



# DREGS FROM THE KEG



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## **Foam at the Top**

### **By Chris Remensperger, President**

Where do I start. Well... we have a new Vice President! Anthony Brownstone graciously accepted the nomination and was voted in unanimously during our February meeting. I would like to thank Dan Parker for his two years (and change) of dedicated service, insuring that we never went hungry and that there was always amazing raffle prizes.

This is going to be a big year. We are hosting a Garage Sale this weekend, Iron Brewer Challenge next meeting, we have Jeff Sanders Memorial around the corner, the California Homebrewers Festival in May, National Homebrew Conference in Oregon, Bite at the Beach in August, and PBC in September! Hope you are ready.

### **Homebrewer - Garage SALE!**

Join us for our first ever Homebrewers Garage Sale! EVERYONE is invited to attend from beginners looking to pick up bargain equipment, to the experienced brewer looking to shed some extra gear. There will be lots of shiny stuff! You do not need to be a member of the club to attend.

Bartz BBQ will be on site and serving early for us starting at 11:30pm. Come hungry! Hope you can make it!

Buyers: you are welcome to show up anytime between 10 and 2pm. Early bird gets the good stuff. I can tell you there will be a full range of used equipment for sale. Kip will have the tasting room open and beer flowing.

Sellers: plan to show up at 10am, and stay until 2pm or all of your equipment has sold. Anyone can attend and setup to sell. I do ask that you RSVP so I have an idea of how many sellers we will have. Please rsvp to [president@strandbrewersclub.org](mailto:president@strandbrewersclub.org). Tables are welcome and encouraged (depending on how much equipment you have to sell). I will have a

few extra, mention in your rsvp if you would like one to borrow. Grouping equipment by prices, or labeling larger items will help you sell more stuff.

Please RSVP if you plan on attending. A good headcount always helps with planning.

### **Iron Brewer Challenge**

One of the more underrated events we do all year is the Iron Brewer Challenge. It is always fun to see what creative concoction other members have come up with. What a great way to showcase each brewers creativity to feature ingredients and show off their recipe building skills.

Also a great time to brew random crazy beers that you would have otherwise never tried. For those new members who do not know what I am talking about, three times a year Strand Brewers Club hosts a brewers take on Iron Chef with our own Iron Brewer Challenge. We randomly choose a hop, specialty grain and adjunct which must be creatively used. Some very interesting, and great beers have come out of these events. This year's 2018 Iron Brewers Ingredients are as follows:

**March** - Nelson Sauvin Hops, Golden Promise Malt, Chocolate / Cocoa

**July** - Citra Hops, Wheat Malt and Cranberry

**October** - East Kent Goldings, Smoked Malt, and pumpkin

March is approaching fast, hope you have something fermenting!

### **Jeff Sanders Memorial Competition**

Fast approaching is our third annual JSM Competition, or better known as the Jeff Sanders Memorial Competition. Jeff was a very active club member and for anyone and everyone who knew Jeff (myself included), he was your friend. Outgoing, genuine, charismatic I could go on all day but he was, truly, a great friend and an amazing homebrewer. This competition was founded to remember Jeff and all those no longer with us. It also give us a chance to retain competition knowledge often lost holding PBC every 3 years. With that said, I encourage everyone interested to volunteer and BREW BEER! It is a fun event and you have the opportunity to learn a great deal. Details at [www.JeffSandersMemorial.com](http://www.JeffSandersMemorial.com).

### **California Homebrewers Festival**

Fast approaching is this years California Homebrew Festival May 4th and 5th. If you have never been, this is the one event of the year to make sure to put on your calendar. For the past three



years this event has taken place at the Vail Lake RV Resort in Temecula, and this year's no different. Featuring booths from at least 50 clubs, thousands of people, live music, and fun in the sun, this has to be one of the best events to take your beer loving friends to.

As part of the Festival, each club is able to submit one beer to a bragging rights competition. Winner of the competition gets, well... bragging rights. The style this year is Belgian Wit. If you have a good Wit beer, bring it to the next meeting. We will need to vote on a recipe for this years challenge.

### **Club Food Discussion**

Last meeting we had some discussion of changing up the food at our meetings. Dan has been providing us hot pizza as of late. There was talk of grilling our own food, to switch it up and save some coin. Dan from South Bay Brewing Supply, being the man he is, went out and purchased a grill for the shop. If anyone is willing to volunteer to help flip some burgers, please send me an email ( [president@strandbrewersclub.org](mailto:president@strandbrewersclub.org) ).

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](mailto:president@strandbrewersclub.org)) with your entries and I will make sure to record them.

### **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](http://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 you 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 h AHA is free if our club has 75% membership rate in AHA.

### **3<sup>rd</sup> Annual Jeff Sanders Memorial**

#### **Jill Updyke, Competition Coordinator**

Our club is hosting the 3<sup>rd</sup> Annual Jeff Sanders Memorial competition this year on Saturday, April 14<sup>th</sup>. It is held in memory of long time member Jeff Sanders, a good friend to many in the club, and the

styles of beer accepted are limited to the beers Jeff enjoyed.

