

DREGS FROM THE KEG

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JULY 2014



**THE 2014 AHA NATIONAL HOMEBREWERS CONFERENCE
MASHING IN MICHIGAN**

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Foam at the Top

[Ryan Penrod](#), Strand President

Sunday, June 29th, our club participated in the homebrew festival at Crafted at the Port of Los Angeles. I want to thank all the members who participated and helped make our booth a fantastic success. Jeff Sanders relined a cold plate and put together some improvements to the club bar that stood out as professional. Rick Wirsing contributed two kegs, a barrel aged porter and a Russian imperial stout that were both fantastic. Rives Borland brought two versions of the cuvee du strand, and Rives and Jesse Tice put on a great show with their meads. Dan Parker contributed a great Belgian pale and wasn't even able to attend. The event was attended by a lot of homebrewers, but also by a number of people interested in beer. We got a lot of requests for the cuvee du strand, locations to purchase our beers, and even more requests to try all the mead Rives and Jesse brought.



Ryan Penrod, Rives Borland, and Jeff Sanders serving up homebrew at Crafted at the Port of LA.

Now that the Kings have won the Stanley Cup, I am looking forward to a few meetings that aren't overshadowed by major sports events. At the July meeting we will have our second Iron Brewer Challenge of the year. The ingredients are tetnang hops, victory malt, and hazelnut. Rumor has it that Nutella will be featured in many of the beers, so look forward to an interesting tasting. In addition to the Iron Brewer Challenge, we will have a tasting follow-up to Jim Wilson's June presentation on attenuation where we will taste the beers made with the same recipe, but with different mash temperatures. The Iron Brewer will be followed in August by another SMaSH tasting where this time the variable ingredient is a specialty grain. Look forward to the raffles at the next few meetings that in addition to some great beers there will be some brewing supplies, including a propane burner and a stainless steel kettle.

Strand Brewers Club Meeting July 9th at 7 pm



1311 Post Avenue, Torrance, CA 90501

Remember competition deadlines are just around the corner. The [Pacific Brewers Cup](#) starts accepting entries on August 2nd and the [Los Angeles County Fair Homebrew Beer Competition](#) deadline is July 18th. The nearest Los Angeles County Fair drop off location is [Culver City Home Brewing Supply](#), however, if there is demand, drop off your entries to the South Bay Brewing Supply, and we will make sure the get them to Culver City on time. I hope our club has a good showing at both these competitions.

Remember you can always reach me at president@strandbrewersclub.org.

Spent Grains

[Rick Wirsing](#), Dregs Editor

Hey what is going on? We only have 28 paid memberships so far this year. That must mean that many of you just keep forgetting to pay your dues, because surely you all want to be members of the Strand Brewers Club. Dues are \$35 for an individual membership and \$45 for you and your spouse/partner. Dues can be paid directly to our Treasurer, Doug Toperzer, via check or cash at the next club meeting. New members can also pay dues at the club meetings and events.

At each club meeting we hold a raffle to raise additional funds for the club. The homebrewer that brings the beer judged by the members to be the best wins first choice of the raffle prizes! So bring your homebrew! And buy tickets!



Raffle Prizes!

What's On Tap

[Bob Wilson](#), Strand Activities Director

COMPETITIONS

[Los Angeles County Fair Homebrew Beer Competition](#)

Winnetka, CA **Entries due July 18th.**
Judging August 2nd. Entry fee \$8.
Maltose Falcons Style Guidelines apply.
Contact: Ed Kochanowski

[Antelope Valley Fair Home Brew Competition](#)

Lancaster, CA **Entries due July 19th.**

Judging July 26th. Entry fee \$7.

Contact: [Corey Cordovando](#)

Phone: 661-951-4677

[Ventura County Fair Amateur Homebrew Competition](#)

Ventura, CA **Entries due July 26th.**

Judging July 27th. Entry fee \$5.

Contact: [Charlotte Crocker](#)

Phone: 805-402-6092

[Pacific Brewers Cup 2014](#)

Los Angeles, CA **Entries due August 22nd.**

Judging September 6th. Entry fee \$7.

Contact: [Carl Townsend](#)

Phone: 310-903-1871

[Santa Cruz County Fair Homebrew Competition](#)

Watsonville, CA **Entries due August 17th.**

Judging September 6th. Entry fee \$5.

