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DREGS FROM THE KEG

October 2013

PACIFIC BREWERS CUP 2013

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Foam at the Top

[Rives Borland](#), Strand President

I apologize that my work schedule took me out of town for most of the last month and I had to miss the September meeting and some other events. Thanks to Jeff Sanders and the other officers for filling in while I was gone to keep the club events rolling. I heard that both the Pacific Brewers Cup and the club brew at Bob Wilson's this past weekend both went well. I'm back in town now and looking forward to some of the events coming up.

First up is the [Club October Meeting at South Bay Brewing Supply on October 9th](#). We will taste the entries for the 6th Round of the Iron Brewer Challenge. The ingredients for this round are tart cherries, crystal malt, and El Dorado Hops. It should make for an interesting mix of styles. Next we are going to meet at [Alpine Village Oktoberfest on Sunday, October 13th from 1PM to 6PM](#), for an afternoon of German beer, German food, and German music! Finally, we are having our own [Oktoberfest Party at Jeff Sanders' Place on Saturday, October 19th, starting at 2PM](#). We'll have the club bar set up so start getting your kegs ready!

I'm disappointed that I missed all of the LA Beer Week events. I hope you attended some of the huge amount of events. I did get to do a few beer-related things while I was up in The Bay Area. First off, I visited the [Drakes Barrel Room](#) in San Leandro. I was really impressed with the quality of the beer there. I especially liked Bourbon Barrel-Aged Drakonic - aged in Heaven Hill barrels and the Two Candle Sour Ale - 50% Hefe and 50% Blonde - aged in

Chardonnay barrels. And their fresh hoppy beers are always excellent.

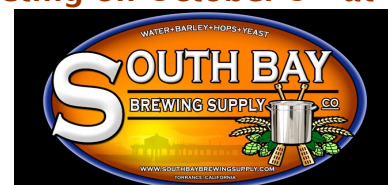
Next I visited [Heretic Brewing](#) at their new location in Fairfield. I had visited them back in the Spring of 2012 when I was in the area for a similar work trip. At that time they were still brewing out of [E.J. Phair Brewing Company](#) brewery in Pittsburg, CA. Due to my work schedule and traffic, I didn't quite make it there in time for the 4PM Friday tour I had signed up for. However, their head brewer, Chris Kennedy, remembered me from my last trip and gave me a personal tour in exchange for helping him put on some new kegs. Then I ended up hanging out with most of the brewery staff and playing some [liar's dice](#) while sampling most of the beers they were pouring. Jamil Zainasheff was also around so I got to chat it up with him a bit. Very cool visit!

I made it up to downtown Napa for a brief visit to [Downtown Joe's Brewery](#). When the manager heard I was a homebrewer, he told head brewer Colin Kaminski, who was nice enough to take some time out of his schedule to chat with me. We talked a little about water chemistry and his new book [Water: A Comprehensive Guide for Brewers](#) that he wrote with John Palmer. I saw via Facebook that he received the first copy off the presses the day after I was there.



Downtown Joe's Brewery

Meeting on October 9th at 7 pm



1311 POST AVE TORRANCE, CA 90501

whole country and none who listed their home address in LA County. A lot of the people in our class were QUAFF members. So there is definitely a shortage of qualified judges. I know some of the very active mead makers in the class were very happy to be see more people getting educated. From my experience in the local competitions, it seems like a lot of times people just kind of get “stuck” judging the mead categories and they aren’t comfortable with it.



Tammy and Rives Deep in Thought During the BJCP Mead Exam at White Labs.

I’ve actually still never made a batch of mead on my own, but I’m looking forward to making some in the near future, armed with the knowledge I learned in the class. Due to my work schedule, I only made it down to two out of four preparatory classes at White Labs. I was still able to study pretty well on my own just from the resources on the BJCP website. Our proctors for the exam were Mike Habrat (who took the exam with Travis in Sacramento this past February under David Teckham), BJCP Master Judge Harold Gulbransen and BJCP Grand Master Beth Zangari (who is part of the expert panel that writes the Commercial Calibration reviews for Zymurgy). Interestingly enough, David Teckham was there re-taking the exam with us. I guess trying to achieve a higher score, even though it doesn’t affect ranking.

