

DREGS FROM THE KEG



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Foam at the Top

By Rick Wirsing

As 2017 winds down, it's time to start seriously planning for 2018 events. One of the those events is the 2018 Southern California Homebrewers Festival on May 4th and 5th, at Vail Lake Resort, Temecula, California.

The Bragging Rights Only beer style is 24A - Witbier! One entry allowed per club. Judging will happen Saturday morning rather than Friday night as at past festivals.

2018 California Homebrewers Association Memberships:

2018 Southern California Homebrewers Festival Registrations, and 2018 SCHF Volunteer Signup will become available on the CHA website on January 1.

Entries for the 2018 Artwork Competition must be received by February 1, 2018. All CHA members are invited to submit and are eligible to win. The winner will receive a \$300.00 prize, two complimentary Festival Registrations and two t-shirts bearing their artwork. All entries MUST include the following information inside the graphic: Event Name: Southern California Homebrewers Festival; Event Date: May 4 & 5, 2018; and Event Location: Vail Lake Resort, Temecula, California. Entries can be sent via e-mail to artwork@calhomebrewers.org in vector graphic format (for instance, EPS), or PDF. Entries are limited to no more than five (5) colors used in the artwork. The winning entry will be printed on both shirt (in color) and glassware (black outline). Please submit your entry in both color and outline.

Spent Grains

Christy Hoy, Treasurer

If you haven't paid dues, it is time to pay your 2018 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 the AHA is free if our club has 75% membership rate in AHA.

Modern Lager, The Entire Article

By Jim Wilson

(Editor's note: I failed to include the entire article from the November 2017 DREGS on lager brewing, this article is the original with the final two omitted paragraphs. Some people are better with ctrl-c and ctrl-v than others.)

"If you want your beer to taste like a lager, you have to handle it like one" said [Dave Miller](#). I agree and seldom brew lagers because of the long time it takes to do it right. The cold side of the historic lager process (HLP) is the problem. Its fermentation, maturation and clarification steps require more patience than I have. Can a lager be produced quicker without sacrificing quality? Read on.



Here's a little background to start. Archaeological evidence shows that some brewers took steps to lower storage temperatures 2000 years ago. By the Middle Ages, Germans were storing beer in cellars cooled by harvested ice to stabilize and mellow its flavor. Most likely in the early 15th century, Bavarians, Franconians and others began to ferment cleaner tasting beers at cool temperatures after observing that beer stored cold continued to ferment.

The HLP was created by trial and error. A long time would pass before that changed. First, the thermometer (1638), microscope (1676) and brewing hydrometer (1770) had to be invented, yeast's link to fermentation had to be proved (1857) and mechanical refrigerators had to be built on a commercial scale (1873). A hundred years after that, research would start to modernize lager production.

After measurements could be made, we learned that HLP pitched a few degrees below the fermentation range, which was typically 45-55° depending on the yeast strain. When the gravity was within 1-1.5°P of the expected FG the temperature was slowly lowered to 40° or below. It was held there until fermentation was finished, sulfur compounds, acetaldehyde and diacetyl were reduced by the yeast and the beer cleared. This might take 3 months for a normal strength beer. We're not in Bavaria so I'll ignore the Reinheitsgebot carbonation kabuki dances.

I'm drinking a crisp, clean (few higher alcohols and esters) 5% ABV Pils now that's in the photo at the top of this article. It was fermented and lagered in a month using a modern lager process (MLP) developed by other brewers.

I chose a MLP that pitched at 43° and fermented at 50° to maintain lager character. When the beer was 50% attenuated, it was warmed 5°/day and held at 65° until the expected FG was reached. I have a fermentation fridge with a heater to simplify these steps. A fast, or forced, [fermentation test](#) can predict the limit FG for a particular wort and yeast to give you a target to aim at. Maturation reactions during the warm "diacetyl rest" cleaned up the green beer flavors. Fermentation and maturation were complete at this point.

The beer was crashed, racked off the lees and lagered at 30°. Flavor mellowing and clarification were the only goals for this step. Mellowing can happen in weeks depending on your preference. Clarification can occur at the same time or can be

accelerated with one of the post fermentation clarifiers like gelatin, isinglass or PVPP if you like.

It's uncertain when warm diacetyl rests and short lager times were first used. De Clerck's seminal [Textbook of Brewing](#) (1958) doesn't mention either. I could only find a few related literature citations before 1980. Descriptions of the new method first appeared in texts like [Brewing, Handbook of Brewing](#) and [New Brewing Lager Beer](#) in the 90s. For those who can read German, [Abriß der Bierbrauerei is the mother source](#). Ashton Lewis's [Answer Book](#) has an up to date chapter on "Fermentation and Lagering" and Kai Troester's online [piece](#) is excellent.

