

DREGS FROM THE KEG

June 2013



SOUTHERN CALIFORNIA HOMEBREWERS FESTIVAL 2013

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Foam at the Top

[Rives Borland](#), Strand President

Wow, the last month has been chock-full of homebrew and craft beer events! As most are aware, we kicked off May with our biggest event of the year, the [Southern California Homebrewers Festival \(SCHF\)](#) at Lake Casitas. Despite a few glitches getting our full bar setup, everything went really well and a great time was had by all. Due to a few missing parts and a couple of needed maintenance type repairs, we only ended up setting up half the bar with 11 taps. We just rotated some kegs in and out, however, and got almost everything on at some point. Especially popular were the Cabernet Dark Sour with Sour Cherries and a couple years old RIS from Dave Peterson. My personal favorite beer at the festival, was a Berliner Weisse from Luke Hagenbach (www.metebrewing.com) that was pouring at the [BrewCommune](#) booth. What I gathered from Luke was that his secret to success was lowering the pH after the mash to around 4.2 (acidic enough to inhibit unwanted bacteria and wild yeast, but still let the lactobacillus work) and then souring the whole mash for 3 days, temperature controlled at 100F. He fermented with White Labs WLP001 and got a very clean lactic character that I thought was excellent and very refreshing. I plan to try out his method soon.

We had at least 25 club members in attendance and probably 20 kegs served. Everyone put in a great effort to help pour and comply with the new no-drinking-while-pouring rules. We also had a few late night bottle shares and some great food. Thanks to everyone who pitched in and brought and cooked food. Thanks to my Dad for shuttling people back and forth from the campsite. And thanks to James and Vivian

Amezcuca for the awesome T-shirt design. We sold the T-shirts out in the first hour of the festival and I'm confident we could have sold 100 more based on all the inquiries we got.

Next up was the May club meeting. It was well attended, complete with lots of homebrew and some awesome beer bread made by Rudy Inauen using spent grains from an English ale and Hefeweizen yeast. If anyone else likes to bake or make anything else that goes well with beer, please feel free to bring some samples to the next meeting! Grand Master II BJCP Judge Jim Wilson led us through a style tasting of malty lagers, which included Weihenstephaner Original (Munich Helles), Einbecker Mai-Urbock (Maibock/Helles Bock), Einbecker Ur-Bock Dunkel (Traditional Bock), and Paulaner Salvator (Doppelbock). The inspiration, of course, was that Maibock is associated with springtime and the month of May. This was very well received by the membership and we plan to do more guided tastings.



Tasting bock style beers at the May Meeting.

Along those lines, the upcoming June meeting will include several structured tastings. The first will be Round 5 of the Iron Brewer Challenge, for which the ingredients are Saaz hops, lactose, and peppercorns. This should be an especially interesting one and I am really looking forward to it. On top of that, we are going to be treated to a commercial tasting from Judy Fleming and Jeremy Pevar of [Gramercy Beverage Co.](#), a new beer importer in CA. They are currently distributing the line of Monk's Ales from [Abbey Beverage Co.](#), the [only monastic brewery in the United States](#) (located in New Mexico). They also distribute The Raven Special Lager and other beers for [Baltimore-Washington Beer Works](#). I met Judy and Jeremy while doing the brewing demonstration at the Taste of Hawthorne on May 19th. They are interested in learning more about homebrewing and very enthusiastic about sharing the beers they are distributing.

The [Taste of Hawthorne](#) demonstration was actually a lot more successful than I anticipated, as far as advertising the club and homebrewing. There were quite a few people who were very interested in learning about brewing and stuck around to chat and observe for a while. I handed out the entire stack of flyers that I brought and I think there is a good chance that some new faces will show up at the next meeting. I brewed a Hefeweizen that I think turned out just OK. There was a little mishap involving accidentally infecting the yeast starter with sour dregs during my birthday party. That is what happens when you have two unlabeled starters going at the same time. ;) So I had to wait until Monday to get new yeast to pitch. Depending on how it tastes next week, I might bring some to the next meeting. Thanks to Janet Fukumoto for helping out and keeping me company.

