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DREGS FROM THE KEG

June 2016

In This Issue

Foam at the Top	1
Spent Grains	1
Single Hop Show Down	1
Brewing Pilsner	2
Outdoor Brewing With Gas Automation	4
Strand Brewer Club Events	9
Activities Report	9
Homebrewer Of The Year	10
Competitions	11
BackPage	12
-	

Foam at the Top

By Bob Wilson, President

Readers are likely aware that Strand Brewers Club was founded in 1991, making 2016 our 25th anniversary! Coincidentally, last year, Strand was honored as the Anchor Homebrew Club of the Year. One or both of these warrant new shirts! I have created a survey to help size the order. Some people like t-shirts, some people like work shirts (collared button-ups), let me know what you want and let's get an order in! Link to survey: https://www.surveymonkey.com/r/ZQY3WGX

In the May Dregs, I mentioned a cider

competition/collaboration with Honest Abe Cidery. The original hope was to get the competition done in time for LA Beer Week, which is June 18-26. That was probably unrealistic in retrospect. The good news is, we have a ton of people who signed up to participate, so this is definitely happening. Stay tuned for details! (Oh, and there's still time to sign up! Fill out the survey: https://www.surveymonkey.com/r/ZQNV7X7)

Finally, we'll be doing another Single Hop Showdown at the August meeting. Read all about it below! We did something similar a couple years ago, and it was one of the most fun meetings ever!

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 <u>www.strandbrewersclub.org/membership</u>, or you can pay by cash, check, or credit card at the next club meeting. Contact <u>Chris Remensperger</u>, Strand Treasurer, of you have any questions about paying your dues.



Single Hop Showdown By Bob Wilson

In the April Dregs, I suggested a club IPA exhibition, which has undergone a few iterations. The premise is: we all brew the same beer, but we each use different hops. So I'll use all Mosaic, and someone will use all El Dorado, and that way we can do a side-by-side comparison at the August meeting. Ideally you would brew the beer mid-to-late July to serve it as fresh as possible at the meeting. In the interest of having the beers as similar as possible, we want to target particular alcohol levels, bitterness, etc. Just do your best; I for one never seem to hit my targets. But hopefully it will be close enough to facilitate an apples-to-apples comparison.

I'll provide lots of technical details below for those who are so inclined, but a lot of people would just prefer to work from a recipe. Either way, I've got you covered. At a high level, we want to end up with a sessionable beer that will pair well with many of the new hop strains that have come out. Many of these strains have tropical flavors that I think pair well with the grainy spiciness of wheat, so the recipe is for a White IPA.

Sample Recipe (for a 5.25 gallon batch) Grain Bill 5 lbs Maris Otter 3.5 lbs White Wheat Malt 8 oz Dark Munich (10L) 4 oz Acidulated Malt (Optional) 1 lb Rice Hulls to help with lautering Mash at 154 degrees Fahrenheit for 1 hour

Water Treatment (optional):

Target a Chloride-to-Sulfate ratio of 1:3 and a mash pH between 5.4 and 5.7 when measured at 77 degF. I used distilled water and added 1.27 grams per gallon Gypsum and 0.49 grams per gallon Calcium Chloride. The acidulated malt in the grist will ensure the pH is at an appropriate level. See the May 2015 Dregs if you're new to water treatment. Or just feel free to use whatever water comes out of the tap.

Yeast: WLP-001 (California Ale Yeast)

Hops:

First-wort hopping: 15 IBUs 60 minute addition: 23 IBUs 20 minute addition: 14 IBUs Flameout addition: 1 oz per 5.25 gallons Dry-hops: 1 oz per 5.25 gallons

Since different hops will have different alpha acid levels, you'll actually want to use different amounts to achieve consistent bitterness levels. This calculator will help you figure out the required weight:

http://www.brewersfriend.com/ibu-calculator/

Use an original gravity of 1.049. This recipe is for 5.25 gallons batch size. For example, with a hop with 11.3% alpha acids, we need 0.5 ounces to get a 23 IBU 60 minute addition. So by altering the weight of the hops, you can get the desired IBUs. I've started using firstwort hopping on all my hop-forward beers, but I've heard conflicting advice on how to determine the IBU contribution. For our purposes, as long as everyone does the same thing, it doesn't matter. So use the exact same weight of hops as your 20 minute addition, but add it while collecting the wort from the lautering/sparging. In my example of 11.3% alpha acids, the FWH, 60 minute, and 20 minute hops were 0.5 ounces each.

