



ISSN 1945-1342

DREGS FROM THE KEG

December 2013

Happy Holidays



In This Issue

Foam at the Top	2
Competition Calendar	3
Spent Grains	3
What's on Tap?	4
Brief Note on 2014 Judging Exam	5
Strand Brewer of the Year	5
Annual Brewery Tune Up	6
Will Travel for Good Beer	7
References	10
Trub	12

Foam at the Top

[Rives Borland](#), Strand President

We had a great November meeting to end the year with respect to holding regular monthly club meetings. We still of course have the Strand Brewers Club Holiday Party on December 14th.

I want to thank Nate Federman again for his excellent presentation on growing hops, complete with samples of beer hopped with his homegrown hops. I'm looking forward to more presentations like that next year. I'm also happy to announce that at the November meeting we elected an excellent new board of officers to leave you in very capable hands for 2014. The elected are:

President: Ryan Penrod

VP: Rich Thornton

Administrator: David Eaves

Activities: Bob Wilson

Treasurer: Doug Toperzer

Dregs Editor: Rick Wirsing (second term)



New Officers: Bob Wilson, David Eaves, Ryan Penrod and Rich Thornton.

We will be having a transitional meeting in early January to officially hand off the positions and plan for the new year.

It has been a pleasure leading the club for the last two years and a good learning experience. I think we accomplished a lot and pointed the club in a good direction for the future. I hope we will continue some of the initiatives we started, such as the focus on education and presentations at the meetings. By the way, we recently found out that the article on oxygenation that Jim and I put together will be published in Zymurgy at some point next year! I hope everyone will take advantage of the BJCP prep class that Jim is hosting next year and continue to get out and judge and enter competitions as much as possible. I also hope we will continue to submit entries for the Anchor CA Homebrew Club of the Year and that in 2014 we make a big effort to especially enter the three competitions counted towards that award. We still have some work to do on getting a more functional website up and running and we could improve our recruiting efforts. I know Ryan already has some ideas of his own for improvements that can be made.

Now that I won't have any official responsibilities, I still plan to be just as active in the club, but I'll have more time to focus on my own brewing and representing the club in



competitions. I also plan to focus on conducting research and experiments to present to the club at meetings and in Dregs articles. In addition, I would love to get another group project going such as another large barrel project.

I look forward to seeing everyone at the Holiday Party at the Fafard's place on December 14th and I hope everyone enjoys the holidays and comes back with renewed energy for club activities next year!



November Meeting Attendees. Thank you to the [CraftBeerGuy](#) for the picture.

Competition Calendar

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

Local Competitions: in order of entry deadline

Doug King Memorial Homebrew Competition
Woodland Hills, CA

Entries due January 11th.

Judging: January 25th. Entry fee: \$8.

Contact: Ed Kochanowski.

Phone: (818) 917-2467.

Email: egk@edjik.com

America's Finest City Hombrew Competition
San Diego, CA

Entries due February 12th.

Judging: February 21st.

Entry fee: \$7.

Contact: Dominic Fountain.

Phone (619) 920-1449

Email: domfountain@gmail.com

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 end the year with about \$3,600 in the bank. Inflows included dues (even three already paying for 2014), and raffle money from the last meeting. To end the year we have 52 paid memberships, including two new members: Andrew Maxwell, and Adair Johnson, and a long time returning member Ron Wilson. Welcome (back) to the club! I still need applications from Christian Simms, Kelly Simms, Rudy Inauen, Andrew Maxwell and Adair Johnson. You can fill it out electronically and just email it now! [Click here](#). Let's keep up the good work recruiting for next year and bring even more people into the club. This year we finished only eight shy from our goal of 60 members; a great effort and the most members the club has ever had according to my records!

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

This will be my last article as the treasurer. A new successor will be taking the mantle in January. In the past two years as treasurer I made some improvements to the financial side of our club including online billpay and accounting, membership payments through paypal and downloadable PDF membership form. All these changes were to streamline the membership process as much as possible, and just trying to keep this club up with the times. I'm sure my successor can improve on these changes even further and add his or her own changes. I look forward to finally being a civilian for a while so I can just enjoy the beer and devote more time to brewing. I also would like to use the little extra money we had from this year and champion the updating of the club booth. It definitely needs some work.

