

DREGS FROM THE KEG

ISSN 1945-1342

OCTOBER 2014



**MONSTER BREW AT
KING HARBOR BREWING COMPANY**

In This Issue

| | |
|-------------------------------------|----|
| Foam at the Top | 2 |
| Spent Grains | 3 |
| What's on Tap? | 3 |
| Strand Brewer of the Year | 5 |
| Beer Options for the Pregnant | 6 |
| Trub | 10 |

Foam at the Top

[Ryan Penrod](#), Strand President

Greetings from the end of LA Beer Week. I hope everyone had a safe and enjoyable time. In addition to the Monster Brew we hosted on September 27th with King Harbor Brewing Company, one of the highlights for me was making it to Monkish Brewing Co. to try Henry's newest farmhouse ale, Arrivant. It's an 8.1% rye saison with *brettanomyces* and gently dry hopped with Santiam. I thought it was very enjoyable.



Welcoming Homebrewers to the Monster Brew at King Harbor Brewing Co.

Strand Brewers Club Meeting October 8th at 7 pm



1311 Post Avenue, Torrance, CA 90501

The Monster Brew at King Harbor Brewing was a great success. We brought together members from at least five different homebrew clubs, and a large number of homebrewers in the Los Angeles Area who are not in a homebrew club. Phil McDaniel, King Harbor's head brewer, brewed a strong dark brown wort at 20 plato with a lot of caramel notes and some chocolate. In addition to all the wort club members took home, the club picked up 15 gallons of wort to top off our sour cabernet barrel, and 15 gallons of wort to age in a 15 gallon second fill barrel that previously held rye whisky from Dad's Hat Distillery in Pennsylvania. Hopefully the rye whisky aged beer will be ready for the club Holiday Party in December, but if not, expect it on tap at the next Southern California Homebrewers Festival.

It was educational to see Phil brew and a big surprise to see what 1,480 pounds of grain looked like. Especially when I have made 10 gallons of homebrew out of 14 pounds of grain. Three Strand Brewers Club members took turns with the shovel at grain out time. Chris Remensperger and Adair Johnson did most the work. I took a turn with the shovel too, mostly posing for pictures.

For everyone who participated, look for an invite to attend a tasting event at King Harbor Brewing of all the homebrew that was made from the wort that day. It should be sometime in November. There will also be a meeting theme on the Monster Brew for all of us to share our creations. It might be a few months

later to give a sour beer or two members are making a chance to mature a little.



Chris Remensperger shoveling spent grain at the Monster Brew at King Harbor Brewing Co.

Registration for the California State Homebrew Competition closes on October 1st, with entries due by October 11th at the only drop off location, which is in Berkeley CA. I hope everyone has submitted their best effort for a strong showing for our club.

Over the next month my goal is to put together an entry for the Anchor California Homebrew Club of the Year. If you are interested in helping with the submission, or have ideas for it, please email me at president@strandbrewersclub.org. While I am open to other ideas, currently my plan for the theme is "The Biggest Small Club in California." Here is why. We have only about 40 dues paying members, but I think our active membership is just as big as clubs with an order of magnitude more members.

Over the course of the year we have:

1. Hosted a bus trip with members of at least three clubs in attendance;
2. Hosted a monster brew with five different clubs and non-club participants ranging from the Valley to Alhambra to Long Beach;
3. Hosted tasting sessions to prepare for a BJCP tasting exam;
4. Judged many rounds of homebrew competitions from as far away as Tehachapi, to as close as the PBC in our own backyard;

5. Poured ~13 types of mead and ~9 kegs of beer at Crafted at the Port of Los Angeles, benefiting surf riders and possibly bringing more homebrew than any other club;
6. Had members win many medals in competitions, enter competitions for the first time, and all members improved their brewing and brewing knowledge; and
7. Hand delivered Pacific Gravity and Strand Brewers Club entries to the California State Fair Homebrew Competition and California State Homebrew Competition to an official drop off site to ensure the best handling of the beer.

