

DREGS FROM THE KEG

August 2011



August Means BBBBBBB!!!

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Foam at the Top

Chris Voisey, Strand President

I hope everyone is enjoying the summer and all it has to offer! Over the past month we have had another couple of events that I wanted to just do a quick recap on. First, of course we had our summer party. It was a bit more laid back this year than most but I would definitely say it was a success! Thanks to the Biller family for hosting this annual Club Event that coincides with their family & friends BBQ back in July. This tradition definitely means a lot to the club and we had a lot of the "newer" members showing up!! In fact, if you haven't been to any of the events yet, you should definitely try to make it to one. We have a number of new members that are very interested in not only some of the great Craft Brews out there but brewing their own. They put me to shame when it comes to brewing these days!

In addition to the summer party we had our last meeting at Rock'n Brews up in El Segundo and of course our monthly Final Friday. Both were very well attended and I see a growth in the club! On the downside, while Rock'n Brews was a great place to meet a group of friends it wasn't conducive to a club meeting. We have tried several venues outside of our ole' drinking hole @ Naja's, but I would say none match the ease of parking, ability to get everyone in and of course conduct some sort of meeting. The lesson learned is that there is no ideal place. That said, we are meeting in August at the South Bay Brewing Supply in Torrance. Glenn is once again opening our doors to this and we have a number of surprises for this meeting, including a special guest speaker. DO NOT MISS this meeting! It should be great!!

August is going to be a VERY busy month for the club. We will have many events that I would encourage everyone to try to make it out for! Yes, we are seeing a

trend as I have pointed out before of not only brewing our own beers but also enjoying the various craft brews and venues around town and beyond. While our primary charter as a club is home brewing we can't ignore that great amount of beer out there! While I have heard some say we have become more of a beer lovers club. With that I would argue that we always were beer lovers, we just never had this selection. In fact, many of the commercial Craft Breweries that are popping up these days are from home brewers! There hasn't been a single event that I have attended over the past several months that I haven't heard club members talking about brewing, brewing thoughts and what their next beer will be. So don't think for a minute that we aren't sticking close to our roots! Come on out and join us and see! As you will read later in the Dregs, we have the BBBB∞, a San Diego Brewery Tour, our Regular Club Meeting and a Final Friday. We'll also squeeze in a few Club and Personal Brews were you are all invited to join us. There really is no excuse not to have attended at least one of these in August! Come on out and say hello!!

Last, I wanted to let you all know we are going to be making some modifications to the club bar/booth.

While its purpose has met up to the challenge of a number of parties, Homebrewers Festival and other Club Events, it needs little modification and TLC. If you have ideas or want to help out, please shoot me an email. We plan on keeping the general idea of the bar the same, however it will be a bit more durable and hopefully a bit more practical in some areas such as its chilling techniques and quick and easy cleaning and set-up. Email me directly (president at strandbrewersclub dot com) with your ideas!

Have a great summer and I hope to see you all at one of the many events in August!

Member profiles

Brian Kellough

I had my first sip of beer in my grandfather's garage while I was watching him build something (he was a carpenter by trade and built lots of furniture on the side). His beer of choice was Miller High Life "the champagne of beer", it's pretty much all he drank and his house was never without it. He would have literally cases of the bottles stacked up right next to the fridge and he would refill his fridge drawer every morning. At that time I remember thinking beer didn't taste good

and couldn't imagine why anyone would want to drink such a beverage. Now my preferred cheap beer of choice would be "the high life" if for no other reason than it reminds me of my grandfather.

Then when I was 10-12ish I remember my dad brewing his own beer on our kitchen stove, it was either a stout or a porter. I remember he had a boil over which pretty much covered that area of the kitchen, and how mad he got and how much cleaning he had to do. He never brewed again. Maybe it's the reason I never even attempted to brew beer on a stove and went straight for the outdoor propane burner.

