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DREGS FROM THE KEG

January 2011



HAPPY NEW YEAR!

Out with the old and in with the new!

motifake.com

Strand Celebrates 20 years of Homebrewing!

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Foam at the Top

Chris Voisey, Strand President

Happy New Year!! I am looking forward to a big year for the Strand Brewers Club! But before I go into that, I wanted to thank all of you for welcoming me back for a second term as Club President. I definitely have to say that it was a bit more work than I anticipated last year, but it was also a learning experience and it certainly helped me step up my own personal brewing last year. It all started with my first assignment to get the booth/bar in order for the annual Homebrewers Festival in Ojai. It was my first festival that I attended and I was amazed. I am not kidding when I tell you that I think I had some of the most fantastic beers I tasted all year that weekend! They ranged from light fruit ales to Vanilla Stouts to Imperial IPAs. And all of these were brewed by our fellow club members as well as other Southern California home brewers. It was amazing!! That will once again be our first order of business this year... Brewing up a storm for our 2011 convergence on Lake Casitas on April 30th!

That brings me to brewing! Yes, we need to brew a bunch of beer for Casitas. Sure, you can go ahead and brew it on your own or you can join in and come to one of our Club Brews. We are once again going to target a Club Brew for each and every month. Unfortunately that doesn't always work for everyone's schedules so you might be inclined to do your own brew days. If you are looking for some company, let us know! We can post the brew date up on the club calendar and even send it out in our regular club email reminders. So if you want some company, just let us know and we will try to help you out!

One of the other things I want to do with the club this year is double the membership. We are a fairly small

club and there are plenty of other homebrewers and even more aspiring homebrewers in the area. I can't tell you how many times I've struck up a conversation with someone while sitting at Simmzy's or Naja's or any one of the many other great beer establishments in the area. The problem is that not enough people in the area know about the club. They are also starting to find out as they visit our local South Bay Brewing Supply in Torrance, but there are still so many others out there that we should inform about our club. In doing that I would like to encourage everyone to try and bring new friends down to our meetings or even get them out to a club brew. We all know how much fun it is, let's share it!

Another thing that I would like to kick-off this year with is a contest for a new and updated club logo. We'll talk more about this at our January meeting, but let's try to get a new, perhaps **COLOR**, logo for the club. Maybe we just color in the current logo, or maybe we come up with something completely new or anything in between. If you have ideas, please let us know. Even if you don't have the creative drawing skills to handle this yourself, bring us your ideas.

Last, one other idea I had for the Dregs this year is to profile our fellow club members. Unfortunately it was a little late to get this done for our first Dregs of the year, but look for more on that in February's edition. I find it absolutely amazing how much brewing knowledge we have in this club, yet most of the members probably don't even know. You may even find it inspiring! We literally have some of the brightest and best brewers around. They are engineers that have crafted their own equipment, chemists that have a great deal of knowledge of the chemical processes and a Grand Master Beer Judge! The one common thing that everyone in the club has is a passion for enjoying great beer and the desire to learn and brew it themselves. In fact, you don't have to have any special credentials to brew great beer. It doesn't matter if you just picked-up a Mr. Beer kit from Bed, Bath and Beyond or you are continuously tweaking your old 5 gallon system to make 20. We all have something unique that it would be great to learn about and share within the club. Look for lots more information on this throughout 2011!

In closing, I want to once again thank each and every person in the club for everything in 2010 and welcome you all back in 2011 for an even better year. I set out one challenge last year for everyone in the club and I hope that most of you accomplished it... Brew at least

one batch of beer and share it with the club! I would like to reiterate that challenge for 2011 and simply ask "why not!?" So hold up those steins and cheers to a fantastic 2011 for the Strand Brewers Club!!

January Beer Events

Esther Tung, Strand Events Director



Hot Stuff for 2011!

Hello Strand Brewers! I'm honored to be this year's Activities Director and I anticipate many fun things in store for all of us. Luckily, I was able to get my feet wet last year by helping out when needed but I hope to gain much more momentum for our club events this year and I look forward to hearing from all of you. My main goal this year is to make sure that our activities not only meet but exceed every member's expectations for a homebrew club. First of all, I want to make sure that our club brews reflect each and every one of your desires. That means that if there is a particular style that you would like to brew but never had the chance, or a specific style you love that you would like to experiment with or share with others, please let me know.