On the way home from the mead exam, I got a chance to stop off at the home of Simon Ford, the brewer behind [The Phantom Carriage](#). He was taking his new outdoor brick oven for a test spin making some pizzas. I’ve been a fan

of his sour and wild ales. He has a pretty impressive archive in his basement.



Kip Barnes from LA Ale Works, Kingsley Toby from Pipe Dream Brewery and homebrewer John MontAle at Simon Ford’s house with the new brick oven in the background.



The Aging Cellar at Simon Ford’s house.



The Archive Cellar at Simon Ford’s house.

I've mentioned recently that we will be submitting an entry package for the Anchor Homebrew Club of the Year award. The entry packages are due towards the end of this month. The Strand Brewer Club officers have brainstormed a list of points that make our club great. We want to highlight those points and we are working on writing them up in a way that makes us look the most impressive. If you have any ideas, pictures, videos, etc. that you want to contribute please send them to me. Also make sure that Mike Haisma knows about any competition wins you had over the past year, both for the purpose of our entry package and also for the Strand Brewer of the Year competition. We will be announcing the Strand Brewer of the Year winner at the Holiday Party in December. I know we had at least one member submit an entry to the [California State Homebrew Competition](#), because I personally delivered it to Berkeley this past weekend. There is probably still time to mail in entries before the October 12th deadline, if you act fast and ship quickly. We will probably make the draft of our entry package available somehow for anyone to review and comment on at some point. We have an example of a package we submitted back in 1997 and I'm working on trying to get an example of a winning entry from another club. Even if we don't win, we can still send five to ten members to the celebration luncheon at Anchor, which is usually in February. If there is a lot of interest in that, we'll give priority to those who contributed the most to our entry package.

After Wednesday's meeting, I'm off to Denver for a short trip to the [Great American Beer Festival \(GABF\)](#). I should be back in time for the Alpine Village Oktoberfest Event on Sunday. I'm going to hit up the Thursday evening and Saturday day sessions of GABF. I'm also really excited to attend a new smaller festival that [Crooked Stave](#) is putting on October 11th in Denver called [What the Funk?!](#) A friend and I split a membership in the Crooked Stave Cellar Reserve Club this year, so we'll be picking up and transporting back about 50 bottles worth of allocations!



The Strand Brewers Club was well represented at the Pacific Brewers Cup 2013.

Competition Calendar

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

Iron Brewer Challenge Ingredients

Round 6

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

Local Competitions: in order of entry deadline

[California State Homebrew Competition](#)

San Francisco, CA Entries due October 12th.

Judging: November 2nd. Entry fee: \$8.

Contact: Bryan Gros.

Phone: (510) 336-3377.

Email: statecomp@nchfinfo.org

[National Organic Homebrew Challenge](#)

Santa Cruz, CA Entries due October 15th.

Judging: October 19th. Entry fee: \$8.

Contact: Cary Sunberg.

Phone: (831) 454-9665.

Email: 7bridges@breworganic.com

Los Angeles IPA Festival

Los Angeles, CA Entries due TBA.

Judging: November 16th. Entry fee: TBA.

Contact: Trevor Faris.

Phone: (818) 291-3949.

Email: trevor@goldenroad.la



Mike Haisma taking a taste at the Pacific Brewers Cup.

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 are nearing our goal of 60 members. Spread the word about our club and the benefits it provides! Lets keep up the good work recruiting. New members can fill out the membership application electronically and just email it now! [Click here](#). And we have great

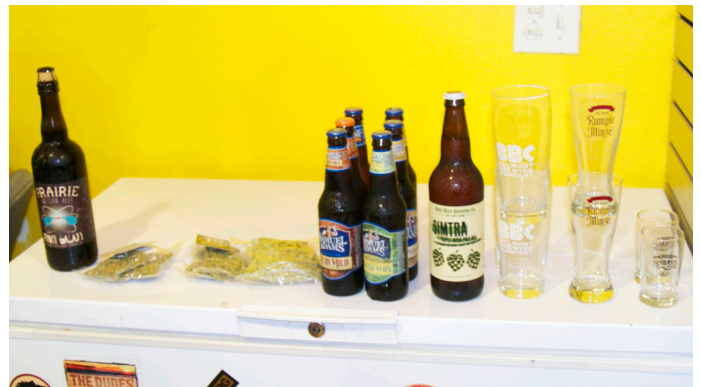
prizes coming up at the raffles, so get your tickets at the meetings and let's continue to have a great year for the raffle!