Lastly, let's all help out our new treasurer by renewing early next year.



November Raffle Prizes!

What's On Tap

[Tammy Minion](#), Strand Activities Director

December 5th

Ommegang "Game of Thrones" Release at Select Beer – 5PM to 10PM.

December 7th

Strand Brewing Co. 4 Year Celebration. They will have the usual beers in the line up plus some others as well as cask ales. Their anniversary ale is Harvest Ball Belgian Style Orange Witbier.

December 7th

OC Brew Ho Ho at the Phoenix Club, Anaheim – 12PM to 4PM. This is OC Brew Ho Ho's second annual Holiday Ale Festival. \$55 gets you unlimited 3oz tastings from 50 breweries, a cute little cup and an opportunity to buy swag at the Brewery Expo. <http://ocbrewhoho.com/>

December 7th – 31st

Lucky Baldwin's Christmas Beer Festival.

December 10th

Winter Beer Dinner with The Bruery at Havens Gastropub, Pasadena. Dinner is \$45 per guest (plus tax and gratuity), seating is limited. RSVP by calling 626-768-9555. Please visit website for the menu. http://www.havengastropub.com/_blog/

[Haven Gastropub/post/winter-beer-dinner-bruery/](#)

December 11th

Societe Brewing Night at Beachwood Brewing, Long Beach – 5PM. Societe is a small brewery in San Diego which we visited on our bus trip last March. If you missed the trip this is your chance to check them out without the long drive. I recommend the Butcher RIS.

December 12th

An Evening with Speakeasy Brewing at Select Beer – 5PM to 10PM.

December 12th

Hoppy Holidays with Bernie Wire: Kick the Keg for Charity at City Tavern – 6PM to 10PM. <https://www.facebook.com/events/555530471187651/>

December 14th

Strand Brewers Club Holiday party at Steve Fafard's House, 22 Rollingwood Dr, Rolling Hills Estates 90274 – 6PM. There will be plenty of food and the club bar will be set up. Kegs or bottles are most welcome as well as any commercial beers you would like to share. Please RSVP to activities@strandbrewersclub.com or https://www.facebook.com/events/204990123016316/?ref_dashboard_filter=calendar

December 16th

Beer with Wine Dinner at Library Alehouse – 7:30PM. A five course meal will be paired with beers from Epic Brewing and Susana Balbo wines. Price is \$75 and attendance is limited to 40. For the menu and more details visit <http://librarybeerwithwine.brownpapertickets.com/>

December 17th – 22nd

Winterfest 2013 at both Beachwood BBQ locations. Visit website for tap list. <http://www.beachwoodbbq.com/events.html>

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.



"Brewing the Best Damn Beer!"

Brief Note On Strand's 2014 Judging Exam

Jim Wilson, BJCP Grand Master II

Twelve Strand Brewers Club members signed up for the Judging Exam to be given on December 6, 2014. Eight guests have also signed up and beyond them a waiting list has been started. Historically, half the original sign-ups for BJCP exams drop out without taking. Our 20 allotted seats will be kept full by drawing from the waiting list.

I strongly suggest that new people in the BJCP program start studying now for the Entrance (online) Exam. BJCP recommends four documents – Entrance Exam Details, Study Guide, Judge Procedures Manual and Style Guidelines. All are free on the [BJCP](http://www.bjcp.org) website and are content dense. This is no problem if you've got a photographic memory. I may have killed off the odd brain cell or three while learning about beer and mine has a small aperture. Brute force and repetition were required for me to learn this stuff. You can really flaunt your love for beer by Googling "memorization" and trying some of the techniques you find.

The BJCP Exam Center suggests that you "Do not take this exam without studying; you will be wasting your money." Take it when you feel ready, but no sooner than Jan 2014. After you pass the Entrance Exam you have to take and pass the Judging Exam within one year or start over by retaking the Entrance Exam.

By studying and passing the Entrance Exam early, you'll have lots of time to study for the Judging Exam. Get busy and good luck!

Strand Brewer of the Year Points Standings

[Mike Haisma](#), Strand Communications

If you have been carefully tracking everyone's points each month (probably nobody does that except me), you'll notice that Tammy's points have dropped while Bob Wilson has suddenly jumped up a few spots in the rankings. Last month I had accidentally misattributed some points to Tammy which rightfully belonged to Bob for his fine award-winning entries in the Hangar 24 competition. Apologies to Bob and also to Tammy for my idiocy.