Our Final Fridays have been consistently a fun occasion and I encourage all of you to come and hang out with your fellow brewers. It's not just about meeting for happy hour, but most of us discuss future beer events and beer news. If it has been difficult for some of you to make it to club meetings during the week, this is a great time to get involved, ask questions and share your experiences with others. We will try to have at least one club officer attend so if there are certain issues you would like to address, this would also be a great time to make your voice heard.

My second goal is to start experimenting with sours. Many of us have very little to zero experience with this

style so I thought it would be fun to collectively brew something a little more demanding but in the end exciting, rewarding and perhaps completely unexpected. One of the biggest challenges with sours is keeping designated equipment separate, so if anyone has old equipment they would like to donate or sell to the club, please contact me so we can collect our sour equipment. Thanks everyone for your passion and commitment to Strand Brewers! Please feel free to email me with any questions or suggestions at esthertung (at) hotmail dot com or via the website.

Club Brew

January 16, 9:00 a.m.

Jeff Sander's House

1923 Gramercy Ave, Torrance

Please join us for the first Club Brew of the year! We plan on barrel aging this beer and we have not decided on a specific style yet but I can assure you it will be a great way to start the year off. Please join us at Jeff's house (he's anticipating a huge crowd and has something special in store for those who show up).

Final Friday

Friday, January 28

Rock n' Brews

143 Main Street, El Segundo

If you haven't made it out to Rock n' Brews yet, come meet us after work. They have a very decent beer menu (Alesmith Speedway, which I've never seen on tap in the South Bay), not to mention a pretty tasty menu. The co-owner is also a homebrewer who loves to chat about beer so I'm sure most of us will feel at home in their beer garden.

Here are some big dates to remember for 2011:

April 30, 2010 – Southern California Homebrewers Festival, Lake Casitas, Ojai, CA

June 16 – 18, 2011 – National Homebrewers Association Conference San Diego, CA

Hope to see you all at these events!

Spent Grains

Rob Proffitt, Strand Treasurer

We begin 2011 with about \$1,575 in the bank. I've set up an initial budget based on last year's numbers that projects us breaking even for the year. Other plans I have for this year is the creation of a new database to

track members, allowing us to more easily manage that information.

MEMBERSHIP RENEWAL TIME

Since 2011 is now upon us, don't forget that dues for 2011 are due. Dues are \$25 for individual members and \$10 for spouse members. Also, if you would like a paper copy of the Dregs mailed to you each month, add an additional \$5 for postage. If you'd like to renew by mail, please mail a check made out to "Strand Brewers Club" to me at 1008 Teri Ave, Torrance, CA 90503.

The Boiling Pot

Jim Wilson, Dregs Editor

Aperitifs

This month's Dregs is longer than usual and you all have contributed content that will fit nicely in future issues too. Thanks for everyone's help and keep it coming! Articles about breweries, parts of breweries and brewing experiences always get priority.

Two members have expressed interest in a BJCP class and exam. More are needed to move this project forward. Please let me know by email if you are interested in taking a class and the exam. In a related matter, available exam slots have moved to the right on the calendar. Sept is booked and Oct and Nov are almost full. Dec has some room but that's a busy month for everyone. Jan and Feb 2012 still have open dates.

Digestifs

Strand members have won many awards at the PBC contest. I pinged flight winners from the last five years and asked them to share their recipes. Several have responded and I'll publish a couple of recipes each month as long as they last.

Dave Cordrey's Gruit won BOS in 2006. Dave's recipe was published in the September 2005 Dregs accompanied with an article about the style.

Strawberry Alarm Clock v3.0 by Mike Haisma Winner of Category 20, Fruit Beer, at the 2009 PBC.

Jim's note. I tasted this beer in June 2010 and it was the most intensely flavored strawberry beer I've ever had. Totally yummy!

Base Recipe: All Grain Blonde Ale category 6B
Yeast: 1 packet S-04

Batch Size: 5 gals

OG: 1.050, FG: 1.010

IBU: 17

Color: 4.9 SRM

Primary Fermentation: 10 days @ 65F

Secondary Fermentation: 31 days @ 70F

Additional Fermentation: Cold Crash 3 days Tasting

Notes: Smooth light body with a tiny bit of tartness that gives the beer a crisp finish.

