



ISSN 1945-1342

DREGS FROM THE KEG

July 2012



**First Reports
from the Seattle
Homebrewers Conference!**

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Foam at the Top

[Rives Borland](#), Strand President

I just returned from the 2012 National Homebrewers Conference in Seattle and, once again, I had a blast! The amount of beer, brewing knowledge, creativity and enthusiasm is almost impossible to comprehend unless you've been there. I will definitely be attending the 2013 NHC in Philadelphia and every one in the future. The level of effort some clubs went to this year at club night really blew me away. There were some amazingly nice serving bars, with elaborate woodwork, recessed lighting and glass rinsers. There was a rock star themed booth with a full stage scaffolding setup, concert lights, a projector playing music videos, a backstage area for their special beers that you needed a pass to gain access to. There was a booth with a group of "singing monks" who actually all had shaved half their heads for the event. There were the "Occupy the NHC" protesters. There was the "Mile High Club" bra toss at the Boeing Employees Wine and Beer Makers Club Booth. Sasquatch ran around pouring from a corny strapped to his back. The list goes on and on. Check out the pictures I uploaded to the website.

Rives and Heather with Sean Paxton (The Homebrew Chef), Neva Parker (White Labs Head of Laboratory Operations) and Justin Crossley (Co-founder of The Brewing Network)



I went up early to attend some pre-conference events and had the opportunity go on a hop tour of Yakima Valley that was very interesting. Look for a write-up of that and some of the seminars in upcoming Dregs issues.

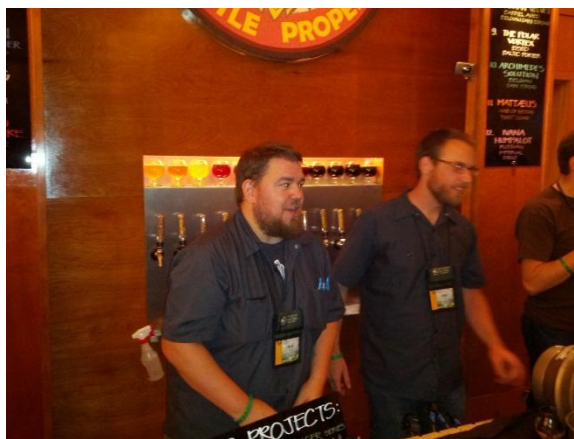
With Gordon Strong (BJCP President, 3-time Ninkasi Award winner and author of Brewing Better Beer)



Homebrew dispensing Sasquatch



Fancy serving bar



I also ran into former SBC member Devin Knowles, who recently moved to the Seattle area. He is doing well and has joined the Beer Renegades of Everett, WA who had

a strong presence at this year's NHC, pouring at club night and several hospitality and late night booths.

Singing monks who actually shaved half of their heads



I got to try some interesting concoctions from them, including “peanut butter and pickles” (a blend of a peanut flavored beer and a sour beer) apparently inspired by peanut butter and pickle sandwiches, a White Russian-like cocktail made with coffee mead and a sour barrel project similar to ours. I told Devin about how we have been doing the Iron Brewer Competitions this year (we got the idea from his new club) and he was interested in somehow trying to get both clubs competing or collaborating on the contests together, since we are both doing them. Let me know if you have any ideas for how that could work.

Speaking of the Iron Brewer, congratulations to Jim Wilson for taking home the 2nd round trophy, with his “Oatmeal Cookie” beer! It was a very heated competition, with a 3-way tie after the first vote, requiring a tie breaker re-vote, where Jim eked out a victory by one vote. Honorable mention goes out to Steve Fafard and Brian Kellough for tying for 2nd in this very close competition. The ingredients for the 3rd round are Styrian Goldings hops, black patent malt and green tea, which we will be judging at the October meeting. So everyone has plenty of time to brew!

Devin cut his hair between Pro Brewers Night and Club Night. Here is the before...



...and here is the after picture, ha ha.



The summer is going to be a very busy time for the club, with tons of events happening, at the same time that we are trying to prepare for the PBC. Please see the recent events email blast and the website calendar for more details, but I'll just mention a few highlights here. The date has been set for the summer party as Saturday July 28th at Jeff Sanders' home. We're mixing it up a bit this year, as Kenny's was not available. The date has also been set for the BBBBBB... Bicycle Beer Tour of the South Bay as Saturday August 25th. There are some new spots to try to incorporate this year. Stay tuned for more details on both those events.

