



DREGS FROM THE KEG

*First Anniversary
January 08. 2016
Thanks for your support*

**Cuvée
Saint-Gilloise**
LAMBIC BEER

100% lambic de fabrication artisanale
produit par la brasserie Cantillon

In This Issue

Foam at the Top.....	1
Spent Grains.....	3
Meet Your Officers	3
Field Report.....	4
What's the Brew Law Law.....	5
Strand Brewer Club Events.....	6
Competitions.....	7
BackPage.....	12

Foam at the Top

By Chris Remensperger, President

Strand Brewers Club had an amazing 2016, and I am looking forward to what's to come in 2017. I would like to thank Bob Wilson for all his hard work amongst a very busy year.

First of all I would like to give a big thanks to Ryan Penrod for volunteering to be dregs editor this year. It is not an easy job wrangling up articles from everyone (including myself), so I commend him for stepping up. Chris Sousa-Winn did a fantastic job over the last year, unfortunately life obligations come first.

I would like to remind everyone that February's meeting will be at Brouwerij West in San Pedro. Our Vice President, Dan Parker, took the initiative to reach out and they responded that they would be honored to host. Please take note, while it is now legal for us to bring homebrew into an establishment with a liquor license pursuant to AB 2172 (thank you CHA & Jerry Brown) this does NOT include commercial beer. Please save these for the March meeting. Depending on how well the change of venue is generally accepted I plan to have a few more 'field trips' this year. Make sure to give me feedback.

We have a few events coming up quick this year. First will be our Jeff Sanders Memorial Competition. Jill Updyke is coordinating this year's event. If you have not witnessed a brewing competition in action, this is the perfect one. As this is only its second year it is still a fairly small competition. It is a fun event and you have the

opportunity to learn a lot. I encourage everyone interested to volunteer.

We also have the California Homebrew Festival coming up May 5th and 6th. If you have not already finalized your plans, now is the time to do so. This is probably my favorite event of the year, you don't want to miss this one. Please reach out if you have interest in going and have not secured a campsite.

This year's Bragging Rights Competition style is a lager. If you have an amazing lager recipe, brew it now and bring to the March meeting. We will vote on our favorite recipe to use for this year's club submission.

Reminder, if you submit beers to any competitions this year you are entitled to Homebrewer of the Year points! So that you do not miss out on these points, please send me an email (president@strandbrewersclub.org) with your entries and I will make sure to record them.

By Bob Wilson, Ex-President

I am officially a lame duck! At the November meeting, Chris Remensperger was elected president for 2017. I can officially go back to spending my free time brewing beer!

I want to take this opportunity to thank everyone who pitched in (get it? pitched? like you do with yeast?). I especially want to thank Jim Wilson, who did such a great job with the inaugural Jeff Sanders Memorial Competition. Jim also helped coordinate a BJCP tasting exam, bringing new judges into the community! Thanks to Greg Foster, our first-ever Education Director, for helping to make sure every meeting was educational. Thanks to Dan Parker for being the best Vice President I could have asked for. Thanks to Dan Teruya and South Bay Brewing Supply for hosting our meetings. Thanks to everyone who hosted club brews, brought kegs to events, wrote Dregs articles, and took on leadership positions. Y'all are the reason Strand was recognized as the best homebrew club in California!

Most of my Dregs articles this year included a beer recipe, because why else would you be reading a beer newsletter? This month is no different. At the 2014 National Homebrew Competition, I judged the Scottish and Irish Ales category and sampled a very fine Scottish

70 Schilling, also known as Scottish Heavy. The brewer, Kevin Kearney, was kind enough to share the recipe with me. I made some tweaks to make the recipe work on my system (mostly doctoring the water and scaling the recipe to my standard 5.25 gallons). See below.

Comparing the 2008 and 2015 guidelines for this category highlights how home brewing evolves. It used to be conventional wisdom that kettle caramelization was an important component of Scottish beers. Brewers were advised to pull off some of the wort from the main boil and subject it to more intense heat to get as much caramelization as possible. Apparently this is now discouraged! The 2015 guidelines state the ales "gain the vast majority of their character from specialty malts, never the process."