I was happy to see a good turnout of club members at my birthday party on May 18th. We set up the club bar again and poured a lot of leftovers from the SCHF. I also made a fresh American Pale Ale dry hopped with Simcoe and Amarillo that I think turned out nice. In addition, we certainly did some damage to my beer cellar! Thanks to everyone who brought bottles and food! Photographer Lloyd Brown (the same photographer at our last holiday

party) was in attendance and took some great photos that he posted to his blog [here](#).



Rives' Birthday Party Group Photo

The month closed out and June began with the 2nd Annual Firestone Walker Invitational Beer Festival in Paso Robles. Firestone hosted 45 of the best breweries in the world and the format was that each brewery brings at least one extreme beer and one session beer. A partial list of the beers that were poured can be found [here](#). There was also unlimited sampling of food from local restaurants and vendors, as well as great live music. For the second year in a row, I think this is truly among the best beer events I have ever been to and I highly recommend going next year. The LA beer scene was pretty much dead this past weekend, because so many industry people were at Firestone. I saw a lot of local South Bay friends of the club and some club members, including Lisa and Rich Thornton. We had a pool party back at the hotel after the event and then hopped around to several bottle shares.

June Meeting
June 12th at 7 pm



1311 POST AVE TORRANCE, CA 90501

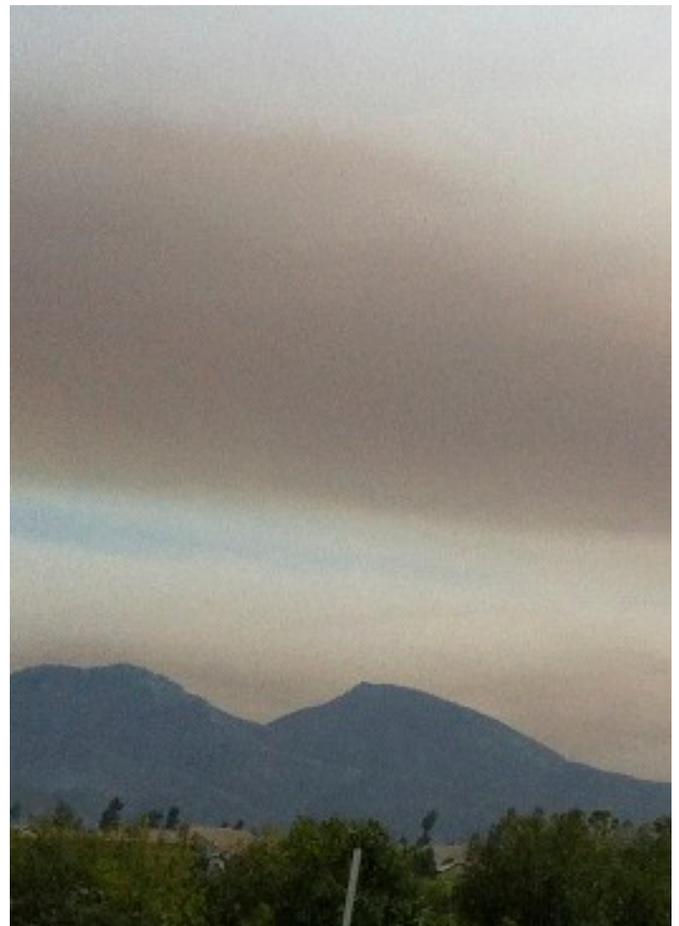


Vinnie Cilurzo pouring a 9L Russian River Supplication at Firestone Invitational.

2013 SCHF – A Bigger Than Ever Success Despite Fire and Equipment Failure

By [Rick Wirsing](#), Dregs Editor

The 2013 Southern California Homebrewers Festival posed some challenges for us. The first challenge we faced was the Springs Fire in Ventura County that started on Thursday, May 2, next to U.S. 101. By Friday it had spread westward to the ocean and was only 10% contained. Several of our members, myself included, drove the 101 to get to the festival on that Friday. There was smoke, ash and traffic.



Smoke and Ash from the Springs Fire.

The officer's board is meeting this first week of June to do some planning for the rest of the year. I think we'll be focusing on the Summer Party, meeting topics, club brews, the website, and club recruiting. Remember that I am always looking for feedback and suggestions on any of these topics. I sent out an email blast, but I have only heard from a few of you thus far. Also, remember that Round 6 of the Iron Brewer is coming up in October. The ingredients are El Dorado Hops, Crystal Malt, and Sour Cherries. I will be placing an order soon for El Dorado hops, as they are hard to find. I plan to order quite a bit more than I need, but contact me if you want to guarantee that I reserve some for you.