Because you don't get much bitterness from flameout or dry-hops, we'll just use a consistent weight. Oh, and I tend to target 5.25 gallons to compensate for losses that happen between brew kettle and keg. If you brew 5 gallon batches, or 5.5 gallon batches, feel free to use 1 oz for the dry hops. It's close enough. Finally, for the dry hops, add them 2 days after fermentation begins and leave in contact with the beer for 4-5 days. What I do is sanitize a hop-bag (they're like 50 cents) in boiling water, add the hops, and suspend the bag in the fermenter with some sanitized string. That way I can easily pull it out when needed. Ferment at 67 degrees or as close as possible. Carbonate to 2.2 volumes.

The exhibition will be at the August meeting (August 10). I created a Facebook event for the meeting so people can chime in with the hops they're using. If you're not on Facebook, no problem! Just email me what hops you're using and I'll try to make sure we don't have any conflicts. The last time we did this, we had about a dozen different hop varieties represented. Let's see if we can beat that!

Brewing Pilsner

By Jim Wilson

As I write this, the sign on my fermentation fridge says

Fermenting Now

3B. Czech Premium Pale Lager Brewed on 5/13/2016

Expected finish on 5/27/2016

OG =12.9

Target FG=6.8

Pitched at 50F

Maintain 48-50F

Gravities are in °P measured with a refractometer. The target final SG is 1.013, right at the low end of 3B.

Ales are my favorites because of their yeast produced flavor complexity. Still, I do enjoy a refreshing Pils. Trummer, FW's Pivo and unskunked Pilsner Urquell are all great commercial examples. We've had a July Fourth block party on our street for over 25 years where I try to have summer beers on tap. Hefeweizen is always popular and last month I brewed a 5 gal batch of Czech Pils to include in the mix.

<u>Brewing Classic Styles</u>' recipe was simple which is good. The bad news is there's no place to hide.

12 lbs. Pils 0.75 lbs. Cara Pils

1 oz. Magnum @ 60 min. (my choice, not Jamil's) 1 oz. Saaz @ 30 min. 0.50 oz. Saaz @ 10 min. 0.50 oz. Saaz @ 0 min.

Wyeast 2001 (Urquell) 50/50 South Redondo tap and distilled water

The best reference for homebrewing lagers I've found is Greg Noonan's second book, <u>New Brewing Lager Beer</u>. The best lager one liner is Dave Miller's "If you want your beer to taste like a lager, you have to handle it like one." That means no shortcuts.

Lagers are fermented in the 40s; ales 10-30° higher. Low temps reduce or eliminate the yeast flavor contribution leaving malt, hops and maybe water. The wort has to be cooled to the 40s before pitching, the yeast has to be comfortable down there and fermentation temp has to be actively controlled.

I prepared a 2L 15°P starter with pale DME and 2 packs of yeast, aerated it well and placed it on a magnetic stir plate in my fermentation fridge at 50° for a week. Then I crashed it to 38° and when it clarified, decanted off most of the beer. At lager fermentation temps yeast grow slowly so twice as much needs to be pitched as compared to an ale batch to get a vigorous, complete fermentation.

Chilling wort to the 40s requires more than tap water. Six years ago, I upgraded my wort cooling and wrote about it in the <u>2/2010 Dregs</u> where you can learn all the details. About that same time, I got a dedicated fermentation fridge with both heating and cooling capability.

I put together as complete a Dregs archive as I could find, going back to 1991. Chris maintains it in the same Google Drive folder that holds the 2/2010 issue. The picture below shows cooling with tap water. Water is coming in from the right and leaving for the roses on the left. The motor on top gently stirs the wort at 63 rpm to raise the efficiency of the 50'x1/2'' copper immersion chiller. On Friday the 13^{th} , the tap water temp was 68° and it took 20 minutes to cool the wort to 74° .



The second step is to circulate ice water through the immersion coil. Six pounds of ice lowered the wort to 44° in about 10 minutes.



Separating wort from trub, aeration and pitching is the same as for ale except the temperature. Here's my fermentation fridge's display at pitching. The bottom temp is the set point and the control band is $\pm 1^{\circ}$.