Scottish Heavy Ale (5.25 Gallon Recipe)

Stats:

OG: 1.037 (70% efficiency)
 FG: 1.011 (70% attenuation)
 ABV: 3.4%
 IBUs: 14
 SRM: 13 (low end for style)

Grain

5.5 lbs Golden Promise
 13 oz Munich
 10 oz Crystal 40L
 4 oz Crystal 120L
 4 oz Honey Malt
 2 oz Roast Barley

Hops

0.6 ounces EK Goldings (5.2% AA), 60 minute addition

Yeast

WLP028 Edinburgh Ale Yeast

Water:

56 ppm Calcium
 46 ppm Sulfate
 65 ppm Chloride

Achieved via adding

0.3129 grams per gallon Gypsum,
 0.5103 grams per gallon Calcium Chloride to distilled or RO water, achieving a mash pH of 5.41 when measured at 77 deg F. In actuality, I had a mash pH of 5.27, suggesting that Golden

Promise is more acidic than Maris Otter.

Process notes

Mash at 154 deg F for 60 minutes.

Boil for 60 minutes.

Ferment at 62 deg F.

Carbonate to 1.6 volumes.

Homebrewer of the Year

Congratulations to Ryan Penrod for winning Homebrewer of the Year!

Chris Remensperger was a close runner up and deserves kudos as well!

Finally, congratulations and thanks to Jim Wilson for winning the inaugural Pete Chin Sang Award, recognizing members who give back to the club.

Between all the Dregs articles and organizing the BJCP taste exam this year, Jim was a shoe-in!

Pete Chin Sang Award	
Brewer	Points
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

Homebrewer of the Year	
Brewer	Points
Ryan Penrod	66
Chris Remensperger	54
Jim Hilbing	46
Dan Parker	30
Dan Martin	20
Michael Copley	17
Rich Thornton	15
Jay Ankeney	13
Anthony Brownstone	12
Rives Borland	12
Edgar Cuevas	11
Bob Wilson	8
Greg Foster	8
Brian Pheiffer	7
Jeff Hoy	7
Jimmy Lane	7
Jim Wilson	6
Josh Avery	6
Chris Sousa-Wynn	5
Rick Wirsing	5
Penny Wirsing	4
Roberto Hernandez	4
Rob Proffitt	3
Alan	2
Jill Updyke	2
Alan LaFever	1
Alex Schlee	1
Buck	1
Jim T	1
Nate Federman	1
Patrick	1
Pedram	1
Robert	1
Steve Gardner	1

Spent Grains

Christy Hoy, Treasurer

It's a new year. It is now time to pay your 2017 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 Christy Hoy, Strand Treasurer, if you have any questions about paying your dues.

Meet Your Officers

Dan Parker, Vice President

Howdy, my name is Dan. This is my second and final year as Vice President. For those that don't know me; I've been brewing for a few years now. I do partial mash BIAB on my kitchen stove. Lately I've been mashing in my oven overnight to save time on brew day. I love it. I set it at 150 and go to bed. I've placed in a couple competitions, but it's been over a year now. I'm hoping that changes this year with a Saison I've been working on. I'm rebrewing a similar recipe month to month, reusing a mix of Brouwerij West house yeast and other Saison/Belgians. I split the batches, add stuff like fruit to half, and blend the rest with previous batches. Our recent club trip to San Diego's Council inspired this with their Beatitude series. Anyway, I just wanted you all to know I'm happy to serve again and look forward to a new year of making, drinking, and sharing good beer with good friends. Cheers, Dan

Christy Hoy, Treasurer

Christy joined South Bay Brewers club in December of 2014 and enjoys assisting her husband Jeff with brewing. She has stewarding experience with past NHC's, PBC, JSM, etc. Currently, Christy manages Jeff's dental practice in Torrance and has over 20 years of accounting knowledge.

