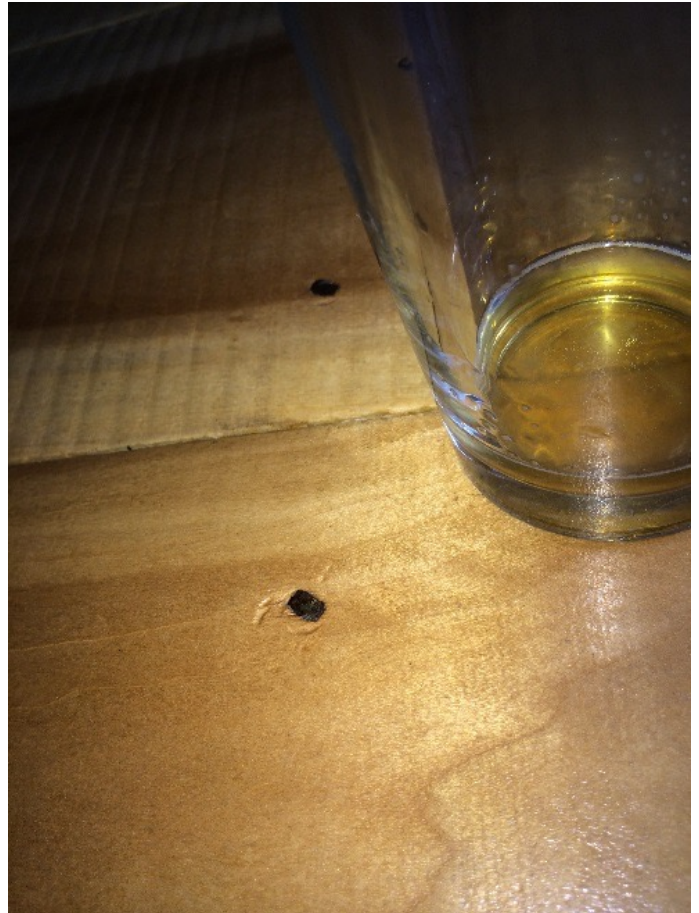
A view of the Carillon Brewery.

In addition to brewing, some of the spent grains are used to make bread. The brewery uses about one cord of wood a week and appeared to make 1 barrel batches that were fermented in wood barrels.



Barrels used for fermenting beer.

The food at the restaurant was quite nice, and there was a good crowd when I was there for lunch. I asked some questions about the beer and the waiter sent out a volunteer to talk with me about their brewing. The volunteer told me that the brewery had three paid employees (and more employees for the restaurant side), brewing took about 7 hours, and they roast all of their specialty malts by hand, one or two pounds at a time, in an iron skillet. The volunteer was quite eager to talk because he had to return to roasting grain over an open fire for the next batch of beer when he was done answering questions. I was impressed by the attention to detail in the restaurant including square nail heads on the nails holding the table together.



Square nail head in the table.

The beer was fine. The brewery made an Irish Red, a porter, and a Berliner Weisse. The beers were served kegged and casked. When we ordered a taster of the porter the waiter explained that the porter was more tart than



usual. The beer had a strong lactic sour note, but was refreshing on the warm spring day. I enjoyed the Berliner Weisse on draught the most. From my discussion with the staff, it was clear they experienced significant batch to batch variation, and that they were pitching commercial yeast to ferment the beer despite the lactic character in the beers.

I had a chance to ask Gordon Strong what he thought of Carillon Brewing at the 2015 National Homebrewers Conference. He admitted that he hadn't been there and wasn't interested in trying.



Two of the attendees at the Club Brew, Barbecue, and Bottle Share.

## Tell Us What You Are Doing

Come on you'all! Don't get all self conscious! We need and want your stories for The Dregs. Upgrade your brewery? Fine tune your brewing? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Write it up! Have club related pictures? Send all that, and anything else you think would be interesting, to [Rick Wirsing](#). Everybody will thank you!



Jill Updyke was pouring and promoting her entry in the Iron Brewer Challenge at the July club meeting. More please.

## What We Stand For

The objectives of the Strand Brewers Club are to brew beer and share information about the 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 the Strand Brewers Club support or condone, in any manner, the violation of any law, including the sale or barter of homebrewed beer, the operation of a motor vehicle under the influence of alcohol by a member or a participant in any club event, or the provision of alcohol to minors.

## 2015 Club Officers

|                |                    |              |  |
|----------------|--------------------|--------------|--|
| President      | Ryan Penrod        | 310-971-6757 | <a href="mailto:president@strandbrewersclub.org">president@strandbrewersclub.org</a>     |
| Vice-President | Rich Thornton      | 310-376-5751 | <a href="mailto:rich.one@earthlink.net">rich.one@earthlink.net</a>                       |
| Treasurer      | Chris Remensperger | 310-863-6222 | <a href="mailto:remensperger@icloud.com">remensperger@icloud.com</a>                     |
| Activities     | Bob Wilson         | 310-849-8154 | <a href="mailto:millstadt@gmail.com">millstadt@gmail.com</a>                             |
| Administrator  | David Eaves        | 310-806-2772 | <a href="mailto:david.eaves@yahoo.com">david.eaves@yahoo.com</a>                         |
| Dregs Editor   | Rick Wirsing       | 310-872-9915 | <a href="mailto:dregseditor@strandbrewersclub.org">dregseditor@strandbrewersclub.org</a> |

## Mentors

The following members have volunteered to answer your brewing questions and to help beginning brewers learn the craft. You should take advantage of their expertise.


|              |              |  |                       |
|--------------|--------------|--|-----------------------|
| Jay Ankeney  | 310-545-3983 | <a href="mailto:jayankeney@mac.com">jayankeney@mac.com</a> | Manhattan Beach       |
| Jim Hilbing  | 310-798-0911 | <a href="mailto:james@hilbing.us">james@hilbing.us</a>     | Redondo Beach         |
| Jim Wilson   | 310-316-2374 | <a href="mailto:jim7258@gmail.com">jim7258@gmail.com</a>   | Redondo Beach         |
| Steve Fafard | 310-373-1724 | <a href="mailto:sfafard@cox.net">sfafard@cox.net</a>       | Rolling Hills Estates |



# TRUB



APPROXIMATELY 90 CANDIDATES HAVE BEGUN THEIR CAMPAIGNS FOR THE 2016 PRESIDENTIAL ELECTION!



YOU'D BETTER BREW A LOT OF BEER. . .

YOU ARE GONNA NEED IT!