I know all these things are true, but I need inputs from all of you with solid facts to make our entry stronger. So no matter how insignificant you think it is, let me know what you did this year to promote homebrewing or the Strand Brewers Club. If you judge homebrew competitions let me know how many rounds you judged this year. If you had a first this year in homebrewing (your first mead, all grain batch, competition entry, or something else), share it! And if you receive emails from this club but aren't a dues paying member, consider it. I don't think our membership number reflects just how great this club is. As always, I can be reached for anything at president@strandbrewersclub.org.



Jeff Sanders and Brian Kellough toast to the Monster Brew. Cheers! Sláinte! Gesundheit! Å'kålè ma'luna! Skál! Kanpai! Chok dee! Mabuhay! Kippis! . . .

Spent Grains

[Rick Wirsing](#), Dregs Editor

You know you want to be a member of the Strand Brewers Club. So what are you waiting for? 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 or event.

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!

What's On Tap

[Bob Wilson](#), Strand Activities Director

[The results of the 18th Annual Pacific Brewers Cup](#) were announced on September 18th. Congratulations!

| Name | Place | Style |
|---------------------------|-------|-------------------|
| Jeff Sanders | 1 | 14 India Pale Ale |
| Jon Paulson Rob Nelson | 1 | 20 Fruit Beer |

COMPETITIONS

[California State Homebrew Competition](#)

Please note that the **registration of entries** for the California State Homebrew Competition ends on **October 1st**. This competition factors heavily in the evaluation of clubs entered in the Anchor Homebrew Club of the Year Competition, which the Strand Brewers Club intends to enter. Entries are due by October 11th in Berkeley CA. However, Rives Borland has volunteered to hand deliver entries for this competition. He will be doing two pickups on Wednesday, October 1st: South Bay Brewing Supply before 6PM; and Culver City Brewing Supply before 7PM. So there is still time, but you must hurry.



Jay Ankeney and fellow judges at the 2014 Pacific Brewers Cup.

[The University City Home Brew Competition](#)

San Diego, CA **Entries due October 3rd**. Judging October 4th. Entry fee \$15 for first, \$5 for subsequent entries.

Contact: [Tricia Gallant](#)
Phone: 619-341-1764

[Queen of Beers](#)

Placerville, CA **Entries due October 7th**. Judging October 11th. Entry fee \$8.

Contact: [Nora Seeley](#)
Phone: 916-502-0508

[27th Annual Southern California Homebrew Championship](#)

Redlands, CA **Entries due October 12th**. Judging October 25th. Entry fee \$6.

Contact: [Amanda Porter](#)
Phone: 714-251-2003

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

Strand Brewers Club Iron Brewer Challenge

Round 3

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

STRAND BREWERS CLUB EVENTS

October 8th

Club Meeting at South Bay Brewing Supply Co. , 7PM, featuring the Iron Brewer Challenge, Round 3.

October 11th

Brewing Session with the legendary Jim Hilbing. Jim will be brewing a Dortmunder Export. He will be starting at 9 AM (or soon thereafter), which means that the mash will probably start around 10AM, the sparge will start about noon, and the boil will start sometime after 1PM. The boil should finish before 3PM, with just cleaning up after that. Jim brews on a Sabco Brew-Magic system (RIMS) and will use a step infusion mash and batch sparge for the Export. If you are interested in watching the umpteenth-medal-winning brewer at work, contact me (millstadt@gmail.com).

October 11th

Oktoberfest at Jeff Sanders house, 1615 W. 220th Street, Torrance, at 6PM. Get on your lederhosen! Bring kegs! Bring Bottles! Bring a designated driver!

November 1st or 8th – Tentative

King Harbor Brewing Co. would like everyone to hold on to at least one 22oz bottle of the beer made from the Monster Brew wort to bring back to King Harbor for sampling and a friendly judging competition. They will send out an update as soon as the plans are finalized.

