



ISSN 1945-1342

DREGS FROM THE KEG

July 2016

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Foam at the Top

By Bob Wilson, President

File this one under the "For Beer Geeks Only" category. (Actually, that's a pretty good descriptor for the Dregs in general!) Because my fiancée is so fantastic, when we got engaged, she bought me a new kegerator with 3 taps instead of two. (She requires one of the taps to be devoted to sparkling water, which is way more cost effective than a Soda Stream.)

I have to confess: previously I had taken my kegerator for granted. Yes, it saves me from bottling. And yes, it's great to be able to dial in the carbonation to the perfect level. But I had gotten bored with it. Having sparkling water on tap opened my eyes to the possibilities! I started researching what other people had done with their kegerators. Many people have craft soda on tap. Great idea, but I don't drink soda.

We have a kegerator at work with cold brew coffee. It's fantastic, but people drink it so fast I almost never get any! (#firstworldproblems) When the Irish pub near us closed down a few months ago, the owner sent me an email asking if I wanted to buy any of their equipment. I walked away with a gently used Nitro tank and a bunch of tap handles that will undoubtedly make their way into a future raffle. You don't need a crystal ball to see an Irish stout in my future. But first, cold brew coffee on nitro!

I'm new to the world of coffee snobbery, but I dove right in. I had cold brew coffee on nitro for the first time at, of all places, Phantom Carriage. (Fun story: I thought I was ordering a coffee stout, and was surprised when it was just coffee. I promptly ordered a Russian Imperial Stout and did an impromptu blending.)

Coffee on nitro mimics the velvety mouthfeel of Guinness, but, you know, without the beer. I'm not saying it's my favorite form of coffee, but it's definitely something worth trying. I had to order a nitrogen regulator and stout faucet which have yet to be delivered, but I am very excited! As they say, the best part of waking up is cold brew coffee on nitro!

But wait, there's more! When Michelle and I were in Edinburgh a few years ago, I ordered an English mild. The style is rare and under-rated. It was served from a cask, as I expected, but it poured with a nice creamy head like I would expect from a Guinness. I asked if it was served on nitro. No, it was served using what's known as a sprinkler or creamer faucet. Basically, cask ales are low in carbonation, but you still want an attractive foam head. While normal faucets are designed to create as little foam as possible, sparklers are designed to create as much foam as can be had from low carbonation beers.

Once I had opened the purse strings, I went a little nuts and bought a creamer faucet from Perlick (purveyors of fine beer faucets). I brewed an English mild (recipe below), and hope to enjoy sparkling water, cold brew coffee on nitro, and authentically served English mild very soon! This experience has made me appreciate how amazing it is to have a kegerator. If you've done something awesome with your setup, share it with the club!

English Mild Recipe

This style of beer has a noble history, but like many styles, is on the verge of extinction. You can change that by brewing one yourself! For a 5.25 gallon batch, I used:

6 lb Maris Otter
6 oz Crystal 60L
6 oz Chocolate Malt
0.75 oz East Kent Goldings (pellets; 60 minute addition)

WLP002 English Ale Yeast

I used a mash temperature of 152 degrees and targeted a one-to-one chloride-to-sulfate ratio. I wound up with an OG of 1.035, and haven't measured the final gravity yet. I'm hoping it will end up about 3.5% ABV.

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.

Single Hop Showdown

By Bob Wilson

[Note: this is a duplicate of the description printed in the June Dregs, but we're reprinting it to remind people and to list the hops that have been claimed so far (see bottom).]

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 first-wort 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!

So far the following hops have been claimed: Mosaic, HBC-438, Nelson Sauvin, Galaxy, Equinox, Mandarina, Citra. If you want to participate, either claim a hop on the Facebook event page for the August meeting, or email me!

Brewing Pilsner Update

By Jim Wilson

May's Pils is finished at 1.012 after an 18 day fermentation. That was little dryer than I'd hoped for and it took longer than expected to get there too. I did the diacetyl rest as planned, kegged and began to lager at 32F. At 0 days into lagering, the beer was more bitter and had a longer, dryer finish than expected. It also had a slight sulfur note and a sharpness; hopefully, both would mellow out. At 14 days, it was still too bitter, but the sulfur and sharpness had disappeared. At 28 days the bitterness was less than at the start of lagering and at 32 days the beer was very clean with a crisp finish and I put it up on tap to join an IPA and a Belgian Dark Strong for the 4th of July. The photo shows my kegerator and a slice of my messy garage.

