

# **DREGS FROM THE KEG**

ISSN 1945-1342

**DECEMBER 2015**



**STRAND BREWERS CLUB  
2015 ANCHOR CALIFORNIA  
HOMEBREW CLUB OF THE YEAR!**

**WE HAVE BEEN VERY GOOD THIS YEAR!**

## In This Issue

Foam at the Top .....	2
What's on Tap? .....	3
Spent Grains .....	4
Tribute to Jeff Sanders .....	5
The Iron Brewer Legacy .....	5
Trub .....	8

## Foam at the Top

[Ryan Penrod](#), Strand President

2015 California Homebrew Club of the Year! What a year we have had, from hosting a Monster Brew at Monkish, attending NHC and Southern California Homebrewers Festival, sharing tears and memories over a lost friend, starting a new wine barrel collaboration, sharing beer and learning at meetings and club brews, and pulling off one of the largest Pacific Brewers Cup competitions ever. We have had an exciting year.

Please check the club website for Homebrewer of the Year points. Our awards are only as accurate as the points we know about, so let me know if we are missing anything. Right now there is a close race between Rives Borland and Chris Remensberger for 1st place with only one point between the two.

Remember the club holiday party is on December 12<sup>th</sup> starting at 6PM at the Fafards's in Rolling Hills Estates. The Club bar will be up with the rye whisky barrel-aged King Harbor monster brew and plenty of space for whatever other kegs show up. Remember each keg is worth 3 points towards Homebrewer of the Year. Additionally we normally have a bottle share that can't be beat (I'll have some Cascade, Highland Park Brewery and The Bruery on hand in addition to some of my barrel aged sours; and I don't even want to think about the crazy rare stuff others might bring) and a white elephant gift exchange. If you'd like to participate please bring a wrapped gift with you to the party (1 per every person who'd like to participate. That includes spouses, guests, people you've brought but don't really know, etc.) But remember there's a \$10 limit...and yes all gifts should have a beer theme to them.

## Strand Brewers Club Holiday Party



I am really excited about 2016. It looks to be just as busy and fun as 2015. We have elected a great set of new officers:

Bob Wilson – President  
Dan Parker – Vice President  
Barb Bovee – Recorder

Along with Chris Remensperger (2015 and 2016 treasurer), we have a dedicated and experienced set of officers. We already have a number of events in 2016 that will ensure an exciting year: Jim Wilson is working on setting a date for the Jeff Sanders Memorial Beer Competition, the Anchor Homebrew Club of the Year Banquet is in February (Editor's Note: this is a BIG DEAL...more details coming soon!), and celebrating our 25th year anniversary.

I have enjoyed being president the last two years more than I thought I would, and I am a little sad that this is the last Dregs article I will write as president. Over Thanksgiving weekend I had the chance to brew 15 gallons of Saison and use my new hop spider. I hope I can streamline my process a little more and host a few club brews soon. The beer will go into one of my barrels for secondary fermentation with Brettanomyces. I will also keep a few gallons to dry hop with different varieties of Styrian Golding hops that I got at NHC. I'm excited about these beers because they should be



interesting and educational. I think that spirit of learning about making better beer is what makes our club fantastic. Thanks to everyone who has exemplified that spirit!



Ryan's new hop spider.

## What's On Tap

[Bob Wilson](#), Strand Activities Director

### COMPETITIONS

#### **Doug King Memorial Homebrew Competition 2016 Hosted by the Maltose Falcons**

**Entries due January 8<sup>th</sup> 2016**

Judging: January 23<sup>rd</sup>, Van Nuys, CA

Entry fee: \$9

Contact: [Ed Kochanowski](#)

Phone: 818-851-1345

#### **Napa Homebrewers Classic**

**Entries due January 30<sup>th</sup> 2016**

Judging: February 20<sup>th</sup>, Napa, CA

Entry fee: \$TBD

Contact: [Michael Riddle](#)

Phone: 707-337-8088

#### **El Dorado County Fair**

**Entries due February 5<sup>th</sup> 2016**

Judging: February 20<sup>th</sup>, Placerville, CA

Entry fee: \$TBD

Contact: [Jim Price](#)

Phone: 916-608-7031

#### **Romancing the Beer**

**Entries due February 12<sup>th</sup> 2016**

Judging: February 27<sup>th</sup>, Thousand Oaks, CA

Entry fee: \$7

Contact: [Courtney Castellino](#)

Phone: 805-870-5109

### STRAND BREWERS CLUB EVENTS

#### **December 12<sup>th</sup> – Club Holiday Party**

The Fafard's are once again hosting the club holiday party on December 12<sup>th</sup>. The club bar will be set up so bring a keg and a dish to pass. The address is: 22 Collingwood Drive, Rolling Hills Estates, CA 90274. The festivities begin at 6PM.