Contact: [Margie Lynch-Freshner](#)

Phone: 831-338-6364

[Tulare County Fair Homebrew Competition](#)

Tulare, CA **Entries due August 22nd.**

Judging September 7th. Entry fee \$0.

Contact: [Richard Gleason Jr.](#)

Phone: 559-734-2716

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



Step Right Up to the Strand Brewers Club Bar at Crafted at the Port of LA.

STRAND BREWERS CLUB EVENTS

July 9th

Club Meeting at South Bay Brewing Supply Co. at 7PM.

Iron Brewer Challenge. Three ingredients are randomly chosen so that, in the manner of Iron Chef, club members can create a beer using those ingredients. The ingredients for Round 2 of the Iron Brewer Challenge are: tetnang hops, victory malt, and hazlenut. The tasting will be conducted during the July 9th club meeting.

Strand Brewers Club Iron Brewer Challenge

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

July 19th

Brew on the Strand. We will have a club brew at the home of Alex Schlee and his wife Bernadette, right on the Manhattan Beach Strand! The address is 3904 The Strand. Let's get started by 9AM. Bring your brewing gear. There is room for at least three 5 to 10 gallon set-ups. And look forward to a great lunch of excellent German food prepared by Bernadette! More details will be provided at the July 9th club meeting. If you cannot make it to the meeting, contact Jay Ankeney at 310-545-3983 or jayankeney@mac.com for more details.

SMaSH Challenge. Single malt and single hop (SMaSH) beers offer the opportunity to strip a beer down to the bare essentials. The next SMaSH will highlight specialty grains.

BJCP Tasting Exam Sessions. We are holding 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.

Strand Brewers Club The SMaSH Challenge August 13, 2014

Base All Grain Recipe

- 7 lbs Maris Otter Malt;
- 1.25 lbs Specialty Grain – your choice;
- 0.85 oz Kent Golding (5% Alpha Acid) hops (60 minute addition); and
- WLP 002 English Ale Yeast.

Mash at 154°F for 60 minutes.

60 minute boil.

Ferment at 68°F.

Carbonate to 1–1.5 volumes.

Base Extract Recipe

- 5 lbs of Pale Malt Extract;
- 1.25 lbs Specialty Grain – your choice;
- 0.85 oz Kent Golding (5% Alpha Acid) hops (60 minute addition); and
- WLP 002 English Ale Yeast.

60 minute boil.

Ferment at 68°F. Carbonate to 1–1.5 volumes.

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



2013 Brew on the Strand.

2014 Strand Brewer of the Year

[Ryan Penrod](#), Strand President

Following are the current point standings for the 2014 Strand Brewer of the Year contest.

Name	Points
Ryan Penrod	44
Bob Wilson	32
Steve Gardner	30
Jeff Sanders	21
Rick Wirsing	17
Doug Toperzer	15
Rob Proffitt	13
Jimmy Gallenbach	12
Rives Borland Jim Hilbing Nate Federman	10
Jim Wilson	9
Dan Parker Andrew Maxwell	8
Mike Haisma	6
Jeff Mitchell Chris Remensperger	5
Jay Ankeney Steve Fafard Rich Thornton	4
Mike Litsey Christine Sparks	3
Jared Carson David Eaves Jason Light Jesse Tice	2

Name	Points
Dave Cordrey Eddie Martinez Rick Pierce Scott Seipel Justin Vega	1

If you did something that would earn points, make sure to contact our Administrator, [David Eaves](#), or our President, Ryan Penrod, to let them know.

Mashing in Michigan

[Rick Wirsing](#), Dregs Editor

My wife, Penny, and I went to the 2014 National Homebrewers Conference (NHC), Mashing in Michigan, held in Grand Rapids, MI. Club members Rives Borland, Barbara Abrahams Bovee, Jim Webster, and Bob Wilson were also there.



Jim Webster and his wife Dominique enjoying the 2014 NHC, Mashing in Michigan.

This was my first home brewers conference. In many ways it was like all the other conferences I've ever been to. There were seminars, an exhibition hall, social activities, and a banquet. The major difference, however, was that beer was served everywhere! And everything was about beer. [Beer, beer, beer, beer . . .](#)

Beer City. So why was the conference held in Grand Rapids, MI. Well it so happens that Grand Rapids was designated as "Beer City" for 2013 in an online poll conducted by [examiner.com](#) and Charlie Papazian. In the 2012 poll, Grand Rapids tied for the title with Asheville, NC. The poll is no longer conducted so Grand Rapids can continue to claim the title. There apparently is a lot of support for craft beer in Grand Rapids. We walked from the conference to two craft breweries, [Founders Brewing Company](#) and [Grand Rapids Brewing Company](#). The beer and the food at each were very good. Both of them were also serving at the conference.