On the 4th, more people tried the Pils than the other two beers and the comments were very kind. In a big breakthrough, even some normally non-beer drinkers enjoyed it.

Next batch, I'll mash warmer to raise the FG and use 75% DI water rather than 50 to shorten the finish and deemphasize the bitterness.

Brat and Bräu Review

By Jay Ankeney

Jay's Himmel Auf der Erde
(Heaven on Earth)

I discovered a new German pub in Hermosa that I find really exciting. It's called Brat and Bräu and it's at the corner of Hermosa Ave and 13th St. That's the corner right below Chelsea Pub.

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



What makes it so great is their excellent German lager beers on tap.

This includes my favorite beer in the world: the lager brewed at the Andechs Monastery in Bavaria, called Kloster Andechs Vollbier.

Every time I travel to southern Germany I find some means of making a pilgrimage to the Andechs Monastery to sample their beer, food, serene setting, and beautiful surroundings.

I suppose I also ought to mention among their other taps is Weihestephan Lager from what claims to be the oldest brewery in the world.

You can see all the offerings on their menu page at: http://media.wix.com/ugd/30133e_1fc8a4292b274920a273f940ca706fe9.pdf

Their food menu is minimal, basically based around various excellent kinds of sausage.

But that Andechser Vollbier alone is going to incentivize me to ride down to Hermosa Beach even more often than I already do.



I know homebrewers tend to prefer the craft Ales, but there is nothing better on a hot summer afternoon than a world class German lager.

(Just for the record ,although this place is inevitably going to be pronounced “Brat and Brow”, once you’ve had a few of their beers you may want to wrap your tongue around the proper Bavarian pronunciation of “Braht und Broi””)

Field Report:

California Central Valley Beer Scene

House of Pendragon and 559 Beer

By Chris Sousa-Wynn

I grew up in Fresno, CA, the middle of California Central Valley. For the longest time California’s beer scenes seemed to be focused in NorCal (Sierra Nevada and Anchor) and SoCal (Stone and the rest of the San Diego area). The middle of the state was one big dead zone of local craft beer.

In the mid to late 90’s there were a few local breweries that tried to make a go of it, but they all ran dry after a few years. In the early 2000’s Tioga-Sequoia Brewing Company started producing ales and lagers in their brewpub in downtown Fresno. Their beers (and food) are palatable, but not remarkable. However, they have managed to stay open and have even greatly expanded production in the last few years. Their success has led to a growing craft beer scene in Fresno and the rest of the Central Valley. Just like in most markets, this growth

has produced some fantastic breweries and others that as much less so.

House of Pendragon

<http://hopbeer.com/>



One of the stand out breweries in the area is House of Pendragon (HoP). I have been to their tasting room on two occasions. The first time just a few months after they opened, the second time about a year later.



Both times they had a wide selection of beers; Blonde Ales, Amber/Red Ales, English Mild, Saisons and Schwarzbier to name a few, and of course IPAs.

Their IPAs are the real stand outs in their lineup. During my last visit I tasted their Mordred Black IPA that was incredibly rich and hoppy. It came in at 9% and was a touch hot, but it was balanced by the malt. They also had a Imperial Belgian IPA, Thorn, that was quite good. It clocked in at 8.3% with almost 100 IBU.

559 Beer

<http://www.559.beer>



I've tried visiting their tasting room on several occasions, but seem to make it, either they are closed for a holiday or some other random reason. So my experience is solely based on their bottled beers.

They produce a wide variety of beers, a lot of them with a fruit component. They have a Peach Ale, a Strawberry Ale, a Raisin Ale, a Fig Stout, and Bourbon Barrel Ale.

I tried the Raisin Farmer Ale and the Bourbon Barrel Ale. The Raisin Farmer Ale from what I could find on the web is a Brown Ale brewed with raisins. The Bourbon Barrel ale is an amber ale aged in bourbon barrels. I really wanted to like these beers, they sounded really interesting and they have my home town's area code all over their labels. Both beers were infected and had gone sour, and not in a good way. Unfortunately, both made their way down the drain.