I ended up with 4.8 gallons of beer in bottles after this process, although on previous batches where I had pureed the strawberries I ended up spot-on 5 gallons. So, maybe the strawberries soaked up some of the volume? I probably will try to get another .25 gallons boil volume next time to account for this.

Ingredients: Amount /Item

5.00 lb Pale Malt (2 Row) US (2.0 SRM)

4.00 lb White Wheat Malt (2.4 SRM)

0.50 lb Caramel/Crystal Malt - 15L (15.0 SRM)

0.50 lb Wheat, Flaked (1.6 SRM)

0.25 lb Cara-Pils/Dextrine (2.0 SRM)

1.00 oz Willamette [4.80 %] (60 min)

0.50 Whirlfloc Tablet (Boil 15.0 min)

4.00 lb Strawberries (Secondary 3.0 weeks)

Mash: Single Infusion at 152° F for 75 min

Total Grain Weight: 10.25 lb

Mash In with 12.8 qt of water at 164°F

10 min Mash Out with 8.2 qt of water at 197°F to yield 168°F

Sparge with 2.64 gallons 168°F water.

2009/06/27: Brew time: 60 min

2009/07/07: Transferred beer to secondary. Added 4 pounds of washed, halved and frozen strawberries in a paint strainer bag to secondary and racked on top of that.

Refractometer: 6.4 Brix, Estimated FG 1.012

2009/07/28: Removed halved strawberries (in paint strainer bag) from secondary, added 1 packet of gelatin dissolved in 1 cup water, stirring gently with whisk.
SG=1.010

2009/07/29: Started cold crash from room temp (~72F). Used frozen PET water bottles and ~1LB ice blocks from Tupperware to bring cooler temp down, swapping out when ice is depleted.

2009/07/30: morning temp is 41°F, added 4 ice blocks + 8 PET bottles, by afternoon temp was at 35°F and held steady.

2009/07/31: morning temp went back up to 40°F overnight, but quickly cooled to 35°.

2009/08/01: temp still at 35°F, pulled out of cold bath and transferred to bottling bucket at 3:30pm.

There was a very thin white layer of what looked like possible lactobacillus floating on surface of fermenter, but no off flavors whatsoever.

Dissolved/boiled 4.0oz of cane sugar in 1 cup water to prime about 4.8 gallons of beer.

Sample clarity is very good although not crystal clear. Strong strawberry aroma, with excellent smooth blonde ale flavor and only a hint of strawberry.

2009/08/12: I pulled out a few bottles of this and put them in the fridge to bring to a homebrew club meeting this evening. Good clarity, great head and lacing. The initial aroma smells intensely of strawberries. The flavor is smooth with just a tiny bit of tartness from the strawberries that gives the beer a crisp finish. More detail can be found [here](#):

ESB by Ron Cooper

Winner of Category 8, English Pale Ale, at the 2009 PBC.



Batch Size (Gal): 6 Boil Volume (Gal): 5.00

Total Grain (Lbs): Extract + Adjuncts

Anticipated OG: 1.058 Plato: 14.5

Anticipated SRM:

Anticipated IBU: 48

Brewhouse Efficiency: na

Wort Boil Time: 60 Minutes

Grain/Extract/Sugar

Amount Name Origin SRM

6 lbs. Alexander Light LME

3.6 lbs Munton Light DME

6.5 ozs U.K. Light Carastan Xtl. 15 degs L

9.5 ozs Scots Caramel 10 – 15 degs L

1 oz Briess Victory Xtl. ? L

Potential represented as SG per pound per gallon.

Hops (Mostly Whole)

Amount / Name / Alpha / % Bittering / Boil Time

1.08oz. / Columbus / 7.3 / 50 / 60 min.

2oz. / EKG / 4.2 / 33 / 60 min.

3oz. / EKG / 3.0 / 17 / 15 min.

1oz. / EKG / 4.2 / / Dry Hop

Yeast

White Labs WLP002, English Ale - cultured in 700 ml starter with 5 ozs DME and Yeast Nutrient

Newsletter Resurrection Report

Jim Wilson, Strand genealogist

Recently, current and former Strand members worked together to recover club newsletters that had dropped off the radar screen with time. Here's the background on that excellent accomplishment.