As this is our final Dregs of 2013 and we are wrapping up our tallies for the Strand Brewer of the Year, now is the time to contact me (communications@strandbrewersclub.com) to claim any points which have gone uncounted. In particular, if you've been entering beers in competitions, you get points for those, but I won't know about them unless you tell me. Also, as I've been traveling quite a lot throughout the second half of this year, I have not been able to judge in many local competitions besides the PBC, so let me know if you've been judging or stewarding.

Unless there is a dramatic turn of events, however, these are likely to be the final standings for 2013:

Name	Points
Jim Hilbing	226
Rives Borland	90
Jim Wilson	67
Jeff Sanders	61
Mike Haisma	42
Bob Wilson	32

Name	Points
Jay Ankeney	28
Ryan Penrod	27
Steve Fafard	23
Donna Boyce	20
Nate Federman Hunter Thacker	19
Steve Gardner	17
Jared Carson	14
Tom Kulzak Eddie Martinez	12
Rich Thornton Andrew Maxwell	11
Rick Wirsing	10
Ryan Ferrasci Dave Peterson	9
Jon Paulson	8
Tammy Minion Michael Litsey Adam Pike	7
Jim Webster	6
David Eaves	5
Rudy Inauen Rob Proffitt Doug Toperzer	4
Steve Dehart Janet Fukumoto Adair Johnson	3
Graham Hebson Ed Valcarel David Dvorak Dan Bottoms Christian Sims Charlie Thacker	2

Name	Points
Rory Dewan Ron Cooper Robert Hernandez Rick Pearce Morgan Jones John Everett Ethan Allen Charlie Wallace Chad Hazen Brian Basye Brendan Binns	1

Annual Brewery Tune Up

Jim Wilson, Strand Checklist Junkie

An annual tune up insures that your equipment is clean and in good working order for the new brewing year. It's all about the beer and a little effort now will pay off later. If you did the dishes after brewing, a tune up doesn't take long at all.

Whenever you clean with strong chemicals, protect yourself at least with glasses or an eye shield and chemical resistant gloves. I have an aluminum hot liquor tank, plastic mash tun and transfer tubing, copper immersion coil and stainless kettle and fermentor. How to clean depends on what you're faced with but I try to use the gentlest method that gets results.

- Use sponges or soft bristle brushes and hot tap water for all cleaning. Rinse or gently scrub lightly soiled surfaces.
- OxyClean for moderate soil in mash tun, kettle and kegs.
- PBW for obstinate soil in general and valves and the fermentor in particular.
- Vinegar for the hot liquor tank and immersion chiller.
- PBW followed by Acid Cleaner #5 (see Nov 2011 Dregs) for beerstone in the kettle and kegs. AC #5 is a very strong (pH 1.0) acid blend compounded for cleaning inorganics from hard metal surfaces only.
- PBW or National Chemical BLC for transfer tubing, draft lines and faucets. PBW and BLC have different chemistries and both work well.

- Bar Keepers Friend for the outside of kegs and soot on fired vessels.

After cleaning, rinse with tap water and sanitize internals by spraying them with Star San. Sanitizing just before use is still required, but doing it now keeps the critters off stride.

Most equipment is fine if you clean it right after brewing. Kegerator dispenser lines and faucets stay trouble free if they're cleaned at least once a month. Removing beerstone from kegs when it shows up and the kettle every six batches is good practice. Rinsing the immersion chiller after each use keeps it reasonably soil free and it looks pretty if the outside is cleaned with vinegar once a year.

Having said all that, here's my tune up checklist beginning with cleaning. Add or delete items to align with your brewery's specific needs.

