



ISSN 1945-1342

DREGS FROM THE KEG



March 2016

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Foam at the Top

By Bob Wilson President

As a homebrewer and enthusiastic baker and cook, using beer as an ingredient is especially rewarding. Brats taste better when steamed in stout as opposed to some light American lager. When baking cakes, I often integrate flavorful liquids like coffee or porter (or coffee porter). Saison adds a little something extra to risotto. But my favorite recipe is Carbonnade Flamande with homebrewed Framboise.

A Belgian classic, this beef stew traditionally features either an Abbey ale or sour beer. When I visited Brussels, one restaurant used Westmalle Dubbel. In Ghent, they call the dish Stoverij (Wikipedia tells me that's just the Dutch term) and use a sour brown ale.

When I first made the stew, I used Liefmans Goudenband, a sour beer classified as an Oude Bruin or Flemish brown ale. It was delicious, but at the time I felt like I was missing out on an opportunity. Food tastes best when you cook it yourself, and the best beer is your own homebrew. I concluded that my own homebrew stew would be doubly delicious. The problem was, I had never made a sour beer!

Like many homebrewers, I hesitated to dip my toe in the sour beer pool because of cross-contamination fears. But with the promise of homebrew stew, I decided to stop worrying and just go for it #yolo. At the time, I was still brewing extract beers, and yes, you can brew sour beers via extract. What's harder is the patience required. Sour beers can take years! I brewed that beer back in 2013, and I actually still haven't bottled it. I tasted it in 2014, and it was pretty good, but a little one-dimensional. I opted to let it sit for another

year, and laziness has prevented me from sampling it again.

Meanwhile! I switched to all-grain in early 2014, and I brewed a Flanders red ale as one of my first all-grain beers. In response to Stone's Stochasticity series (does anyone at Stone know what stochasticity means?), I named the beer Heteroskedasticity. In 2015, I racked a gallon of the beer onto raspberries, with the remainder going into a keg.

And now that it's 2016, I decided it was time to make a new batch of Carbonnade Flamande. I used the framboise, the Flanders red ale I had aged on raspberries. The beer itself was pedio-forward with a firm sourness complemented nicely by the raspberry character and supporting bready malt. It was almost a shame to use it in food, but into the stew it went! I can't say I was able to taste the framboise in the final product, but the stew was rich and complex. Michelle and I made a simple salad with a balsamic and mustard dressing, and ate the stew with sourdough bread (not homemade, though that would make an excellent Dregs article).

The flavors of beer, wine, and spirits often find their way into gourmet cuisine. They add a dimension of complexity that can take food to the next level. Using homebrew adds another, more personal touch. It may have taken years to prepare, but I can confirm that homebrew stew is worth waiting for.

RECIPES

Heteroskedasticity - Flanders Red Ale

With sour beers, the process is more important than the recipe. I started with the all-grain recipe for Flanders Red Ale found in *Brewing Classic Styles*, but to be honest I would probably use a recipe from *American Sour Beers* by Michael Tonsmeire if/when I do this again. I used WLP655, Flemish Ale Blend, and aged the beer in a whiskey barrel for about a year. I then aged the beer on raspberries for another year before using in the stew.

Carbonnade Flamande - Belgian Beef Stew

http://www.simplyrecipes.com/recipes/carbonnade_beef_and_beer_stew/

Note: I threw in some beef bacon for good measure.



Spent Grains

It's a new year. It is now time to pay your 2016 club dues. You may pay your dues on the club website www.strandbrewersclub.org/membership, or you can pay by cash, check, or credit card at the next club meeting. Contact [Chris Remensperger](#), Strand Treasurer, if you have any questions about paying your dues.

What's The Brew Law Law

By Rick Wirsing

It appears that the efforts of the California legislature to help homebrewers may again have consequences that limit us.

Way back in 2013, the legislature passed and Jerry Brown signed into law [AB 1425](#), for the purpose of enabling homebrewers to donate homebrew to nonprofit organizations for sale at fundraising events. AB 1425 revised Section 23356.2 of the Business and Professions

Code (B&P Code) to identify three circumstances under which a homebrewer could remove his or her homebrew from his or her household where it was made. The three circumstances were:

- (1) For use, including tasting by judges, in a bona fide competition or exhibition.
- (2) For personal or family use.
- (3) When donated to a nonprofit organization for sale at fundraising events. The donated homebrew may be sold by the nonprofit organization only for consumption on the premises of the fundraising event and under a license issued by the ABC to the nonprofit organization. And the nonprofit organization cannot be one that was established for the purpose of promoting home brewing.