Strand was started in Jan 1991 by six guys led by Pete Chin Sang who worked together at Allied Signal in Torrance. They all liked beer and some had even brewed a bit. Monthly meetings were held and there were many parties too. It seems that being a social club is in our DNA. A brief newsletter called *Dribbles from the Glass* was created and mailed to members by founding editor, Eric Stoker. It left tracks and announced upcoming activities. Snail mail was about all you could do at that time. A longer newsletter, *Dregs from the Keg*, was mailed occasionally until 1996 when President Steve Fafard and Editor Jay Ankeney increased the bandwidth by publishing *The Dregs* monthly.

Several Editors made other major contributions after Jay. Special kudos go to Dan Hakes for creating the look and feel of the *Dregs*. Our newsletter is still easy to read and is very modern when compared to other homebrew club efforts.

Fast forward to 2010. I volunteered to sustain the *Dregs* when Devin Knowles moved north. To do this well, I thought it might be helpful to read back issues. Shit howdy, was I surprised. Only about 57% of our newsletters were archived. There was nothing from

1991 through 1998 and only about 85% of 1999 onward with a particularly large gap in 2000. That instigated Project Resurrection while there was still a chance to find most everything. Through your generosity and ratpackedness, 93% of all Strand newsletters that may have been published have been found. A big shout out goes to Ron Cooper, Jim Hilbing, Jay Ankeney, Steve Fafard and Bill Krauss for sharing their collections.

All of 1995 and 1998 to the present were found. Most of '91 and a few from '92-4, '96 and '97 are missing. Some were never published and some are just hiding. Unfortunately, we don't know which is which. If you know for sure that a particular *Dribbles* or *Dregs* wasn't published please let me know. Unless we get lucky, what you see is what you get. My fingers are still crossed that we can somehow complete at least 1996 and 1997. If a rainbow does shine on us, the Archive can be updated again. One note; a few of the older *Dregs* are mis-dated. This was sorted out by using mail postmarks and the context of the articles. Don't let the date on a few of the covers throw you off. If anyone has software that allows PDF files to be attractively edited, please let me know and I'll correct the few offending issues.

The early newsletters survived only as hard copies. I have access to a 300dpi scanner that produces good images of black text on white paper. Scans of black text on color or shaded backgrounds have low contrast and twice in the 1990s a four page color photo insert was included which didn't scan well at all. That's a pity, because one of them includes a priceless photo of Jay standing with Michael Jackson and a fellow named Dana.

One treat was rediscovered during this project. In 1996 the club published a 43 page recipe book called *Clues for your Brews*. Steve kept a soft copy and Jay had a hard copy with the green, gold and black cover in excellent condition. Both are included in the 1996 Archive although the scanner couldn't do the cover colors justice.

Reading the Archives is fascinating. Pete's love of life and our club's traditions of leadership, friendliness and humor are obvious. The old newsletters, especially the *Dribbles*, were time sensitive but that's OK. People have passed through and the older recipes and processes were simple compared to now, but beer was brewed and great fun has been had for over 20 years. Dip into the online Archives when you can and see where we

came from. 2010 is up on the website now and the rest will follow shortly.

In November, I mentioned that a co-worker had given me a bottle of Great Divide Hibernation Ale. It's on the BJCP Commercial Example list for Category 19A, English Old Ales. This was a great young beer, which I'd really like to try again when it matures.

Category #	19	Subcategory (a-f)	A	Entry #	
Subcategory (spell out)	Eng Old Ale				
Special Ingredients:	bottled 9/2/2010				
Bottle Inspection:	<input type="checkbox"/> Appropriate size, cap, fill level, label removal, etc.				
Comments	Great Divide Hibernation Ale				
Aroma (as appropriate for style)	10 /12				
Comment on malt, hops, esters, and other aromatics	med caramel malt, no hop aroma, med wine like and raisin esters, no off aromas on first whiff, as beer warms the ester intensity and include nutty and molasses notes				
Appearance (as appropriate for style)	3 /13				
Comment on color, clarity, and head (retention, color, and texture)	very clear mahogany color, large bubbled light tan head with poor retention, not surprising for 8.7% abv color, second pour is fine bubbled with good retention				
Flavor (as appropriate for style)	16 /20				
Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics	med strong malt flavor, well balanced but not as strong as sweet as aroma, flavor dominated by caramel, no hop flavor but balance is slightly bitter, light raisin and cranberry esters, lingering caramel finish with just a hint of sherry				
Mouthfeel (as appropriate for style)	4 /5				
Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations	med heavy body, med carbonation, subtle warmth, light creaminess, no astringency, no diacetyl or other palate sensations				
Overall Impression	8 /10				
Comment on overall drinking pleasure associated with entry, give suggestions for improvement	delightful as a night cap or breakfast in my case, well balanced and smooth collection of flavors that feature more bitterness than some older Classic Exam-ples, I'd like to taste again in 2-3 years to evaluate how well the beer ages, which I think could be excellent.				
Total	41 /50				