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 members from 2012 that have not yet renewed their memberships. You know who you are. 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.



Prizes! Prizes! Buy Your Raffle Tickets for Prizes!

What's On Tap

[Tammy Minion](#), Strand Activities Director

October 13th

Strand Brewers Celebrate Oktoberfest at Alpine Village – 1PM to 6PM. Join fellow Strand Brewers at the largest Oktoberfest celebration in Southern California. German food, music, and of course, beer. Admission is \$5 on Sundays. This year I intend to win the stein holding contest.

<http://www.alpinevillagecenter.com/oktoberfest/>

October 19th

Oktoberfest Party at Jeff Sanders' Place – 2PM to Whenever. It's party time. We're setting up the bar and throwing sausages on the grill. Bring any beer you would like to share, or food dish if you want. We'll have bottles of the club sour and the club sour on plums. The address is [1615 W 220th St, Torrance CA 90501](#), two blocks east of Western on 220th St.



If you see small blue & white Lowenbrau Lion flags, you have arrived at Jeff Sander's Place for the Strand Brewers Club Oktoberfest Party!

October 19th

Sierra Nevada Single Fresh Wet & Wild Harvest Festival, Chico – 1PM to 6PM. Sierra Nevada is hosting over 50 craft brewers from across the country to their estate hop field. Cost is \$75. <http://www.sierranevada.com/sfww>

October 20th

Stone's "Pour It Black" Beer Festival, Escondido – 10AM to 3PM. It's a celebration of stouts, porters, and black IPAs. Tickets are \$45 and include a commemorative Pour it Black glass and fifteen 3-oz tasters. For an extra \$10-\$12, you can pre-order t-shirts with your ticket purchase!

<http://www.stonebrewing.com/pouritblack/>

October 24th

Green Flash 11th Anniversary at Select Beer – 5PM to 10PM.

October 24th

Beerrelevance: Old World Meets New World at Total Wine & More, Redondo Beach – 6:30PM to 8:30PM. A classic 'Old World' vs. 'New World' beer style comparison and taste of brewing history. Savor classically-brewed beers from Germany, Belgium and England alongside North American beers brewed with inspiration from these Old World brewing styles. The past meets the present in this fun and flavorful beer matchup! Cost is \$15 per person. They'll have 12 beers to taste and discounts on featured beers. <https://www.eventbrite.com/event/7518350589>

October 24th

Mission Brewery Beer Dinner at Chart House, Redondo Beach – 6:30PM to 12:00AM. A four-course dinner is offered, each course prepared with Mission Brewery beers and accompanied by a cold pour of the same brew. Cost is \$60 per person. <http://missionbrewery.com/events/mission-brewery-beer-dinner-at-the-chart-house/>

For more events check the Strand Brewers Beer Events calendar: https://www.google.com/calendar/embed?src=tammy.minion%40gmail.com&ctz=America/Los_Angeles.



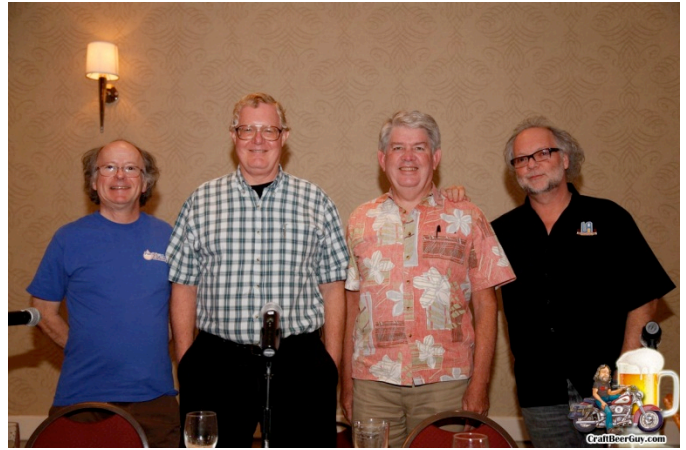
Jay Ankeney carefully judging the good and the bad at the Pacific Brewers Cup.

So You Want to Be a Beer Judge? LA Beer Week Presentation

Jim Wilson, BJCP Grand Master II

Carl Townsend of Gravity, Bruce Brode of the Falcons and I joined local beer writer [Tomm Carroll](#) at the Four Points by Sheraton LAX on Sept 26th to play “volleyball.” Strand Brewers Club members Bob Wilson and Rick Wirsing were among 25 in the audience. Rick and [Lloyd Brown](#) captured photons for history. Thanks for the support guys!