Jill Updyke, Recorder

In 1981 Seattle's 1st Irish Pub opened within walking distance of my house & I realized there was something beyond Henry Weinhard's. I tried making my 1st homebrew then, I can't remember much about it, but it can't have that great since my next endeavor was a plum wine. In 1994 I tried a couple batches again using Charley Papazian's book. They were ok but I hated the sanitizing with bleach thing. I took a brief 20 year hiatus then went into SBBS and told Dan I wanted to do all grain and he set me up. I started coming to meetings shortly after that, and really felt welcomed and at home at the club. I've been brewing in my kitchen and I'm hoping to eventually get off my stove and get a nice set up out in the garage so one of my favorite club things is when members invite everyone over on their brew day so I can check out new equipment. I would really like to brew more this year so be sure to give me a hard time if I don't.

Field Report

The Beer Scene in Ohio

By Ryan Penrod

I spent the holiday visiting family and got to sample the beer scene in Ohio and some great beers from Europe and the East Coast. My first stop was Wolf Ridge Brewing in Columbus Ohio. They had pretty good food and a long list of beers and a great diversity. The beers were a little hit or miss. The biere de garde, the Saison, and the English and Amber beers were all great. The IPAs were a little flawed. A double IPA was boozy at 10% alcohol and featured a lot of Columbus hops.



My second stop was Rockmill Brewing in Lancaster Ohio. Rockmill is a small brewery located on an old horse farm in Lancaster Ohio outside of Columbus. Rockmill is distributed by Shelton Brothers and a few of their beers make it to the Los Angeles area including a Saison, a



triple, and a dark Saison. I was excited to try their beers. The tasting room was located on the brewery in a farmhouse with multiple rooms and a fire. Tasters were served in glencairn glasses with their logos etched on the side. I found two of their beers, En Plein Air a Belgian pale ale and Le Cheval a 5% ABV Saison fermented with a French yeast strain, absolutely delightful. After chatting with the owner a bit she let me sample everything she had available including a couple of barrel aged versions of their beers.

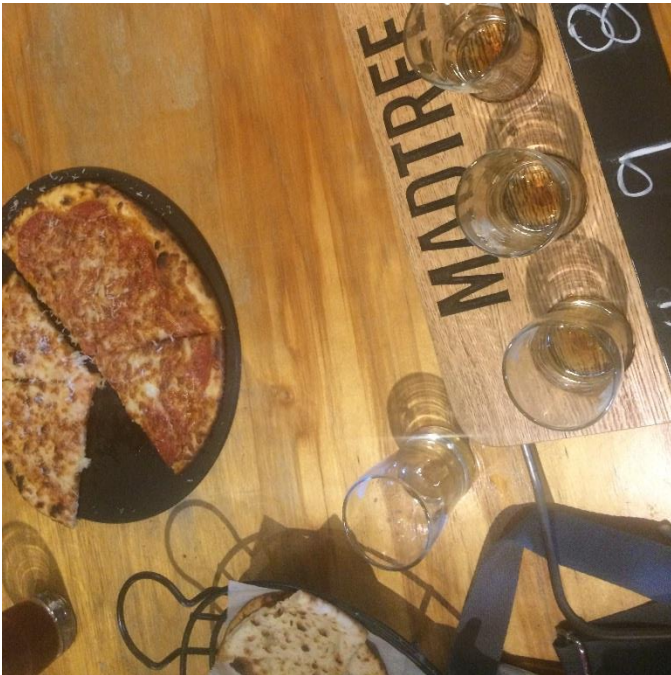


The last stop in Columbus was a brewery just south east of The Ohio State University called Seventh Son Brewing the beers were very good and interesting ranging from



session beers and sour IPAs to imperial stouts and a smoked strong ale. In addition to the beer there was an outdoor fire pit, a food truck, cold brew coffee on draught, and a friendly vibe. The standout beer was a 4.2% session IPA with good body from a significant portion of oats in the grain bill called Oast.

