



DREGS FROM THE KEG



**Russia didn't
consider beer to be
alcoholic until 2011.
They previously
classified it as a soft
drink.**

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Foam at the Top

By Chris Remensperger, President

The Dregs are back from an extended vacation while the editor was working his day job 7 days a week. Foam at the Top is still on vacation. However, Strand Brewers Club has a lot of fall events to read about including a Cider buy with Honest Abes, the yearly Dia de Los Muertos Party, and a Monster brew at Scholb. Read on in the Dregs to learn more.

Spent Grains

Christy Hoy, Treasurer

If you haven't paid dues, it is 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.

The club has insurance through AHA. If you have paid your club dues and have an AHA membership, but have not registered as a Strand Brewers Club member in your AHA profile, please update your AHA profile. Insurance through AHA is free if our club has 75% membership rate in AHA.

Brewery Crawl and 2017 NHC

By Jim Wilson

My buddy Bill Frith and I went to the NHC last month. The flight was uneventful and Minneapolis's Blue Line train made it convenient to travel the last 7 miles from airport to city center for only 75¢. Pay attention LA!



A view of flatland from our hotel room.



We had many good times and only a couple of bad ones, including this one on the flight home. Fortunately, through swaps with former Southern Californian Cody Daigle and Brian Joas's purchasing power in Wisconsin, that wasn't my only bottle.



On Wednesday we joined 40 locals on a party bus for a brewery crawl in the [Nordeast](#) district of Minneapolis. Bill's exercising his arms on the left.

The Nordeast is about 1/3 the size of Torrance so it was easy to stay on schedule.

9 AM - [HELL'S KITCHEN](#) Breakfast and Bloodies
 11:30 - [TOWN HALL](#)
 1 PM - [SURLY](#)
 2:30 - [WICKED WORT](#)
 4 - [BAUHAUS](#)
 5:30 - [UTEPILS](#)
 7 - [STEEL TOE](#)
 8:30 - [INBOUND](#)

Bill and I bought flights of 4-6 beers apiece at each brewery and shared them. American styles (2/3 classic and 1/3 creative) were most common followed by UK, German and Belgian. I thought the fruit ales, Quads, Pils and a variety of IPAs from session to juicy were best. Sour beers weren't well represented.

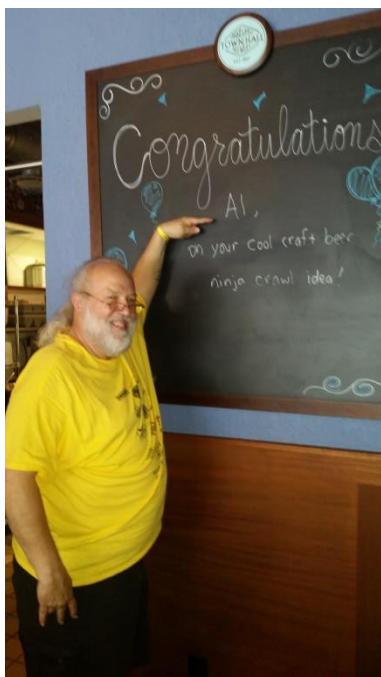


Our uniform du jour. The graphic is meant to be read by the wearer. Our day was called the Ninja Crawl because the bus was black I suppose.

Here were our Crawl stops, more or less in order.



[Hell's Kitchen](#), because you can't work without fuel.



Our host, Al Boyce, at [Town Hall](#). It's 31 and is Minneapolis's oldest brewpub. Thanks to Al for organizing the Crawl and sharing his photos which bring life to this piece.



Cumulus clouds were everywhere. One of the rare drawbacks about living at the beach is not having pretty skies like this.



Half of [Surly's](#) beer garden. Umbrellas would have been a nice touch at 2 PM. The grain elevator isn't part of the brewery, which is craft Minneapolis's big dog even without it. The crane in the background is on the U of Minnesota campus.



Bill's coming through with a flight at [Wicked Wort](#)



[Bauhaus](#) had an industrial feel which was appropriate considering the name's history

Most of the tasting rooms we visited had high ceilings and were brightly lit. I'd go back to any of

them. The best part of the day was visiting with different people. Everyone was friendly and we always felt comfortable in conversation.



[Utepils'](#) grand room



[Steel Toe](#) hosted the best conversations



[Inbound's](#) room was beautiful and was a fitting, dog friendly end to the day

This was my first NHC in a convention center. Initially, I wasn't thrilled with the concept but our hotel was only two blocks away and the MCC did have big rooms. Apparently this is a view of the future. Attendance was 2,000; lower than recent NHCs.