When I saw firetrucks screaming in each direction on the highway I didn't know what to do. This all raised questions about whether the SCHF would be held and under what conditions. All smoked beers? But once we reached the camp grounds at Lake Casitas the air was clear and the weather was just about perfect.

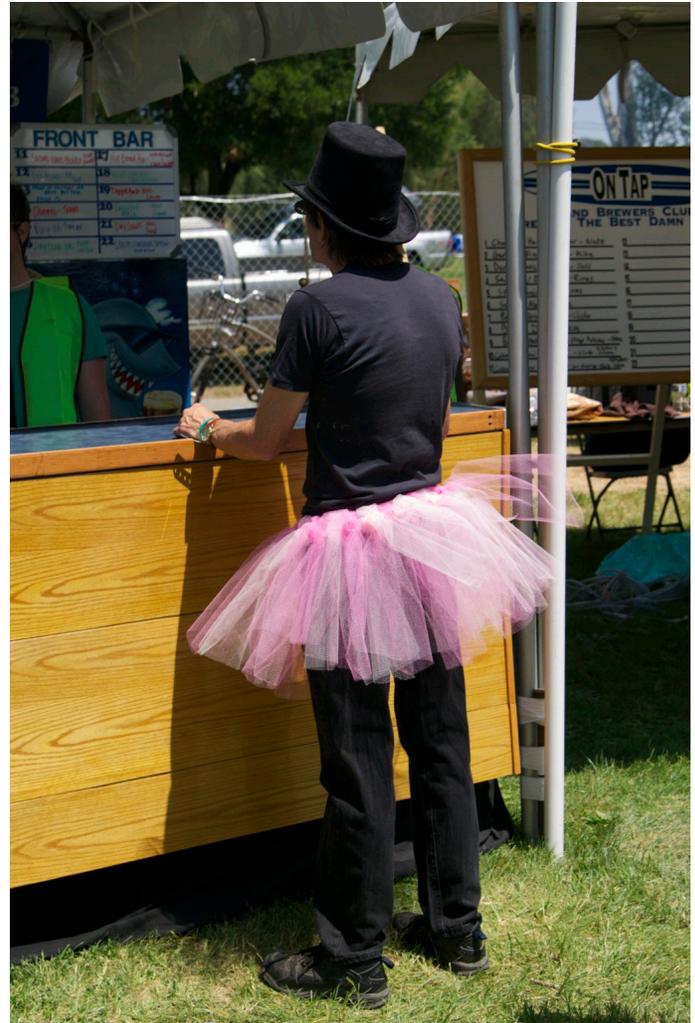
The next challenge we had involved the club bar. When trying to set it up on Friday afternoon we discovered some critical parts were missing. We spent a large part of the rest of the day trying to improvise a fix. We failed. We ended up just setting up half the bar. That however, did not prevent our having a successful SCHF. We served a lot of beer on Saturday. The problems with respect to the bar, however, will need to be addressed in the near future. It may be time to design and build a new bar.

interesting. They ranged from very well made “true to style” beers to very interesting and creative beers. But there were also quite a few “what were you thinking?” beers.

There was a cap on the number of festival attendees of 1,800. I don’t know if the cap was reached, but it did not seem all that crowded. And as was true in prior years, the attendees comprised a diverse and very interesting group.



Rich Thornton working on the club bar.



Somebody get this . . . person a beer. Now!

In addition to our beers, the Club SCHF shirts were very popular. We sold out of them quickly. Our only regret with respect to the shirts is that we should have had more made because we could have sold them.



Breaking Bad fans loved the Breaking Beer shirts.

Although tasting and talking about homebrews was the main focus of the festival, that wasn’t all of it. People were enjoying the weather, food and live music, and playing volleyball, cornhole, ladder toss and giant jenga.

Approximately 40 clubs were represented at the festival, each serving up many beers. The beer selection was as a result, very diverse and



It's all about making the right choices.