Making a large, healthy starter was worth the effort. Here's high krausen 48 hours after pitching.



After primary fermentation is complete, I'll do a diacetyl rest at 60° for two days, cool the beer at 3° per day until it's down to 32 and lager for at least a month. By then it should be in prime condition for the Fourth.

OUTDOOR BREWING WITH GAS AUTOMATION

By Brian Pheiffer

I described my electric "bathtub brewery" [1] in the April Dregs; now I'm moving outdoors using gas automation on my modified Wallace [2] brewstand. I wanted something I could easily build, modify and grow with, but still have the benefits of my "bathtub" brewery including water, gas, and automation --- with little or no setup. Plus, my wife required something that wasn't noticeable. While this is still a work in progress, I can already describe my first brew as a success.

1	Galvanized Low-	2	\$8.66	\$17.32
	Carbon Steel 90	Each	Each	
	Degree Angle			
	Perforated, 1-1/2" x 1-			
	1/2" Legs, 5/64"			
	Thick, 6' Long			
	8968K24			
2	Bolt-Together Framing	4	13.53	54.12
	2-1/8" x 1-3/4" Angle,	Each	Each	
	Galvanized Steel, 6			
	Feet Long			
	4664T19			
3	Galvanized Steel	18	2.50	45.00
	Corner Plate, 6" x 6"	Each	Each	
	for Bolt-Together			
	<u>Framing</u>			
	4664T22			
4	Zinc-Plated Steel	2	7.42	14.84
	Fastener for Flat/Angle	Pack	Pack	
	Bolt-Together Framing			
	4664T61			
_		2	26.07	70.04
5	Galvanized Low-	3	26.07	/8.21
	Carbon Steel	Each	Each	
	1" Wide, 1" High, .083"			
	Wall Thickness, 6			
	Length			
<u> </u>	0535K212	1	11 50	46.00
O	$\frac{\text{BOIL-TOgether Framing}}{2.1/2" \times 1.2/4" \text{Apple}}$	4 Each	Each	40.08
	Calvanized Steel 5	Latii	Lacii	
	East Long			
	4004115			
	And I brewed the next			
	day using a single			
	hurner with			
	automation			



MODIFIED WALLACE BREW STAND

One of the biggest reason to move indoors was the reduced setup and cleanup time involved in all my equipment. So, if I could find a way to store with minimal setup, I was willing to try outdoors again. In researching different options, I ran across the Wallace. Since it is basically a grown up erector set, I thought it would be a low cost option that I could modify and try different configurations if it didn't work at first or allow for future modifications if needed. Amazingly, it was also easy to build. I found the original Wallace too small for storage and therefore raised mine to 24" tall and 18" deep (for future larger kettles) and 5' long. I also purchased the casters [4] at Home Depot for a fraction of the cost. And, I added a upper bar to allow lifting and holding the mash strainer, chiller or other items during the brew process. In all, I only spent \$280 and picked up at the local McMasters.com and assembled it in one day. It did require some cutting of the metal using my table saw and a metal blade [5]. Here's my bill of materials from McMasters:

HIDING THE BREWSTAND

As mentioned, one of my familial requirements was to make the brewstand invisible. As shown above, the stand is on casters to allow me to move it to the most useful location. For me, this is near the pool since I use the pool water to chill the boiling wort with a sump pump and a copper coil in the boil kettle --- saving water in drought stricken California. I also made it easy to store items underneath and collapse the lifting rail to sit on top:



And then, I constructed a brewstand box to match the other objects in the backyard (like the pool equipment doors) and serving as a convenient seat during the brewing day. Here you can see the finished box covering the brewstand matches the pool doors:



This was assembled with \$180 of wood from homedepot.com:

	height	length	depth
dimensions	(in)	(in)	(in)
inside	26	71	19
outside	28	74	22

Using only	three	board	types:
------------	-------	-------	--------

	Board	Original	Scrap
#boards	cut size	length	remainder
8	1x4x96		
1	74	96	22
1	74	96	22
1	74	96	22
1	74	96	22
4	21	96	12
4	21	96	12
1	21	22	1
1	21	22	1
1	21	22	1
1	21	22	1
4	19	96	20
4	19	96	20