One mystery remains. Genetic studies show that lager yeast, *Saccharomyces pastorianus*, is a hybrid of ale yeast and a cold-tolerant yeast. [The discovery](#) of *S. eubayanus* in *Patagonia* seemed to be that yeast. *Its DNA matched 99.5% of the non-cerevisiae portion of modern lager yeast.* But, as you remember, cool fermentations were most likely made in the early 15th century which was before *S. eubayanus* could have reached Europe by the [Columbian Exchange](#). *Magellan only made the first European contact with Patagonia in 1520. Some other explanation is needed to understand lager yeast's genesis. Who knows, maybe the little critters sprouted wings? Possibly, S. cerevisiae had a different dance partner. Versions of S. eubayanus have since been found in other Western Hemisphere and Asian locations but not in Europe. Not yet, at least. How, with what and where lager yeast came to be has yet to be determined but there are [clues](#).*

I'm fascinated by the history of invention and discovery, and will leave it to you to mouse around and learn more if you're interested. In the meantime, brew some lager!

Berkley Brewing

By Ryan Penrod

In 2016 when Strand Brewers went to San Francisco to celebrate their award as homebrew club of the year we sampled many local breweries and I was happy to have a chance to revisit the area during the 2017 Thanksgiving holiday.

Some readers may have noticed the unexplained picture from the Rare Barrel on the November 2017 Dregs Cover. This was meant as a teaser for a future article in the next Dregs which is arriving a month later than planned.

Over Thanksgiving I visited the San Francisco area with my family and we managed to visit a few

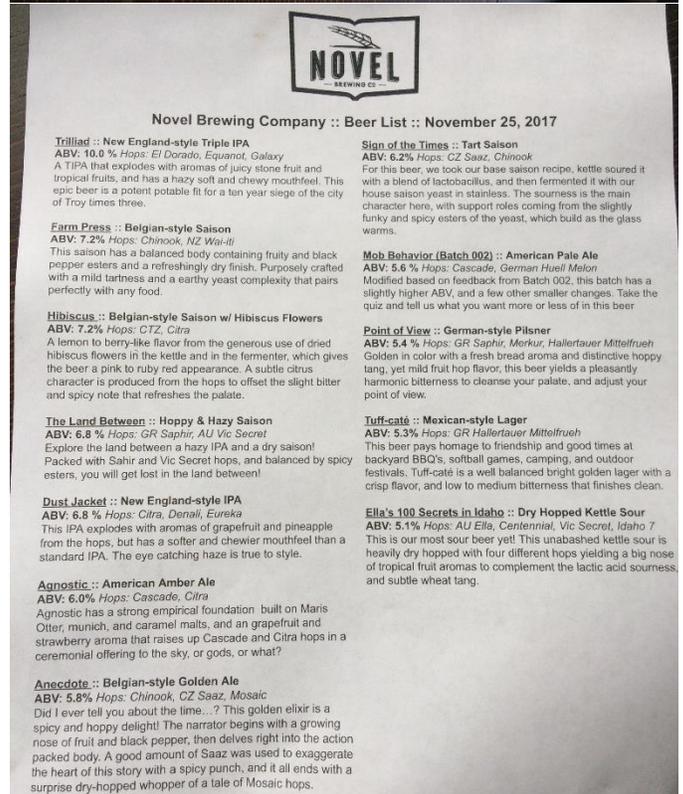
beer themed attractions. One exciting addition to the Ferry building is a State Brewing tasting room. I have not visited State brewing because the brewery isn't conveniently located for me, but the tasting room in the ferry building is centrally located and serve food as well as 6 packs and growlers to go. The rest of my beer adventures were closer to Berkley and our hotel.

There I made a quick stop at the Rare Barrel (which Strand Brewers visited during our tour of San Francisco for the homebrew club of the year) to sample a few beers and buy a bottle or two more. At the brewery I sampled a tart Saison (Dreamsong) and a tart Saison with Hibiscus (Cosmic Dust). Both were enjoyable. I also purchased some bottles to go and have tried Mad Plum which had a cloudy pink color and great plummy flavor.

I considered visiting other breweries and bars that the club visited in 2016 but found a new location that sounded interesting, and instead visited Novel brewing in Berkley. Novel brewing had about seven 7 barrel fermenters and a three barrel brewing system that was out of view from the tasting room.



The brewery featured a range of Saison, NE IPAs, Kettle Sour, and lagers. While some of the kettle sours lacked complexity, none of the beers were flawed and all were enjoyable. I even purchased a crowler to share when I got back to Los Angeles.