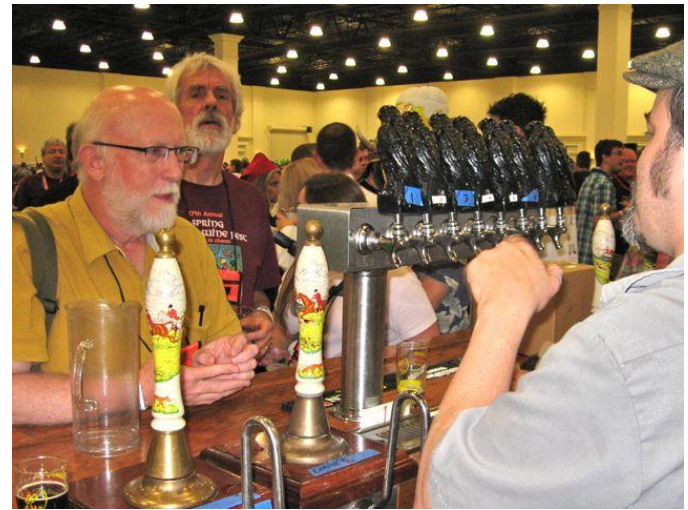
Brewed a few beers in college with my fraternity, but that was more of a fad trying to find something better to drink than Milwaukee's Best. Fast forward to early 2009 and my parents and sister were looking to get me something for my birthday. I was looking for something new to do and something I could do on my own so I told them to get me a homebrew kit so I could make my own beer. Well 2 weeks later it arrived in 3 large boxes and the craziness began. First brew was a TRUE BREW HEFFWEIZEN extract kit and it came out fairly decent, my girlfriend at the time (now my wife) loved it. That was all the positive reinforcement I needed, and so I started making and buying more brewing equipment and ingredients. I continue to brew on my 5 gallon extract system, but at the middle of last year I started buying all grain equipment. I now have all the equipment accumulated to build a HERMS system from 3 keggles. The minute I move out of the condo in Glendale and into a place with a garage I will be setting it all up and firing up the new system in the BK BREWERY. I don't see myself getting tired of brewing, it's pretty much ageless. One of the great things about brewing is there is always something else to learn, you'll never get to the end. For us as home brewers it's especially true that beer is what you make it, so enjoy every aspect of it. See you around.

slàinte mhath!

Randy Mosher - "Homebrew Planet"

Report from the 2011 NHC

Jay Ankeney



Randy Mosher began his presentation at the 2011 AHA National Conference by telling the packed room “Welcome to Homebrew Planet—you’re on it!” Then to rounds of applause Randy roused the crowd with musings on the influence homebrewers have had on both the craft brewery movement and even the big megabrewers.

“In the big picture, beer is art again, not just soda pop,” he said and then went on to describe the homebrew scene in various countries around the world that he has visited, from Belgium to Brazil, as both the author of three beer and brewing books and a faculty member of the Siebel Institute.

“It seems that the homebrew scene is most interesting in countries where their own beer is least interesting,” he said. “It’s like the U. S. in the 1980’s.”

Randy started by describing a recent visit to Italy where he was invited to help select the Beer of the Year in a homebrew judging session that took 25 hours over 2 days. “It was the weirdest judging experience of my life,” he said, “because nobody had organized a homebrew competition over there before.”

The final flight actually included a chestnut beer which Randy said was fairly popular in Italy. “But their ability to think up clever beers far exceeded their ability to execute them,” he added.

While he was speaking, the volunteers passed out samples of an Italian beer (whose name I won’t risk trying to spell) that was 50% grape must and 50% barley malt. It had an amazing wine aroma, and a creamy beer taste topped by a thick white head. Getting the opportunity to sample these unusual beers is one of the best parts of attending an NHC session.

A chestnut beer that he had brewed with his Italian friends was the next to be handed out. It had a nice sweetness to it, but only minimal chestnut flavor. “I’m sure we American homebrewers could do better,” he said. “If we cared about it”. Big laugh from the crowd.

