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DREGS FROM THE KEG



October 2016

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Upcoming Events

Final Friday @ 3 Weavers	10/28
Dia de los Muertos Party	10/29
November Meeting	11/09
Stuffed Sandwich Trip	TBD

Foam at the Top

By Bob Wilson, President

Astute readers may have noticed we did not have an issue of the Dregs in August or September. The reason is simple: no one wrote any articles! The Dregs is only possible when people share stories about brewing. Visit a new brewery? Try a new beer? Read a book about beer? Brew a really good beer? Or a really bad beer? If it has to do with beer, it'd be great to hear about it! Articles can be submitted to our gracious Dregs Editor, Chris Sousa-Wynn. On the upside, I have three months' worth of material to pull from!

Since the last Dregs we've had three very fun meetings! In July we had our second Iron Brewer competition, with more entrants than the last several competitions! Ultimately, Ryan took home the trophy for his raspberry sour. Then in August we had our Single Hop Showdown where attendees sampled 8 different hops! Someone mentioned this was the perfect example of something that is easy for the club to do, and very difficult to do as an individual.

September continued our focus on educational activities. Education Coordinator Greg Foster brought commercial IPA and stout, to which we added Calcium Chloride (CaCl₂) and Calcium Sulfate (Gypsum), to

assess the impact on flavor. Most participants agreed CaCl₂ made the hop flavors of the IPA muted and dull, while Gypsum accentuated the bitterness. Opinions were split on the stout; I personally thought the malt flavors shone with the addition of CaCl₂, and that the Gypsum brought out the harshness in the stout.

Also at the July meeting, longtime member, Activities Director, and master mead-maker Jay Ankeney brought a variety of extracts donated by Amoretti (no doubt hoping to hook a few potential customers). I snagged a Passion Fruit extract, and brewed a Trappist-style Single with the intention of adding the extract to secondary. Unfortunately, time has escaped me and I don't think it will be ready in time for the October meeting.

The base recipe came from a well-known local beer enthusiast, Sandro Chiavaro. Sandro shared a bottle of homebrew with me that was light and refreshing, with notes of strawberries and that classic Belgian spicy, fruity character. The recipe is surprisingly simple (a common theme with Belgian beers). Sandro emphasized the water profile was very important, but actually didn't give many details on what the water profile should be! As a water geek, I took my best shot at recreating the beer.

Stats:

Batch Size: 5.25 gallons

OG: 1.057

IBUs: 41

SRM: 5

FG: 1.011 (projected)

ABV: 6% (projected)

Grist:

11 pounds Belgian Pilsner malt

3 ounces Acidulated malt

Water Profile:

Calcium: 75 ppm

Chloride: 54 ppm

Sulfate: 107 ppm

Mash pH: 5.47

(Achieved by using distilled water and adding 0.42 grams per gallon Calcium Chloride and 0.73 grams per gallon Gypsum. The acidulated malt is needed to lower the mash pH a bit.)

Hops:

0.5 ounces Equinox pellets (first wort hopping)
0.25 ounces Equinox pellets (60 minutes)
0.25 ounces Equinox pellets (flameout)
1 ounce Equinox pellets (dry hop)
Yeast: WLP530 Abbey Ale Yeast (2 vials or starter)

Other:

4 oz Amoretti Passion Fruit extract

Process notes:

Mash at 152 degrees Fahrenheit for 1 hour. I wound up with 77% efficiency. Adjust recipe accordingly, or relax and don't worry about it. Also, I intended to dry hop two days after brewing, and that just didn't happen.

Spent Grains

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.

A Winning Recipe

By Bob Wilson

Michelle and I are getting married next month at a winery. While we're not allowed to serve homebrew, we have opted to give all attendees a bottle of homebrew to take home. It was pretty obvious what we wanted to brew.

Shortly after we started dating, Michelle and I collaborated on our first beer for the July 2014 Iron Brewer competition. The special ingredients were Victory malt, Tettnang hops, and hazelnut. We brewed a Southern English Brown Ale, also known as a London Porter in the 2015 BJCP guidelines. We added Frangelico for the hazelnut flavor, and took home the trophy! The base beer (sans Frangelico) went on to win a silver medal at the LA County Fair. Our first collaboration was a success!

We decided to rebrew the base beer for our wedding. I tend to just refer to my beers by style, but in light of the

circumstances, we have elected to call it, "A Winning Recipe".