The competition can be found on the AHA and BJCP calendars, and the website, [jeffsandersmemorial.com](http://jeffsandersmemorial.com), is open in for registration and online entries.

It would be wonderful if we could get a good turnout of entries from our club, so check out the accepted styles on the JSM website, and start brewing! We will also need judges and stewards the day of the event, and help with picking up entries and labeling/sorting the weekend before.

You can register to judge or steward online once the website opens; check out our Facebook page for competition updates. To volunteer, or get more info, you can also contact Jill at [jillrupdyke@gmail.com](mailto:jillrupdyke@gmail.com).

### **Product Review**

#### **By Ryan Penrod**

I received the ZZysh Champagne preserver and stopper as a Christmas present. While it unlikely I would have ever bought one myself, the idea of drinking a portion of a bottle of champagne (or beer) and preserving it is an exciting idea. The device consists of two parts, a stopper and a gas injector. The stopper grabs the outside lip of the bottle so it stays tight under pressure and the gas is a mix of carbon dioxide and argon to preserve the wine. The company claims one cartridge works for about four bottles, but I have not confirmed this yet. ZZysh works by putting the stopper over the Champagne and pressing the gas injector down onto the stopper to add gas to the bottle. My test revealed that there is a built in fixed pressure relief valve in the stopper. The stopper holds pressure well for at least a week, and the pressure is acceptable for a champagne.



**First Glass of Champagne**



**Glass of Champagne after a week closed with ZZysh**

The second picture shows the stopper and gas injector with a glass after a week closed with ZZysh.

Next I hope to test the device with beers to make sure that the pressure relief doesn't over carbonate beer. Extra tops can also be purchased to allow mixed use like stoppers that are only used for sour beer.

## **Sour Beer Adventures**

### **By Ryan Penrod**

I think it is well known that I am a big fan of sour beers. I love interesting complex sours that use uncommon ingredient like Saint Adarius Rustic Ales Dutchdoor brewed for Toronado's 2017 Anniversary. Dutchdoor included honey in the fermentables and was aged in red wine barrels.



**Glass of Dutchdoor with the bottle**



The red wine imparted a fresh berry character and the honey was also evident and both blended well with the sour beer.

While these unique sours are fantastic, I was interested in tasting multiple sours with 'similar' profile to expand my palate. This idea came when talking with one of Monkish employees about Cucurbitophobia, a sour brewed in collaboration with Jolly Pumpkin and with sea salt added. The Monkish employee noted that the salt added a slickness to the palate while I found the salt almost undetectable.

I decided to try similar strength sour saisons to test my palate. I focused on three Saint Adarius Rustic Ales Saisons and three Monkish Haiku du Saisons from different batches. This decision was convenient because I owned unopened bottles of all these beers but also because all beers were similar strength at 6.5%.



## 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

I'm happy to report that despite tasting the beers on different evenings almost all bottles were distinct. Only the Saison Bernice and Cask 200 from Saint Adarius would have been interesting to taste together. The Monkish Saisons had a similar level of sourness but tended to have more body than the SARA beers. Batch 3 of Haiku was slightly darker and lower carbonation than the others, and batch 1 had a unique vinous character that was possibly from being the first refill of a foudre previously holding wine.

## Strand Brewers Club Events

**The next meeting is Wednesday 3/14 at South Bay Brewing Supply**

The Club meets the second Wednesday of every month.

## Iron Brewer

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.

Month	Ingredients
March	Nelson hops, Golden Promise Malt, chocolate/cacao,
July	Citra hops, Wheat, Cranberry
October	East Kent Golding hops, Smoked malt, Pumpkin

## The Last Friday of Every Month - Final Friday

The Final Friday schedule for 2018 is still TBD.

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	<a href="mailto:jayankeney@mac.com">jayankeney@mac.com</a>
Jim Hilbing	Redondo Beach	310-798-0911	<a href="mailto:james@hilbing.us">james@hilbing.us</a>
Jim Wilson	Redondo Beach	310-316-2374	<a href="mailto:jim7258@gmail.com">jim7258@gmail.com</a>
Steve Fafard	Rolling Hills Estates	310-373-1724	<a href="mailto:sfafard@cox.net">sfafard@cox.net</a>

### **2017 Club Officers**

President:	Chris Remensperger	<a href="mailto:president@strandbrewersclub.org">president@strandbrewersclub.org</a>
Vice-President:	Dan Parker	<a href="mailto:vicepresident@strandbrewersclub.org">vicepresident@strandbrewersclub.org</a>
Treasurer:	Christy Hoy	<a href="mailto:treasurer@strandbrewersclub.org">treasurer@strandbrewersclub.org</a>
Activities:	Edgar Cuevas	<a href="mailto:activities@strandbrewersclub.org">activities@strandbrewersclub.org</a>
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