Randy then described a wacky drinking game he learned in Denmark that involved banging nails into a log with a hammer. You try to sink someone else’s nail into the wood, and the first to lose their nail has to buy the round. The last one has to pay for the nails.

Then in Sweden he helped harvest some bog myrtle for a brewing experiment and again, samples were passed

around. Only the tips of the bog myrtle were used, kind of like hops, and plastic cups with fresh bog myrtle tips made their rounds through the audience. You don’t get the chance to sniff bog myrtle tips every day.

In Brazil, Randy encountered a homebrew culture heavily influenced by German traditions but with plenty of tropical fruit thrown in. His friend Marcell brewed a Brazil nut beer and fermented it in a Brazil wood keg. We sampled a nice IPA while he described this part of his world beer travels illustrated by his slideshow of the first two barrel-aged beers ever made in Brazil.

Next up were beers from Argentina where until recently the only ingredients available for homebrewers was a variety of pilsner malt and Argentinean hops which he described as sort of a cross between Cascade and Galena. But we tasted a number of bottles from Argentinean craft brewers flavored with Dulce de Leche (a popular sweet milk treat made with caramelized sugar) that were downright OK.

Next up was Australia where he attended a robust homebrew conference in Melbourne that couldn’t match the 2,000 attendees we were surrounded with in San Diego, but whose members produced clean and pleasant beers. He poured a Hibiscus Triple made by an Australian craft brewer that had a distinctly pink color.

All during his presentation, Randy had glasses containing the unusual ingredients he was describing circulating through the audience. By far the most interesting was Tasmanian Pepperberry. It’s initial bubblegummy sweetness transitioned into a fiery heat. Where else are you going to get to sample Tasmanian Pepperberry?

The final beer was a Sonoran Black Ale from Mexico made with mesquite smoke malt aromatized with white sage which we enjoyed while Randy thanked the terrific efforts of the San Diego volunteers that made the sampling possible.

The first question in the ensuing Q & A was about the Bloatarian Brewing League that Randy helped found during his college days in Cincinnati. If you want to know what a “Bloatarian” is, Google it.

I’ve had the pleasure of partying with Randy at several AHA Conferences, and his session presentations are as lively as his after hours carousing. This hour long presentation seemed to zip by, enlivened by lots of laughter and sparkled with plenty of great beer. It was a

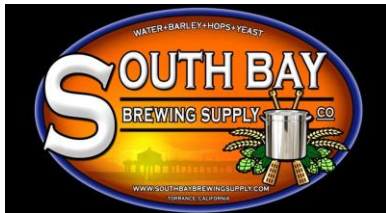
prime example of how this kind of conference is as much a learning experience as a celebration of our favorite hobby.

What's Brewing?

[Esther Tung](#), Strand Events Director

August Meeting

This month we'll meet on August 10 at 7 p.m.



1311 POST AVE TORRANCE, CA 90501

August Events

Club Meeting

Wednesday, August 10, 7:00 p.m.

South Bay Brewing Supply Company

Tyler King, Head Brewer of the Bruery will be our guest speaker tonight. He will be discussing the art of sours and barrel aging. I'm sure he will have lots of interesting and insightful information to offer so don't miss the meeting! Please bring your homebrew and any questions you may have.

BBBBBB. . . .

Saturday, August 13, 10:00 a.m.

Don't miss our annual bike, pub crawl extravaganza.

Meeting time is 9:30 a.m. for beer and breakfast at Barnacles. We will have a detailed schedule at our next meeting so participants can start and join the group throughout the day.

Final Friday

Friday, August 26

Beer/wine bar, Whole Foods, El Segundo

They have rotating handles so I'm not sure what will be on tap but they always have a nice selection and better prices than any other place in town.

San Diego Bus Trip

Saturday, August 27, All day event (we will meet at 9:00 a.m.)