Welcome Reception & Toast. On the evening of the first day of the conference, 38 Michigan craft breweries served up their brews to welcome all the conference attendees. There was a broad variety of beers. Some of the beers were very good and a few were from breweries that had to be forgiven for a few flaws.



Charlie Papazian and Rick Wirsing at the NHC Welcome Reception.

The Seminars. Over the course of the conference, there were more than 50 seminars,

some of which were offered twice. The topics ranged from food pairing to water chemistry. I went to six. Fortunately, audio recordings were made for all of the seminars. [AHA members can access these recordings online.](#) I will be able to hear the seminars I missed, as well as review those I attended. I need to review some of them because, like I said, beer was served everywhere.

The Exhibition Hall. There were 74 exhibitors ranging from equipment manufacturers to craft brewers. Lots of shiny things. And everyone was serving beer.



Ooooooh. . . Pretty . . . Shiny . . . Want . . .

The Social Activities. Alongside the exhibition hall was an area designated as the "Beer City Social Club" at which home brewer clubs were serving homebrew. But the big event for the clubs was Club Night. It happened to be on a Friday the 13th, so that inspired more than a few costumes. And I don't know the source of the inspiration for some of the costumes. The conference program listed more than 70 clubs from all over the country were there pouring beer for Club Night. I did not make it to all of them so I can't really say there were that many.

The Grand Banquet. I did not go to the Grand Banquet & National Homebrew Competition Award Ceremony. I did not have any beers in the competition. I presume that they served beer at the banquet.

We had a very good time at the conference. I learned a lot. Next year the conference will be

in San Diego. I'm thinking we will be going. I suggest you all plan on it too.



Rives Borland, Beer Tourist.

What I Drank During My Summer Vacation

[Bob Wilson](#), Strand Activities Director

I attended the National Homebrewers Conference for the first time this year. The perfect blend of fun and education, highlights included the Brewing Network's Ninth Anniversary Party, Club Night, and enough mead to rival Willy Wonka's chocolate river. As Michael Fairbrother and Berniece Van Der Berg, owners of Moonlight Meadery, said in their seminars, mead is nearing a tipping point. Now is the time to become a mead expert, so you can say you liked mead before it was cool! Michael was pouring what he called a Russian Imperial Braggot: a blend of Russian Imperial

Stout and mead, aged for seven years in a sour barrel from Russian River Brewing!

All of the seminars were audio recorded and some were video recorded. They will be available on the AHA website for members. I thought the most informative included John Palmer's talk on water, a discussion of lagers with Jason Oliver and Warren Haskell (of Devils Backbone Brewing Company), and of course, Michael Fairbrothers talk on how to make sour meads (the secret: blend sour beers and mead).

At Club Night, I sampled as many beers as possible, so as not to appear biased. What stands out most in my memory was a red bell pepper wine. The recipe for 5 gallons: 18 lbs chopped red bell peppers mixed in with 15 lbs table sugar, 4 gallons of water, and yeast nutrient. I wish I had asked for the brewer's email address to ask some more detailed questions once I had . . . rested. :-)



Bob Wilson enjoying NHC Club Night.

Next year the NHC will be hosted in San Diego. I hope to see a good showing from Strand!



Penny Wirsing and Samuel Adams having a beer.

Attenuation

Jim Wilson

Earlier this spring, several Strand brewers suffered stuck, or unfinished, fermentations. Sooner or later, this will happen to all of us. A stuck fermentation can be due to yeast, wort, or process conditions during fermentation. The questions are, what can you do about it and how can you prevent it in the future?

Faced with a fermentation that doesn't complete as expected, corrective action is required or the beer will be heavy and sweet. If the yeast has consumed all the fermentable

sugar, only blending may save the beer. If fermentable sugar is still available, stirring, heat, more yeast, nutrients (but not oxygen!) and time can help finish the job.

Attenuation is the yeast characteristic that measures fermentation progress. It's the percentage of sugars that have been consumed by yeast during fermentation. Beer styles have unique attenuation ranges that help define their flavor balance, body, and alcohol content. For instance, hoppy IPAs are more attenuated than malty Bocks. In either case, a vigorous, complete fermentation is needed to reach your target.

