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DREGS FROM THE KEG

FEBRUARY 2014



**HAS AB 1425 BROUGHT THE SOUTHERN CALIFORNIA
HOMEBREWERS FESTIVAL CRASHING DOWN?**

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Foam at the Top

[Ryan Penrod](#), Strand President

It has been a busy month since the January club meeting. The passing of AB 1425 in October 2013 put the Southern California Homebrewers Festival (SCHF) at risk this year. The [California Homebrewers Association \(CHA\)](#), which organizes the festival, is actively advocating to save the SCHF. CHA is reaching out to California state legislators, providing regular updates to the local homebrew clubs and coordinating advocacy efforts. If you would like to receive updates directly from CHA or learn more about CHA's perspective on AB 1425, they can be found here: <http://www1.calhomebrewers.org/>. (Also see the article, "What's The Brew Law Law," in this edition.)

We have an exciting club meeting planned for February 12. The club will discuss the status of SCHF and AB1425 in more detail. There will be a presentation on the process for submitting beer to a competition and a panel discussion on what happens to the beer at a competition and how best to prepare for it. The grain bill for the single malt and single hop (SMaSH) beer tasting at the April meeting has been finalized (see the article, "The SMaSH Challenge," in this edition) and we are hosting a commercial tasting of brown ales, including Trader Joes vintage ales from 2013-2011, Southern English Brown, American Brown (probably Moose Drool), Dunkel, Porter and hopefully others. Finally at the February meeting, we will be looking for volunteers to participate in club committees for new member outreach, club shirt design, club-logo glassware design and Anchor Homebrew Club of the Year submission.

I had an exciting month in brewing too. I have been meaning to brew an English Mild recipe from Mike Haisma for some time. His mild is really fantastic with great drinkability and flavor. I have enjoyed Mike's mild at a few meetings. It did very well in an iron brewer competition with a version that had green tea added to it. I had no choice but to ask for his recipe.



English Mild being pumped into the Fermenter

I have big plans for the beer. Step 1: brew Mike's English Mild; Step 2: win best beer of the club meeting; and finally Step 3: world domination. I'll keep everyone up to date on how that goes. As an added benefit I got to test out a new brewing pump.

Club Meeting on February 12th at 7 pm



1311 Post Avenue Torrance, CA 90501

On January 29 requests on facebook and the club mailing list went out asking for members to support the club barrel sour by donating beer to top off the barrel. Right now the barrel is about 10 gallons short. For each gallon contributed members will receive at least ½ a gallon of sour beer. The base recipe results in a very good Belgian Strong Dark and the sour barrel aged version has won awards at homebrew competitions. The donated beer will be used to maintain the quality of beer in the barrel and provide beer for club events. This is a great way to support the club and have some of the delicious sour for yourself.

The club owes a huge amount of thanks to Rob Proffitt and Bob Wilson who have been working hard all month to put together a functional website for the club. At this point we have a web host and a domain name. A temporary website will be up shortly.

Finally, results for the first local homebrew competition were announced on January 30th. Four Strand Brewers Club members won medals in the Doug King Memorial Competition hosted by the Maltose Falcons. Jay Ankeney took 2nd place in the European Pale Lager category with a Northern German Pils. James Hilbing took 2nd place in the Amber and Dark Lager category with a Schwarzbier. Jeff Sanders took 3rd place in fruit/vegetable and herb/spiced beers. And Bob Wilson took 1st place in the imperial anything category with a beer having an original gravity over 1.1. So we are off to a good start on our Anchor Homebrew Club of the Year submission.

Spent Grains

By [Rick Wirsing](#), Dregs Editor

It's a new year. We have a new Treasurer, Doug Toperzer. And it's Membership Renewal Time! Dues are \$35 for an individual membership and \$45 for you and your spouse/partner. Dues can be paid directly to Doug via check or cash at the next club meeting. New members can also pay dues at the club meetings and events.