1. Clean vessels, including soot on the outside, and immersion chiller. Soot is a mess and an insulator which raises your fuel bill.
2. Disassemble and clean valves from the hot liquor tank, mash tun, kettle and fermentor.
3. Clean transfer tubing and wort strainer/filter. A skinny brush can help for tubing. Replace tubing that doesn't clean up like new.
4. Disassemble kegs and clean inside and out. Inspect the five O-rings on each one. Replace and lube any that are cracked or don't seal. Know the O-ring sizes and keep spares.
5. Clean all equipment that touches the yeast starter including the tubing and dispersion stone from your aeration system.
6. Inspect and clean mill rollers. Usually dry brushing is enough.
7. Inspect the O-ring that seals the propane tank to the regulator. Replace and lube if hard or cracked. Zero leakage at this joint is the only acceptable standard. Know the O-ring size and keep spares.
8. Adjust burner air for complete combustion as shown at [youtube.com/watch?v=-](https://www.youtube.com/watch?v=-z78D0K88fA)

[z78D0K88fA](https://www.youtube.com/watch?v=-z78D0K88fA). If this doesn't work, keep troubleshooting. Yellow flames mean unburned fuel and inefficiency.

9. Calibrate thermometers at 32 and 212°F. If you have a lab quality mercury thermometer, cross check the others at 150°F. Adjust if you can. Record the deltas if you can't.

10. Calibrate refractometer at 0 with distilled water and at 15° Plato with a measured sugar/water solution.

11. Update your regular maintenance checklist. You do track equipment maintenance, right?

12. Inventory ingredients and consumables

When working out next year's brewing schedule, take into account regular drinking, club meetings and parties, contests and special situations. We have a block party on the Fourth of July for instance. Many of our neighbors enjoy Hefeweizen, which I try to brew in early June so that it can be served at peak condition.

Bulk hop and malt purchases can save money. Hops keep well if frozen. Low humidity and moderate temperatures are all that uncrushed malt need. Two propane and two CO₂ tanks reduce brewing or drinking interruptions. Plan purchases of seasonally available ingredients so you can buy when they're in stock. Everything else is pretty much batch to batch.

Commercial products mentioned in this article are my choices. There are good alternatives; use what works for you. I have no dog in the hunt either way.

Last tips for 2013; [Homebrew Finds](#) has great deals and [Beer Basics](#) is a remarkable beer blog. Happy New Year!

Will Travel for Good Beer

By [Rick Wirsing](#), Dregs Editor

When I travel I try to include stops at local craft breweries whenever possible. I have been traveling quite a bit lately and as a result, I have been fortunate to have sampled some very good craft brews, including the following.



[Jester King, Austin, TX.](#)

Actually located in Texas Hill Country, Jester King is a farmhouse brewery. They are committed to a true sense of terroir, using water from the onsite well and wild yeast they collect from pans of wort they set out in local fields. There were eleven beers on tap, all of them unique and complex. If I had to pick one, I would most likely choose to have a pint of Noble King, a hoppy ale brewed with their farmhouse yeast.



[Frankenmuth Brewery, Frankenmuth, MI.](#)

Claiming to be Michigan's original craft

brewery, it was founded in 1862. The first building was nearly burned to the ground in 1975. Some of the original structure was salvaged and the brewery rebuilt, only to be nearly destroyed again in 1996 when it was hit by an F3 tornado. Such is life in Michigan. What could yet again be salvaged from the prior structure is now part of a brew pub. Maybe because of the bad history at the original site, most of Frankenmuth Brewing Company's beer is produced and bottled elsewhere. Frankenmuth Brewing makes six beers year round and several seasonal beers. I found the year round brews to be well made (they have won several awards), but nothing extraordinary. Those of you from the midwest may recognize Frankenmuth as the place to go for world famous chicken dinners at the Bavarian Inn and Zehnder's; and more importantly based on bill boards everywhere, Christmas decorations at Bronner's Christmas Store. Thus Frankenmuth's nickname, Christmas Town. The brewery recently released a new seasonal beer, Christmas Town Ale. I generally don't like spiced beers, but I found this one to be quite acceptable. I bought a case. It's safely sitting in my parents' basement in Michigan. I know that they won't drink it because they only drink [Blatz, Milwaukee's Finest Beer](#).



[Baltimore Beer Week, Baltimore, MD](#)

I happened to be in Baltimore during the Fifth Annual Baltimore Beer Week, which is a lot like the LA Beer Week, only smaller. And like LA Beer Week, if you walk into a bar that is not having some kind of a beer event, you should

just back out of there. I did not have to do any backing up. I tried beers brewed by [Full Tilt Brewing](#), [Heavy Seas](#), [Brewers Art](#), [Union Craft Brewing](#), and [Public Works Ale](#). Most of them were not bad, just not particularly distinctive. Of these beers though, I liked Heavy Seas Loose Cannon IPA the most.