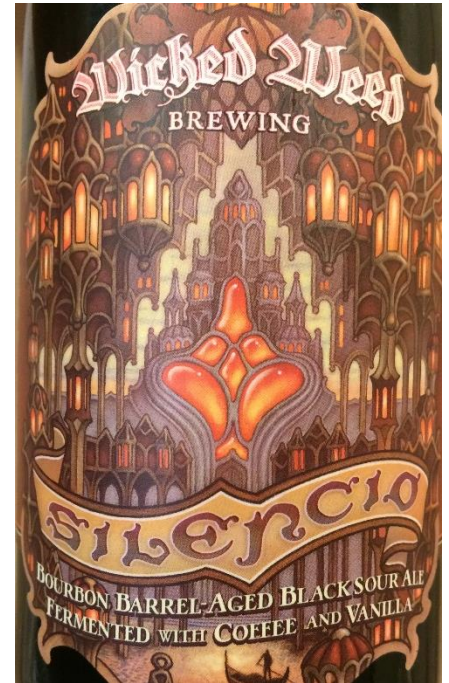
The last Ohio brewery we visited was Madtree in Cincinnati Ohio. I've had beers from Madtree before but this was my first time at the brewery. The tasting room had a kitchen and offered some great pizzas to



accompany the beer. One surprising thing about the tasting room was that they did not have the tap list I am use to on the west coast. Instead they featured two pale ales on tap, two IPAs, five stouts, a brown ale, and amber, and a gose with chocolate. One of the pale ales was named that only because it wasn't brown it was a fruit beer with walnuts and cranberries that was delicious. I really enjoyed the experimental hop IPA Psychopathy that was very west coast IPA in style and the chocolate gose was good too.



Other notable beers that were shared over the holiday included some from Hill Farmstead, Wicked Weed, Rhinegeist, Kent Falls, and Cantillon. Rhinegeist is a Cincinnati brewery that I was familiar with, and Wicked Weed is a brewery near Asheville, NC. The reputation of Cantillon and Hill Farmstead needs no explanation. But Kent Falls Brewing was a new brewery for me. Both of the beers I tried were under 5% alcohol and excellent. Farmer's Table a dry hopped farmhouse ale was only 3.8%. For me it was one of the best low ABV Saison I have tried and I enjoyed it as much as Brasserie Dupont's Avril.



What's the Brew Law Law By Rick Wirsing

The Strand Brewers Club will be holding its next meeting on February 8th, at a craft brewery, Brouwerij West, in San Pedro. This would have been illegal before the end of 2016. AB 2172 was passed by the California Legislature, signed into law by Governor Brown on September 24, 2015, and became effective on January 1, 2017. It is now permissible to remove home brewed beer from the premises where it was made to take it to a home brewers club meeting held on the premises of an authorized licensee. The law, Section 23356.2(5)(C) of the Business and Professions Code, defines an "authorized licensee" as a licensee that holds an on-sale beer license, an on-sale beer and wine license for a bona fide public eating place, an on-sale beer and wine for public premises license, an on-sale general license for a bona fide eating place, a club license, a veterans' club license, an on-sale general brew pub license, an on-sale general license for public premises, a beer manufacturer's license, or a small beer manufacturer's license. All that includes licensees that are breweries.

The California Alcoholic Beverages Control agency has not yet issued any regulations or guidance regarding how home brew club meetings should be managed at breweries, but the law establishes some limits.

“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.” (23356.2(5)(A), BPC) And, “the authorized licensee shall designate, by signage or other item, which tables within the licensed premises shall be used by club members during the club meeting . . . (23356.2(5)(B), BPC) Please note, the law prohibits those that are not club members from drinking the homebrew. That should encourage many of you to renew your memberships before the next club meeting.

It would be in our best interests to be very careful to comply with these requirements at our meeting at Brouwerji West. If we are caught in violation of them, the brewery's license could be at risk and there would most likely be fines. It would also be unlikely that Brouwerji West, or any other brewery, would invite us to hold any future meetings at their facilities.

Strand Brewers Club Events

February 8th - Club Meeting

The February Club meeting will be held in San Pedro at Brouwerji West in San Pedro.

The Last Friday of Every Month - Final Friday

Strand Brewers Club monthly socials on the last Friday of every month will be at the following locations:

Month	Location
January	Rob Rubens Brewing and Distilling
February	Monkish Brewing
March	Three Weavers Brewing
April	Strand Brewing
May	Smog City Brewing
June	Scholtz Brewing
July	King Harbor Brewing
August	Select Beer
September	Phantom Carriage
October	Dia de los Muertos Party
November	Zymurgy

April 8th – Jeff Sanders Memorial Competition

Strand is holding the 2nd Annual Jeff Sanders Memorial Competition! Judging will take place on Saturday, April 8th.