We will be visiting some of the best breweries in San Diego County. So far we have plans to visit Port

Brewing, Alesmith, Ballast Point, and Taps. The cost will be \$45/person and must be prepaid to reserve a spot. Space is LIMITED so if you would like to go, please bring money to the next meeting. The cost includes breakfast on the way and brewery tastings. Other meals are not included so please prepare for meals and any purchases you would like to make at the breweries. Contact Esther for more info.

Strand Brewers Club Fundraiser

I just wanted to thank everyone who came for their support. Rives brewed a cream ale and we had a fun bottle share with interesting beers (Jolly Pumpkin La Roja, Tyranea Scurvy IPA, a bottle of Holy Grail that had been aged for 10 years, and many others). About 12 members attended and we collected \$120 that will go towards the new system! We still have some way to go so if you couldn't make it to the event and would still like to make a contribution, please let me know at the next meeting.

Spent Grains

[Rob Proffitt](#), Treasurer

The budget remains essentially unchanged from July. We have a little over \$2000 in the club bank account, and are still on track to finish the year with about \$1,100. We had one membership renewal at the July meeting, so we currently stand at 45 members, which is still behind last year's numbers. I'm also sure there are some expenses out there that have not been reported to me yet, so please let me know as soon as possible what they are.

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](#), Editor

Aperitifs

Here's a [beer pouring robot](#) just in case you don't have everything possibly needed for beer.

Time is short and you can't brew, so [where](#) are the local beers? You might be surprised.

If [Jolt Pils](#) is your beer of choice, stock up quick!

We're within 60 days of starting this year's BJCP class. The online reading list and lesson plans have been updated. A request was sent to those who indicated an interest in the class earlier that it's time to confirm their interest and send me money. I'm still looking for three guest instructors. Available topics are 1. Malt and hops 2. Brewing processes 3. Troubleshooting and Feedback. Please email me if you're interested.

Digestifs

[Sacred Stones](#) link Sierra Nevada to Belgium

Report from the 2011 NHC

Jim Wilson



I have several personal connections to this one. Tom Nishimura is a neighbor who is welcome to drink anytime my garage door is up. He has a great palate and enjoys all styles. Years ago, he was a novice at the Abbey of New Clairvaux in Vina, CA. This Catholic monastery is a member of the Order of Cistercians of the Strict Observance (OSCE) that are commonly known as Trappists. Because of his life experience Tom has a deep appreciation for Trappist and Abbey Ales.

Monasteries have existed for over two thousand years. One, Santa Maria de Óvila in Trillo, Spain was active for over 600 years before closing in 1835. In 1931, William Randolph Hearst disassembled the monastery's unique Gothic stone cloister and chapter house structures and shipped them piece by piece from Trillo to San Francisco. Hearst's plan was to use the 10,000 some

odd stone blocks for his Wynton Castle project near Mt Shasta but the Great Depression intervened. The stones were stored at Golden Gate Park for over 60 years until New Clairvaux acquired them in 1994 for their own chapter house in Vina. Father Thomas Davis, now Abbot Emeritus of New Clairvaux, first saw the sacred stones in 1955 when he came to California to start the Abbey. It had long been his dream to move them to a proper home.

Since stone acquisition, the project has deliberately progressed through concept, design, moving and cataloging the old stones, carving new ones and finally construction while developing financing for the effort along the way.

Vina and Chico, Sierra Nevada Brewing's home, are only 15 miles apart and last year the brewery responded to a request from its neighbor. They agreed to collaborate with New Clairvaux and brew three limited release Abbey Ales this year and contribute part of the profit toward completion of the chapter house. The ales will be Dubbel, Saison and Quadrupel. Ken Grossman, Sierra Nevada's founder, also made a \$100,000 personal contribution to the project. A second agreement has been reached for the brewery to brew a variation of the Dubbel in 2012.

Dubbel, the initial release, can be traced back to strong dark ale brewed by monks at the Westmalle monastery in the mid 19th century that was modernized by brewing scientist Jean De Clerck in the late 1940s. It's brewed today as a Trappist Ale in monasteries and as an Abbey Ale in secular breweries. Dubbel is my favorite of the 80 or so BJCP beer styles. I've brewed and enjoyed many different interpretations of it for more than 20 years.