"A Winning Recipe"

Key Stats/Targets

OG: 1.045

FG: 1.009

ABV: 4.7%

SRM: 26

IBU: 16

Grain Bill (5.25 gallon batch):

6.5 lb Maris Otter

1.5 lb Victory

10 oz Pale Chocolate

6 oz Dehusked Carafa II

Hops:

0.65 oz East Kent Goldings (6.0% AA), 60 minute addition

Yeast:

WLP002 London Ale Yeast

Water:

Distilled water

0.62 grams per gallon baking soda (reduce acidity)

0.44 grams per gallon Calcium Chloride (accentuate malt character)

My mash pH was 5.48 at a reference temperature of 25 degC

Stale Flavors in Beer

By Jim Wilson

Last year, I judged at the Mexican Copa Cerveza craft beer contest and found a few stale entries. I'm going to judge the 2016 contest next month and brushed up on detecting stale beers' subtle flavors just in case. What I learned might be useful to your beer appreciation and judging too.

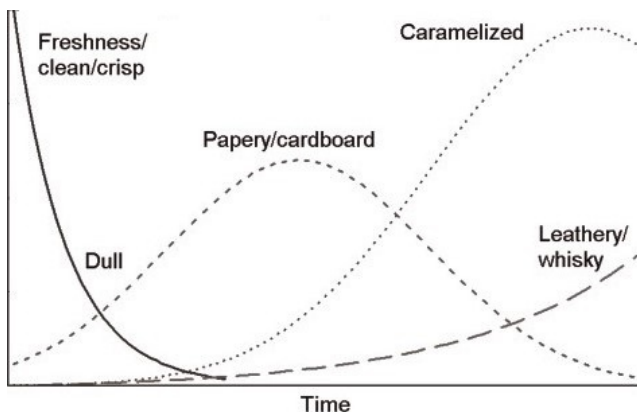
Fresh beer flavors oxidize into stale ones. Either oxygen or redox reactions can trigger the process. You can learn more about the latter [here](#) if you're curious. All beers stale with time and the process goes faster at higher temperatures. Less flavor intense and low alcohol beer can't hide stale flavors well. More flavor intense or high alcohol can, at least for a while. In the case of dark, high alcohol beer, melanoidins can oxidize to a nutty, sherry

wine flavor that many appreciate. All other oxidation flavors are either unpleasant or unexpected.

Paper and cardboard are the best known stale flavors but they are rarely found in homebrews. This is because they develop later in the aging process and yeast are aggressive oxygen scavengers that delay staling in unfiltered beer. It also helps that our beers are usually consumed sooner rather than later. Unfortunately for them, commercial beers have to survive a different environment.

Beer flavors are determined by thousands of chemical compounds. Two groups, [alcohols](#) and [aldehydes](#), are “oxidation precursors” that are often involved in the production of stale flavors. As beer ages, “fresh” flavors decrease and “stale” flavors increase.

Here’s a useful illustration.



The main flavor changes, with regard to oxidized flavor, which occur as beer ages. Arbitrary scale of intensity for each flavor on the y-axis. Hans Eßlinger, *Handbook of Brewing*

Here’s a short list of stale flavor descriptions:

Classic examples

Muted - dull flavors

Papery - stale bread crumbs, pleasantly musty, initially the smell of old books, ultimately straw-like, paper, wet paper, cardboard

Caramelized - sweet, toffee, honey

Leathery/whiskey - one of the last stages of staling

Secondary flavors that give a hint something’s going on.

Catty - cat urine, tomatoes, [ribes](#), especially black currents

Moldy - musty, cellar-like, woody, damp soil

Fruit or veges - decaying fruit, winy/vinous, pineapple, cooked corn

Diacetyl

Burnt or burning tire rubber

Baby poop

Harsh bitterness

Metallic

Light colored beers tend to have cloying sweetness, lipstick, papery and metallic flavors. Dark beers tend to have honey, toffee, musty, muted, dull malt flavors and eventually no malt flavor at all.

If you want to learn more, read George Fix, *Principles of Brewing Science*, chapter 4 and Scott Bickham, *Focus on Flavor*, part 3 in *Brewing Techniques* Mar/Apr 1998. Fix is still in print, but the BT back issue may require an expedition to find.

Fast Bottle Cleaning

By Ryan Penrod

I like kegging but whether I’m bottling a 5 gallon batch of sour beer or just bottling a six pack of a keg with a beer gun, having a few clean bottle on hand is necessary. A few months ago there was a facebook conversation on the best way to clean bottles for reuse. Personally I don’t think any one method is best, I think cleaning the bottles right after pouring out the beer is most important.