So while AB 1425 accomplished the purpose of enabling homebrewers to donate homebrew, it had the unintended effect of making the Southern California Homebrewers Festival an illegal event. The SCHF was not held in 2014 as a result. Through the extensive lobbying efforts of the [California Homebrewers Association \(CHA\)](#) and the [American Homebrewers Association \(AHA\)](#), the California legislature was convinced to pass [AB 2609](#), which revised the circumstances under which homebrew can be removed from the household to include donation to a homebrewing club to be served at a fundraising event conducted solely for the benefit of the club. This revision not only made the SCHF a legal event again, it also allowed the 2015 American Homebrewers Association National Conference in San Diego to legally happen.

It has now apparently been brought to the attention of the legislature that the existing law does not specifically provide that a homebrewer can remove homebrew from a household for homebrew club meetings. It should be noted by all that it has long been the position of the [California Department of Alcoholic Beverage Control \(ABC\)](#) that if the law does not say you can do it, you cannot do it. So in order to enable home brewers to take homebrew to club meetings the legislature is now considering [AB 2172](#), which would revise Section 23356.2 of the code to include:

- (5) (A) Beer produced pursuant to this section may be removed from the premises where made in connection with a homebrewers club meeting that is held on the

premises of an authorized licensee. Homebrewers may exchange containers of home brewed beer during the club meeting. Home brewed beer made by the club members may be consumed by club members while on the licensed premises during the club meeting. Patrons of the authorized licensee that are not club members shall not consume any home brewed beer.

Authorized licensees would include breweries, restaurants having beer and wine licenses, restaurants that have liquor licenses, club licensees (e.g., an Elks Lodge), and brewpubs. So that would be helpful. Homebrew clubs would be able to hold meetings and drink homebrew at craft breweries, for example. However, you need to read this provision closely. It restricts homebrew club meetings at which homebrew is to be consumed to **only** licensed premises. This may be for the purpose of addressing liability concerns. Licensees would most likely have liability insurance. But it would mean no homebrew at meetings at homebrew supply stores or any other location that does not have a license. And it does not include all types of licensed premises. Type 42 licensees, "On-Sale Beer & Wine – Public Premises," beer and wine bars, are not included. A list of Type 42 licensees can be found [here](#). It would also mean that meeting attendees that are not members would be prohibited from tasting any of the homebrews.

So AB 2172 helps and hurts. It could get better or worse before it becomes law because the wording will most likely be changed as the bill proceeds through the legislative process. We will monitor its progress.

The CHA is mobilizing efforts to get AB 2172 passed in much the same way it did to get AB 2609 passed. CHA is calling on all homebrewers to contact their legislators to let them know that homebrewers support this bill. A sample letter is being drafted and will be available through the [CHA FBsite](#).

Field Report:

Coronation Trip

By Jim Wilson with a lot of help from my friends

This story is about five of us traveling to the Bay Area for the 2015 Anchor California Homebrew Club of the Year award presentation. The text and photos only hint at how much fun we had. I tried to include a least one graphic from every location we drank at and feared Chris would be driven to distraction trying to embed

them all hence the text followed by photos layout. Thanks to everyone who shared photos. All 700 of them can be seen [here](#). This link may have to be copy and pasted into your browser.

Jill, Ryan, Monse, Robert and I left in Jill's van from Culver City for 100+ beer and mead tastings over three days. We got off to a good start by missing most of the commute traffic including the President's motorcade and breezed into [Firestone Walker's](#) tap room exactly at lunch time. pic 1

15 beers were up and the food was above average pub fair. Unfiltered DBA, Berliner Weisse with Brett and Hibiscus Ale were among our favorites. None were from their wood aged program which meant there was going to be a stop at FW's [Barrelworks](#) in our future.

After lunch, we went to the brewery's Visitor Center for dessert. pic 2 The decor in both rooms was well designed industrial. FW's beers are a National treasure. Everything they brew is special and excellent. They've just scratched their creative possibilities and I'm looking forward to their Luponic Distortion series. We found our groove at this stop. Someone would buy tasters and share. Then we'd each get bigger glasses of our favorites and repeat or move on if nothing caught our fancy.