A refractometer is the best tool to measure gravities and use them to calculate attenuation during fermentation. Formulas to convert refractometer readings to specific gravity in the presence of alcohol and to calculate attenuation can be found online or in brewing books like Palmer, Miller or Noonan. I encourage you to buy a book, or if you already have one, read it and take a step toward self sufficiency.

Yeast health or specific strains of yeast are the prime reasons why fermentations don't finish. Some strains, like Duvel's and Saison DuPont's, are finicky and will stall out if you blink at them.

A little planning will allow you to reach your attenuation goal. First, identify a FG range based on the style you're brewing. Second, choose yeast that suits the style and has the ability to attenuate down to your target. The attenuation range for beer yeast is 75% +/- 10% of the wort's OG. Third, control the fermentability of your wort by managing the mash.

- Grist makeup (pils or pale malt are more fermentable than darker and caramel malts)
- Temp (140–158°F for enzyme activity – 150°F is a good compromise for a single step infusion mash)
- For experienced all grain brewers, saccharification rest temperatures above the temperature for maximum

fermentability reduce attenuation by 4%/°C)

- pH (5.2–5.4 is a good compromise)
- Time
- Older brewing books included mash thickness as a variable too, but most new ones don't based on recent research.
- Use the iodine test to determine when conversion is finished.
- Extract brewers can choose one or more extracts based on their manufacturers' predicted fermentability.

Take good notes during the mash so if there is an issue, you can troubleshoot it.

After the mash, give your yeast a chance to do its job.

- Add yeast nutrients to the kettle. Use a commercial one like Wyeast Nutrient Blend for extract batches and that or at least Zn for all grain.
- After chilling to pitch temperature, aerate the wort to 8–16ppm dissolved oxygen depending on the style you're brewing.
- Pitch enough healthy yeast. (in the range of 0.75 million cells/ml/°P for ales and twice that for lagers)
- Mix gently each day if using a highly flocculent yeast strain like White Labs 002, which is Fuller's yeast.
- Control fermentation temperature in the desired range and avoid wild fluctuations.
- Flocculation and precipitation are good after the yeast is done. They clear the beer, removing yeast and its undesirable flavors.

You can determine the highest possible attenuation for a specific wort/yeast combination by doing a forced fermentation test. Healthy fermentation of a full batch can usually get to within a few gravity points of this limit attenuation.

General brewing books, BYO and Zymurgy magazine articles and web sites like White Labs, braukaiser and brewiki have more details about attenuation if you're curious.

The Sensory Analysis of Beer

[Rick Wirsing](#), Dregs Editor

One of the seminars I attended at the 2014 NHC was "Evaluating and Judging Beer," given by Jamie Floyd. He is the founding brewer and part owner of the [Ninkasi Brewing Company \(Ninkasi\)](#) in Eugene, OR. Ninkasi is the 30th largest craft brewery in the U.S. Floyd is on the Brewers Association Technical Committee and is a judge for the Great American Beer Festival, World Beer Cup, and many home brewing competitions.



Jamie Floyd lecturing on Sensory Analysis.

Floyd teaches a sensory analysis for tasting beer. This sensory analysis is used at Ninkasi Brewing as part of its quality control program. It is taken very seriously at the brewery. They have a sensory technician in their laboratory and a sensory panel for flavor profiling their beer. Three times a week the sensory panel analyzes samples of recently bottled beers. During these sessions the panel members determine whether each beer is free of flaws

and has the smells and flavors specific to that beer in order to be labeled as true-to-brand. The sensory technician trains the panel members to be neutral in their tasting. Occasionally the sensory technician will spike the beers with an off-flavor to test the panel.

In the seminar, Floyd said that the tasting map of the tongue that we are all familiar with (sweet on the tip, sour and salty along the sides, bitter in the back) is all wrong. It has no scientific basis. People perceive aroma and flavor through three primary sensory systems: Olfaction, Gustation, and the Trigeminal Nerve.

Olfaction is the sense of smell and is responsible for all that we identify as flavor and affected by aroma. Examples are citrusy, sulphury, and malty. You notice the importance of olfaction when you don't have it, like when you have a head cold. Food just doesn't seem to have the same flavors. The olfaction system operates when chemical odorants bind to olfactory receptors, which then transmit signals in the olfactory bulb above the nasal cavity.