As far as events occurring in the immediate future, this Saturday, July 7th, Jim Hilbing will be brewing a Kölsch and has invited SBC members to come and observe. Don't miss this opportunity to watch a guy brew who has won many awards, including BOS at the last PBC. Next Saturday, July 14th, we are going to be running a casual mini homebrew contest during the Manhattan Beach Young Professionals Summerfest at Raleigh Studios on Rosecrans. People who are attending the event (which also features commercial breweries pouring) will be able to quickly fill out a judge registration form and waiver and will then be given a

ballot of beers we are pouring, which they can sample and rank for their top 3 favorite. We will be spaced away from the commercial breweries, to separate us from them. The following day, Sunday July 15, there is going to be a presentation on the history and craft of homebrewing at the Craft Folk and Art Museum on Wilshire. The organizer has invited us to pour and talk about homebrew at the event. **Please let me know ASAP if you have beer to pour at either of these events and want to attend.** Anyone pouring beer will get free admission to the events.

Again, please check the website calendar and be on the lookout for email blasts for the gritty details of these events and others. The July meeting is next Wednesday, 7/11, at SBBS at 7 PM. We will be judging Porters for the COC and don't forget cash for the raffle. Since there have been a lot of requests, I'm looking into mixing up the location for the August meeting. Candidates are Select Beer, Strand Brewing Co. Taproom and Naja's. Please let me know if you have a preference and I let everyone know as soon as it is locked down. Remember to keep brewing for all the events coming up and save some bottles to enter in the PBC!

What's Brewing?

[Mike Haisma](#), Strand Communications Director

July Meeting

This month we'll meet on July 11 at 7 p.m.



1311 POST AVE TORRANCE, CA 90501

July 7, 2012

Beachwood Brewing in Long Beach is hosting their [one year anniversary celebration](#). They will be pouring a bunch of SoCal beers, including many which are rather hard to find on tap in Los Angeles (e.g. Alpine), as well as releasing their own first anniversary beer.

July 8, 2012

Stone Brewing Co. down in Escondido will be hosting their [6th annual Stone Sour Fest](#). Tickets are \$45, but have been selling quickly, so get on the wagon now if

you're interested.

July 8, 2012

Shade Hotel will be hosting a [Smokin' Pop-Up Dinner](#) with celebrity chef Adam Gertler who has prepared a 4-course gourmet barbecue themed dinner with craft beer pairings. Tickets are \$50 and presumably need to be purchased in advance.

July 14, 2012

Strand Brewers Club is tentatively slated to be pouring homebrew at the [MBYP 2nd Annual SummerFest](#), pending review of legal matters. Regardless, I have a feeling many Strand Brewers will be attending this fantastic beer and food event in our own backyard.

July 21, 2012 (pending confirmation from Alex)

Alex Schlee will be hosting a club brew at his house on the Strand. This is usually the most popular club brew of the year and for good reason.

July 26, 2012

Whole Foods in El Segundo will be hosting David Walker of Firestone Walker Brewing and they will be pouring (and selling) Firestone beers. A tasting menu for \$10 will include samples of Parabola, DBA, Union Jack and Double Jack. The meet & greet lasts from 5-7pm.

August 10, 2012

[Full Pint 5th Anniversary celebration](#) at Naja's Place. \$35 entry fee gets you a pint glass, 5 tasters of rare beers...they mention vintage kegs of Russian River sours and Allagash Ghoulship, DFH 120, plenty of other interesting stuff...food and a raffle ticket for a "baller bottle" which I can only assume is something good.

August 18, 2012

Stone Brewing will be hosting their [16th Anniversary Festival](#). This is an excellent beer event that I try to attend each year. There are two sessions; access to one is \$40 and comes with a glass and 10 tastings.

Spent Grains

[Brian Kellough](#), Treasurer

We enter March with about \$2135 in the bank. Inflows included \$50 in dues and \$46 in raffle money. Thanks to all who purchased tickets, let's keep it up! We have some great prizes coming up at the raffles, so get your tickets at the meetings. We have 36 paid memberships, including 2 new members: Geoff Brown and Jason Cole.

Welcome to the club! I still need membership applications for Geoff Brown, Janet Fukumoto, Chris Wallace and Dani Zandel. Please fill it out electronically and email it to me at your earliest convenience. [Click here](#)

MEMBERSHIP RENEWAL TIME!

