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DREGS FROM THE KEG

MARCH 2014



**WILL SURFERS COME RIDING
TO THE RESCUE OF THE SOUTHERN
CALIFORNIA HOMEBREWERS FESTIVAL?**

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Foam at the Top

[Ryan Penrod](#), Strand President

It is already March and as the start of spring nears so does the [Southern California Homebrewers Festival](#) at Lake Casitas and two of the three competitions that are most significant to the [Anchor California Homebrew Club of the Year](#) award; the [Mayfaire Homebrew Competition](#) and the [California State Fair Homebrew Competition](#).

The Maltose Falcons, hosts of the Mayfaire, have announced judging will take place on April 26th in Winnetka, CA, and that registration closes on April 10th. Entries are due to a drop off location by April 11th. Currently [Culver City Homebrewing Supply](#) is a drop off location. I will work with [South Bay Brewing Supply Co.](#) and the Maltose Falcons to coordinate a drop off location at our local homebrew supply store. While details for the California State Fair Homebrew Competition are not firm, rumors on the web suggest a \$12 entry fee with entries due by May 16th.

The California Homebrewers Association (CHA) Board announced on February 19th that the [Surfrider Foundation](#) will sponsor the 2014 Southern California Homebrewers Festival. The Surfrider Foundation is a national organization dedicated to the clean-up and preservation of coastal and near-coastal waterways. Final details from the California Department of Alcoholic Beverage Control should be coming on how the festival needs to be structured to proceed legally, but CHA is confident the 2014 Southern California Homebrewers Festival will not be cancelled.

If your contact information is not up to date and you are missing communications from the Strand Brewers Club, please email me at

president@strandbrewersclub.org and I will make sure you receive correspondence from the club.

With so many exciting events so near, I am excited to brew. Come to the March meeting with your questions on how to make sure your beer for competitions is presented at its best and stay tuned to Facebook and email where the Strand Brewers Club officers will post details on events to help you prepare for the Mayfaire and State Fair competitions.

The Strand Brewers Club is holding Round One of the Iron Brewer Challenge at the March club meeting. The special ingredients for Round One are coconut, Special B malt and calypso hops. I brewed a single hop IPA with calypso and special B malt that I will flavor with coconut and keg for the competition at the start of March. I hope there are a lot of creative entries to this competition.

In late February I managed to make a trip up to Bishop, CA. In addition to the great rock climbing Bishop offers, I always enjoy the Mammoth beers that can be found around town.



Mammoth Brewing Company beers.

One of my favorites is the 395 IPA. [Mammoth Brewing Company](#) calls this beer an imperial IPA. I have always enjoyed the interplay of the hops with the juniper and sage more than anything else about the beer. On this trip to Bishop, I was excited to find a few new bottles of Mammoth beers. The 1953 is an American red ale celebrating the brew company's 60th

anniversary, and the Fire & Eisbock is a malty 10% ABV bock that is quite delicious.

I hope to see everyone at the March club meeting.

Club Meeting
March 12th at 7 p.m.



1311 POST AVE TORRANCE, CA 90501

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!



Club Officers hard at work. And that lone beer on the table would be mine, The Dregs Editor.

Spent Grains

By [Rick Wirsing](#), Dregs Editor

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 our new Treasurer, Doug Toperzer, via check or cash at the next club meeting. New members can also pay dues at the club meetings and events.

What's On Tap

[Bob Wilson](#), Strand Activities Director

COMPETITIONS

[18th Annual Chico Homebrew Competition](#)

Chico, CA **Entries due April 5th.**
Judging April 13th. Entry fee: \$7.

[Bridging The Gap 2014](#)

Winters, CA **Entries due April 5th.**
Judging April 19th. Entry fee: \$8.
Hosted by Berryessa Brewing Company.

[2014 Mayfaire Homebrew Competition](#)

Winnetka, CA **Entries due April 11th.**
Judging April 26th. Entry fee: \$8.
Hosted by the Maltose Falcons.

[Orange County Fair Homebrew Competition](#)

Costa Mesa, CA **Entries due May 2nd.**
Judging May 17. Entry fee \$5.

[SoCal Homebrew Supply First Annual Homebrew Competition](#)

La Verne, CA **Entries due May 14th.**
Judging May 17th. Entry fee \$5.

California State Fair Homebrew Competition

West Sacramento, CA Entries due May 16th.
Judging May 29th. Entry fee \$12.