/	1x3x8		
1	74	96	22
1	74	96	22
1	74	96	22
1	74	96	22
4	23	96	4
4	23	96	4
4	19	96	20

11 1x6.5x96 shiplap

1	71	96	25
1	71	96	25
1	71	96	25
1	71	96	25
4	23	96	4
4	23	96	4
4	23	96	4
4	23	96	4
4	23	96	4
4	23	96	4
2	23	96	50

GAS AUTOMATION

Another reason to brew outdoors: access to the greater power of gas. While I really like the control of electric brewing, there are concerns with scorching the liquid on the heating element and the limit of the heat due to complexities of access to the required voltage (usually 220V sometimes multiphase) and current (greater than 30A). It also requires modification to the kettle for the heating element and installation of the circuit. In contrast, LP gas is easily available. And, natural gas (NG) is available in most homes. I first followed the ideas from Brutus 10 [6] for gas automation, but didn't quite realize the different between high and low pressure LP: typical LP regulators for grills and turkey fryers (like I had) are at 20 psi; but the Honeywell and other solenoid valves have a low pressure regulator less than 1 psi. When I first connected my valve to my 20psi regulator, it didn't work. I had converted my valve to LP --- so I figured it should work. I didn't realize that this was a pressure issue since I could hear the gas for the pilot --- but it was too high by a factor of >40! The pressure for the LP converted Honeywell valve is 11" of a water column --- or less than 0.5 psi! After getting the right regulator for the LP tank [7], the valves worked perfectly.

I also followed Brutus in using the Bayou Banjo 10" burners [9] which can use either a low pressure LP orifice [8] or a natural gas (NG) orifice [10]. The Honeywell valve can work with either. The nice thing about the Banjo 10" burners is their ease in attachment to the Wallace. I simply used duct straps [12] to allow for adjustment of the height of the burner from the top of the Wallace

FUTURE AUTOMATION

But this is only the start. I am putting together the full automation of water, liquid transfer, pump, and multiburner gas. Here's the current plan and progress:

Gas Lines

I have three burners and plan to have two automated with the third a simple boiler. The first burner follows the Brutus 10, however, the second burner can function in two modes: full power or simmer on a manually adjusted valve. The full system plan is:



To perform this second burner, I used two valves: the first valve (V2) is the Honeywell pilot valve that enables the main gas flow. However, if only V2 is enabled, the gas must flow thru the manual valve "7". This can manually adjusted to a boil simmer to prevent to much heat. A problem with controlling boiling liquid is that the temperature doesn't change beyond 100C until the liquid is turned to steam. Therefore, I use a duty cycle for electric brewing and this manual valve for gas brewing. But when more heat is needed (in all other cases), the V3 valve is opened to bypass the manual "7" valve. This provides the full pressure of the gas to enable full heat to the burner. A view of the current 3 valve setup is shown here:



Liquid Transfer

Another feature of this new brew stand is the automation of liquid transfer from each of the three kettles (HLT, Mash, Boil). The plan for this is shown:

Liquid manifold/pump

- 3x MQC 3x FQC
- 3 6x valves 6x CuMIP 4x Cu Tee 2x Cu 90

2x Cu brackets 2x ½ FIP to Cu unior

5

>5" htw valves

Notice that there are two manifolds around the pump: an intake and an exit. Therefore, the controller can

move the liquid from any of the three kettles to any of the three kettles. The current copper plumping is shown here:

Water lines

The above figure shows the current PVC water line that transfers the water from a hose to either one of the valves that would connect to a shepherd's cane that is inserted into any kettle. The plan is shown here:



Mash & Whirlpool

Finally, one feature that I have been using in both the electric and gas brewery is an automated mash/whirlpool valve for each kettle. This uses a 3-port valve that either sends the liquid to a whirlpool attachment in the bottom of the kettle (build out of ½ copper --- without solder since it isn't subject to high pressure). The configuration is shown here:

Whirlpool / Mash Valve



The left side "mash" cross tree is easier to visualize below. Each of the caps has a small holed drilled to allow the liquid to pass. Not only does this "mash tree" perform mash, it is also useful as a CIP. A current view of this is here:



Hopefully you found something interesting to build!