We still have 32 members from 2011 who have not renewed yet, If you haven't renewed your membership for 2012 yet, I'll be contacting you with a gentle reminder. Even though the club is in good shape financially, we still depend on membership dues as our only predictable income. Those dues go to fund club brews food and supplies for events and other miscellaneous club expenses, so please remember to renew soon. Dues are \$25 for individual members and \$10 for spouse members. TO MAKE IT EASIER FOR YOU, WE NOW HAVE AN ONLINE PAYMENT OPTION THROUGH PAYPAL! [Click here](#) for information, it is nominally more expensive, but infinitely more convenient for all involved! If you don't like paying online, Still fill out and email the application form electronically and email it, then just mail a check made out to "Strand Brewers Club" to me at 10890 Whitburn St, Culver City, CA 90230. You can also hand me a check or cash at the next club meeting (however all applications should still be submitted electronically). Attention current members: If you think your contact information is different than the one we have on file, please fill out the online membership application at either link above. It is a PDF that can be filled out and saved for your records. Annually we'll ask renewing members to check their forms and make sure the information is current.

The Sparge Arm

[Jim Wilson](#), Dregs Editor

Aperitifs

[Strand Brewing is tasting success...](#)

[Beers to your health](#)

[Don't judge a brew by its cover](#)

[Beer Makes You Smarter](#)

[10 Awesome Benefits of Drinking Beer](#)

[Beer Nut](#)

[Rip Current Brewing](#)

The AHA National Homebrewers Conference was held in Seattle last month. Ethie and I double dipped, flying up early to visit our older son and his family in Olympia. Rives and Heather attended the Conference too and

over the next several Dregs issues we'll try to share some of the great experiences we had.

Former Strand member Devin Knowles was circulating (photographic proof is in Rive's report) at the Conference. He's doing well at Boeing and is brewing with a local club as is old friend Andrew Chang. I succeeded Devin as Dregs Editor two years ago when he went north to chase fame and fortune. I had written once in a while for the newsletter and just wanted to keep it going. Before editing gets stale I'd like to return to being an occasional author. The Editor is a volunteer and serves at the pleasure of the board. If you're interested, or just want to learn more, email me. I will publish the Dregs through 2012 unless someone has a burning desire to take the reins earlier.

Digestifs

Judging the 2012 NHC second round on June 21st

The day started with a massive cube o beer!



I did a trifecta at the contest, judging morning and afternoon sessions plus Best of Show. This was the first time that an LA area homebrewer judged beer BOS at the Nationals as far as the senior guys can remember.

The Flight tables (three per category) were arranged in a U shape with Steward and beer stationed in the center. This allowed the Steward to focus on critical tasks like checking judge's arithmetic and filling out cover sheets. Other staff ran errands needed to allow judging to proceed smoothly. It was a perfect setup from a Judge's perspective but it did require a large room.



I guesstimate the Regency Ballroom was four times the area of the San Diego Ballroom we use at Four Points for the PBC. The picture below was taken near the front center of the room and shows about 1/3 the space.



The day was wheat centric. I judged category #6, Light Hybrids in the morning and #15, German Wheat and Rye Beer in the afternoon. The morning beers were unremarkably pleasant except for a diacetyl bomb Cream Ale that drove women and children to cover. The mini BOS was a bit of a grind that started out with too much drama. A verbal bitch slap restored order and allowed us to get on with the task at hand.

The afternoon's beers were an improvement. Two Hefeweizens, one German Rye beer and three Weizenbocks (think Aventinus) were excellent. Our mini BOS panel, which included Mark Naski from Chicago and Mr. Hefeweizen Harold Gulbransen, picked a Weizenbock as the winner with no fuss at all. At the time, I thought it would be a favorite for BOS. We'll see how that turned out later.

After a two hour delay for the American Ale judges to cuss and discuss every possible [flavor component](#) in their entries, BOS started. Panel members were Phil Farrell, a Grand Master II who was 2011's Wynkoop Beer Drinker of the Year and might be even better known as keeper of the sacred chicken, John Watson, a GM II from the Bay area, Gordon Strong, a GM VII who is the Senior BJCP Judge, Bob Hall, a Master judge from Laramie, WY and myself, a GM I. This month's cover picture shows the BOS panel with our noses to the grindstone. Thanks to the unidentified Steward who captured the moment.

Phil Farrell and I met in 2007 while grading an epic set of 19 BJCP exams. Yes, we did get them done in five weeks and without a divorce in either home. Phil's an airline pilot from Cumming, GA and is a member of the [Chicken City Ale Raisers Homebrew Club](#). He has traveled the world with a rubber chicken who is the club's mascot.



This bird has got to be the most photographed chicken in the beer industry. Deux or Dewey for short has appeared with Michael Jackson, Don Younger, Tom Dalldorf, Greg Koch, Geoff Larson and a host of other famous people. He has been a steward at the World Beer Cup and the Great American Beer Festival and has been featured in Zymurgy, New Brewer, Beer TV, Drinking with Darin and The Atlanta-Journal Constitution. Dewey recently visited every beer hall in Munich for Oktoberfest. Take that Spuds McKenzie!