The current balance in the club's account is approximately \$3,700. Income from the last

meeting included \$48 from the raffle and \$360 from paid dues.

To get reimbursed for club expenses please bring receipts to the meetings and Doug will write you a check.



At each club meeting the homebrewer that brings the beer judged by the members to be the best wins first choice of the raffle prizes!

What's On Tap

[Bob Wilson](#), Strand Activities Director

COMPETITIONS

[2014 Mayfaire Homebrew Competition](#)

Winnetka, CA **Entries due April 11.**

Judging April 26. Entry fee: \$8.

Hosted by the Maltose Falcons.

2014 Pacific Brewers Cup (early September).

Hosted by Pacific Gravity.

California State Fair Homebrew Competition (October).

California State Homebrew Competition (early November).

I have created a calendar for Homebrew Competitions: <http://strandbrewersclub.us5.list-manage.com/track/click?u=b1513591bf69a764269311e2e&id=db71930750&e=2f54bde444>

BEER EVENTS

February 27

Heretic Brewing at Naja's Place – 7PM.

March 15

[AHA Rally at Stone Brewing World Bistro & Gardens](#), Escondido, CA.

May 3

[Big Brew for National Homebrew Day](#), Nationwide.

May 3

[Southern California Homebrewers Festival](#), Lake Casitas, CA. Pending a determination by the California Department of Alcoholic Beverage Control that the festival is a legal event.

June 12–14

[American Homebrewers Association National Homebrewers Conference](#), Grand Rapids, MI.

August 2

Mead Day.

October 2–4

Great American Beer Festival, Denver, CO.

November 1

Learn to Homebrew Day.

I have created a calendar for Los Angeles Craft Beer Events: <http://strandbrewersclub.us5.list-manage2.com/track/click?u=b1513591bf69a764269311e2e&id=11d661f461&e=2f54bde444>

STRAND BREWERS CLUB EVENTS

April 9 – Club Meeting

SMaSH Tasting. Highlighting dry-hopping. See the following article about the SMaSH Challenge.

BJCP Tasting Exam Sessions. We will be organizing tasting sessions throughout the year in preparation for the exam. Those signed up for the test are encouraged to join. Please email me (millstadt@gmail.com) with a list of BJCP categories and/or subcategories, in order

of least familiarity. For example, I am least familiar with Dortmunder Export and Dark Lagers. We'll plan sessions based on your responses.

I have created a calendar for Strand Brewers Club Events: <http://strandbrewersclub.us5.list-manage1.com/track/click?u=b1513591bf69a764269311e2e&id=18ff3379eb&e=2f54bde444>

Strand Brewers Club Iron Brewer Challenge

Round 1

March 12, 2014 Club Meeting
Ingredients: Calypso Hops, Special B Malt and Coconut

Round 2

July 9, 2014 Club Meeting
Ingredients: Tetnang Hops, Victory Malt and Hazlenut

Round 3

October 8, 2014 Club Meeting
Ingredients: Willamette Hops, Maris Otter Malt and Coffee

The SMaSH Challenge

[Bob Wilson](#), Strand Activities Director

Single-Malt and Single-Hop (SMaSH) beers offer the opportunity to strip a beer down to the bare essentials. No complicated grain bills or hop lineups! They make learning about individual ingredients easy.

We will have several SMaSH Challenges this year. For the April club meeting we are highlighting dry-hopping. First, the base recipe:

For All-Grain Brewing (for 5 gallons):

- 10 lbs American 2-Row Pale Malt
- 0.8 oz Magnum hops (60 minute addition)
- WLP 001 California Ale Yeast

Mash at 154 degrees for 60 minutes.
Ferment at 64 degrees.

For Extract Brewing

- 7.5 lbs of Pale Malt Extract
- 0.8 oz Magnum hops (60 minute addition)
- WLP 001 California Ale Yeast

Ferment at 64 degrees.