It would be great if we could have a strong turnout from the club, so start planning your brews now.

The accepted categories remain the same from last year, the styles of beer Jeff loved, and I've added 1 more category – 29A – because Jeff was really nice about complementing a fruit beer I made once (and after last meeting I think a few club members may have fruit beers on their minds...).

BJCP 2015 Categories Accepted:

11C Strong Bitter, 12C English IPA, 13B British Brown Ale, 13C English Porter, 14C Scottish Export, 16B Oatmeal Stout, 17C Wee Heavy, 17D English Barleywine, 18B American Pale Ale, 19C American Brown Ale, 20A American Porter, 20B American Stout, 21A American IPA, 22C American Barleywine, 29A Fruit Beer, 33A or B Wood Aged, 34A Clone – Pliny the Elder, 34C Iron Brewer Experimental – ingredients of this one TBD shortly – if anyone has input about an Iron Brewer combo Jeff particularly liked, let Jill know.

April 12th – Bragging Rights Competition for SCHF at the Club Meeting

The Club competition to represent Strand Brewers Club at SCHF will be held at the April meeting the SCHF club bragging rights competition this year is lager. So brew a lager, any lager, bring it to the meeting, and compete for bragging rights.

The 26th Southern California Homebrewers Festival will be held on May 5th and 6th, 2017.

Thirty-Seven homebrew 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.

The Bragging Rights Only competition this year is for lagers, any style of lager. So start brewing now.

We will have an inter-club competition to choose the Strand Brewers Club entry.

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

Registration for the SCHF began on January 6th, 2017. The initial cost is \$35, but increases to \$40 on February 1st, \$45 on March 1st, and \$50 on April 1st. Registration closes on May 3rd. 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, 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 eleven campsites for May 5th and 6th. Each campsite has a captain who you can contact to arrange for sharing the campsite. The captains are as follows:

Campsite Captains	Campsite Number
Dan Parker	84
Anthony Brownstone	85
Jeff and Christy Hoy	86
Rich Thorton	87
Greg Foster	88
Chris Remensperger	89
Chris Remensperger	90
Jimmy Lane	98
Rives Borland	99
Rick Wirsing	100
Dan Maritn	101

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 26th Southern California Homebrewers Festival!

Iron Brewer Club Competition

Iron Brewer is a club competition to brew a beer using the three special ingredients (a grain, a hop, and an adjunct) and anything else. It is a great event to foster experience with recipe formulation and creativity. Check out the [website](#) for past competitions and winners.

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

The competitions are normally held in March July and October. Ingredients for this year's competitions are still not determined.

Competitions

By [Rives Borland](#), Competition Advisor

Note from the editor: Originally published in 2016 the information in Rives article is just as useful today and is reprinted for everyone convenience. Competition dates have been updated for the 2017 calendar.

This section was previously filled out by the VP but for 2016 we created a newly appointed position of Competition Advisor in order to give renewed club focus to competitions and encourage people to enter and judge more. BJCP sanctioned competitions are the best way to get honest feedback on your homebrews from trained judges, as well as gain some recognition for yourself and the club. Aside from a few select individuals, Strand Brewers as a whole haven't really been a dominate powerhouse in competitions in recent years, mostly due to lack of entering, in my opinion. I think we have some amazingly talented brewers in this club, and if we start simply start entering more and focusing on having beers packages correctly and in prime condition, I think we will start to see Strand Brewers racking up the medals. I challenge everyone to step up their game!

For the newbie, entering competitions can be a bit confusing, so I'll be rolling out a few tips for entering competitions each month and providing updates and

more details about the high priority competitions. I might even throw in some info about judging and judge training opportunities. In the meantime, if you have any questions about entering competitions feel free to contact me at <mailto:rives.borland.sbc@gmail.com>. I will also be available to talk to about competitions at any of the regular monthly meetings. I'll try to specifically devote the first 15 minutes or so to answering competition related questions, including tasting beer and giving some quick opinions on which category to enter them in and if last minute adjustments can be made to get them into prime condition.