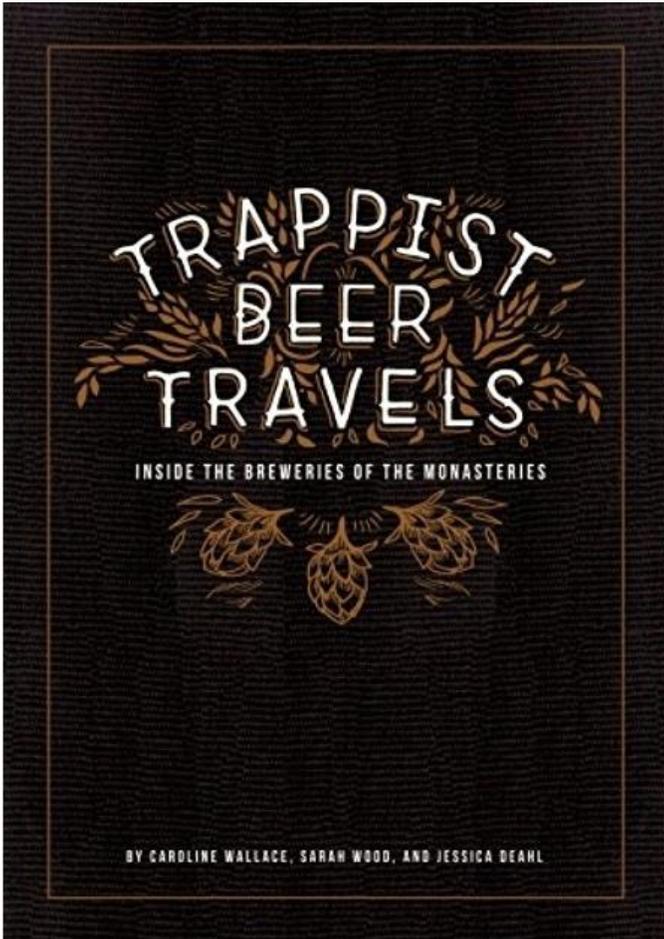
The tasting room was enjoyable and the tasters had a novel book theme (bad pun) that was enjoyable. I was happy to see a copy of the Pearl by John Steinbeck (the first book I read by him; not pictured) on the shelf.



Trappist Beer Travels

By Jim Wilson

Last month I learned about a web site, [Netgalley](#), that enables publishers to loan digital galley proofs to librarians, booksellers, educators, reviewers, bloggers or media people. It uses Adobe Digital Editions to manage loans which is similar to what libraries do. I qualify as a reviewer, so here goes on yet another [book](#) about my favorite topic.



Reviewed by Jim Wilson

Three Texas beer writers obsessed with history and driven by wanderlust traveled to Europe and Massachusetts on a whirlwind tour. They learned firsthand about the 11 Trappist monasteries that currently brew to support their religious activities. Six of the monasteries were in Belgium, two in Holland and one each in Austria, Italy and the US.

The authors then drew on an imposing 90 references to fill in a history and travel tome stitched together with bits of information about beer at each stop along the way. The tone is lyrical and the text is

lavishly supported by 239 photos and illustrations, including more than a few with quirky perspectives.

First, great detail is presented on the history of how the Catholic Order of Cistercians of the Strict Observance, commonly known as the Trappists, came to be. The effort started in 1098 at Cistercium or Citeaux, FR which hinges on whether you prefer Latin or French in your religious history. That first monastery led to the daughter Abbey of Clairvaux which a long time later led to my friend Tom Nishimura's Abbey of New Clairvaux in Vina, CA.

Depending on your interest in church organization and evolution, this discussion may be TMI or not. What stood out to me was the Trappist's simple prescription of pray and work and the number of monasteries that have been destroyed by fire or ensnared by wars. After eight chaotic centuries, Westmalle sold the first commercial Trappist beer in 1856 and others followed when the time was right for them.

The book devotes a chapter to each of the brewing monasteries. Their location and setting, historical trials and tribulations, brewing anecdotes, beer descriptions, travel tips and area attractions are detailed. All 37 of the commercial Trappist beers currently produced are briefly described. The reports are useful, but are simple compared to those used by [BJCP](#) judges in competitions. No recipes are given, but useful ingredient and process hints are sprinkled around.

These discussions were most interesting:

- Why Orval brews an Imperial English Pale Ale fermented with *Brettanomyces*.
- The variety of work chosen by the monasteries.
- Dr. De Clerck and Brother Theodore's modernization of Chimay's brewing after WWII.
- The sensitivity to sustainability that monasteries exhibited as they chose beers to brew.
- The aging demographics of the communities and what it could mean for their futures.
- The austere chapels that the breweries mirror.
- The diversity of Spencer's beer styles.

This is an entertaining story of the Trappist brewing business. It will be mildly romantic for home brewers, who will also enjoy reading books with more technical detail. The best of those is *Brew Like a Monk* by Stan Hieronymus.

Strand Brewers Club Events

The Next Meeting is Wednesday 1/10 at South Bay Brewing Supply

The Club meets the second Wednesday of every month.

The Last Friday of Every Month - Final Friday

The Final Friday schedule for 2018 is still TBD.

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

President:	Chris Remensperger	president@strandbrewersclub.org
Vice-President:	Dan Parker	vicepresident@strandbrewersclub.org
Treasurer:	Christy Hoy	treasurer@strandbrewersclub.org
Activities:	Edgar Cuevas	activities@strandbrewersclub.org
Administrator:	Jill Updyke	administrator@strandbrewersclub.org
Editor:	Ryan Penrod	dregseditor@strandbrewersclub.org

Jeff Sanders Memorial Homebrew Competitions

The 3rd annual Jeff Sanders Memorial Homebrew Competition planning will be starting soon. If you are interested in joining the planning team let an officer know.