I brewed 3 gallons of this recipe (scaling appropriately) and after one week of fermentation, I split the batch into three, one gallon jugs, adding 0.5 oz of Mosaic, El Dorado and X-hops pellets; one variety per jug. I used hop bags and anticipated lower extraction than if I had just dumped in the pellets, so I used more than I would otherwise. Maybe 0.3oz per gallon would be a good amount without hop bags. I dry-hopped for one week, then removed the hop bags. Because I didn't have time, I did not bottle for another week.

One thing I'd like to try is dry-hopping during fermentation. The yeast apparently interacts with the hop oils, and according to some Zymurgy article I can't find, dry-hopping during fermentation results in stone fruit characteristics, while dry-hopping after fermentation mostly results in citrusy, piny and floral notes.

If you want to participate in the SmaSH Challenge, email me (millstadt@gmail.com) which hops you'd like to experiment with and whether you intend to dry-hop during or after fermentation. I'll try to make sure we don't have any duplicates.



"Brewing the Best Damn Beer!"

What's the Brew Law Law

By [Rick Wirsing](#), Dregs Editor

The Southern California Homebrewers Festival (SCHF) is in big trouble. It may not happen this year. It may not in fact ever happen again. The [California Homebrewers Association \(CHA\)](#), which organizes the festival, has been notified by the [California Department of Alcoholic Beverage Control \(ABC\)](#) that the SCHF is an illegal event.

So how did it come to this? It has long been the policy of the ABC that if the law does not say you **can** do something, then you **cannot** do it.

As was previously reported in The Dregs, last year Governor Jerry Brown signed [AB 1425](#) into law. As a result, on January 1, 2014, Section 23356.2 of the Business and Professions Code (B&P Code) was revised to identify three circumstances under which a homebrewer may remove his or her homebrew from his or her household where it was made. The three circumstances are:

- (1) For use, including tasting by judges, in a bona fide competition or exhibition.**
- (2) For personal or family use.**
- (3) When donated to a nonprofit organization for sale at fundraising events. The donated homebrew may be sold by the nonprofit organization only for consumption on the premises of the fundraising event and under a license issued by the ABC to the nonprofit organization. And the nonprofit organization cannot be one that was established for the purpose of promoting home brewing.**

See any circumstance there that would legally allow us to take our homebrew to the SCHF? The ABC does not.

The ABC has taken the view that CHA intends to sell tickets to the festival at which those who purchased tickets get to drink homebrew. The tickets, as was done in past years, will be offered to the public through the CHA's

website. So in effect, CHA intends to sell homebrew to the public. While CHA is a nonprofit organization, it was established for the purpose of promoting home brewing so it does not qualify under the third circumstance of the law. But CHA is claiming that it sells memberships, not tickets. CHA recently changed its membership structure to sell annual memberships for \$10. A membership gets you a CHA discount card, the biannual CHA newsletter and access to CHA sponsored events (additional charges may apply).

Seeing that it is unlikely to convince the ABC that the festival is a legal event, CHA is resorting to the legislative process to get the new law amended. CHA is asking all homebrewers in California to contact their legislators to convince them that the law needs to be changed again because the original changes had unintended consequences. A form letter that can be used for this purpose is available [here](#).

It will be quite a feat to get legislation passed and signed into law in time to save the 2014 SCHF, scheduled for early May. But the CHA is making every effort to save the festival for this year and for the future.

Growing Your Own Hops

By Christine Sparks and Nate Federman

Hop plants (*Humulus lupulus*) are herbaceous perennial vines. The hop vines, called “bines,” are usually grown from rhizome cuttings of female plants. If you grow them from seed, you will get both male and female plants, but only female plants produce cones. Though hops grow best in a moist temperate climate such as Oregon or Washington, there are a few varieties which can be grown without too much difficulty in Southern California. Nugget, a bittering hop, and Cascade, an aroma hop, seem to grow the best in Southern California. However, online shops sell a large number of varieties of rhizomes (for the relatively cheap price of around \$5 a piece), so if you have the space, feel free to experiment with different varieties.