REFERENCE:

- 1. Bathtub brewery <u>http://strandbrewersclub.org/wp-</u> content/uploads/2016/04/Dregs1604.pdf
- 2. Wallace http://www.aleiens.com/profiles/blogs/wallacethe-weldless-brew
- 3. Mcmasters.com order
- 4. Casters <u>http://www.homedepot.com/p/Richelieu-</u> <u>Hardware-2-in-General-Duty-Rubber-Swivel-Caster-</u> <u>with-Brake-F25086/204695837</u>
- 5. Metal blade <u>http://www.homedepot.com/p/DEWALT-7-in-x-1-8-</u> <u>in-Metal-Abrasive-Saw-Blade-Bulk-</u> <u>DW3511/202579870</u>

- Brutus gas automation <u>http://homebrewacademy.com/brutus-10-gas-</u> <u>system/</u>
- 7. LP 11" regulator <u>http://www.brewershardware.com/LPG-regulator-for-11-WC-with-10-hose-BURNREGLPG11-</u>10FOOT.html
- 8. LP Orifice <u>http://www.brewershardware.com/Valve-and-LPG-</u> <u>Orifice-for-BURN10.html</u>
- 9. 10" Banjo <u>http://www.brewershardware.com/10-</u> Low-Pressure-Burner.html
- 10. NG orifice <u>http://www.brewershardware.com/Valve-and-NG-</u> <u>Orifice-for-BURN10-BURNVALVENAT.html</u>
- 11. NG QC <u>http://www.homedepot.com/p/Natural-Gas-Quick-Connect-Hose-812-7227-S2/205857175?MERCH=RV-_rv_search_plp_rr-_NA-_205857175-_N</u>
- 12. Duct strap <u>http://www.homedepot.com/p/Basset-</u> <u>Products-3-4-in-x-50-ft-Perforated-Duct-Strap-</u> DS50-1-22B/205871087

Strand Brewers Club Events

July 13th -7pm-Club Meeting @ South Bay Brewing Supply Iron Brewer Competition

August 10th-7pm-Club Meeting @ South Bay Brewing Supply Single Hop Showdown

Iron Brewer Inner Club Competition

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

July: Tettnang, Flaked Wheat, and Raspberries October: Saaz, Munich, and Passion Fruit

Final Fridays

June 24-	King Harbor
July 29-	The Dudes
August 26-	Monkish
September 30-	Phantom Carriage
October 28-	3 Weavers
November 18-	Select Beers (last Friday in

November is the day after Thanksgiving) December- TBA due to holidays & Club Party

Three Weaver Monster Brew

Date: TBD (Mid-July) Recipe: TBD (Look for email about planning session)

Activities Report

By Jay Ankeney-Activities Director

First "AAAA" Bike Ride a Tremendous Success! Verily can it be said that everyone who showed up for the Strand Brewers' first AAAA bike ride on Saturday, June 4rth, had a really great time. True, considering the marvelous weather over the previous weekend's Memorial Day the only thing that put the dense morning fog that greeted us into perspective was the drizzle at noon. At least one potential new member, a guy named Dave, was handed a club Greeting Card during breakfast at Sharkeez on Hermosa Pier and in fact a half dozen other cards found their way into interested proto-brewers as the day progressed. We were welcomed with our club name on the chalk board at Hot's Kitchen and concluded the day each in our own way but without anyone falling over, running into another bike, or getting arrested. All in all, a terrific beginning to the AAAA tradition leaving plenty of room for future growth.





Strand Homebrewer Of The Year

By Bob Wilson, President Homebrewer of the Year

Every year we recognize the best homebrewer of the club. Members get points for various reasons, and the person with the most points at the end of the year is the winner. Points are awarded for two categories: homebrew achievements, and giving back to the club. At the May meeting, we decided to give separate awards for each. Therefore, at the end of the year, we shall announce the Strand Homebrewer of the Year, as well as the Pete Chin Sang Award. Entering homebrew competitions will get you points toward Homebrewer of the Year, while hosting parties will get you points towards the Pete Chin Sang Award. Point descriptions are below. The awards are intended to encourage people to participate both in the club and in the hobby, so if you think there's something deserving of points that isn't here, let me know!