For me the system that most regularly results in bottles being immediately washed has been adding a ‘Y’ and a bottle washer to the garden hose. I keep a bucket under the bottle washer to collect the waste water and water the plants. Any sediment can be removed from most bottles with a quick blast of water. A few yeast strains (in my experience some saison and the occasional brett strain) want to cling to the sides of the bottle and I don’t bother to scrub these because I never seem to be satisfied they are clean enough.

Recipe: TBD (Look for email about planning session)

Activities Report

By Jay Ankeney-Activities Director

I hope everyone is having luck handing out those Club Greeting Cards. I'll try to remember to bring more to Wednesday's meeting. We can't grow if nobody knows we're here, and they make great conversation starters.

This month, we're going to try to organize a trip to Stuffed Sandwich in San Gabriel. If you haven't been there, this is a beer lover's haven that is famous for stocking beers from all over the world. Just watch what some of our veteran connoisseurs order and you'll see beers you have probably only heard of.

In addition, Marlene, our hostess, will have several Oktoberfest beers on tap, including Weihenstephan Oktoberfest and Spaten Optimator.

Stuffed Sandwich is really an experience. Remember to bring your own glass.

The idea is we'll meet at 11 AM at the Redondo and Marine Park&Ride lot where we can leave our cars.

2406 Marine Ave, Redondo Beach, CA 90278

Then depending on how many of us show up, we'll call some Uber cars to transport us to Stuffed Sandwich at 1145 E Las Tunas Dr, San Gabriel, CA 91776

A regular 4 passenger UberX will get us there for \$34-46. A 6 passenger Uber XL will cost \$61-81. So that comes out to about \$9 to \$14 apiece each way.

Considering that the cheapest bus we could hire would have cost \$400 for the afternoon (\$20 for 20 riders) that's a pretty good deal.

If we have an odd number that doesn't fit the Uber cars, I'll step in as designated driver and cart the leftovers out there myself.

Current plans are to return by 4 PM, but another advantage of Uber is we can set our own schedule.



Once the sediment is gone a final cleaning and sanitizing is easy and not time critical.

Strand Brewers Club Events

November 9th-7pm-Club Meeting
@ South Bay Brewing Supply

Final Fridays

October 28- 3 Weavers

November 18- Select Beers (last Friday in November is the day after Thanksgiving)

December- TBA due to holidays & Club Party

Dia De Los Muertos Party

Hosted by Chris and Alexis Remensperger
Saturday October 29th 6-9pm

Honest Abe Cider Monster Press (?) Bottle Share

Date and Details TBD

Three Weaver Monster Brew

Date: TBD



Also put Chris and Alexis Remensperger’s Dia de los Muertos Party on you calendar for Saturday, October 29th . Starts at 6 PM.

2515 Graham Ave, Redondo Beach, CA

Expect tacos, treats, movies and costumes if you want.



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.

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
Ryan Penrod	52
Chris Remensperger	46

Jim Hilbing	46
Dan Parker	25
Dan Martin	16
Rich Thornton	14
Jay Ankeney	13
Michael Copley	12
Anthony Brownstone	10
Rives Borland	10
Edgar Cuevas	8
Brian Pheiffer	7
Greg Foster	7
Bob Wilson	6
Jeff Hoy	6
Jimmy Lane	6
Chris Sousa-Wynn	5
Jim Wilson	5
Josh Avery	5
Rick Wirsing	5
Penny Wirsing	4
Rob Proffitt	3
Alan	2
Jill Updyke	2
Alex Schlee	1
Buck	1
Jim T	1
Mike Copley	1

Nate Federman	1
Pedram	1
Robert	1
Roberto Hernandez	1

Current point tallies for the Pete Chin Sang Award:

<u>Homebrewer</u>	<u>Points</u>
Jim Wilson	27
Rick Wirsing	10
Chris Sousa-Wynn	9
Bob Wilson	7
Ryan Penrod	7
Brian Pheiffer	6
Jay Ankeney	6
Jeff Hoy	6
Jill Updyke	4
Rives Borland	4
Anthony Brownstone	3
Chris Remensperger	3
Greg Foster	3
Dan Martin	1
Edgar Cuevas	1
Rich Thornton	1
Roberto Hernandez	1

Strand Brewers Club Targeted Competitions

Competition	Entries Due	Judging Date(s)	Judging Location	Website
California State Homebrew Competition	TBD	11/6/16	TBD (San Francisco, CA area)	http://www.nchinfo.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