Sierra Nevada is best known for fresh, hoppy American ales. How did they make the leap to recipes and processes for this venture? A road trip! A small group, including Ken, Steve Dressler, Sierra Nevada's brewmaster, Father Thomas and just a few others toured five of the seven Trappist breweries along with Duvel, St Bernardus and Cantillon for ideas and inspiration.

When the reconnaissance party returned to Chico, a pilot batch of Dubbel was brewed and iterated into a commercial recipe and process in three steps. [Sacred Stones](#) slide 53 shows the pilot and production recipes. Between the slides and Terrence Sullivan's discussion, several things jumped out at me. The pilot brew length

was 100 barrels (!) and the chosen yeast, “#2”, is unidentified. Terrance told us that yeast #1 was Westmalle but could only say that #2 was obtained from a friend in Belgium. Other sources hint that #2 was yeast “from a brewery with a monastic tradition” and slide 55 says “Belgian Abbey Ale” yeast. My scientific wild ass guess is St Bernardus but your guess is just as worthy. Also notable was Sierra Nevada’s fear of iron contamination in the candi sugar but that turned out to be a non-starter. As a last improvement, the fermentation yeast was filtered out and replaced with lager yeast at bottling to keep diacetyl levels low in the finished beer.

I shared a bottle of the Dubbel with Tom in April and it brought tears to his eyes. That beer had subdued fermentation characteristics. It was just a bit too young and clean. In May, I worked a BJCP exam sponsored by the Falcons. The last beer on that exam, unbeknownst to my co-proctor and me, was the Dubbel. John Aitchison had purchased a case of it and thought the first bottle’s flavors were too subtle, so he put the rest in the attic to keep them as warm as possible before the exam with the hope that the beer’s flavors would intensify. They did and we scored it accordingly in the low 40’s.

The Dubbel served at the NHC was beautifully balanced and very characteristic of the style. Ken Grossman made a comment at this year’s SAVOR convention that although the Dubbel is ready to drink when sold, it is stable and should maintain quality and develop complexity for at least three years. My palate thinks it has improved in just a few months.

Sierra Nevada wanted to debut Óvila Saison at the NHC but the beer wasn’t sufficiently conditioned and had to be left in Chico. Slide 58 has the recipes. Rye is a nice choice to add spiciness and celebrate the farmhouse legacy and the “DM” yeast was only identified as “Belgian Saison”. Perhaps “DM” means Duvel Moortgat? Slide 60 mentions Torpedo hopping so this one could be very creative.

I got a few bottles of the Saison from BevMo in July and naturally, Tom and I shared one. First impressions were a well balanced, easy to drink beer with a very dry finish. Aroma was citrusy. Appearance was hazy orange with a white, long lasting head. Flavor was dominated by grainy malt, citrus and floral higher alcohols. There was just a little warmth from its 7% ABV. The expected

hop flavor and spiciness were subdued. There were no off flavors. Another excellent beer!

At the time of the NHC, pilot work on the quad hadn’t started yet but the release date is Oct 1, which is not all that far away.

Thanks go to my buddy Tom, for carefully proofing and fact checking this article.

Here are more details.

- <http://www.sacredstones.org>
- <http://www.ovila.com/#/home>

A mini DIY adventure

Jim Wilson

I’m getting closer to brewing the best damn beer. One big piece in the puzzle was improved fermentation temperature control (FTC). With it, any style of beer can be fermented well at any time of the year. The good news is that our weather requires just a bit of help. For the ales I brew, 10° warmer in the winter and 15° cooler in the summer is usually enough. Less help is needed in the spring and fall and for Belgian styles in general. I looked at alternatives including wet and dry heaters for the winter and every cooling scheme up to glycol jackets for the summer. Each had its own down side.