[Refuge Brewing Company, Temecula, CA.](#)

This company was founded by Curt Kucera and Glenn Wichert. Most of the people working in the brewery have the last name of Kucera or Wichert. The Refuge Brewery claims to specialize in traditional Belgian styles, but there is some blurring of styles. For example, the Illusion IPA is a fusion of Belgian style ale and a California IPA. I found all of their beers to be well made and distinctive, but I preferred the Illusion IPA and the Asylum IPA.



[Wiens Brewing Company, Temecula, CA.](#)

Those of you familiar with the wineries in Temecula probably know of [Wiens Family](#)

[Cellars](#). It turns out that two of the sons of one of the winery founders were more into making beer than wine, particularly hoppy IPAs. Pete and Ben Wiens started as homebrewers and then in 2012 started the Wiens Brewing Company. Based on their family's experience with wine, they knew that it helps in marketing to have a story that goes with the beer. So the brothers, who both love hops and both suffer from insomnia, developed Insomnia IPA.



[Oliver Breweries Ltd., Baltimore, MD.](#)

The brewery is in the basement of the Pratt Street Ale House. It was started in 1993 with the intent to create authentic English Ales. The brewing equipment was imported from the U.K. They use a traditional single infusion mash technique and open fermentation primarily with English Ringwood Ale Yeast. Although their focus is English ales, they had an American style IPA made with Chinook and Cascade hops

on tap. I found the beers to all be very good. But the Pratt Street Ale House is mostly a sports bar with televisions everywhere. So don't go there expecting to have a detailed discussion of beer styles and brewing techniques. And don't say anything bad about the Ravens or Orioles.



[Big Bend Brewing Company, Alpine, TX.](#)

If you find yourself way out in the middle of nowhere in West Texas, (think of the movie "[No Country for Old Men](#)," which was filmed out there), finding a craft brewery is truly a surprise. Getting anything out there is a difficult task including the malt and hops needed for beer. But Big Bend makes five pretty good beers. None of them particularly

unique, but good and well made beers. I particularly liked the Terlingua Gold, which they describe as a golden ale. Although only open for less than a year, they have broken ground to expand their facility, doubling its size. They have more than 100 accounts on their waiting list. Because of the wide open spaces in West Texas, delivering their beer to their clients is a challenge. As a result, they can a large percentage of their production. It helps too that there is a beer distributorship located next door to the brewery. Even after the new construction, marketing their beer outside of El Paso County is not likely for the foreseeable future. I wouldn't go to West Texas just to drink Big Bend beer, but when I was there, I drank it and was happy to have it.

Please share your beer travels by writing up an article for The Dregs about where you've been and what you've tasted.

References

By [Rick Wirsing](#), Dregs Editor

American Homebrewers Association Intern, Katie Thomas, has written the final article of a three-part series about women in brewing. This last article is about [women in the brewery](#). In case you missed the references to the other two articles in last month's edition of The Dregs, they are [women in homebrewing](#) and [women on the education front of brewing](#).

Starting January 1, 2014, [membership](#) dues for the American Homebrewers Association will be going up by \$5 for a single-year U.S. membership.

Ever have your bottle of beer foam over just because you tapped the mouth of the bottle? [Here's an explanation](#) of why it happens.

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
Communications	Mike Haisma	310-808-3614	communications (at) strandbrewersclub dot com
Editor	Rick Wirsing	310-872-9915	editor (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

TRU

I
THINK I'VE
BEEN A PRETTY
GOOD BOY THIS
YEAR . . .
MOSTLY.

SO I'M PRETTY
SURE SANTA WILL
BRING ME WHAT I
WISH FOR.

WHAT DO YOU
THINK OF MY LETTER
TO SANTA?

NOBODY
HAS BEEN THIS
GOOD!

NEEDS
REALITY
EDITING!

OH GEE . . .
I DON'T KNOW . .

REALLY?
YOU'RE ASKING
FOR A
BREWERY?!!!

PARDON MY
SKEPTICISM.

HERE'S TO GETTING WHAT YOU WISH FOR CHEERS!