Dewey, Rose Ann and Charles Finkel and some guy who wandered by after Charles' keynote speech to the NHC.



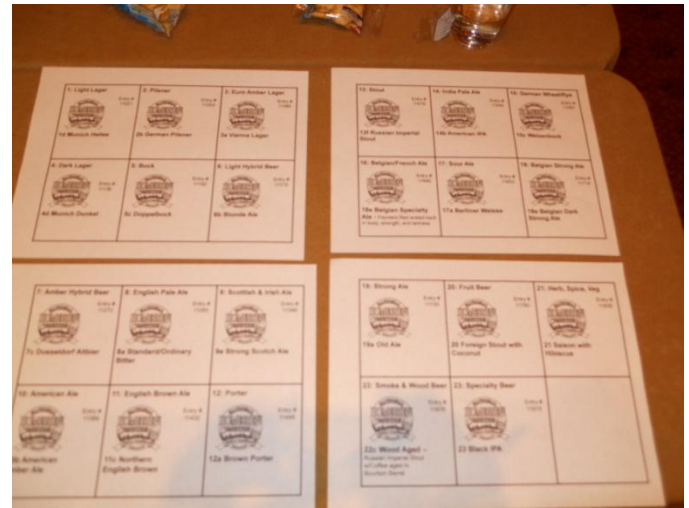
John is now retired from NASA and has been spotted judging at our local contests. We were on the BOS panel at the Mayfaire not too long ago.

Gordon is President of the BJCP and is well known in the community. This year he received the AHA Governing Committee Recognition Award for lifetime achievement. His facial expression tells the whole story. He was surprised and nearly, but not quite, speechless.



Bob Hall and I first met at lunch on the 21st. He's been a BJCP member since 1993 but can only judge several times a year due to Laramie's isolation. He's a Professor of Zoology and Physiology at the University of Wyoming where he researches the ecology of streams and rivers including biogeochemistry, production ecology and food webs. Bob's specialty is the Colorado River basin and because of that he knows a lot more about the Colorado River portion of our tap water than I do.

The organizers supplied place mats with pre-printed entry numbers and styles of the 23 beers we were judging to help us stay organized. This was a nice touch.



Gordon facilitated the BOS panel and started by leading us through tasting and collecting first impressions of the 23 finalists. Then, we discussed the lower alcohol and light colored group in depth and put two good ones on ice until we could disposition the big boys. There was no chance for the morning's winning Blonde Ale. The beer just didn't have enough flavor. Another notable casualty on this first pass was the Berliner Weisse. My pour was ropy like some young Lambics and Bob's had sea monkeys. Nasty appearance and an unexpected vinegar aroma quickly dispatched it to beer heaven.

Next, we went around the table and identified beers that weren't BOS quality. For most of them, it was fairly easy to describe flaws and forge a consensus with two other judges. Every beer was collegially discussed by the group. Beers that didn't receive three thumbs down survived for later review. The Weizenbock that won our Cat 15 flight dropped out in this round. The intense, rich malt and fermentation flavors that were so attractive in the flight were out of balance and too strong for the panel's palate.

After an hour, six beers remained. The final contenders were Helles, Strong Scotch, American Amber, Belgian Strong Dark, the Fruit beer which was a coconut Stout and the Wood Aged beer which was a bourbon barrel aged Stout.

At this point most BOS panels vote on the beers. Gordon's approach was to keep talking. He named three, not in order, that he considered best of the surviving six. Each of us talked about our favorites and one of Gordon's suggestions was replaced with another beer.

Then he said OK, here are those beers in my order of preference. The panel unanimously agreed on the Helles as the winner, the others in order and we were done. To my palate, the Helles was an excellent interpretation from the Spaten Premium Lager school, which for a long time was first on the forced rank list of Style Guideline Helles Commercial Examples. Moderate intensity sweet, grainy malt flavor was combined with a fully attenuated dry finish. Delightful!

Helles is an unusual BOS winner. It and other beers with low to average alcohol are at a disadvantage because of the flavor intensity and complexity that stronger beers bring to the party. This was my 40th BOS panel and I've struggled to find a way to fairly judge big and small beers. Gordon's methodology leveled the playing field and allowed well brewed, subtle styles to be recognized. My take away from this learning experience will be to use Gordon's method with BOS panels that I serve on in the future.