There were also lectures on beer and brewing. Mitch Steele, Brewmaster at Stone Brewing, spoke about IPAs. Gary Glass, Director of the American Homebrewers Association (AHA), spoke about the history of and current trends in homebrewing. At the time of his speech, Gary was excited about legislation pending in the states of Mississippi and Alabama to legalize homebrewing and finally make it legal in all 50 states. (The legislation was subsequently passed in both states.) Gary said that once that was accomplished, the next legislative goal of the AHA is to make it legal in all 50 states to take homebrew out of the home for tasting at competitions and homebrew club meetings. There are still many states where this is illegal.



Gary Glass discussing homebrewing history.

Despite the challenges, I think it safe to say that we all enjoyed the festival – the beers, the people, the camping and the weather. In the (vaguely remembered) words of Gary Glass, “The Southern California Homebrewing Festival is the premiere homebrewing event in California.” So if you have never been to it, you should seriously consider going next year. The rest of us are already planning for SCHF 2014.



Lots of people but not crowded.

Competition Calendar

[Jeff Sanders](#), Strand Vice-President

Iron Brewer Challenge Ingredients

Round 5

June 12, 2013 Club Meeting
Saaz Hops, Lactose and Peppercorns

Round 6

October 9, 2013 Club Meeting
El Dorado Hops, Crystal Malt and Sour
Cherries

Local Competitions: in order of entry deadline

Southern California Regional Homebrew Championship

Corona, CA **Entries due June 8th**.
Judging June 22nd. Entry fee: \$6.
Contact: Michelle Kinsman.
Phone (951) 660-2875.
Email: stuff@cardyin.com

Romona Brew Supply/Chuck Alek Brewing

Ramon, CA **Entries due June 16th**.
Judging June 22nd. Entry fee: \$6.
Contact: Thomas Butler.
Phone (760) 440-7727.
Email: ramonabrew@gmail.com

Amador County Fair Homebrew Competition

Plymouth, CA **Entries due June 29th**.
Judging July 13th. Entry fee: \$6.
Contact: William Tarchala.
Phone (209) 233-1976.
Email: sharkbrew@gotsky.com

Antelope Valley Fair Homebrew Competition

Lancaster, CA **Entries due July 19th**.
Judging July 23rd. Entry fee: \$7.
Contact: Becky McRoberts.
Phone (661) 948-6060.
Email: corey@braverybrewing.com

Ventura County Fair Amateur Beer Contest

Ventura, CA **Entries due July 27th**.
Judging July 28th. Entry fee: \$5.
Contact: Charlotte Crocker.
Phone (805) 532-9973.
Email: agriculture@venturacountyfair.org

BrewFest Encinitas Homebrew Competition

Cardiff, CA **Entries due July 31st**.
Judging August 3rd. Entry fee: \$7.
Contact: Jenny DuRose.
Phone (831) 419-3650.
Email: jdrose@gmail.com

Pacific Brewers Cup

Long Beach, CA **Entries due TBD**.
Judging September 14th. Entry fee: \$TBD.
Contact: Enrique Piceno.
Phone (626) 497-8390.
Email: enriquepieno@sbcglobal.net

Many more competitions are going on around the country and around the world so.....

Go to www.homebrewersassociation.org for a complete list.

For a complete list of BJCP competitions, go to http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Spent Grains

[Brian Kellough](#), Strand Treasurer

We enter June with about \$3,400 in the bank. Inflows included \$35 in dues and \$650 from the sales of t-shirts at the SCHF and \$78 in raffle money from the last meeting. We have some great prizes coming up at the raffles, so get your tickets at the meetings and let's have a great year for the raffle!



Raffle Prizes

We have 41 paid memberships, including one new member: John Everett. Welcome to the club! I still need applications from Christian Simms, Kelly Simms, Eddie Martinez, Eddie's Wife and Rudy Inauen. You can fill it out electronically and just email it now! [Click here](#). Lets keep up the good work, and spread the word about our club and the benefits it provides! We are now only 19 from our goal of 60 members.

To get reimbursed for club expenses please bring receipts to the meetings and I'll write you a check or scan your receipts and email them to treasurer@strandbrewersclub.com and I'll send you a check through online billpay.

Membership Renewal Time!