Club Holiday Party 2012

#### **April 29<sup>th</sup> and 30<sup>th</sup> – 25<sup>th</sup> Southern California Homebrewers Festival**

The 25<sup>th</sup> Southern California Homebrewers Festival will be held on April 29<sup>th</sup> and 30<sup>th</sup>, 2016. Thirty-Seven homebrewers' clubs have signed up to serve homebrew to an expected 2,000 festival attendees. The Strand Homebrewers Club will be setting up our bar at the festival and serving "the best damn beer." The festival features commercial beer tastings, educational speakers, music, a raffle with great

prizes, a “Bragging Rights Only” competition, and homebrew, lots of homebrew.

In order to attend the SCHF you must be a member of the [California Homebrewers Association](#). CHA memberships are on sale now for \$10. Membership benefits include discounts to Southern California breweries and home brew shops.

Registration for the SCHF begins on January 1<sup>st</sup>, 2016. The initial cost will be \$35, but increases to \$40 on February 1<sup>st</sup>, and then increases again to \$45 on March 1<sup>st</sup>. Registration closes on April 24<sup>th</sup>. If you volunteer to help out the CHA during the festival, you can earn free admission.



Duff Man was at the 2015 SCHF!

The SCHF will be held at the at the [Vail Lake RV Resort](#), Temecula, CA. Resort rules provide:

- Maximum occupancy of 6 people per campsite;
- One RV and two vehicles maximum per campsite; and
- Excess vehicles must be parked at designated overflow parking areas.

Although there is a rule prohibiting tents, Vail Lake RV Resort has waived this rule for the SCHF.

The Strand Brewers Club has reserved nine campsites for April 29<sup>th</sup> and 30<sup>th</sup>. Each campsite has a captain who you can contact to arrange for sharing the campsite. Some of the sites are already full. The captains are as follows:

Joe Pace – Full  
Nate Federman – Full  
Chris Remensperger – Full  
Chris Remensperger – Full  
Jeff and Christy Hoy – Full  
Rich Thorton  
Bob Wilson  
Rick and Penny Wirsing  
David Eaves

Also, campsites can still be reserved directly with Vail Lake RV Resort, but probably will not be close to the club campsites. That may be good or bad.

So make your plans now for the 25<sup>th</sup> Southern California Homebrewers Festival!

## Spent Grains

[Chris Remensperger](#), Strand Treasurer

A new year, 2016, will be starting soon. It will be time to once again pay your club dues. 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.



## Tribute to Jeff Sanders

Jim Wilson

Happy Holidays to everyone and a special shout out to all who have been members, even briefly, in Strand's 25 year history. We have each left our own mark on the club's culture and attitude. That salad bowl has produced a great list of accomplishments. This year it's the California Homebrew Club of the Year. That's a big one to add to our record.

Something new is being planned for next year. In tribute to Jeff Sanders, a contest will be held just for the beers he liked. It will be a modest effort when compared to our uncompromising pursuit of Pacific Brewers Cup excellence. The contest will be in February or March and we're slaloming around to pick an exact date now. One area that you could help would be to send me, jim7258@gmail.com, an email with "Jeff's beers" in the subject line and your recollections of beer that you know he enjoyed in the body. If you know a non-Strand member who drank with Jeff please share this request. My own suggestions would be an Iron Brewer entry and a Pliny clone.



Rich Thornton wins another Iron Brewer Challenge despite Jeff Sanders' objection.

I put a similar post up on FB to try and cover all the possibilities. If you commented on that I've got your suggestions already. Thanks!

## The Iron Brewer Legacy

Rich Thornton, Iron Brewer Champion

I love the Iron Brewer Challenge competition not only because I have won the last 4 competitions, but because it has made me a better brewer. Before these competitions, I never really collaborated on a beer with my wife. Lisa and I both take these challenges very seriously. Once we have the competition ingredients, we look at our brewing books and research the Internet for recipes. I tend to think about specific beer styles when I am planning an Iron Brew; Lisa approaches the recipes from a culinary point of view with a focus on flavor combination and traditional food recipes. Our go to references are:

"Brewing Classic Styles"

"Radical Brewing"

"homebrewtalk.com"

"Brew your own" magazine

"Zymurgy" magazine

Once we have a clear direction for the beer, I build the recipes in the Beersmith Home Brewing software. Once we decide on the characteristics of the beer we will brew, we choose ingredients from various recipes and enter it into the Beersmith program. We will then tweak the ingredients and quantities to meet our goals for the style of beer we are making.

My first competition win was Oct, 2014. The ingredients were Willamette hops, Maris Otter malt and coffee. I knew I wanted to brew a Coffee Milk Stout, Lisa suggested a flavor profile of a Vanilla Café Latte and winner #1 was born.

Competition #2, Mar 2015. The ingredients were Cascade hops, Chocolate malt and orange peel. Lisa dragged me to several stores looking for Pepperidge Farms Chocolate Orange Milano Cookies. We finally found them and developed the recipe from that flavor profile. We brewed a sweet stout and added ½ lb cocoa power and the orange peel.

Competition #3 July 2015. The ingredients were Southern Cross hops, Rye and Peaches. Sounds like a peach pie to me, lets brew a Peach Hefeweizen. We used the Monkish monster brew as a base and incorporated the iron brew ingredients in a hop tea with the Southern Cross hops and rye. We used American Hefeweizen yeast and 5 lbs of apricots and peaches for 5 gallons of beer.