The brewery is fairly new, so hopefully they will work out their production issues. I still plan on going by their tasting room and will post an update when I do.

Strand Brewers Club Events

August 10th -7pm-Club Meeting

@ South Bay Brewing Supply
Single Hop Showdown

September 14th -7pm-Club Meeting

@ South Bay Brewing Supply

Iron Brewer Inner Club Competition

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

October: Saaz, Munich, and Passion Fruit

Final Fridays

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

Recipe: TBD (Look for email about planning session)

Activities Report

By Jay Ankeney-Activities Director

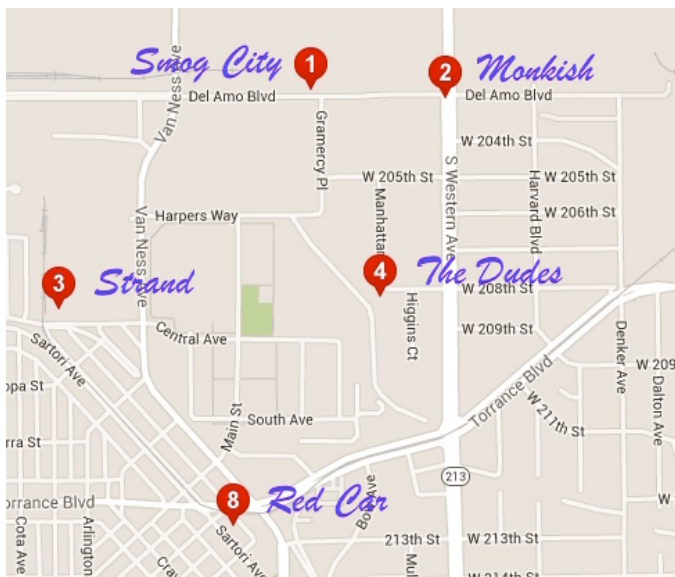
In many ways, July is the real beginning of the summer in the South Bay. We're done with May/Gray and June/Gloom, and ready for some summer fun.

We've got a number of summer activities proposed, but the problem is finding dates that suite a majority of our members' busy schedules. I'm going to try to be using Survey Monkey to query the membership, so please sign up to our Yahoo group for E-mails.

These include:

A) Mini brewery tours, where we select a local area filled with craft breweries for a day of either Über or bike touring. Instead of trying to hire a bus, this could save the club a bunch of bucks.

One area candidate suggested by Chris is Torrance, where Smog City, Monkish, and The Dude's breweries are all within a few miles of each other. If we cast the net just a bit wider we could add Strand Brewing and Red Car.



If anyone has any other suggestions, please shoot them my way.

I'm willing to do the leg work.

Strand Homebrewer Of The Year

By Bob Wilson, President

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.

B) Our 2nd bike ride of the summer, the "BBBB" is coming up. Let's set Saturday, August 27th as the temporary date and see how that works out for people.

C) We've enjoyed a "Brew on the Strand" day in past summers, but regrettably the porch of our member Alex Schlee is not available this year.

No problem.

If we can get enough brewers to commit to a specific day, I'll be glad to hand out some flyers to the owners of houses along the Strand near the Manhattan Beach pier to see if anyone would want to host a "Brew at the Strand" day on their porch.

I'm sure I can get a letter of recommendation from Alex vouching for our good character. My guess is that if we only ask for access to their porch, a water outlet, sufficient drainage, and (of necessity) access to their bathroom from 9 AM to 4 PM, we might find some takers.

In exchange, we'd offer our hosts a case of homebrewed beer or maybe some growlers and include them in the pizza/sandwich lunch we would provide for all participants.

Think of the crowds we could gather with our Strand Brewers banner proudly waving in the breeze, and this could turn into a terrific brewing day and a good recruiting opportunity.