[Link to the Calendar for Homebrew Competitions.](#)

BEER EVENTS

March 12th

Smog City Brewing at Rock & Brews, El Segundo – 7PM.

March 15th

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

May 3rd

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

May 3rd

[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 12th–14th

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

[Link to the Calendar for Los Angeles Craft Beer Events.](#)

STRAND BREWERS CLUB EVENTS

March 15th

Strand Brewers Club Bus Trip. We will be going to Port Brewing Company/Lost Abbey, the AHA Rally at Stone Brewing and White Labs.

April 9th – Club Meeting

SMaSH Challenge. Single malt and single hop (SMaSH) beers offer the opportunity to strip a beer down to the bare essentials. Highlighting dry-hopping.

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

Strand Brewers Club The SMaSH Challenge April 9, 2014

Base All Grain Recipe

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

Mash at 154°F for 60 minutes.

60 minute boil.

Ferment at 64°F.

Base Extract Recipe

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

60 minute boil.

Ferment at 64°F.

Hops

Send an email to Bob Wilson (millstadt@gmail.com) identifying which hops you'd like to experiment with and whether you intend to dry-hop during or after fermentation. He'll try to make sure we don't have any duplicates.

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 that you are interested in.



Scottish and Irish Ales Tasting Session.

[Link to the Calendar for Strand Brewers Club Events.](#)



"Brewing the Best Damn Beer!"

Strand Brewer of the Year

By [Rick Wirsing](#), Dregs Editor

The 2014 Strand Brewer of the Year contest is underway. Members earn points in the competition for certain activities as listed below. You should know that we have added two new activities to earn points! The new activities are: "Volunteer for and participate on a club committee," which earns 6 points; and

"Bring beer for a club presentation topic," which earns 3 points.

Activity	Points
Each different homebrew brought to a meeting	1
Win best beer of the meeting	3
Win an intra-club competition (Iron Brewer, etc.)	5
Host a club brew	3
Actively participate in a club brew	1
Each keg brought to a major event (SCHF, summer party, etc.)	3
Volunteer for and participate on a club committee - New	6
Bring beer for a club presentation topic - New	3
Write a technical article for the Dregs	3
Give a presentation/lead a discussion at a meeting	5
Judge, Steward, or Volunteer in a BJCP competition	2
Each entry submitted to a BJCP competition	1
Place 3 rd at a BJCP competition	3
Place 2 nd at a BJCP competition	4
Place 1 st at a BJCP competition	5
Runner-up BOS at a BJCP competition	6

Activity	Points
BOS at a BJCP competition	10
Place 3 rd at NHC first round	6
Place 2 nd at NHC first round	8
Place 1 st at NHC first round	10
Place 3 rd at NHC final round	12
Place 2 nd at NHC final round	16
Place 1 st at NHC final round	20
Win AHA homebrewer of the year	50
Win AHA Ninkasi award	100

Our new Administrator, [David Eaves](#), is tracking the point totals. If you did something that would earn you points, make sure you let David know.

Understanding Through Failure: Melanoidins

By [Rick Wirsing](#), Dregs Editor

I took a growler of a doppelbock I had made to the January Strand Brewers Club Meeting. Jim Wilson, BJCP Grand Master II, told me that it was tasty, but it was not a bock. It lacked melanoidins. Melawhat? Actually, I had heard of melanoidins before, but I had little to no understanding of what they are. So because it involved beer, I was motivated to find out what I didn't know.

A way long time ago, in 1912, a chemist named Louis-Camille Maillard first described nonenzymatic browning, which is a chemical reaction between an amino acid and a sugar, usually requiring heat. The Maillard reaction is sometimes confused with another nonenzymatic browning process, caramelization. But caramelization is a distinctly different process from the Maillard reaction. Caramelization occurs at high temperatures between sugars.

We have all observed and tasted the results of the Maillard reaction. Examples are bread crust, toast, pretzels, french fries, coffee, maple syrup, grilled steak and beer. The Maillard reaction results in hundreds of different flavor compounds. These compounds, in turn, break down to form yet more new flavor compounds. Each type of food has a distinctive set of flavor compounds that are formed during the Maillard reaction because of the specific sugars and amino acids present in that food.