At [Sante Adairius Rustic Ales](#) in Capitola bikes were everywhere and the brewery was dog friendly. How friendly you ask? Every vessel in the brewery is named after an employee's dog. pic 3

Adair, on the left, is the brewery's namesake and one of the owners. pic 4 Ryan gave her a bottle from Monkish. Adair reciprocated with bottles of her beer, a tour and she comped our tastings. The beer list was split about 50/50 sweet and sour. There were many creative flavors and high sourness levels predominated. My favorites were Sour Black Saison, Wild Rice Saison and Vanilla Porter. pic 5

Robert's pistol grip camera mount has its lens on a gimble. Very high tech! pic 6 In addition to sharing stills, he made an excellent highlight video which can be seen at <https://youtu.be/9bmtptAUL9-Q>. If you have collected enough birthdays, you'll remember the very appropriate background music.

Onward up the hill to Los Gatos and down 280 to the [City Beer Store](#). pic 7 This was Wes's inspiration for Select but Redondo is prettier, quieter and stocked with much nicer glassware. I can't bring myself to imagine what it would be like if the main decorative feature of City Beer, a large mass of drain pipes dangling through the ceiling, were ever to leak. pic 8

Next we were off to [Cellarmaker](#). I was impressed. They had a broad selection of styles that were all tasty. Vastness of Space, their RIS, was on top of my list. pic 9

At this point, it was 11 PM and I was a walking pumpkin. A small raiding party tried [Mikeller](#)'s pricy offerings while I went back to the hotel courtesy of Ryan and Lyft.

Thanks to Rives, Ryan, Jill and everyone who stood up and paid for Uber and Lyft rides. If you were a recipient, at least buy your host a beer.

Getting from A to B, parking and eating were all complicated in the Bay Area. After breakfast Sat, some went to taste beer at [Magnolia](#) and some went to [SF Mead](#). pic 10

I got frisky and walked from Japantown (our hotel's neighborhood thanks to a good job by Bob and Michelle) to Anchor. Google maps said an hour 10, but there were hills, traffic and the old getting lost trick so it was more like an hour 40 before I arrived tired and thirsty with a bladder on the verge of detonation.

[Anchor's](#) celebration included an unlimited open bar, self guided tour of the brewhouse and fermentation floor, great barbeque lunch with sausage, chicken, pork ribs, tri tip beef and enough veges to sustain life followed by the presentation ceremony. A lot happened, but the taste of fresh Steam Beer and Liberty Ale will stay with me for a long time.

My one question for Bob, our host, was what's changed with the recipes since Fritz Maytag sold the brewery? The answer was "nothing". Now I really have to do a structured tasting of Foghorn which I thought was bitterer than it used to be. Bob was a 1963 grad of Redondo High. He was as happy as we were that Strand won the award! A picture of the trophy, courtesy of Josh Smith, is on the cover of this Dregs. It's a beauty! Mission design elements, matching furniture in the tap room, topped with a copper cup handmade from re-purposed brewery material. pics 11-17

Coronation concluded, we packed seven into a Lyft van to go across the Bay and visit [Rare Barrel](#) in Berkeley. They had a delightful selection of American wild ales although my stomach cried out for a Pepcid AC after. pic 18

[Fieldwork](#) in Berkeley was next. The brewery was inviting because of location and positive buzz. The good news was they had the largest bicycle rack I've ever seen in a brewery. The bad news was the beer sucked. To my taste at least, two had technical problems and should never have been served. The rest were weak examples of their styles. Hopefully Fieldwork can survive and get their act together. pic 19

Last stop of the night was the [Trappist](#) in Oakland. I liked it before I went to Belgium and have loved it since. It's as close as you can get to an excellent Belgian beer café in the US. The tap selection was terrific and there were some snack options. Jill had a bread, cheese and olives plate. The bread was Acme sourdough from Berkeley. The. Best. Sourdough. Dessert for me was **La Rulles Cuvée Meilleurs Voeux**, **Mc Chouffe** and **St. Bernardus ABT 12. Perfectamento**. pic 20

Jill needed a soccer fix on Sunday morning and found a match on TV at 8 AM. Since we were in her van, it would have been rude to leave before she was ready. I checked out of the Kimpton and manhandled luggage, beer and mead while Ryan retrieved the van from offsite parking. Van repacked, Ryan went back in the hotel to double check that Bob wouldn't face any billing surprises. No problem there and we left only to realize we'd forgotten Jill's luggage so it was back to the hotel. Next, pick up Robert and Monse from breakfast followed by more iterative navigation. By this time, Ryan's and my stomachs were growling for breakfast and our brains for caffeine. Jill to the rescue! While we were lost in space she found a bagel shop to save the free world. PS, her team won.