Competition #4, October 2015. The ingredients were Palisade hops, Crystal malt and ginger. This win was a bit of a disappointment because I submitted the only entry. This beer turned out to be really good. While my bragging rights were squashed, several people requested the recipe, so here it is:

#### Ginger-Ale

5 gal all grain recipe:

##### Ingredients:

5 lbs	Pale Malt (2 row)
1 lb 8 oz	Vienna Malt
1 lb	White Wheat Malt
4 oz	Crystal Malt 15
4 oz	Honey Malt
1 cup	Lemon Juice
8 oz	Ginger Root (finely chopped in food processor)
Zest of one Lemon	
3 lbs	Clover Honey
4 oz	Palisade hops
Yeast	Saflale American #US-005

##### Mash:

Mash in 3 gal @ 164 and hold Mash temp @ 152 for 60 min

Sparge to get a boil volume of 8 gal

Boil: (60 min)

2 oz Palisade hops @ first wort

3 lbs honey @ 60 min

1 cup Lemon Juice @ 30 min

6 oz chopped ginger root @ 30 min

Whirlfloc tablet @ 15 min

2 oz chopped ginger root @ 10 min

Lemon zest @ 10 min

2 oz Palisade hops @ 2 min

Cool to fermentation temperature and add hydrated yeast and oxygenate.

Dry hop with 3oz ginger root after fermentation is complete. Taste every couple days and

bottle/keg when it is right for you, approximately 1 week.

Target OG= 1.063

This is a great club competition that will help you be a better brewer, so BREW for next year's Iron Brewer and give my legacy a run for the money.



Lisa Cooper Thornton, Iron Brewer Champion collaborator.

## 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!

## 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

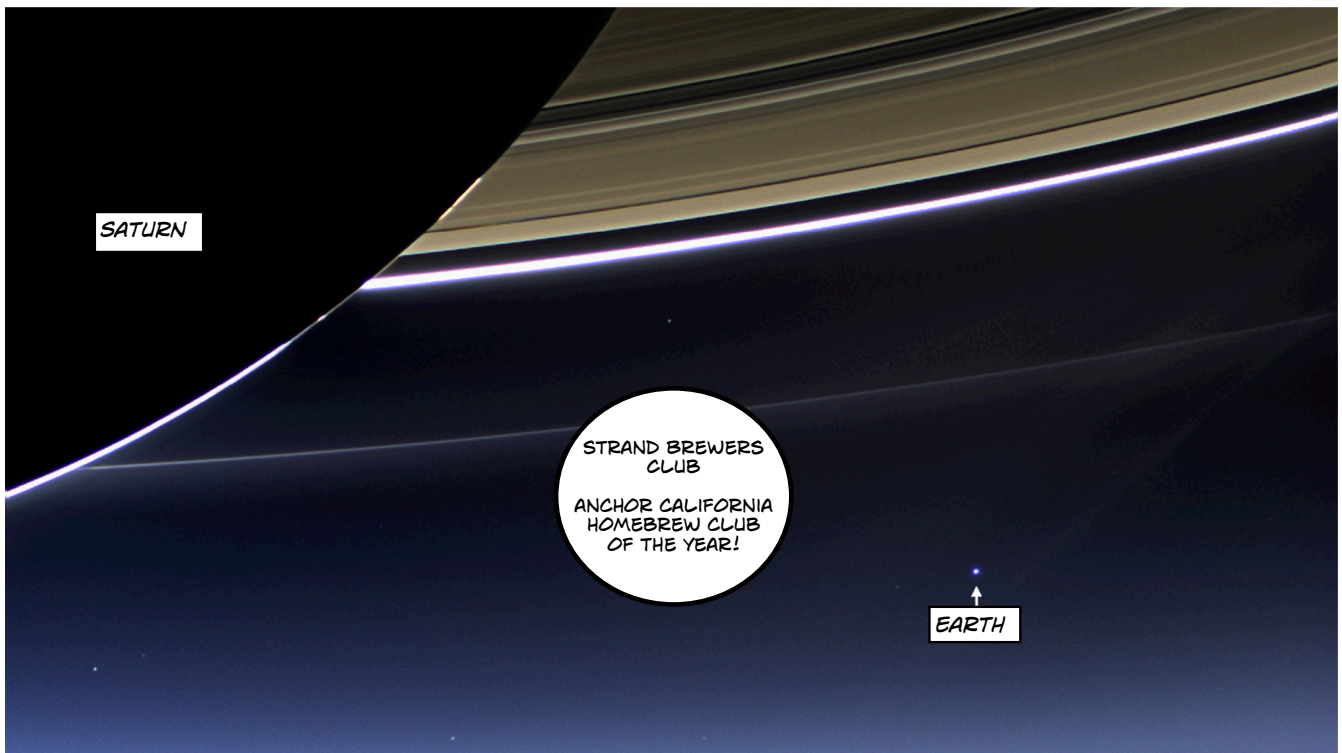
The following members have volunteered to answer your brewing questions and to help beginning brewers learn the craft. You should take advantage of their expertise.

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



YEAH . . . IT'S THAT BIG A DEAL.