This year's tasting glass was a 4 oz faux can with a 3 oz pour line that can just be seen on the left. AHA's Gary Glass (no relation) commented that this was smaller than previous years but it allowed us to try more beers. I didn't realize that was a problem. Draft balance issues limited most commercial pours to 1-2 oz of liquid in these glasses which just meant we did u-turns in line.

National's judging was held on traditional Thursday. I did small Belgians in the morning, amber lagers in the afternoon and beer Best of Show. Surprising for this contest, 20 of the 28 beers in the final were dismissed in less than 25 minutes and half the remaining went away pretty quickly too. The last four beers were all worthy and after an animated discussion the Grisette, entered as a Brett Beer 28A, won a split decision over the British Golden Ale.

Following judging, the Keynote Address was given by Surly's founder. We then had walleye for dinner at [The Local](#) and came back for Craft Night. The fish and beer were great. I would like to have tasted more from Minnesota's neighboring breweries, but they weren't well represented.

On balance, Southern California clubs also had a low turnout. Four from Long Beach, one from Falcons and one from Quaff were all that I saw. I did briefly see Rives and Casey so count three for Strand.



This year's liquid swag included Surly's [Whalezbrah!](#) beer, a blood orange puree from Amoretti and a semi-sweet berry and current mead from Susan Ruud's [Prairie Rose](#) meadery in Fargo which was my favorite. Also included, but not pictured, was a small bottle of woodruff syrup which provided a nice counter to Berliner Weisse's tartness on the one occasion when I found some.

Friday was the only normal conference day. I was interested in the judging and juicy IPA presentations but they weren't exciting enough to keep Bill awake. He's still working on his beer nerdiness. The rest of the day was spent in the combined Homebrew Expo and Social Room drooling over shiny toys and tasting beer. Brewing pots and pans are getting more feature laden and expensive led by Blingman, Northern Brewer (now owned by Inbev) and MoreBeer. Maybe I'm just transitioning from old-school to curmudgeon, but more features don't brew any better beer.

Dinner was at [Brit's Pub](#) and included hand pulled London Pride. Club Night followed, in the same big room where Craft Night and the Commercial Expo had been without removing those booths. There were good beers and the usual wide array of creative costumes.



None of the Saturday presentations caught our attention so we camped out at the Expo. Hops, tee and Dickies work shirts, bottle openers and baseball caps were the best swag. We passed on the contest award ceremony that was held in a large auditorium from 2-4. Not sure whose brain fart conceived that idea but the attendees I listened to didn't care for it. The closing party was an array of tapas, the last of the swag beer and the remains of the contest beers. Some were tasty, but I would have preferred a beer themed dinner like those that traditionally have ended the NHC.

We were forced into making lemonade and had Minnesota favorite's gravlax, tater-tot casseroles and [Juicy Lucy](#) cheeseburgers on our food bullseye. We wound up at the [Crooked Pint](#) and tried the original style Juicy and a beer cheese/bacon version that were both good. Salmon and potatoes will have to wait for another time.

NHC returns to the West Coast next year. Portland, June 28-30, 2018! Rumor has it that the meeting will be on the east side within one mile of Voodoo Doughnuts Portland Too.

Bonaire Brewing Company

By Jeff Hoy

It goes without saying that beer and brewing are big passions of Jeff and Christy Hoy. What does need saying is that another huge passion of the Hoys is scuba diving and underwater photography. Both Jeff & Christy have earned national and

international acclaim for their underwater photographic images.



Recently, the Hoys returned to one of their all-time favorite dive destinations, the Dutch Caribbean Island of Bonaire. If you're not a scuba diver or a wind surfer, chances are very good you are unfamiliar with Bonaire.

Located in the Netherland Antilles, about 50 miles off the coast of Venezuela lies Bonaire. One of the ABC islands, Aruba, Bonaire and Curacao, Bonaire is just larger than the size of our Channel Island of Catalina, measuring 112 square miles with 18,000 inhabitants. Since the late 15th century, Bonaire has been seized and ruled by the Spanish, Dutch and English multiple times. Even the French tried to gain control of Bonaire in the 17th century. So, to say the least, Bonaire has had quite a colorful history and is now under the control of the Dutch government.

While discovering their new scuba diving destination, the Hoys also discovered an incredible, extensive selection of European beers available in the grocery store mainly from Holland and Belgium, breweries like Leffe, Hogaarden & La Trappe, etc. were well represented at incredibly reasonable prices, about 1/3 the cost of the same beers in the USA.

This past visit, the Hoys returned for their 13th time and made another incredible discovery, Bonaire's first Craft Micro Brewery had just opened this past October. It's small and very basic, but serves some very decent brews as well as a small menu of pub food, nachos, brewery fries, farmer fries etc. and a different special dish each of the 5 days per week they're open.