The freeway was easy to find followed by gas, a potty stop and a drive by of an ad-hoc flower sale in Santa Clara. It was only fitting for Valentine's Day. By then, the 101 S was a 40 mile long parking lot from Gilroy to Prunedale. Ugh!

Lunch was at [Monterey Coast Brewing](#) on historic Main St. in Salinas. The building was old and funky, the Pils

and salmon good, but there wasn't much else that could be bragged about. A group selfie made us feel better.
pic 21

We checked out one of the few State rest stops still open and drank at the massive, truly rustic [Bang the Drum](#) brewery in SLO. pic 22 Their buildings were old when mastodons roamed the Central Coast. Among the tasty choices, smoked Porter with Chipotle stood out for me. pic 23

FW's [Barrelworks](#) was our last beer stop and we ran the table. Jill shared homemade rose petal ganache chocolates that were the perfect companion with our nightcaps. pic 24

Going past Santa Barbara we needed munchies. Ryan and Jill suggested [La Super-Rica](#) Taqueria. It was the bomb. None of us went north to save money or lose weight and the memories we collected were priceless!



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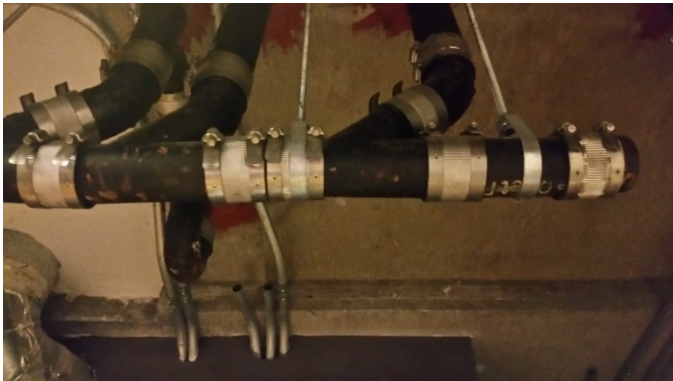
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7



11 It might look small compared to some back bars, but all 10 taps had awesome traditional beers.



8



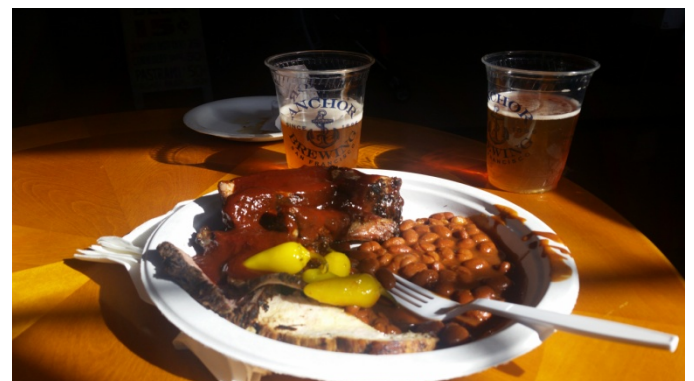
12 Two brewers were working on Saturday. Both were very friendly and helpful. Here, Robert is talking to Ramon. When it was my turn, I asked about sparge time. The answer was 60-90 minutes depending on the expected original gravity. Higher OG = longer sparge. A typical grist charge at Anchor is 6000 pounds so you can do the math. The huge copper mash tun, lauter tun and kettle are hosed down and hand cleaned using minimum chemicals. Anchor's new brewery will have copper vessels twice the size of these. Fritz Maytag did a good job planning ahead when he bought them 20 years ago. The original brewery will continue to operate after the new one is completed.



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10



13 One of the possible lunch combinations.



14 Getting good pics of the ceremony was a challenge with the ambient light.



18



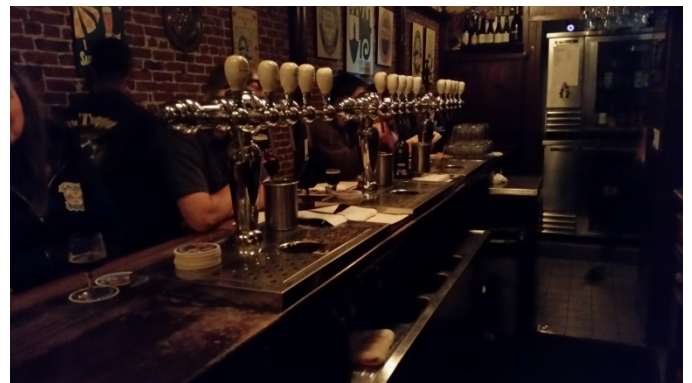
15 Everyone enjoyed Anchor's hospitality; singles, couples, marrieds and whole families with babies in tow.