We have 26 members from 2012 who have not renewed yet. Don't forget that dues for 2013 are due. Dues are \$35 (\$37 through paypal) for individual membership and \$45 (\$48 through paypal) including a spouse. TO MAKE IT EASIER FOR YOU, WE HAVE AN ONLINE PAYMENT OPTION THROUGH PAYPAL! [Click here](#) for information. It is nominally more expensive, but infinitely more convenient for all involved! If you don't like paying online, still fill out the application form electronically and email it, then just mail a check made out to "Strand Brewers Club" to me at 10890 Whitburn St, Culver City, CA 90230. You can also hand me a check or cash at the next club meeting (however, all applications should still be submitted electronically).

Attention returning and current members: If you think your contact information is different than what we have on file, please fill out the online membership application at the link above. It is a fillable pdf you can save and keep for your records. Annually we'll ask renewing members to check their forms and make sure the information is current.

What's On Tap

[Tammy Minion](#), Strand Activities Director

June 7th

Avery Brewing 20th Anniversary Event at Select Beer – 10 AM to 3 PM. <http://www.selectbeerstore.com>

June 9th

The Med & Hanger 24 Beer Dinner at Mediterraneo. The event features a 4-course beer inspired menu from Chef Amber Caudle. Cost is \$50/person (tax and gratuity not included). The menu includes four beers and four courses. Call 310.318.2666 to reserve your spot.

June 9th

Beer Dinner Featuring Almanac Brewing at Beachwood Brewing in Long Beach – 5 PM. Seating is limited to 40 and reservations are required. One seating is at 5 PM sharp. Cost is \$40 per person. In order to make your reservation you must send an email to thebeerdinner@gmail.com. The email must include: name, phone number and the number of people in your party. You will be notified via email if your reservation has been made. More information at: <http://beachwoodbbq.com/events.html>

June 13th

Hooray for IPA! Beer Class at Total Wine & More, Redondo Beach – 6:30 to 8:30 PM. Total Wine will be offering tastings of English, Belgian, American, American Double/Imperial and other IPAs. Cost is \$15 per person. Reserve a seat at <http://www.eventbrite.com/event/6468079199#>

June 14th

Hoppy Daze of Summer, Poolside Beer Dinner at Four Points by Sheraton – 6:30 to 9:30 PM. Details to come. <https://www.facebook.com/events/378612655582898/>

June 16th

Fathers, Beer & Pie Event at Select Beer – 11:30 AM to 6 PM. Featuring I Heart Pies. <http://www.selectbeerstore.com>

June 16th

Father's Day "Collabrewtive" Brunch at Lot 613, Downtown Los Angeles – 11:30 AM to 2:30 PM. LA area breweries will be teaming up with coffee roasters to create unique coffee beers. Presented by Firestone Walker Brewing Company and Food GPS, this event will feature six brewery-roaster duos and several LA area chefs. Tickets are \$50 (\$60 at the door if

available) and come with six dishes, pours of 12 craft beers including the six special coffee beers. <http://fathersdaycollabrewtivebrunch.eventbrite.com/>

June 22nd

Sierra Nevada Hop Into Summer Solstice Celebration at Select Beer - to 10 PM. <http://www.selectbeerstore.com>

For even more exciting events visit: https://www.google.com/calendar/embed?src=tammy.minion%40gmail.com&ctz=America/Los_Angeles.



Brewing the Best Damn Beer

Strand Brewer of the Year Points Standings

[Mike Haisma](#), Strand Communications

As you may recall from last month's update, Jim Hilbing had jumped into the lead with his excellent results in the Doug King Memorial and NHC competitions. Well, more information has come in, and Jim has really jumped into the lead after having, by my count, entered a total of 50(!) beers into competition this year, and placing with a substantial number of those entries.

You'll see some other big changes as well. May was a month with plenty of homebrewing-related activities for our members to participate in, and as such there were a lot of points distributed. Jim's (already good for first place) points have more than quadrupled since the

last count, and Rives saw his points more than double as well!

If you've entered into or volunteered to judge or steward at any competitions this year, and you think I haven't counted those points, please let me know. If you brought a keg to the SCHF and you don't think I've counted it, again please let me know. These standings are only as accurate as the information they are based upon, so I need everyone's help to keep them up-to-date.