I usually brew 11 gallon batches and ferment in a 20 gallon stock pot to contain the foam. Restricted by my fermentor’s size and weight, the most elegant (cheap) FTC solution appeared to be circulating water through copper tubing wrapped around the pot. I have a pump and could start with an aquarium heater or ice bottles as dictated by the weather. A refrigerator was a close second. It doesn’t require as much babysitting, but isn’t cheap and safely lifting my fermentor is a challenge.

Before my proof of concept scheme became reality, serendipity struck when a friend offered a free refrigerator and added that he would help anytime the fermentor needed lifting. Woohoo!

Conversion was painless. I removed the internal shelves and found a plastic crate just the right height to raise the fermentor above the compressor ledge. Someday, this might be replaced by a more permanent stand. But, then again, pretty good is damn near optimum where I come from. The door shelf insert also had to go. The door has a rubber seal that is held on by a metal retainer channel. It was easily peeled off. The channel

was attached to the door with 22 sheet metal screws. Removing those allowed the insert to be removed and then the channel and seal could be reinstalled. After the picture was taken, the original insert was replaced with a flat sheet of 0.060" white styrene from the Plastic Depot in Gardena.

A single stage Ranco ETC-111000-000 Digital Temperature Controller manages beer temperature. It's the small grey box to the right of the fridge. This model is ideal because it has a software switch that can control either a heating or cooling cycle. A temperature sensor is connected to the controller with an 8' cable waterproofed with a 1' piece of 3/8" heat shrink tubing. This ghetto thermowell allows the sensor to be safely submerged in the beer. A small notch in the door seal allowed cable access.



This is the fridge's first batch back in June. It's an AIPA hopped with Summit for bittering and Nelson Sauvin for flavor and aroma. A 1000ml starter of WLP-002 yeast (Fuller's) was pitched at 65° and the first three days of fermentation were controlled at 66-68° beer temperature while ambient temperatures hovered in the mid 70s during the day. After yeast growth slowed, temperature was allowed to rise freely until fermentation was complete. The beer reached 74° and a 1.010 FG. It rested for two days to reduce diacetyl and was then crashed to 40° before kegging. This sped

clarification and permitted forced carbonation right away.

This fermentation temperature profile and the usage of "fermentor" are right out of Chris White's *Yeast* book.

Compared to previous IPAs I'd brewed in the summer, this one was smoother with a cleaner malt flavor which should bring a smile to Ron Cooper's face. The Nelson Sauvin hops have a subtle green grape flavor.

In July, I brewed Hefewiezen using Harold Gulbrandsen's recipe and process that he discussed at the NHC. Harold's beer includes 70% malted wheat, a single decoction mash and fermentation at 62° to get the malt flavor, mouthfeel and clove/banana intensity and balance just right. I'll have a complete report on his presentation in Sept.

I've brewed Hefewiezen without FTC and banana bomb is the description that comes to mind. For this one, a 1000ml starter of WLP-300 (Weihenstephan 68) was pitched at 59° and fermentation was initially controlled to 61-63°. Fermentation was slow to take off at these temperatures, but foam did cover the surface after 12 hours. After 24 hours, the head was 4" thick and growing. After three days, temperature was allowed to rise naturally to a max of 70° and a FG of 1.011 was reached in 11 days. The beer was then crashed to 40° for 2 days, kegged, carbonated and is conditioning now.

The fridge cooling setup works fine and I have five months to figure what kind of heater to use next winter.

One bit of fall out is that I have an unopened 50' coil of 3/8" refrigeration tubing that I don't need. Any interested buyers?

Competition Calendar

[Rives Borland](#), Vice-President

Club-Only Competitions

Strand Brewers' Club Meeting

Time: 2nd Wednesday of most months 7:00pm.

Best entry at the club meeting will be sent to the judging location.

For more info on club-only competitions, go to

<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>

August 2011 (bring entries to July or August SBC meeting)

Mead

Entry deadline is August 20, 2011. Judging will be held August 27, 2011.