The Brewery has a 6-tap draft system drawing mainly from 5- gallon size kegs cooled in under the counter refrigerators. The Saison and the Bock are brewed there at the Brewery. Also on tap are guest brews for breweries in Holland. The Bonaire Blond and the Climax Tripel are both brewed by DeNoord Hollandse Bierbrouwerij. Interestingly, the Bonaire Blond is brewed with some ingredients from Bonaire which are shipped to Holland, brewed and returned to Bonaire as bottled and kegged beer. With the Tripel, all ingredients are from Holland. Both beers are exceptional.

Also on tab is an IPA and a Wit Beer, both of which are brewed in Holland by TIJ Brewery, which is located in central Amsterdam. The IPA is a European style IPA with a much more subdued hop profile that our west coast style IPA's, but very well brewed and drinkable. The Wit beer is a typical Belgian-Style moderate strength, wheat-based ale.



As previously mentioned, the Brewery has two of its own beers on tap, a Saison and a Bock. The Saison was a well-brewed, pale, highly attenuated, highly carbonated, estery, refreshing ale. We did not taste the Bock as they were trying to dial in the carbonation. Unlike the Saison which was keg-conditioned, the Bock was force carbonated. The issue I could determine with the Bock is that it was being force carbonated at room temperature. Well, as soon as it was chilled, it would taste flat. Not wanting to appear the know-it-all tourist, I kept my mouth shut; they'll figure it out.

Just being opened approximately six months, they are really just getting started and settled, but the brewer, who we met our last night on the island, is very motivated. He travels back and forth between Holland and Bonaire and spends time at the two guest Breweries mentioned while in Holland.

On our last night on the island, we brought in a 32oz can of Mission Shipwreck Double IPA we had brought with us and gave the staff and brewer all tasters. They were very thrilled as they had never tasted any legendary West Coast IPA style ale. Needless to say, we made some good friends that night.

So, we parted company with plans for a collaboration brew on our next visit to Bonaire at which time we will bring some special ingredients from Southern California.

Strand Brewers Club Events

October 11th - Club Meeting

The October meeting is at Scholb brewing. We will hold our 3rd Iron Brewer competition of the year. Ingredients are Simcoe Hops, Malted Wheat, and Pumpkin Spices.

November 8th - Club Meeting

The November meeting is the last meeting of the year. The meeting will return to South Bay Brewing Supply and there will be officer elections. Also expect news from the fall planning meeting for the 27th Southern California Homebrewers Festival.

Competitions

It is clear from the table below that the beer competition season for 2017 is mostly over. Congratulations to the many Strand Brewers who took medals in competitions over the year. But now our competition focus is turning to planning the 2018 Jeff Sanders Memorial Homebrew Competition. This competition is a smaller competition that focuses on Jeff's favorite styles. If you are interested in learning about how competitions run, helping the club honor Jeff, and having fun contact one of the officers soon. Planning meetings are in work. If you aren't sure what competition planning is like ask last year's competition organizer Jill Updyke.

The Last Friday of Every Month - Final Friday

Note, the schedule has been updated from the January Dregs. Strand Brewers Club monthly socials on the last Friday of every month will be at the following locations:

Month	Location
October	Dia de los Muertos Party
November	Zymurgy

The Dia de los Muertos Party is unique from Stand's other Final Fridays. This event is a family friendly event hosted by Chris and Alexis Remensperger. A Halloween themed movie will be projected on screen outdoors and costumes are welcome but not required. The club bar or jockey boxes will be available to serve kegs. Please fill out the [online survey](#) so we know how many kegs and bottles to plan for. It is a pot luck.

Fall Harvest Festival – October 13 -15

Honest Abe's has again offered to sell fresh pressed local juice and local honey. Pick-ups are October 13th 430-11, 14th 1-11, 15th 1-8 at the tasting room. Bring your own container. If you missed the announcements on facebook, but still want juice there may be extra. Price is \$7.75 per gallon of juice and \$4 per pound of honey (please bring cash since Spencer and Honest Abe's are offering these quality ingredients at cost). October 14th from 1-11 is also the [fall harvest festival](#) at Honest Abe's.

Monster Brew with Scholb – Early November

This exciting Monster Brew with Scholb will likely be held on the 11th of November. The plan is for Scholb to brew their Moon Tide Pale Ale with only the bittering hops and provide WLP001 for anyone who wants to use the house yeast. This event is pretty exciting because Scholb has a smaller capacity brew house at only 7.5 barrels (~35 5 gallon batches) so this could be a monster brew exclusive to Strand Brewers Club.

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	11/6/17	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

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](#). The more content you provide the better each *Dregs* will be. 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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