Points are awarded towards Homebrewer of the Year for the following:

- Bringing homebrew to meetings (1 point per distinct beer)

- Having the best homebrew of the night (1 additional point)

- Participating in an Iron Brewer contest (1 point per entry)

- Winning Iron Brewer (3 additional points)
- Bringing a keg to an event (3 points per keg)
- Enter a beer in competition (1 point per entry)
- Bronze medal (3 points total including entry point)
- Silver medal (4 points total including entry point)
- Gold medal (5 points total including entry point)

- Runner-up Best of Show (7 points total including medal and entry points)

- Best of Show (10 points total including medal and entry points)

So for example, if you enter a Stout and it wins the gold medal, and also wins Best of Show, you would get 1 point for the entry, an additional 4 points for the gold medal, and an additional 5 points for the Best of Show, or 10 points total. All points are doubled for first and second round NHC, so winning a bronze at NHC is worth 6 points total.

Points are awarded towards the Pete Chin Sang Award for the following:

- Organizing an educational topic for a meeting (3 points)

- Hosting a club brew (3 points)
- Attending a club brew (1 point)
- Writing a Dregs article (3 points)
- Holding an appointed position (3 points)
- Hosting a club party (5 points)

Since this is a new award, I'm very open to giving points for other reasons or adjusting points amounts. I welcome your feedback!

Current point tallies for Homebrewer of the Year:

Homebrewer	Points
Chris Remensperger	21
Ryan Penrod	19
Dan Parker	14
Jim Hilbing	14
Rich Thornton	13
Dan Martin	11
Anthony Brownstone	6
Rives Borland	6
Greg Foster	5
Edgar Cuevas	4
Jim Wilson	4
Penny Wirsing	4
Jay Ankeney	3
Bob Wilson	3
Rob Proffitt	3
Michael Copley	3
Alan	2
Rick Wirsing	2
Alex Schlee	1
Brian Pheiffer	1
Jeff Hoy	1
Jill Updyke	1

Robert	1	Rick Wirsing	4
Nate Federman	1	Rives Borland	4
Steve Gardner	1	Anthony Brownstone	3
Jimmy Lane	1	Brian Pheiffer	3
Chris Sousa-Wynn	1	Chris Remensperger	3
		Greg Foster	3
		Jay Ankeney	3
Current point tallies for t	he Pete Chin Sang Award:	Dan Martin	1
Homebrewer	Points	Edgar Cuevas	1

18

7

6

6 4 Rich Thornton

1

Jim Wilson

Jeff Hoy

Ryan Penrod

Chris Sousa-Wynn Jill Updyke

1	1
Т	1

Strand Brewers Club Targeted Competitions

		Judging		
Competition	Entries Due	Date(s)	Judging Location	Website
		-		
Los Angeles		IBD	TBD (LA/ San Fernando	
County Fair	I BD (July)	(July/Aug)	valley)	http://www.maitosefalcons.com/comps
Pacific		TBD		
Brewers Cup	TBD (Sept)	(Sept)	TBD (LA/Long Beach)	TBD
California				
State				
Homebrew			TBD (San Francisco, CA	
Competition	TBD	11/6/16	area)	http://www.nchfinfo.org/state-comp.html
Doug King				
Memorial				
Homebrew			TBD (LA/ San Fernando	
Competition	Jan 2017	Jan 2017	Valley)	http://www.maltosefalcons.com/comps
Romancing				
The Beer	Feb 2017	Feb 2017	Westlake Village, CA	http://www.toaked.com/competition/
America's	Feb/March	March		
Finest City	2017	2017	San Diego, CA	http://quaff.org/AFC-2016/
Jeff Sanders				
Memorial				
Homebrew	March	March		
Competition	2017	2017	Lawndale, CA (TBR)	http://jeffsandersmemorial.com
Mazer Cup				
International				
Home				
Competition	March	March		
(mead only)	2017	2017	Broomfield, CO	http://www.mazercup.com/
Los Angeles				
Belgian				
Brew	March	March		
Challenge	2017	2017	Los Angeles, CA	http://belgianbrewchallenge.com/

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=Am erica/Los_Angeles

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 <u>Editor</u>. 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

2012 Club Officers

President:	Bob Wilson	president@strandbrewersclub.org
Vice-President:	Dan Parker	vicepresident@strandbrewersclub.org
Treasurer:	Chris Remensperger	treasurer@strandbrewersclub.org
Activities:	Jay Ankeney	activities@strandbrewersclub.org
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