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

2014 Strand Brewer of the Year

[Ryan Penrod](#), Strand President

Wow! Congratulations to Jeff Sanders and Jon Paulson on their Pacific Brewers Cup wins. Jeff Sanders had a huge jump in points not just for the gold medal, but also for leading the tasting of smoked beers at the September meeting and for the four additional Pacific Brewers Cup entries that did not receive a medal.

That is right! You get homebrewer of the year points just for entering BJCP sanctioned competitions. But your score is only as accurate as your self reporting, and currently only Jeff Sanders, Jon Paulson, and Ryan Penrod have any points related to the Pacific Brewers Cup. Report all your competition entries to president@strandbrewersclub.org to receive points for your entries.

| Name | Points |
|---|--------|
| Ryan Penrod | 66 |
| Jeff Sanders | 56 |
| Rives Borland | 53 |
| Bob Wilson | 49 |
| Rick Wirsing | 36 |
| Steve Gardner | 33 |
| Jim Wilson | 24 |
| Dan Parker | 19 |
| Jimmy Gallenbach | 16 |
| Chris Remensperger Doug Toperzer | 15 |
| Rob Proffitt | 14 |
| Michelle Neuman | 13 |
| Nate Federman | 11 |
| Jim Hilbing | 10 |
| Jay Ankeney Andrew Maxwell | 8 |
| Mike Haisma Rich Thornton | 7 |
| Mike Litsey Jeff Mitchell Jon Paulson | 5 |
| Steve Fafard Christine Sparks | 4 |

| Name | Points |
|---|--------|
| Chad Hazen Adair Johnson Jason Light Alex Schlee | 3 |
| Jared Carson David Eaves Jesse Tice | 2 |
| Dave Cordrey Kevin Leung Eddie Martinez Rick Pierce Scott Seipel Justin Vega | 1 |

near-finished beer to remove the alcohol. Alcohol boils at a lower temperature than water, so boiling causes the alcohol to evaporate, leaving behind non-alcoholic beer. There's a different process utilizing reverse osmosis, but using reverse osmosis to extract certain desirable parts from a baby also sounds like bad parenting to me.

So why does boiling the beer ruin it? Well, the boiling not only removes the alcohol, but also removes just about any flavor that hops or yeast add to the beer, leaving nothing but a sweet and/or malty flavor. That's why you won't find any SUPER hoppy alcohol-free IPA's, nor delicious non-alcoholic trappist beers. And you thought removing the alcohol from the beer was the bad part... but yeah, it's so much worse than that.



But in spite of the terrible process of making non-alcoholic beer, I was desperate to help alleviate my wife's pregnancy cravings (beer, lox, lunch meat, sushi). The latter four were a lost cause, but I was convinced I could find a decent non-alcoholic beer. And so, I organized a blind taste-test of half a dozen non-alcoholic beers at our baby shower. Ten friends participated and rated the six beers on a scale from 1-10 and left comments. The results were less than inspiring.

Beer Options for the Pregnant

Nate Federman

My wife likes beer. No, that's not quite true. My wife LOVES beer. So when I knocked her up, we had a problem. You see, being pregnant isn't super compatible with loving beer. What with the social stigma and the birth defects and all. But there was a solution (or so I thought): beer sans alcohol, a.k.a. "Non-Alcoholic Beer." Non-alcoholic beer begins life as a regular beer. Grains are malted, milled, and mashed. Wort is boiled and cooled. Yeast is added and fermentation occurs. The beer matures, but before it can be bottled, something awful happens: it gets reboiled. Think of a delicious finished beer as a baby. Would you boil your baby? I'm not a parent yet, but I'm pretty sure that's bad parenting. And yet, that's what's required for non-alcoholic beer. You boil the



Beck's Non-Alcoholic Beer. "Horse Piss."

I paid \$7 for a six pack of Beck's non-alcoholic beer. I would've been better off spending the \$7 pouring shots of drano for my friends, based on their response. This was the lowest rated beer, averaging a 2.3 out of a possible 10 points. Many of those surveyed commented that it smelled skunky. Christine said it tasted like "horse piss." How she knows what horse piss tastes like is a mystery perhaps I'll investigate in a future Dregs article.

drinking a terrible Mexican lager. And when you're pregnant (and my wife), that's supposedly appealing!