8ft by 2ft planter box on east side of our garage build out of 2x10s. We grew Cascade, Nugget, Centennial and Magnum. Only the Cascade and Nugget ever grew enough to produce cones.

You can preorder hops rhizomes now, but the websites usually do not ship them until March or April. Fortunately, that is also the best time to plant them. You should plant your rhizomes as soon as you receive them, or you can keep them in the fridge for a few days.

Before your hops arrive, you should figure out where you are going to plant them and prepare your hop bed. Since hops are a vine, they need some sort of structure to grow up. This could be a chain link fence, a freestanding trellis, or up twine or wires strung from the eaves of your house or garage. Hops can grow up to 25 feet in one season, so the more height on the growing structure the better. Hops also need A LOT of sun to grow well. Ideally your site should have a southern exposure. Eastern or western exposures will work also, but the plants may not get as big or produce as many or as large of cones. Hops prefer well drained

soil with a pH of 6.0 to 8.0. Ideally, you'd be able to plant different varieties of hops at least five feet apart from one another to prevent them from tangling and mixing. If you don't have that much space, make sure to label your plants and keep track of which bine came from which plant and train them away from each other. Identical varieties can be planted about three feet apart.

Hops are extremely dangerous for dogs to ingest. They can cause Malignant Hyperthermia, which causes the dog's temperature to rise uncontrollably and can result in death. If you have a dog, grow hops in areas where the dog won't have access to the plants. Also, don't put bines or spent hops in your compost pile if your dog has access to it, or if you spread compost in areas where your dog can access.

Plant rhizomes about one inch deep. Water them every couple of days or when the soil feels dry. Fertilizer shouldn't be necessary if you added compost to the soil before you planted. If you fertilize hops the bines will grow more and become bushier but the cones will have a lower alpha acid content.

They will start to sprout a couple of weeks after planting. The first year you should probably let all of the bines grow so that they help to build up the root system. In later years you might want to only let three or four bines per plant grow. Pinch excess bines off at the soil level. You can eat the young sprouts like asparagus. When the bines get tall enough, encourage them to grow up the support system by wrapping them clockwise around the twine/fence.

By July, the bines will start forming burrs, which are baby cones and look like little spiky balls. Eventually these burrs will turn into cones. Resist the urge to harvest the cones too early. Generally, the harvest won't come until late August or September. If you squeeze the hop cone and it's damp, green and stays compressed, it's not ready to be harvested. Wait for it to dry out a little bit and starts to turn bright yellow. If the cones smell like hops and the lupulin (the yellow powder in the hop

cone) is sticky, that's a good indicator it's almost time to harvest.



Mature cones of Cascade hops ready to pick.

If all the hops on your bines are ready to harvest you can cut down the bines and pick the cones off of the bines on the ground. If not all are ready to harvest yet, you may need a ladder. You can either choose to dry your hops or use them to wet hop beer. If you choose to dry them, you can use a food dehydrator, which will take several hours. If the hop feels papery and petals break off easily, it's ready. But don't let them dry out so much that they shatter in your hands. If you don't have a dehydrator, you can put them on a screen out of the sunlight and let them dry for several days. You can also dry them in a paper bag and shake daily or even put them in the oven at a very low temperature.

When it comes to pitching the hops, you really won't have any idea what the alpha acid content will be, so most people recommend

against using them for bittering. But you can guestimate and use them for flavor and aroma.

If you choose to use your hops for wet hopping, pick the hops right before you brew with them, ideally the same day. The advantage of wet hopping is that wet hops are supposed to give a fresher more “authentic” flavor to your beer. Also, there’s far less water absorption compared with dry whole hops. Wet hops absorb about as much water as hop pellets usually do, so you don’t have to alter your wort volume. When figuring out quantities of wet hops to use, it’s not an exact science, but generally it’s about a 5:1 ratio. So if your recipe calls for 1 oz. of cascade pellets, use 5 oz. of your cascade wet hops.