Road Trip!

by Rob Proffitt, Member of the Congregation

In the spirit of filling the *Dregs* with interesting content, I'm writing a review of my visit to Congregation Ale House in downtown Long Beach. Located on Broadway between Pine and Long Beach Boulevard, Congregation is a small pub/restaurant that boasts an outstanding beer selection. The service is European style, where you order your food and drink at the counter and a server

brings it to your table. The food menu is simple, consisting of a burger, various flatbread sandwiches and their specialty sausage plates. Their sides of fries, both regular and sweet potato, chips or fresh baked pretzels can be ordered with a wide variety of dipping sauces. My favorite was the spicy mustard, but several others were tempting. I was disappointed in the “Hot Atomics” sausage I ordered, in that it wasn't very hot at all. The burger came on a handmade bun, which was excellent, but the sandwich was otherwise unremarkable. Aside from the fact that it's a beer focused establishment, it's not really a kid-friendly place, which is something I need to consider these days.

Now on to the beers. They have about 30 beers on tap, but almost none of them are your usual suspects. My first beer was Karl Strauss' Flandiddlyanders Red, obviously a Flanders Red. A good start for the day but not as sour as our own Dave Peterson's Stupid Sexy Flanders. Next was Craftsman Holiday Ale. A fantastic ale that is like drinking a Christmas tree. Next up was Victory's Old Horizontal Barleywine, which was very good. After that was Bootlegger Brewery's Knuckle Sandwich, which was a fantastic Imperial IPA. Huge hop aroma and flavor, but not overwhelmingly bitter. Finally, (or so I thought) was Samiclaus Doppelbock, an unbelievably malty and sweet example of my favorite style. But before I could leave, I was given an early Christmas present, a bottle of Russian River Consecration, a wonderful sour ale with hints of oak.

Of course, I had a wonderful time at Congregation. However, if the kids hadn't had their DS's, it would have been a bad day. Aside from that, the food wasn't the best I've ever had at an establishment that focuses on craft beers, but it was better than your typical chain bar/restaurant. The real draw is the large and unique beer selection. Consider the Congregation If you're looking for a quick lunch and a large selection of uncommon beers.



Why yes, we did have another great holiday party with one half of an awesome bar! Thanks to Jay for the photo.



Wonderful beer can car art.

Yeast, by Chris White with Jamil Zainasheff

Reviewed by Jim Wilson, yeast wrangler

Beer yeast is a single cell fungus which is smaller than one tenth of a human hair's diameter. It's alive and converts sugar into energy and material for reproduction. Beer yeast also produces alcohol, CO₂, new yeast and very small amounts of more than 500 compounds that are the essence of both ale and lager flavor. It doesn't care that we're trying to brew the best damn beer. In spite of that, it's true that we make wort and it makes beer. You can look it up.

White and Zainasheff have produced an easy to read yeast user's guide for amateur and craft brewers. Beginners may feel overwhelmed and even advanced brewers may not implement all its suggestions, but there's good stuff here for anyone practicing the art and science of fermentation.

Yeast covers three topics:

1. History and yeast biology basics.
2. Operation of a yeast lab.
3. Finessing your brewery's cold side to produce great beer.

#1 is good background material. #2 is fascinating but requires a big commitment for the hobbyist. To my knowledge, only one Strand member has a yeast lab and it's no coincidence that he is consistently one of the club's best brewers. There's no debate that a lab can help your brewing if you are willing to make the effort. #3 is the subject of this brief report.

Most of *Yeast's* 56 references are academic and professional. This reflects White's PhD in Biochemistry and interest in research. When choosing yeast for a particular brew, the authors used home brewer George Fix's methodology (p42-51) that was introduced in his book *An Analysis of Brewing Techniques*.