Hosted by Susan Ruud and the [Prairie Homebrewing Companions of Fargo, ND](#), this competition covers BJCP categories 24, 25, and 26 styles.

For more information, contact Susan Ruud at Susan.Ruud@ndsu.edu.

September/October 2011 (bring entries to September SBC meeting)

Specialty/Experimental/Historical Beers

Entries are due October 15, 2011 and judging will be held October 29, 2011.

Hosted by David Houseman and the [Brewers United Zany Zymurgists \(BUZZ\)](#) club of West Chester, PA, this competition covers BJCP Category 23.

Entries must specify the experimental nature of the beer (e.g. type of special ingredients used, process utilized or historical style being brewed), or why the beer doesn't fit an established style. Additionally, the entrant may specify an underlying beer style. For historical styles or unusual ingredients/techniques that may not be known to beer judges, the brewer should provide descriptions of the styles, ingredients and/or techniques used.

For more information, contact David Houseman at david.houseman@verizon.net.

November/December 2011

Hail to Hefeweizen

Entries are due November 25, 2011 and judging will be held December 3, 2011.

Hosted by Brian Steuerwald and the [Foam Blowers of Indiana \(FBI\)](#) club of Indianapolis, IN, this competition covers BJCP categories 15A, 15B, 15C, and 15D.

For more information, contact Brian Steuerwald at BLSteuerwald@aol.com.

January/February 2012

Dark Lagers

Entries are due TBD and judging will be held TBD.

Hosted by the [Silverado Homebrew Club of St. Charles, IL](#), this competition covers BJCP category 4.

For more information, contact Robert Keck at keckbobb@netscape.net.

Local Competitions: *in order of entry deadline*

09/24/2011 [Pacific Brewers Cup](#)

Los Angeles, CA

Contact: [Carl Townsend](#)

Phone: (310) 391-0900

Entry Fee: \$6.00

Entry Deadline: **09/10/2011**

10/01/2011 [EdUCate! Homebrew Competition](#)

San Diego, CA

Contact: [Michele Lolly](#)

Phone: (858) 922-3302

Entry Fee: \$10 first entry \$5 subsequent

Entry Deadline: **09/14/2011**

For a complete list of BJCP competitions, go to

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Year Look-Ahead

July	Los Angeles County Fair
August	COC – Meads
September	Pacific Brewers Cup
September	COC – Specialty/Experimental/Historical Beers
October	California State Homebrew Competition
November	COC – Hefeweizen
January	COC – Dark Lagers
March	COC – Stout
May	COC - Scottish and Irish Ale
May	Mayfaire
July	Los Angeles County Fair
August	COC - Porter



Tough duty at the Club Fundraiser on Rives' penthouse.



Rives test drives half a bar at the summer party.



There's no hidden beer here, but it is one of thousands of pictures at [Astronomy Picture of the Day](#). What up with the moon?

Your stories are welcome in the *Dregs*. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Have club related pictures, especially for the *Dregs* cover? Send all those, or anything else you think would be interesting to [Jim Wilson](#). Thanks!



The objectives of the Strand Brewers Club 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 our policy to brew and consume beer strictly for fun. Under no circumstances does Strand support or condone in any manner the sale or barter of homebrewed beer, 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 Brewers Mentor Pool

These members 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
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	editor (at) strandbrewersclub 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	president (at) strandbrewersclub dot com
Vice-President:	Rives Borland	310-469-3634	vp (at) strandbrewersclub dot com
Treasurer:	Rob Proffitt	310-787-9511	treasurer (at) strandbrewersclub dot com
Activities:	Esther Tung	310-227-1063	activities (at) strandbrewersclub dot com
Administrator:	Jeff Sanders	310-292-9301	administrator (at) strandbrewersclub dot com
Editor:	Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com
Webmaster:	James Amezcua	310-683-2260	webmaster (at) strandwbrewersclub dot com