19



16 A hat trick of Presidents and one old fart.



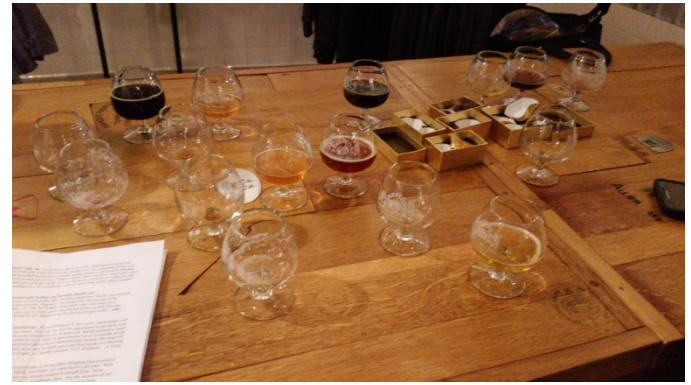
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17 Most of the lucky Strand members and friends who made the trip.



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Mangrove Jack Session Ale product review By Ryan Penrod

At NHC in San Diego, I won a Mangrove Jack 'Session Ale' beer kit. The kit makes 6 gallons of beer, and comes with yeast and hopped liquid malt extract. The only additional ingredients needed are two pounds of dry malt extract, described as brew enhancer in the directions, and water.

There are a number of different beer styles that are sessionable so I wasn't sure exactly what this kit was going to make. Mangrove Jack describes the beer as smooth, dark, malty. According to the packaging, the beer should have about 18-24 IBUs and finish at 3.6% abv, as shown in figure 1. From the description I thought the beer would likely be an English Mild or an English brown ale. The beer I made with the kit seemed to most fit the English brown style.



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Figure 1 Mangrove Jack beer kit

Instructions for brewing the beer are on the back of the pouch shown in figure 2. The process is simple and outside of bringing the DME water mixture to boil, took only about 15 minutes. I did deviate from the

instructions in three places. First, I did not use the provided dry yeast, instead using an English ale yeast from white labs (WLP007). Second, I added cold water the wrong volume on my fermenter making 5.5 gallons of beer instead of 6. Finally, despite the clear instructions in step 2 to get a good whiff and realize that is what craftsmanship smells like, I did not do this. I do not expect this last deviation to affect the final product.



Figure 2 Mangrove Jack instructions

My biggest complaint with the Mangrove Jack kit was that it doesn't give instructions in step 2 about ensuring the water used is sterile and chlorine free. This should be obvious to an experienced homebrewer but will make a real difference in the quality of the final product if the brewer doesn't know these details.

The Mangrove Jack Session Ale was at the February meeting. It is an enjoyable English brown ale. The kits retail for about 35 dollars plus another 10 dollars for DME for a total of 45 dollars to make 6 gallons of beer. At that cost I can't recommend them because of the significant cost over the raw materials from a homebrew supply store. The bottom line is I recommend these kits only if it is being given away or you need a very quick brew day.

Strand Brewers Club Events

March 9th -7pm-Club Meeting

@ South Bay Brewing Supply

Iron Brewer Showcase: Hops:Hallertauer, Malt:

CaraMunich, and Blood Oranges

Comparison of bottle fermented vs. keg carbonated beers, and a new triangle test.

Next Meeting April 12-7pm

@South Bay Brewing Supply

The 25th Southern California Homebrewers Festival will be held on April 29th and 30th, 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](http://www.californiahomebrewers.org). CHA memberships are on sale now for \$10. Membership benefits include discounts to Southern California breweries and home brew shops.

Registration for the SCHF began on January 1st, 2016. The initial cost will be \$35, but increases to \$40 on February 1st, and then increases again to \$45 on March 1st. Registration closes on April 24th. When you register you have the option of volunteering to work at the SCHF. Volunteers commit to two (2) hours of work during the festival in exchange for free SCHF registration. If you sign up for Sunday cleanup, you will only need to do one (1) hour of work. Volunteer registration lasts through February 1, or until all spots are filled.