Gustation is the sense of taste. Salty, sour, sweet, bitter, and umami (comfort). Taste happens when chemicals in the mouth react with taste receptors located in taste buds. Structures called papillae cover the tongue and each has hundreds of taste buds. Taste buds are also located on the roof of the mouth and in the throat, but in lesser concentrations than on the tongue. Taste buds can suffer fatigue, for example, after tasting too many sour beers or hoppy beers.

The trigeminal nerve senses hot, cold, and texture. It does not fatigue. You can, however, kill nerve cells, for example, with hot food. When that happens you will experience a numbness in the mouth, after the pain is gone. Fortunately, the nerve cells regenerate quickly. Without the trigeminal nerve, we could seriously hurt ourselves with food and drink that is too hot or too cold.

Sensory analysis is a process that uses the information from olfaction, gustation, and the trigeminal nerve, along with information about flavors and aromas stored in the brain. Using

sensory analysis also helps to increase the amount of information stored in the brain and thereby improve the ability to evaluate beer. The analysis involves six steps.

HOW TO TASTE BEER

1. **Appearance.** Look at the foam, clarity, and color of the beer.
2. **Drive-By.** Waft the beer across your nose and take a quick sniff.
3. **Short Sniff.** Take two short sniffs, then one long one.
4. **Long Sniff.** Cover the sample and gently swirl, then uncap, and take a long sniff.
5. **Small Sip.** Take a small sip of the beer, just enough to fully cover your entire mouth, and swallow.
6. **Retronasal.** Inhale, take a sip, swallow, and then exhale through your nose.

The final step, retronasal, helps to eliminate ambient odors and to enhance those odors specifically from the beer.

It should be noted that each person has biases and certain sensitivities to flavors and aromas that can influence how they evaluate a beer. It is important to try to eliminate any biases you may have, for example, about a beer style, or that results from being prideful in your own beer. Try to be neutral. And with respect to sensory sensitivities, it is important to know what you may be particularly sensitive to and insensitive to. For example, Floyd is somewhat insensitive to diacetyl.

During the seminar, we used sensory analysis to evaluate Bells Two Hearted Ale and Stout. Floyd recommends using sensory analysis whenever you are served a beer, but once you have completed the analysis, just drink casually. Otherwise, your friends may get annoyed.

Floyd has championed sensory analysis through teaching and is helping other breweries develop sensory programs. He recommends using sensory analysis for evaluating and judging beers in competitions. And he advocates getting involved in the BJCP. Having

your beers judged by people who have training and knowledge is very helpful in improving your beer. And that's what it's all about, better beer.



John Blichmann conducting a demonstration brew at the 2014 NHC.

References

[Rick Wirsing](#), Dregs Editor

In case you missed it, club members Jim Wilson and Rives Borland published an article in the May/June edition of Zymurgy, The Journal of the American Homebrewers Association, titled, "Comparing Wort Oxygenation Methods." Zymurgy magazine is one of the benefits of membership in the [American Homebrewers Association \(AHA\)](#). If you are an AHA member, you can access editions of [Zymurgy online \(eZymurgy\)](#).

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.



There was a lot to see at the 2014 NHC.

2014 Club Officers

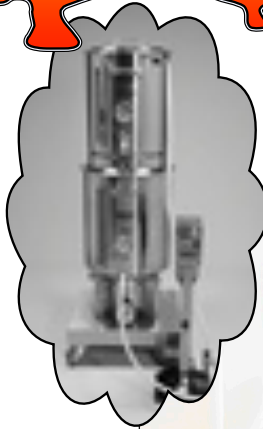
President	Ryan Penrod	310-971-6757	penrod 25@yahoo.com
Vice-President	Rich Thornton	310-xxx-xxxx	rich.one@earthlink.net
Treasurer	Doug Toperzer	310-697-6611	doug.toperzer@gmail.com
Activities	Bob Wilson	310-849-8154	millstadt@gmail.com
Administrator	David Eaves	310-806-2772	david.eaves@yahoo.com
Editor	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	jim7258@gmail.com	Redondo Beach
Steve Fafard	310-373-1724	sfafard@cox.net	Rolling Hills Estates

TRAVE



OOOOH . . . SHINY
... WANT ...



HONEY!
BREWING WITH THIS OLD EQUIPMENT
IS HARD ON MY BACK . . .
I NEED A NEW



YOU NEED A NEW PLAN.