The second worst rated beer was also the darkest: Sapporo (non-alcoholic) Black. It averaged a 3.1. Several of those surveyed compared it to sweet soy sauce. Although, two out of the ten gave it high marks (7 and 8 respectively). Christine said that sharing beer is what you do with friends, but sharing Sapporo (non-alcoholic) Black is what you do for neighbors ... neighbors who claim we got paint on their SUV and then presented us with a \$175 car wash bill. In other words, skip this one too.



O'Doul's. Ole'.

Trader Joe's sells a couple of non-alcoholic beers from Clausthaler: a lager and an amber. The lager (Clausthaler Premium) averaged a 3.9. Respondents felt like this tasted like fizzy yellow beer, but bad fizzy yellow beer. The Amber did slightly better, scoring a 4.6. One respondent said it was a bit more complex than the rest of the beers and had a little bit of a roasty flavor. Christine said that Trader Joe's is wonderful, but their non-alcoholic beer is not.

Last, but far from least, was Kirin Free. It scored an impressive 5.2. Christine approves of this beer, saying that it tastes very similar to regular Kirin, which is not great, but when you get knocked up, you don't get to be super picky. In her mind, it was heads and shoulders above the rest and any of our friends who disagreed will no longer be invited to drink my homebrew. They're apparently not discriminating enough to appreciate it.

O'Doul's, perhaps the most classic and well-known of non-alcoholic beers scored a 4.3. Our friends compared it to PBR and described it as watery. Christine agreed, saying it tasted like the shittiest of lagers, but at least it kind of tasted like beer. It was her second favorite of the bunch. She recommended a slice of lime or using it to make a michelada -- in either case, you can kind of convince yourself you're



Kirin Free is "Christine Approved."

Now you may ask what the Author thought about all these non-alcoholic beers ... Well, I'm NOT pregnant. Therefore, while everyone was drinking their non-alcoholic brews, I happily sipped a Mission Street IPA -- at \$6 for a six pack (a dollar less than Beck's non-alcoholic beer). It's still one of the best values in beer. And while I sipped it and watched my friends recoil in horror from all these terrible non-alcoholic beers, I had a thought: Do yourself a favor, drink good beer and appreciate just how good it is. If you don't, Christine will sick our baby on you once she's born.

References

[Rick Wirsing](#), Dregs Editor

The American Homebrewers Association just announced that the [Homebrew Club Insurance Program](#) enrollment period has been extended to December 1st. Enrollment originally closed September 1st, but was extended by the insurance carrier, [West's Insurance Agency](#), because of a huge response; 134 home-brew clubs representing 7,686 home brewers signed up for the insurance. The downside to signing up now during this extended enrollment period is that while the coverage begins on the date the premium payment is accepted, the expiration date for the policy remains September 1, 2015. The cost is not pro-rated. It is \$3.50 per member. However after December 1st, quarterly enrollment periods will follow with pro-rated annual premiums.

Governor Jerry Brown has signed into law [AB 2203](#), making it illegal for any person to obliterate, mutilate, or mark out the manufacturer's name on a metal keg without the written consent of the brewery. This change in the law was made to stop people from stealing kegs and turning them in to recyclers for cash. Recyclers were already required to get the brewery's permission to recycle a keg if the brewery's name was on it. But keg thieves were grinding out the brewery's name so no brewery had to be contacted to get permission for recycling. With this change in the law, however, recyclers are pretty much always required to have the brewery's consent to recycle a keg. The only exception provided for in the law is if the brewery is out of business and no longer has a license to brew.

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.



Bob Wilson and Jim Wilson judging at the 2014 Pacific Brewers Cup.

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 |
| Dregs 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 |

TRU B



WHAT?
YOU DON'T DRINK
GOOD BEER??!!!!!!



MY MOTHER SENT ME TO
DEAL WITH YOU!