More than 800 flavor compounds have been identified in beer. Among these compounds are esters, aromatics, anti-oxidants and melanoidins that are formed as a result of the Maillard reaction during the making of beer. The Maillard reaction happens during:

- Kilning of the grain during the malting process;
- Drying of the grain during the malting process;
- Decoction style mashing;
- Extended boil times; and
- Roaring boils where the evaporation rate exceeds 15%.

Since most of us are not home maltsters, we have to defer to the commercial maltsters to make malt that has the color, fermentability and flavor compounds or precursors that we can use to make the style of beer we want. Different malt varieties are kilned at different temperatures and moisture levels. This is what makes each malt different. Even if the same base grain grown from the same field is used, different combinations of temperature and moisture during kilning will produce malts with totally different profiles (color, taste and fermentability).

I was unable to find a chart showing the relative content of flavor compounds, specifically melanoidins, in various malts. Generally however, vienna, munich and specialty melanoidin malts are recognized as having relatively high levels of melanoidins. For the doppelbock I made, I used both munich malt (68% of the grain bill) and vienna malt (28%). So I had reason to expect sufficient melanoidins in the finished beer.

While we don't control the malting process, homebrewers can control the mash and boil. The standard mashing process may not cause significant melanoidin formation, but a decoction mash can. A [decoction mash](#) is a process in which the various mash temperatures are achieved by removing part of the mash, boiling it in a separate vessel, and then using it to heat the remainder of the mash. It is traditional in many continental European beer styles, including bocks and doppelbocks. Decoction mashes were necessary before the days of highly modified grains to make the grain more fermentable. With today's highly modified grains, however, a decoction isn't necessary for fermentability. In fact, because today's grains are so highly modified, brewers may actually lose wort fermentability by doing a decoction mash. The sugars combine with amino acids to form the melanoidins you may want, but that results in less sugar for the yeast. That results in less alcohol and a heavier beer, which may not be what you want.

I did not use a decoction mash in the making of my doppelbock. I used a stepped mash; a protein rest at 122°F, a beta saccharification rest at 149°F, an alpha saccharification rest at 158°F, and a mashout at 170°F. I calculated the mash efficiency using an online [Brewhouse Efficiency Calculator](#) to be 72%.

Like decoction mashing, extended and roaring boils can serve to provide heat to promote the Maillard reaction, thereby resulting in the formation of melanoidins. But also like decoction mashing, extended and roaring boils can result in less fermentability and less alcohol in a heavier beer. In making my doppelbock, I used a 60 minute rolling boil. I would not characterize it as a roaring boil. The evaporation rate was lower than 15%. I may have also had the lid partially on the pot because it was a windy day and I was concerned about debris being blown into the boil. That would have adversely affected the effectiveness and vigor of the boil. So this may be the point in my brewing process where I could have most easily increased the melanoidin content of my beer. I could have increased the boil rate and extended the boil time.

The flavor of a doppelbock is described in the BJCP Style Guidelines as being: "Very rich and malty. Darker versions will have significant melanoidins and often some toasty flavors. Lighter versions will [have] a strong malt flavor with some melanoidins and toasty notes. . ." Melanoidin flavors are generally conceded to be difficult to describe. One of the descriptions I found is that melanoidin flavors are the difference between the flavors of white bread and toasted white bread. I asked Jim to characterize the flavor of melanoidins. He also used words like toasty and bread, but he suggested it would be better to taste Paulaner Salvator, a doppelbock cited by the BJCP Style Guide as a commercial example. That is how he learned the flavor profile of a doppelbock. He sat down with a six-pack of Salvator and drank until he got it.

I happened to have a bottle of Salvator in my beer fridge, so I did a taste comparison between the doppelbock I had made and the Salvator. It turned out to be educational because I was able to identify the flavors that were in the Salvator, but not in the homebrew. I would describe the difference as the flavor of dark brown homemade bread crust. That is how I would characterize the flavor of "significant melanoidins." But to be sure, I intend to use Jim's approach of drinking Salvator and other doppelbocks until I am certain I know the flavor profile of a doppelbock.



My flawed doppelbock and commercial doppelbock examples.

So from now on, because making a flawed beer proved to be a learning experience for me, I will claim every beer I make that is flawed was made that way intentionally, for learning purposes.

References

Michael Korbel. [Melanoidins 101 for Home Beer Brewers](#). February, 2013.

Jamil Zainasheff and John Palmer. ["Melanoidins." Brew Strong. Brewing Network Radio Podcast](#). 4 August 2008.

HomeBrewTalk.com. [Decoction Mash](#). October, 2010.