After you cut down your hops vines, cover the hop bed with fresh compost and/or grow a cover crop in the area over the fall/winter such as fava beans. The cover crops will help add nitrogen to the soil. Your hops rhizomes should start sending up new sprouts in March or April.



Harvest of Cascade hops from 2013. About 5 oz wet.

Following is a list of links to providers of hops rhizomes:

<http://www.thymegarden.com/Rhizomes>
<http://www.midwestsupplies.com/homebrewing-ingredients/hops/hop-rhizomes.html>
http://www.freshops.com/hop-growing/rhizome-information#rhizome_variety_list

<http://www.northernbrewer.com/shop/brewing/brewing-ingredients/hops/hop-rhizomes>
http://www.northwesthops.com/Hop_Rhizomes_s/1.htm
http://ebrew.com/beer/hop_rhizomes.htm
http://www.homebrewing.org/Hop-Rhizomes-Available-for-Order_c_233.html
<http://morebeer.com/category/hop-rhizomes.html>
<http://www.highhops.net/buy-plants.html> (sells rooted plants instead of rhizomes)

References

By [Rick Wirsing](#), Dregs Editor

[Dogfish Head Craft Brewery](#) continues to amaze. With the help of a biomolecular archaeologist, Dogfish head has [recreated a “grog”](#) that predates the Vikings. Named [Kvasir](#), it is a mixture of barley, honey, cranberries, herbs and wine. It is based on traces of beverages found on pottery taken from grave sites in Sweden and Denmark dating back to 1500 B.C.

And 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 Strand Brewers Club Homebrewers of the Year



Jim Hilbing, 2013 First Place.



Rives Borland, 2013 Second Place.



Jim Wilson, 2013 Third Place.



The Coveted Strand Brewers Club
2013 Homebrewer of the Year Glass.

2014 Club Officers

| | | | |
|----------------|---------------|--------------|-------------------------|
| President | Ryan Penrod | 310-971-6757 | penrod 25@yahoo.com |
| Vice-President | Rich Thornton | 310-xxx-xxxx | rich.one@earthlink.net |
| Treasurer | Doug Toperzer | 310-697-6611 | doug.toperzer@gmail.com |
| Activities | Bob Wilson | 310-849-8154 | millstadt@gmail.com |
| Administrator | David Eaves | 310-806-2772 | david.eaves@yahoo.com |
| Editor | Rick Wirsing | 310-872-9915 | rmwirsing@gmail.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@cox.net | Rancho Palos Verdes |
| Dave Peterson | 310-530-3168 | diablo390@aol.com | Torrance |
| Jay Ankeney | 310-545-3983 | jayankeney@mac.com | Manhattan Beach |
| Jim Hilbing | 310-798-0911 | james@hilbing.us | Redondo Beach |
| Jim Wilson | 310-316-2374 | jim 7258@gmail.com | Redondo Beach |
| Steve Fafard | 310-373-1724 | sfafard@cox.net | Rolling Hills Estates |

TRUTH

PART 1

THE
HOMEBREWERS
WANT US TO MAKE IT
LEGAL FOR THEM TO
DONATE THEIR BEER
TO CHARITIES.

THE WHO?

WHAT DO THEY EXPECT CHARITIES
TO DO WITH THE BEER?



THE
CHARITIES WILL
SELL THE BEER AT
FUNDRAISING
EVENTS.

CAN THE CHARITIES
INCLUDE POLITICAL
CAMPAIGNS?

SOUNDS GOOD TO US.
LET'S PASS A LAW TO DO IT!



SO WHAT IS THIS
I'M SIGNING?



AB 1425, THE LAW OF
UNINTENDED CONSEQUENCES
FOR HOMEBREWERS.



TRUVE

PART 2