The SCHF will be held at the [Vail Lake RV Resort](http://www.vail-lake-rv-resort.com), 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 29th and 30th. 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:

Campsite Captains	Sharing Status	Campsite Number
Rick and Penny Wirsing		84
Ron Cooper	Full	86
Jeff and Christy Hoy	Full	87
Joe Pace	Full	88
David Eaves		89
Rich Thornton		90
Chris Remensperger	Full	109
Chris Remensperger	Full	110
Nate Federman	Full	111

Note: Campsite Captains are free to trade campsites.

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 25th Southern California Homebrewers Festival!

Iron Brewer Inner Club Competition

Recipe must include the special ingredients which must all be detectable in the finished beer.

March: Hallertauer, CaraMunich, and Blood Oranges

July: Tettnang, Flaked Wheat, and Raspberries

October: Saaz, Munich, and Passion Fruit

Activities Report

By Jay Ankeney-Activities Director

The Strand Brewers Club is just getting warmed up for a great year of activities, and we are always up for suggestions. Here is the current state of plans, to be finalized by the Executive Board once the membership has had a chance to give their input.

We're hoping one of the top priorities for the club this year will be to build on our "Homebrew Club of the year" award (and 25th Anniversary) to build our membership.

To that end, we are going to order the first batch of those greeting cards I showed off at the last meeting. Here is the current design:



I haven't heard any feedback since showing these off at the last meeting, but we're ordering them in small batches so we can always make changes in the next order. Heck, we can have multiple designs if that is the sense of the club.

Personally, I have already give out a dozen of these cards. When standing in line at Trader Joes or sitting at your local tavern wearing an SBC shirt and someone asks "You mean you can really brew your own beer at home?" you will now have something you can hand them that invites them to come to the next meeting. Or just give one to the bartender to keep on hand. It's a great conversation starter.

We are also going to try to make our Web site a more dynamic part of our club communication, and ditto with an E-mail group.

Also on those recruiting lines, I'm going to research the possibility of us setting up some information tables at the Manhattan and Hermosa Piers on summer weekends. Can we get enough volunteers to hand out pamphlets and listen to the inevitable tales from passers by of old uncle Joe brewing in the garage and having his bottles explode?

Naturally, we can't come within a country mile of actually handing out any homebrew. But we can show off our equipment, samples of grains and hops, and maybe even our spectacular tap booth. It all depends on how many of us pitch in to help us grow.

We've got a great club perusing a great hobby that is part of a great homebrewing community. Let's get the word out so we can spread the joy.

Also in the initial planning stage are two bus trips. We are thinking of emphasizing brewery visits and minimizing travel time, so this year we might try one local South Bay brewery tour—it's hard to keep count to the number of craft breweries that have cropped up between Torrance and El Segundo—and then a second tour taking a broader reach to the breweries in the general Los Angeles area.

We are also thinking of taking one of our most popular events, the annual BBBB bike bar tour, and doubling it.

Why not have one at the beginning of the summer (like in June) and another toward the end (say, in September).

Another not-to-be-missed activity is the yearly Brew Day at the Beach where we set up multiple brewing structures on Alex Schlee's porch right on the Strand and entertain the folks walking by trying to guess what we are up to. Once again, if our club banner is proudly unfurled, this can be a good recruiting opportunity. All through the year, President Bob and I hope anyone who has a good idea for an activity will feel free to step up and propose it. You can either offer to head it up yourself or I'll help get the ball rolling.

Some of our newer members may not be aware that among the other SoCal homebrew clubs, The Strand Brewers are known as the club that gets things done. Despite our size, we are like the mouse that roared. As I have often said, in the phrase, The Strand Brewers rocks!, the word "rocks" is not an adjective. It's a verb! My phone number (310-545-398) and E-mail (jayankeney@mac.com) are always open to you with the exception of late March and the month of April. During those times I turn into a pumpkin totally focused on a convention called NAB in Las Vegas. I've covered it for 31 years, and if anyone wants to know more about NAB, I can bore you for hours.