The panel started by responding to Tomm’s queries that included BJCP’s history, the process of judging and the exam maze. Four Points helped lubricate us by discounting beer prices and comping parking. After about an hour of blah, blah, blah we were served the first of four beers for judging. Everyone who wanted could write scoresheets and the discussions afterward were the heart of the meeting.



A very distinguished panel. Photo by [Craftbeerguy.com](#)

The beers were Victory Festbier (Category 3B, Oktoberfest/Marzen), Drake’s Aroma Coma (Category 14B, American IPA), Deschutes Obsidian (Category 13E, American Stout) and a mystery beer (Drake’s One Hit Warrant Wild Ale). These choices triggered excellent questions from the audience. Some typical ones were how could they judge a beer whose style they disliked and comparing perceptions with the panel’s. One was coming in from the wine world and wanted to learn tips about transitioning to beer and one cut right to the chase by reminding me that O’fest shouldn’t have hop aroma. Good catch Bob Wilson!

All beers were commercial examples and the evaluations were a bit spread out. The O’Fest was well received and earned a high 30’s consensus score. The AIPA was either under hopped or just right and scored in a range of the low 30’s to low 40’s. The Stout was a bit sour in front and lacked enough roast to be in good balance. Scores seem to center in the high 20’s, which elicited questions from the audience about how a commercial beer could possibly earn a low score. What an intriguing concept.

The mystery beer was an American Wild Ale with cherries. It was intriguing and refreshing. For me, the beer was like a young, fruited Flanders Red with low tartness and subdued cherries, but without the complex malt element. I did identify the beer’s youth and style and scored it in the low 40’s. Initially, most other scores were lower until Bruce raised his on reflection and pointed out that BJCP judges are supposed to be collegial and writing your scores in pencil is a good idea because

your mind could possibly change along the way if you're open to learning.

The night reinforced the thought for me that there are enough people in the South Bay who would like to become BJCP judges and I've reserved a tasting exam slot. Right now, it seems impossibly far away in Sept of 2015, but the schedule is compressing this direction as we get a handle on speeding up exam grading and I'll keep you up to date on any timing change. I may or may not lead a prep class and administer this exam. Getting it on the calendar is the important step right now.



"Brewing the Best Damn Beer!"

Strand Brewer of the Year Points Standings

[Mike Haisma](#), Strand Communications

I'd like to congratulate all of our medal winners from the 2013 Pacific Brewers Cup! Although it should almost go without saying at this point that runaway points leader Jim Hilbing managed to pull in several new medals as well as a runner-up Best of Show, he was certainly not alone. Strand members Jay Ankeney, Jon Paulson and Nate Federman all had 3rd place medals, and Ryan Penrod and Jeff Sanders each earned 1st place finishes in Strong Ales and Specialty Beers, respectively. I was also quite pleased to see several members turn out to help with stewarding and judging for the competition.

In case you missed it at our last club meeting, Bob Wilson's delicious Russian Imperial Stout was an overwhelming favorite, and Jim Wilson

led a group discussion about judging beers in an informal setting.

I have tried to account for all the homebrew brought to meetings, presentations, entries and volunteers I have information for, but there is no way for me to know about everything, particularly competition entries, unless you tell me. If you entered beers and didn't get the points for them, please contact me via email (communications@strandbrewersclub.com) and I will do my best to get things updated. This also goes for any other activity for which you did not receive points.

At the moment, here's how things stand according to my records:

Name	Points
Jim Hilbing	226
Rives Borland	83
Jim Wilson	63
Jeff Sanders	53
Mike Haisma	42
Jay Ankeney	28
Ryan Penrod	26
Bob Wilson	21
Steve Fafard Donna Boyce	20
Hunter Thacker	19
Nate Federman	15
Tom Kulzak	12
Jared Carson Andrew Maxwell	11
Rick Wirsing	10
Ryan Ferrasci Rich Thornton Dave Peterson	9

Name	Points
Steve Gardner Jon Paulson Eddie Martinez	8
Tammy Minion	7
Jim Webster Adam Pike	6
Micheal Litsey David Eaves	4
Steve Dehart Janet Fukumoto Doug Toperzer	3
Wally Senff Victor Pyter Lisa Cooper Lee Richardson Jimmy Gullenback Graham Hebson Ed Valcarel David Dvorak Dan Bottoms Charlie Thacker Adair Johnson	2
Rudy Incmen Rory Dewan Ron Cooper Robert Hernandez Morgan Jones John Everett Ethan Allen Christian Sims Charlie Wallace Brian Basye Brendan Binns	1



Jim Wilson explaining Beer Evaluation at the September meeting.