Here are some key tips from *Yeast*:

- Document everything during the brewing process so you can learn from your experiences and become self sufficient p10.
- Make a starter for liquid yeast or rehydrate dry yeast before pitching p132-145.

- Provide the right amount and balance of the five fermentable sugars (glucose, fructose, sucrose, maltose and, for lagers, maltotriose) to produce the desired flavor profile p12, 109.
- Ensure your wort has all the required yeast nutrients, especially oxygen and zinc, before pitching p72-83.
- Pitch a consistent amount of healthy yeast p121-126.
- Pitch in the right temperature range for the style p45, 50.
- **Actively manage beer temperature during fermentation p94-103.**
- A complete lag phase prepares the yeast for a successful fermentation p66-68.
- In general, yeast growth and flavor compound production occur the first three to four days after pitching p68, 103-107.
- Prevent contaminants like wild yeast and bacteria from competing with the beer yeast p10.
- Yeast flocculation may not be what you think it is p26-30.
- Top cropping, or harvesting yeast from the top of the wort, provides the healthiest yeast for reuse p161-170.
- Let yeast clean up unwanted by-products for two days after FG is reached p111-113.
- Excellent troubleshooting hints are provided on p261-283.

Bottom line, I recommend that you read and apply as much of *Yeast's* content as you can. This is an indispensable resource to improve your beer's quality now and keep as a reference for the future.



Competition Calendar

Jake Filipovich 2010 and Rives Borland 2011 Strand Vice-Presidents

Club-Only Competitions Strand Brewers' Club Meeting
Time: 2nd Wed of most months 7:00pm.
Best entry at the club meeting will be sent on.
For more info on club-only competitions, go to
<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>

JANUARY/FEBRUARY 2011

"Battle of the Bitters" (English Pale Ales)
Entry deadline, Jan 28, 2011 judging on Sat, Feb 5, 2011.
For more information, contact
brewerbrian@sbcglobal.net

MARCH/APRIL 2011

Bock Only
Entries deadline, April 16, 2011 judging on Sat, April 23,
For more information, contact Desiree Knott at
desiree@highgravitybrew.com in Tulsa, OK

Local Competitions: *in order of entry deadline*
01/22/2011 [Doug King Memorial](#) Woodland Hills, CA
Contact: [Steve Cook](#) Phone: (818) 903-5211
Entry Fee: \$5.00 Entry Deadline: 01/09/2011 at [The Home Wine, Beer and Cheesemaking Shop](#)
22836 VENTURA BLVD (Unit 2, behind "Coastline Motorsports")
WOODLAND HILLS, CA 91364

01/31/2011 [The Bruery – Batch 300](#) Placentia, CA
Contact: [Benjamin Weiss](#) Phone: (714) 996-6258
Entry Fee: \$10.00 – Charitable ([Lestonnac Free Clinic](#))
Entries due 01/31/01
Mail to 715 Dunn Way, Placentia, CA 92870, Attn: Batch 300 or hand deliver to [The Bruery Provisions](#) or [Tasting Room](#)

02/18/2011 [America's Finest City \(AFC\) Homebrew Competition](#) San Diego, CA
Contact: [Paul Sangster](#) Phone: (760) 889-4667
Entry Fee: \$6 per entry Entry Deadline: 02/05/2011

Other Competitions: *in order of entry deadline*
01/23/2011 [MCAB XIII](#) Houston, TX
Contact: [Kyle Jones](#) Phone: (352) 317-6429
Entry Fee: \$10 Entry Deadline: 01/14/2011

01/23/2011 [Son of a Boneshaker](#) Toronto, ON
Contact: [Roger Beal](#) Phone: (416) 454-5409
Entry Fee: \$8 first entry; \$5 every following entry
Entry Deadline: 01/14/2011

01/30/2011 [Homebrew Alley 5](#) New York, NY
Contact: [Vladimir Kowalyk](#) Phone: (917) 270-3938
Entry Fee: \$7.00 Entry Deadline: 01/21/2011

02/05/2011 [13th Annual Domras Cup](#) Garden City, GA
Contact: [John Wilson](#) Phone: (912) 210-9880
Entry Fee: \$6 Entry Deadline: 01/26/2011

02/05/2011 [Rocky Mountain Challenge](#) Denver, CO
Contact: [Jonathan Aronson](#) Phone: (303) 710-5009
Entry Fee: \$7.00 Entry Deadline: 01/28/2011