Competitions

Rives Borland, Competition Advisor

I'll start off with an update on competitions that occurred since the last issue of the Dregs. Jim Wilson, Barbara Bovee, and I drove up to Westlake on 2/27 and put in a full (almost 12-hour) day of judging (stewarding in Barb's case) at Romancing the Beer at the soon to open Westlake Brewing. It was a very well run competition with the addition of a raffle that took place throughout the day, encouraging judges to stick around for the afternoon session. Jim and I judged BOS along with one of the brewers from Institution Ales, who will be brewing the BOS entry. Congratulations to Andrew Carter of VIBE/Thousand Oaks Homebrewers for winning both 1st place BOS (Schwarzbier) and BOS Belgian styles (Trappist Single). This competition separated the Belgian styles from the main BOS and did another smaller BOS for the best overall Belgian style, which will be brewed at The Lab Brewing at Twisted Oak Tavern. Congratulations also go out to Strand member Jim Hilbing for winning 3 medals and 1 Honorable Mention. The full results from the competition can be

viewed here <http://www.toaked.com/competition/>. I also noticed that Jim Hilbing achieved the National BJCP rank as of 2/7/2016 so congratulations are in order there, as well.

The first tip I'd like to roll out as far as preparing beers for competition are some thoughts on packaging with the proper carbonation level. I'll focus on force carbonation and filling bottles with already carbonated beer from a keg this month, and priming and bottle conditioning next month. Even though on the surface it may seem like carbonation is only explicitly a few points on the BJCP score sheet (a point under appearance and a point or two under mouthfeel) it can really affect other aspects such as volatility/intensity of aroma, impression of body, and impression of sweetness and acidity from the carbonic acid. The wrong carbonation level can really ruin an otherwise good beer so it is important to get it right. The BJCP style guidelines <http://www.bjcp.org/stylecenter.php> will give you the appropriate ranges of carbonation for each style as far as low, med, high and in-between but they don't list objective numbers as far as volumes of CO₂. From my experience, low would be around 1.5 vol CO₂, med 2.5 vol CO₂, and high 3.5+ vol CO₂. Some Gueze and Bière de Champagne can approach 4.5-5 volumes of CO₂. Online resources, for example <http://www.tastybrew.com/calculators/carbonation.html>, or recipe books, such as Brewing Classic Styles might, try to give more specific suggestions for the range volumes of CO₂ for each style. Standard 12oz bottles are safe to about 3 vol CO₂ (closer to 3.5 in my experience) but if you want to go higher than that you probably want to go with thicker Belgian-style or Champagne-style bottles (assuming the competition allows them).

If you are force carbonating your beer in a keg, it is pretty easy to achieve the desired carbonation level. All you need to do refer to one of the many online carbonation charts that will tell you how many PSI to set your CO₂ pressure gauge at to achieve certain a volume of CO₂, given a certain temperature. You can give the process a head start by setting the gauge to a high pressure (don't go above 20 PSI cold or 40 PSI warm) and rolling the keg around for a minute or 2 and then purge the head space and set it back to the proper pressure. If accidentally over-carbonate slightly you can bleed off excess pressure with a spunding valve. You can also use a spunding valve to retain just the desired CO₂ if you are priming the keg, krausening, or doing any

other kind of secondary fermentation (e.g. with Brettanomyces or CO₂ producing bacteria). I think there really can be a difference in the mouthfeel of CO₂ produced from priming vs. force carbonation and some styles, like Belgian beers for example, may benefit from the “natural” carbonation that sometimes produces finer bubbles that come across more Champagne-like.

When filling bottles with fully carbonated beer from a keg there are a couple of options. The older preferred method seemed to be a counter-pressure filler, which keeps constant pressure on the beer as you fill it that you slowly bleed off to prevent foaming as it is filling. However, when the bottle is full you need to quickly remove the filling tube and cap on the foam, as it will quickly start to foam again after you release all the pressure. Counter-pressure fillers can be tricky to operate and require at least 2 hands on the filler itself and even a second person to help out, ideally. The preferred method these days seems to be a Blichmann™ BeerGun or the newer The Last Straw™ Bottle Filler, which allow for much easier operation. Neither is a very complicated design (neither is counter-pressure filler, actually), but they allow for easy one-handed operation for purging the bottle with CO₂ through the fill tube and then immediately filling the bottle with beer without moving the fill tube. They prevent foaming by not having any kinks in the flow of liquid and having a valve at the very end of the fill tube to stop the flow. They also recommend using at least 10' of 3/16" ID tubing to provide enough resistance to slow the flow out of the fill tube, another aspect that reduces foaming.