Evaluating Beer

Jim Wilson, BJCP Grand Master II

At most club meetings someone will ask me for an opinion about their beer. Tonight I'll explain what I do during one of these quick tastings and suggest what you can develop your palate to do the same.

First, I taste the beer and compare only its primary malt, hop and fermentation flavors to their description in the BJCP [Style Guidelines](#). Any differences are stylistic faults that might be unexpected flavors or intensities or inappropriate balance between flavors. A beer can be very enjoyable without being a good example of the intended style, but I do evaluate the fit to style first.

Second, I check for eight common technical faults. Acetaldehyde, diacetyl, high or low attenuation, solvent like flavors and sourness can happen during fermentation. DMS, oxidation and astringency happen at other times.

Third, I share my observations and suggest how to improve the beer. Recipe tweaks usually correct stylistic issues and process adjustments can fix the technical ones.

It took me about two years to learn the flavors and style descriptions well enough to evaluate all the beer styles quickly. It's not rocket science; you can do this and very possibly in less time than it took me.

Appropriate flavors and balance can be experienced by tasting a quality commercial example while referring to the Guidelines. Following each style's description is a list of commercial examples with the best listed first. I prefer doing this exercise alone but it can be done in a group setting also. Useful tasting skills can be developed with structured tastings of about 50 different beer styles. If you have trouble picking out any particular flavors, try cross training with food or wine.

Technical flaws can be experienced during a doctored tasting session. This is usually done as part of a BJCP exam prep class but doesn't have to be. Suggestions about how to do one can be found on p 42 of the BJCP Exam [Study Guide](#). Groups are best for this exercise so you can compare perceptions.

When sharing your opinions, try to be kind to the brewer. Taste thresholds vary between individuals and all you can do is describe what you perceive. Take diacetyl for example. I get its buttery flavor in theater popcorn, but at low levels in beer, it fades to a generic sweetness. Some people are more sensitive and low levels from across the room can just about set their hair set on fire.

A common vocabulary makes it easier to communicate with the brewer. I distilled a lexicon from the Style Guidelines to help me get past senior moments during contests.

You can continue to improve your palate by evaluating beer with other judges at contests and informal settings. Comparing your perceptions to brewer's notes or postings on Rate Beer or Beer Advocate can be helpful too.

Experience is the way to develop your palate but reading can jump start the process. If you

are a reader here are some worthwhile references.

Earlier Classics

[Michael Jackson](#) was the first to write about beer styles. He wrote 10 beer books from 1976–2008. All are wonderful.

Evaluating Beer, edited by Logan and Nishek in 1993 is a collection of articles from the 1980s and early 90s that is still valuable.

Scott Bickham's **Focus on Flavor** series in "Brewing Techniques" in the late 1990's presents a technical discussion of all the elements of Meilgaard's beer flavor wheel.

[A Convoy of Flavor Wheels](#)
[Flavor Wheels of the World](#)

Recent Ones

BJCP [Style Guidelines](#)

BJCP [Beer Faults](#)

Jim Wilson's **[Beer Lexicon v 2.9](#)**

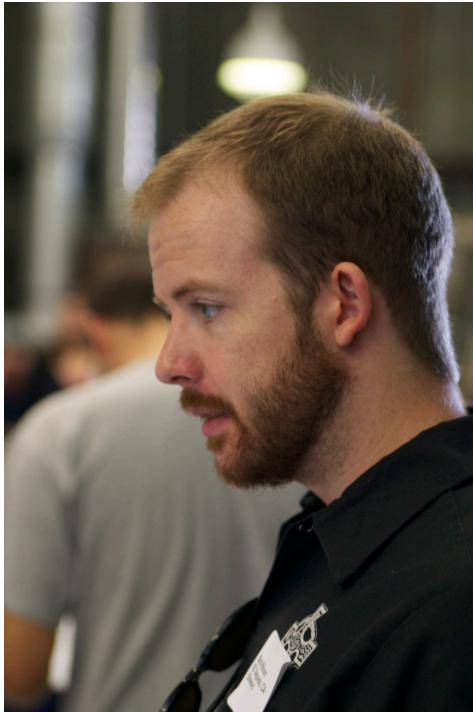
Brewing Better Beer, by Gordon Strong in 2011 has excellent chapters on Evaluating Beer and Troubleshooting.