02/12/2011 [1st Annual Napa Challenge](#) Calistoga, CA
Contact: [Mike Riddle](#) Phone: (707) 259-1421
Entry Fee: \$8.00 Entry Deadline: 01/29/2011

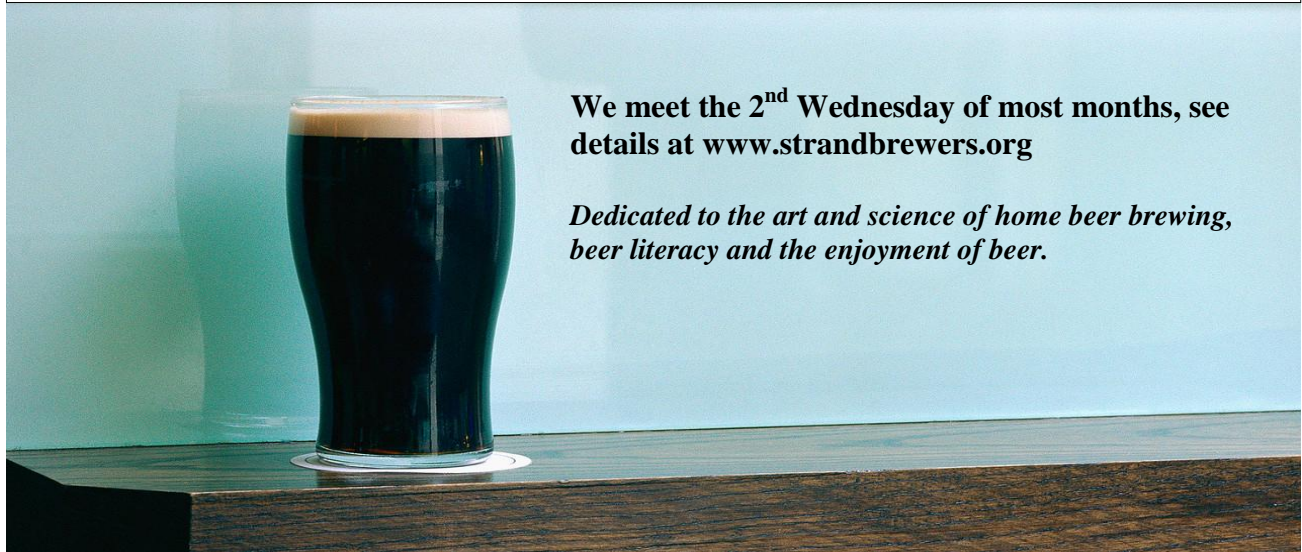
For a complete list of BJCP competitions, go to
http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Year Look-Ahead

April	AHA Nationals
April	Mayfaire
May	California State Fair
April	COC – Wood-Aged Beers, BJCP Cat #22c
July	Los Angeles County Fair
August	COC – Meads, BJCP Cats 24, 25 and 26.
September	Pacific Brewers Cup
September	COC – Specialty/Experimental/Historical Beers, BJCP Cat. 23.
October	California State Homebrew Competition
November	COC – Hefeweizen, BJCP categories 15A, 15B, 15C, and 15D.



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 you're willing 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 jim7258 (at) gmail dot com. Thanks!



We meet the 2nd Wednesday of most months, see details at www.strandbrewers.org

Dedicated to the art and science of home beer brewing, beer literacy and the enjoyment of beer.

The objectives of the Strand Brewer's Club (Strand) are to Brew Beer and share information about 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 the policy of Strand 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, the operation of a motor vehicle under the influence of alcohol by a member or participant in any club event or the provision of alcohol to minors.

Strand Brewer's Mentor Pool

In time of need...who ya gonna call? These experienced brewers have volunteered to answer brewing questions and to help beginning brewers learn the craft.

Name	Phone	Email	Location
Bill Krouss	310-831-6352	bkrouss (at) cox dot net	Rancho Palos Verdes
Brian McGovney	310-376-8246	brian.mcgovney (at) gmail dot com	Redondo Beach
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	jim7258 (at) gmail dot com	Redondo Beach
Steve Fafard	310-373-1724	sfafard (at) cox dot net	Rolling Hills Estates

2011 Club Officers

President:	Chris Voisey	310-941-4810	chris (at) voisey dot net
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