Name	Points
Jim Hilbing	129
Rives Borland	61
Mike Haisma	37
Jim Wilson	35
Jeff Sanders	29
Steve Fafard	18
Hunter Thacker	16
Tom Kulzak Rick Wirsing	10
Ryan Ferrasci Dave Peterson	9
Ryan Penrod Nate Federman Bob Wilson	8
Jim Webster	6
Rich Thornton Eddie Martinez	5
Jared Carson David Eaves Adam Pike	4
Tammy Minion Steve Gardner Steve Dehart Micheal Litsey Janet Fukumoto	3

Name	Points
Lisa Cooper Lee Richardson Jay Ankeney Donna Boyce Charlie Thacker	2
Wally Senff Rory Dewan Ron Cooper Robert Hernandez Graham Hebson Ethan Allen Doug Toperzer Dan Bottoms Christian Sims Charlie Wallace Brian Basye Brendan Binns	1

References

By [Rick Wirsing](#), Dregs Editor

Cornell University is developing a robot that can anticipate what a human wants and then take action to help. Not surprisingly, one of the first things it has learned is to [pour beer](#). I foresee a major challenge however, in how the robot will determine what style of beer to pour.

Researchers at [Granada University](#) have found that beer can help the body rehydrate better after a workout than water or Gatorade. I guess my workout routine just changed. It should be noted though, the test subjects were college students.

The Long Beach Homebrewers club has a new [webpage](#). Take a look and let us know what you like and don't like about it. We will use your comments to help develop our own new webpage.

The canning of craft beers is becoming more common and perhaps less controversial. A [blind taste test](#) was recently conducted by [Drink Craft Beer](#) between bottled and canned craft beers. The conclusion was that they could not tell the difference.

[Researchers at the University of Adelaide](#) have developed a new strain of barley that does not contain an active version of an enzyme called "lipoxygenase." This is a good thing because this enzyme leads to the production of nasty tastes and odors over time. The expectation is that beer made with the new barley strain will have a longer shelf life. [Sapporo](#) is the first commercial brewer to begin experimenting with it.

Not a lot of progress has been made regarding the filling of growlers from one California craft brewery by another. But according to a [news release](#) issued by The Los Angeles Brewers Guild some local breweries have gotten approval from California Alcoholic Beverage Control for new growler labels that will enable them to fill growlers from other breweries. The news release cautions, however, that each brewery is choosing it's own course and may not now or in the near future accept any growlers for filling except it's own.

Tell Us What Are You 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 [Rick Wirsing](#). Thanks!

What We Stand For

The objectives of the Strand Brewers Club are to brew beer and share information about the 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, or the operation of a motor vehicle under the

influence of alcohol by a member or a participant in any club event or the provision of alcohol to minors.

2013 Club Officers

President	Rives Borland	310-469-3634	president (at) strandbrewersclub dot com
Vice-President	Jeff Sanders	310-292-9301	vp (at) strandbrewersclub dot com
Treasurer	Brian Kellough	310-947-1855	treasurer (at) strandbrewersclub dot com
Activities	Tammy Minion	310-406-8057	activities (at) strandbrewersclub dot com
Communications	Mike Haisma	310-808-3614	communications (at) strandbrewersclub dot com
Editor	Rick Wirsing	310-872-9915	editor (at) strandbrewersclub dot com
Webmaster	Chris Voisey	310-941-4810	webmaster (at) strandbrewersclub dot com

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.

Bill Krouss	310-831-6352	bkrouss (at) cox dot net	Rancho Palos Verdes
Dave Peterson	310-530-3168	diablo390 (at) aol dot com	Torrance
Jay Ankeney	310-545-3983	jayankeney (at) mac dot com	Manhattan Beach
Jim Hilbing	310-798-0911	james (at) hilbing dot us	Redondo Beach
Jim Wilson	310-316-2374	jim 7258 (at) gmail dot com	Redondo Beach
Steve Fafard	310-373-1724	sfafard (at) cox dot net	Rolling Hills Estates

T R A U T



I DETECT AROMAS OF DEEP MALTINESS AND CARAMEL



AND MALTY, CARAMEL FLAVORS WITH SOME TOASTED NUTTY CHARACTER.



MEH.



YOU KNOW YOU REALLY SHOULDN'T GIVE BEER TO DOGS AND CATS.



BEER . . . NO . . . NOT BEER . . .



THEY ARE JUDGING MY SPENT GRAIN DOG BISCUITS!



Southern California Homebrewers Festival 2013
Rocking til the lights went out.