Tasting Beer, by Randy Mosher in 2009 is very comprehensive.

AHA published 23 books in the **Classic Beer Style Series** between 1990 and 2012 and there may be more in the future. Some are still in print; all are available as used books but a few are pricy.



Tammy Minion tabulating a score at the Pacific Brewers Cup.



Bob Wilson serving admirably as a Steward at the Pacific Brewers Cup.

Belgian Beer Overview

Jim Wilson, BJCP Grand Master II

Almost all the Beer Judge Certification Program (BJCP) classic beer styles came from three European countries. They are the United Kingdom with its distinctive hop dominant ales, Germany with its mostly malt dominant lagers and Belgium with its neutrally balanced ales that have immensely complex flavor profiles. To produce these unique flavors, Belgian brewers use selected flavor active yeast, spices, sugars and wild yeast and bacteria native to Southwest Brussels. BJCP organizes Belgian beers into Categories 16, 17 and 18, and I'll briefly review each of them.

Category 16 — Belgian and French Ale

16A. Wit is a refreshing wheat beer with a moderately zesty orange flavor from coriander additions and yeast produced esters. Hoegaarden Wit, St. Bernardus Blanche and Allagash White are good examples.

16B. Belgian Pale Ale is fruitier and slightly less bitter than English Pale Ale. De Koninck, Russian River Perdition

16C. Saison, which means season as in the time of year, was originally low alcohol ale brewed

from whatever local ingredients farmers could find. A stronger version with strong citrus flavors and a dry, spicy finish has become popular. Saison Dupont, Sierra Nevada Ovila Saison

16D. Bière de Garde literally means beer to keep or lager. Brewed in Southern Belgium and Northern France, it's malty with restrained esters and phenols that can be thought of as an ale version of the Oktoberfest style. Jenlain and Lost Abbey Avante Garde

16E. Belgian Specialty Ale is a catch all category for beers that don't fit other style descriptions. More than 50 examples are given in the Style Guidelines with flavors that are all over the map. Orval, La Chouffe and New Belgium 1554

Category 17 — Sour Ale

17B. Flanders Red Ale is slightly sour and fruity; many think it is the most refreshing beer in the world. Acetic and lactic acid sourness are produced by wild yeast and bacteria during a long conditioning period in huge oak tuns. Rodenbach Grand Cru, Duchesse de Bourgogne and Lost Abbey Red Poppy

17C. Flanders Brown Ale/Oud Bruin is maltier, slightly less sour and darker than Flanders Red. Liefman's Goudenband

17D. Straight (Unblended) Lambic is brewed with the ancient process of spontaneous fermentation in an area shared with sour cherry orchards. Its complex sour, grainy, barnyard and fruity flavor profile can take three years to develop. Cantillon Grand Cru Bruocsella can occasionally be found in the US.

17E. Gueuze is a blend of old and new Lambic that's re-fermented in the bottle to produce a pleasantly sour, very effervescent beer. Think of it as a beer aperitif. Boon Oude Gueuze Mariage Parfait, Cantillon Gueuze and Bruery Ruez (Sp Rueuze)

17F. Fruit Lambic is a straight Lambic that's re-fermented in the barrel with massive amounts of whole fruit like tart cherries (including the pits), raspberries or apricots. A few brewers like Lindeman's sweeten and pasteurize their beer to appeal to the mass market but these aren't considered the real deal. Cantillon Kriek, Boon Framboise and New Glarus Raspberry Tart

Category 18 — Belgian Strong Ale

18A. Belgian Blond Ale is a golden, 6% alcohol, slightly sweet beer with subtle apple and/or

pear esters and optional spicy phenols that can finish medium dry to dry. Leffe Blond