You can also make an inexpensive version of a beer gun by simply attaching a bottling wand on the end of 10' or so of 3/16" ID tubing. You will have to separately purge the bottle with CO₂ using another sanitized line from your CO₂ tank, first, and keep swapping back and forth between the CO₂ line and the bottling wand, though, so it is not quite as convenient. You could also add a #2 drilled stopper around the top of the wand with an air needle and tire valve of to the side and operate similar to either a beer gun or a counter-pressure filler

(depending on whether you leave the stopper sealed or not as you fill). That would look something like this, although I'd use a bottling wand instead of picnic tap to control flow shutoff at the very end of the fill tube, not the start of the tube, in order to reduce foaming at the start of each fill. I do highly recommend purging all bottles with CO₂ for several seconds prior to filling to slow oxidation and improve shelf life of the beer. A large percentage of hoppy and wheat-based beers, especially, that I have judged in competitions are showing signs of oxidation. I suspect the packaging stage is introducing a lot of the oxidation.

Whichever method you use to fill the bottles from the keg, you want to start at 0 PSI gauge pressure on your keg and slowly turn up the PSI (usually not above 5 PSI) until you just achieve a slow, but reasonable, flow rate. Another key to preventing foaming is chilling the bottles before you fill them. I will cover my sanitized bottles with tin foil and stick them in the fridge or freezer (better) and pull out a couple at a time as I need them. In my experience, this is extremely important to keeping the foam to a minimum. You are inevitably going to lose some CO₂ during the bottle filling process so it would be a good idea to slightly over-carbonate your keg by 0.1-0.2 vol CO₂ (~1-2 PSI gauge pressure) prior to filling the bottles.

Now back to the competition horizon - you should currently be getting your entries ready for the NHC 1st round and The LABBC. I also hope to see many of you at the Jeff Sanders Memorial and LABBC judging sessions this month. As always, the full year competition calendar is below and don't hesitate to contact me with questions.

<https://calendar.google.com/calendar/ical/42e7c9i2uj194r0ad2ipfle7r8%40group.calendar.google.com/public/basic.ics>

https://calendar.google.com/calendar/embed?src=42e7c9i2uj194r0ad2ipfle7r8%40group.calendar.google.com&ctz=America/Los_Angeles

Strand Brewers Club Targeted Competitions

Competition	Entries Due	Judging Date(s)	Judging Location	Website
America's Finest City	2/24/16	3/4/16 and 3/5/16	San Diego, CA	http://quaff.org/AFC-2016/
Jeff Sanders Memorial Homebrew Competition	2/27/16	3/12/16	Lawndale, CA (TBR)	http://jeffsandersmemorial.com
Mazer Cup International Home Competition (mead only)	3/4/16	3/19/16	Broomfield, CO	http://www.mazercup.com/
AHA National Homebrew Competition 1st round*	3/9/16	4/8/16	San Diego, CA (additional locations available)	http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/
Los Angeles Belgian Brew Challenge	3/12/16	3/26/16	Los Angeles, CA	http://belgianbrewchallenge.com/
Mayfaire	TBD (early April)	TBD (late April)	TBD (Winnetka, CA area)	http://www.maltosefalcons.com/comps
California State Fair	5/6/16	5/19/16	Sacramento, CA	http://www.northerncalbrewers.com/homebrew-competition
Los Angeles County Fair	TBD (July)	TBD (July/Aug)	TBD (LA/ San Fernando Valley)	http://www.maltosefalcons.com/comps
Pacific Brewers Cup	TBD (Sept)	TBD (Sept)	TBD (LA/Long Beach)	TBD
California State Homebrew Competition	TBD	11/6/16	TBD (San Francisco, CA area)	http://www.nchfinfo.org/state-comp.html
Doug King Memorial Homebrew Competition	TBD (early Jan 2017)	TBD (late Jan 2017)	TBD (LA/ San Fernando Valley)	http://www.maltosefalcons.com/comps
Romancing The Beer	TBD (Feb 2017)	TBD (Feb 2017)	Westlake Village, CA (TBR)	http://www.toaked.com/competition/

*Registration lottery took place 2/1-2/7

Tell Us What You're Doing

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!

What We Stand For

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 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.

Name	Location	Phone	Email
Jay Ankeney	Manhattan Beach	310-545-3983	jayankeney@mac.com
Jim Hilbing	Redondo Beach	310-798-0911	james@hilbing.us
Jim Wilson	Redondo Beach	310-316-2374	jim7258@gmail.com
Steve Fafard	Rolling Hills Estates	310-373-1724	sfafard@cox.net

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