To make it as easy as possible to enter competitions, as long as there is enough interest, we will try to make South Bay Brewing Supply an (unofficial) drop off location for all the local competitions and see that they are hand delivered or shipped (pending board funding approval) to an official drop-off location. For some of the smaller competitions, we will at least try to coordinate pooling entries together somehow for drop-offs so we are not all making individual trips. The club Facebook page will be a good communication medium to coordinate things. I would also like to make bottling equipment (Blichmann beer gun, counter-pressure fillers, etc) available loan to people so they can have the best chance of packaging their beer correctly for competitions. If you have equipment you are willing to loan out or allow people to use at your place occasionally, please let me know. I'm happy to lend my beer gun and even show people how to properly fill bottles from a keg.

The table at the end of this section provides a summary of the targeted competitions for a full year and will be updated as more details become available. I have also created a calendar with reminders for these competitions:

<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

To start things off, I'll provide some brief background on these competitions and why we are giving them highest priority. They are all either local competitions from neighbor clubs or have some national-level significance

These should be plenty to keep most people busy, but if not, there are hundreds of additional BJCP sanctioned competitions happening nationwide and internationally as you can see at http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

The first competition to mention is a new one that our own club is hosting for the first time this year, The Jeff Sanders Memorial Homebrew Competition, to honor the memory of our beloved long time member who we lost in 2015. It is going to be a small competition focusing a select number of styles that Jeff enjoyed brewing and drinking. We plan to make it an annual competition, which will have the side benefit of keeping our organizing skills sharp.

The Pacific Brewers Cup is another competition that our club is involved in but we rotate the hosting responsibility with 2 other local clubs – Long Beach Homebrewers and Pacific Gravity (Culver City area) – so that each club organizes it every 3 years. It is one of the largest competitions in Southern California. Strand Brewers hosted The PBC in 2015 and Long Beach Homebrewers will be hosting in 2016, followed by Pacific Gravity in 2017.

Speaking of Pacific Gravity, this will be the 2nd year they are hosting the Los Angeles Belgian Brew Challenge. It is a small competition focusing on just the Belgian related style in the BJCP guidelines.

The Maltose Falcons (Woodland Hills area) keep busy hosting 3 competitions each year! The Doug King Memorial is relatively small competition with the styles restricted to mostly lagers, session beers, imperial anything, and experimental beers. They also added mead for 2016. The Mayfaire is one of the largest local competitions and they claim it is also the oldest in the country. This year will be the 38th annual Mayfaire, which if you are keeping track dates back to when homebrewing was legalized, if not earlier. The Mayfaire is also one of 3 competitions looked at in consideration of both the Anchor CA Homebrew Club of the Year award and The Sierra Nevada Homebrewer of the year award. The other 2 competitions are the California State Fair and the California State Homebrew Competition, which is why they are on the list. We managed to win Anchor CA Club of the Year for 2015 despite non-stellar showing in these 3 competitions, but I would encourage more people to enter them in consideration of future

CA club of the Year submissions. I am pretty sure the Sierra Nevada Homebrewer of the Year is awarded simply based on total points in those 3 competitions and no other factors. The last competition that the Maltose Falcons host is the Los Angeles County Fair, which is another fairly large competition that has been around for many years.

As a related side note, The LA County Fair also runs a commercial beer competition every year that takes place over 2 days and they are always looking for judges, especially BJCP Certified judges, but they will take any homebrewer with some experience. That is a unique opportunity to judge commercial beers and they actually pay you to show up (the past few years compensation has been \$50 and free tix to the fair). For more info visit

http://www.fairplex.com/wos/beer_competition/

Romancing the Beer is a competition put on by our friends up North in Thousand Oaked Homebrewers (TOaked) that I believe is in its 3rd year. It's a mid-sized competition, judging the full gambit of BJCP styles.

America's Finest City is one of the largest competitions in San Diego and is run by QUAFF, one of the largest clubs in the country. It makes the list, because it is the closest competition to us that is a qualifying event for the prestigious [Masters Championship of Amateur Brewing](#). An entry must place first in a MCAB qualifying event to be eligible to be entered in the MCAB.