18B. Belgian Dubbel was originally brewed by Trappist Monks for travelers as part of their monasteries' bed and breakfast business. It's a 6.5–7.5% alcohol brown ale with moderate to medium plum, raisin and/or Craisin esters and light peppery phenols. Westmalle Dubbel, New Belgium Abbey

18C. Belgian Tripel is also a Trappist ale that is a bigger version of Blond with 7.5–9% alcohol, a gold color with light apple and/or pear esters and moderate pepper or clove phenols. When fresh, this style's balance is just barely bitter, which is unusual for Belgium ales. Chimay Cinq Cents (White label), Unibroue La Fin du Monde

18D. Belgian Golden Strong Ale is Tripel's big brother. It can be subdued and elegant or hearty with intense fermentation flavors. As a humorous play on Doppelbock naming conventions, these beers are named after the devil or some related entity. Duvel is the elegant prototype and is also Belgian's prima donna ale. Delirium Tremens and Alesmith's Horny Devil are hearty versions.

18E. Belgian Dark Strong Ale is Dubbel's big brother and Belgian's strongest beer with 8–11% alcohol. It's a Trappist brown ale with rich, complex malt flavors and multiple layers of yeast driven characteristics that was originally served only to a monastery's Abbot or his guests. St. Bernardus Abt 12, Rochefort 8, Trader Joe's/Unibroue Vintage Ale

References

By [Rick Wirsing](#), Dregs Editor

[Beer is good for you.](#) Although wine gets touted for providing health benefits, beer offers some that are as good or better. For example, beer and wine contain the same amount of antioxidants. The protein and B-vitamin content of beer is higher than in wine. And beer contains silicon, which is in very few foods and is linked to bone strength and health. So there you are.

And speaking of wine, some of you may have heard the term “corked” wine, which is wine that has an unpleasant smell often described as soggy cardboard or wet dog. The main chemical associated with this smell is 2,4,6-

trichloroanisole (TCA). A fungus that normally infects natural cork produces TCA when bleaches or chlorine products are used in for sanitation. This has been a problem for many years. You might have noticed many wineries no longer use natural cork for closures. [Researchers](#) have now found that rather than causing bad odors, TCA suppresses the sense of smell, which then causes the brain to create a false impression of an off-putting smell. I am reminded of an old saying, “It's not what you see, it's what you think you see.” Apparently that's true for smell too.

Stanford University scientists recently published a [paper](#) that presents a model for determining what would be the best product to recommend to someone, for example the best beer, based on that person's tastes and level of experience. So what is the significance of this? Don't be surprised if in the near future you see a new app that tells you what beer to have next.

The California Craft Brewers Association (CCBA) is advising breweries that holding homebrew beer events at their breweries may cause them to lose their brewing licenses. The CCBA states that, “*Current law does not allow homebrewed beer to be served, sold or tasted at any licensed premise. . . Homebrew beer is not allowed to be removed from the place where it was brewed except to be entered into an organized ‘competition.’ Serving homebrewed beer at your licensed brewery puts your brewery license in jeopardy. You may have home brewers come into your brewery and brew beer on your brewing system, but the beer brewed by them would be considered beer made by the licensee (not homebrew beer) and would have to conform to all of the regulations of your branded beer such as labeling, price posting, etc. . . (California Alcoholic Beverage Control) interprets [B&P Code 23356.2\(c\)](#) to mean that a homebrewed beer can only leave the location where it was made to be entered (not served or otherwise consumed) at an organized competition.” Some homebrewers may scoff at this warning because they don't fear getting caught taking their homebrew to places other than competitions. But breweries are likely to be much more concerned because losing their license would put them out of business.*

Tell Us What You Are 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
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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.

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Steve Fafard	310-373-1724	sfafard (at) cox dot net	Rolling Hills Estates

TRUUB

LOOK AT MY ...

I GOT MY OWN BREWHOUSE.

STAINLESS STEEL EVERYTHING. . .

AUTOMATIC EVERYTHING. . .

GLYCOL EVERYTHING. . .



OOOH, MY FAVORITE. . .



BREWER'S NETWORK ON REPEAT. . . CONSTANT Y'ALL!



I GOT STRAND BREWERS T-SHIRTS



I GOT GROWLERS FROM EVERY CRAFT BREWERY.



I GOT CASCADE HOPS! MIX IT UP WITH CITRA HOPS. SMELL NICE? I SMELL NICE!



THIS MY DREAM Y'ALL. THIS MY DREAM.