[BJCP Style Guidelines for Beer, Mead, & Cider](#). 2008.

Jason Johnson. [Barley popmaker's Beer Blog, Evaluate You Beer Series: Part 1 \(Malts\)](#). September, 2013.

References

By [Rick Wirsing](#), Dregs Editor

[Absolution Brewing Company](#) opened its Tap Room on March 1. It is now the [fifth brewery operating in Torrance](#). Hooray!

OMG! This Miller High Life tastes surprisingly good! If you were at [The Beermongers](#) in Portland, Oregon, on February, 23rd, [an order for a Miller](#) got you a glass of [Pliny the Younger](#). The Beermongers was attempting to keep the Pliny on tap long enough for its regular customers to show up.

On your next craft brewery tour take care to look out for [exploding fermenters](#). Two brewery tourists have filed a lawsuit against the [Franconia Brewing Company](#) located in McKinney, TX, claiming they were hit by flying debris. During a tour of the brewery a pressure relief valve on a fermenter tank failed and the tank exploded. Holy Moley!

Tell Us What You Are Doing

Come on you'all! Don't get all self conscious! We need and want your stories for The Dregs. Upgrade your brewery? Fine tune your brewing? Take a road trip? Do well in a

competition? Have recipes to share? Read a good beer book? Write it up! Have club related pictures? Send all that, and anything else you think would be interesting, to [Rick Wirsing](#). Everybody will thank you!

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 the Strand Brewers Club support or condone, in any manner, the violation of any law, including the sale or barter of homebrewed beer, 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.



Scottish and Irish Ales at the Tasting Session.

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

TRUUB

PLAN A

CHECK IT BRA!

THESE HOME BREWER DUDES ARE GOING TO GIVE ME BREW. . .

SO I CAN THROW AN EPIC PARTY . .

SELL TICKETS . . .

AND KEEP THE CASH!



HELLA COOL!!!

TRUUB

PLAN B

MR. PRESIDENT!
THERE IS A LARGE
GROUP OF HOME
BREWERS FROM
CALIFORNIA HERE
TO SEE YOU.



DID THEY BRING
HOMEBREW BECAUSE
YOU KNOW I LOVE
HOMEBREW.

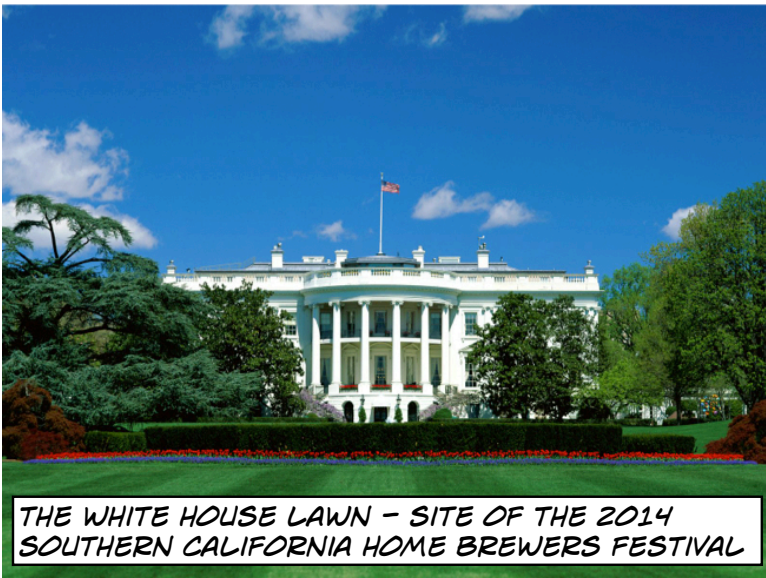
NO HOMEBREW
MR. PRESIDENT!
THEY SAY THE
CALIFORNIA
LEGISLATURE HAS MADE
THEIR FESTIVALS
ILLEGAL AND THAT
YOU ARE THEIR LAST
HOPE.



I'M BEGINNING TO THINK THAT
LEGISLATURES ARE JUST THE
WRONG FORM OF GOVERNMENT.



WE'LL BREAK OUT
THE WHITE HOUSE HONEY
ALE AND TELL THE STAFF
TO FIGURE OUT WHAT I
CAN DO.



THE WHITE HOUSE LAWN - SITE OF THE 2014
SOUTHERN CALIFORNIA HOME BREWERS FESTIVAL