As far as prestigious competitions, it does go any higher than the National Homebrew Competition, which is actually the largest beer competition in the world, amateur or professional. The competition takes place over 2 rounds with the 1st round judging distributed over a dozen sites nationwide. All of the beers that place in the first rounds then move on to the final round, which is judged during the AHA National Homebrewers Conference. Some of the individual categories received over 600 entries last year, which had to be narrowed down to the top 3 beers! The competition has become so popular in the past few years that you now have to register in a lottery system with open enrollment from 2/1-2/7 for 2016. You can request to submit up to 6 entries and select your top and back up choices of drop off locations. If there is too much demand to completely fulfill your request, it will be partially fulfilled based on a random lottery.

The last competition I included is the Mazer Cup, for those meadmakers in the club. This is the largest mead only competition in the world, with one day of commercial mead judging, followed by another full day of homemade mead judging. It is also a trade conference of sorts for commercial meadmakers, so if you enter this competition there is a good chance you might get feedback from some of the best commercial meadmakers in the world, or at least from some of the most serious mead judges.

Stayed tuned for more information about entering competitions next month and for now make sure to register your entries for Romancing the Beer and The Jeff Sanders Memorial. Also register for the NHC lottery by Sunday 2/7! that each club organizes it every 3 years. It is one of the largest competitions in Southern California. Strand Brewers hosted The PBC in 2015 and Long Beach Homebrewers will be hosting in 2016, followed by Pacific Gravity in 2017.

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over 2 rounds with the 1st round judging distributed over a dozen sites nationwide. All of the beers that place in the first rounds then move on to the final round, which is judged during the AHA National Homebrewers Conference. Some of the individual categories received over 600 entries last year, which had to be narrowed down to the top 3 beers! The competition has become so popular in the past few years that you now have to register in a lottery system with open enrollment from 2/1-2/7 for 2016. You can request to submit up to 6 entries and select your top and back up choices of drop off locations. If there is too much demand to completely fulfill your request, it will be partially fulfilled based on a random lottery.

The last competition I included is the Mazer Cup, for those meadmakers in the club. This is the largest mead only competition in the world, with one day of commercial mead judging, followed by another full day of homemade mead judging. It is also a trade conference of sorts for commercial meadmakers, so if you enter this competition there is a good chance you might get feedback from some of the best commercial meadmakers in the world, or at least from some of the most serious mead judges.

Stayed tuned for more information about entering competitions next month and for now make sure to register you entries for Romancing the Beer and The Jeff Sanders Memorial. Also register for the NHC lottery by Sunday 2/7!

Strand Brewers Club Targeted Competitions

Competition	Entries Due	Judging Date(s)	Judging Location	Website
Romancing The Beer	1/27/17	2/11/17	Westlake Village, CA	http://romancingthebeer.com/
America's Finest City	1/25/17	2/3/17 and 2/4/17	San Diego, CA	http://quaff.org/AFC-2017/
Jeff Sanders Memorial Homebrew Competition	3/24/16	4/8/16	Redondo Beach, CA	http://jeffsandersmemorial.com
Mazer Cup International Home Competition (mead only)	2/24/17	3/11/17	Broomfield, CO	http://mazercup.org/

AHA National Homebrew Competition 1st round*	2/5/17 (registration)	3/31/16	San Diego, CA (additional locations available)	http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/
Los Angeles Belgian Brew Challenge	3/17/17	3/26/17	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	2/11/17	3/25/17	Sacramento, CA	http://reggiebeer.com/ReggieEntry.php?CompetitionID=GSUHIE1000219
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 2018)	TBD (late Jan 2018)	TBD (LA/ San Fernando Valley)	http://www.maltosefalcons.com/comps

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

Note from the Editor

By Ryan Penrod, Dregs Editor

As I publish my first edition of The Dregs I want to take a moment to request content and your inputs. This publication will be much better if you take the time to share your brewing experiments and experience with everyone in the club. Cheers!

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

2017 Club Officers

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Treasurer:	Christy Hoy	treasurer@strandbrewersclub.org
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