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	26
Ryan Penrod	19
Dan Parker	15
Jim Hilbing	14
Rich Thornton	13
Dan Martin	12
Anthony Brownstone	6
Rives Borland	6
Greg Foster	6
Michael Copley	5
Jeff Hoy	4
Edgar Cuevas	4
Jim Wilson	4
Penny Wirsing	4
Bob Wilson	4
Chris Sousa-Wynn	3
Jay Ankeney	3
Jimmy Lane	3
Rick Wirsing	3
Rob Proffitt	3
Alan	2
Brian Pheiffer	2
Alex Schlee	1
Jill Updyke	1
Robert	1
Nate Federman	1
Steve Gardner	1

Current point tallies for the Pete Chin Sang Award:

Homebrewer	Points
Jim Wilson	21
Ryan Penrod	7

Brian Pheiffer	6
Jeff Hoy	6
Chris Sousa-Wynn	6
Jill Updyke	4
Rick Wirsing	4
Rives Borland	4
Bob Wilson	4
Anthony Brownstone	3
Chris Remensperger	3
Greg Foster	3
Jay Ankeney	3
Dan Martin	1
Edgar Cuevas	1
Rich Thornton	1
Roberto Hernandez	1

Competitions

Rives Borland, Competition Advisor

Congratulations to Strand Brewers who placed in the 2016 Mayfaire:

- James Hilbing – 3rd place, Cat 18.6 Weizenbock
- Ryan Penrod – 3rd place, 24.2: Herb- and/or Spice-flavored Beer, “Eric Wishes”
- Ryan Penrod – 3rd place, 26.3: Wood-Aged Beer, Whiskey, “Barrel Barley Wine #2”
- Penny Wirsing – 3rd place, 27.6: Metheglin, “Mead The Heat”

Full results can be found at

<https://www.maltosefalcons.com/comps/2016-mayfaire-homebrew-competition-results>

Entries for the LA County Fair Homebrew Competition are due Friday, 7/15, with Steinfillers or Culver City Homebrewing Supply being the closest drop off locations. It is a 2 bottle competition. Judging is taking place on Saturday, July 23, 2016 at 8:30 AM at 94th Aero Squadron - 16320 Raymer St, Van Nuys, CA 91406. For more information, visit <http://competitions.maltosefalcons.com/> After LACF, the next major competition coming up is the Pacific Brewers Cup, with entries due on 9/3 and judging on 9/14.

<http://www.longbeachhomebrewers.com/comp/> For those aspiring judges, the first prep class for the upcoming BJCP tasting exam that the club is sponsoring will be held Sunday, 7/17 at 3pm at South Bay Brewing Supply.

Strand Brewers Club Targeted Competitions

Competition	Entries Due	Judging Date(s)	Judging Location	Website
Los Angeles County Fair	7/15	7/23	94th Aero Squadron - 16320 Raymer St, Van Nuys, CA	http://www.maltosefalcons.com/comps
Pacific Brewers Cup	9/3	9/14	TBD	http://www.longbeachhomebrewers.com/comp/
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	Jan 2017	Jan 2017	TBD (LA/ San Fernando Valley)	http://www.maltosefalcons.com/comps
Romancing The Beer	Feb 2017	Feb 2017	Westlake Village, CA	http://www.toaked.com/competition/
America's Finest City	Feb/March 2017	March 2017	San Diego, CA	http://quaff.org/AFC-2016/
Jeff Sanders Memorial Homebrew Competition	March 2017	March 2017	South Bay, LA	http://jeffsandersmemorial.com
Mazer Cup International Home Competition (mead only)	March 2017	March 2017	Broomfield, CO	http://www.mazercup.com/
Los Angeles Belgian Brew Challenge	March 2017	March 2017	Los Angeles, CA	http://belgianbrewchallenge.com/
AHA National Homebrew Competition 1st round	March 2017	March /April 2017	San Diego, CA (additional locations available)	http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/
Mayfaire	April 2017	April 2017	TBD (LA/ San Fernando Valley)	http://www.maltosefalcons.com/comps
California State Fair	May 2017	May 2017	Sacramento, CA	http://www.northerncalbrewers.com/homebrew-competition

<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

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

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
Administrator:	Barbara Bovee	administrator@strandbrewersclub.org
Editor:	Chris Sousa-Wynn	dregseditor@strandbrewersclub.org