Iron Brewer 2

Special ingredients for this contest were oats, Nugget hops and sweet orange peel. Seven entries from six members were judged at the June meeting. After everyone tasted, the first vote produced a three way tie that required a second vote to decide who got to take the trophy home. Here are recipes for the top three beers plus two more that I fancied. Special ingredients for Iron Brewer 3 in October are black patent malt, Styrian Goldings hops and green tea.



Oatmeal Cookie Brown Ale – Jim Wilson

Batch Size (Gal): 5.50
 Total Grain (Lbs): 12.53
 Anticipated OG: 1.065
 Plato: 15.9
 Anticipated SRM: 27.8
 Anticipated IBU: 20.1
 Brewhouse Efficiency: 76 %

Wort Boil Time: 70 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin
71.8	9.00 lbs.	Maris Otter	UK
4.0	0.50 lbs.	Chocolate Malt	America
8.0	1.00 lbs.	Oatmeal	America
Oats were Toasted at 325F for 35 min			
8.0	1.00 lbs.	Crystal 75L	GB
0.2	0.03 lbs.	Black Malt	Belgium
8.0	1.00 lbs.	Dark Brown Sugar	USA

Hops

Amount	Name	Form	Alpha IBU	Boil Time
0.60 oz.	Nugget	pellet	13.20	20.1 60 min

Extras

Amount	Name	Type	Time
1.00 tsp	Irish Moss	Fining	15 Min.(boil)
Zest of one navel orange			Knockout

Yeast - White Labs WLP002 English Ale

10ml pecan extract was added per gallon of finished beer.

Iron Brewer Porter – Steve Fafard

5-gal batch

Malts and Grains

8.0# Pale 2-row (68%)
 1.0# Brown Malt 50L (9%)
 0.75# Domestic Chocolate 15L (6%)
 0.5# Domestic Black Patent 22L (4%)
 0.5# Domestic Malted Wheat 22L (4%)
 1.0# Oatmeal (9%)

Hops

1.0 oz. Nugget (pellet) 13.2% (45 min)
 1.0 oz. East Kent Goldings (pellet) 4.5% (15 min.)

Using 1.5 gallons of finished beer, add Orange Peel as follows: Add the peels of four navel oranges mashed, crushed and otherwise mutilated plus a tablespoon of coriander. Allow to steep in the finished beer for a minimum of three days.

Witbier - Brian Kellough

Type: All Grain Date: 4/27/2012
 Batch Size (fermenter): 11.00 gal
 Boil Size: 12.50 gal

Boil Time: 75 min
Equipment: Stainless Kegs 10 Gal - 37.8 L
All Grain
End of Boil Volume 9.38 gal
Brewhouse Efficiency: 88.00 %
Final Bottling Volume: 10.50 gal
Est Mash Efficiency 92.0 %
Fermentation: Ale, Two Stage

Ingredients

Amt	Name	
1 lbs	Rice Hulls (0.0 SRM)	5.5 %
10 lbs	Pilsner (2 Row) Bel (2.0 SRM)	55.2 %
4 lbs	Wheat Malt, Bel (2.0 SRM)	22.1 %
2 lbs	Wheat, Flaked (1.6 SRM)	11.0 %
1 lbs 1.8 oz	Oats, Flaked (1.0 SRM)	6.1 %
0.50 oz	Nugget [13.00 %] - Boil 60.0 min	11.1 IBU
1.00 oz	Saaz [4.00 %] - Boil 15.0 min	3.4 IBU
2.00 Items	Whirlfloc Tablet (Boil 12.0 mins)	
1.00 oz	Orange Peel, Sweet (Boil 5.0 mins)	
0.50 oz	Coriander Seed (Boil 5.0 mins)	

1.0 pkg Belgian Style Ale Yeast Blend WLP575

Beer Profile

Est Original Gravity: 1.050 SG
Measured Original Gravity: 1.052 SG
Est Final Gravity: 1.011 SG
Measured Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 5.1 %
Actual Alcohol by Vol: 5.5 %
Bitterness: 14.5 IBUs
Calories: 172.0 kcal/12oz
Est Color: 3.0 SRM

Total Grain

Weight: 18 lbs 1.8 oz
Sparge Water: 9.01 gal
Sparge Temperature: 170F
Mash PH: 5.20

Mash Steps

Saccharification

5.9 gal of water at 167.3 F to reach 153F for 60 min

Mash Out

Heat to 168.0 F over 10 min

Sparge: Fly sparge with 9 gal water at 170.0 F

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2.6

Carbonation Used: Keg with 12.29 PSI

Keg/Bottling Temperature: 38.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 38.0 F

Editor's note: Brian entered two versions of his wit. This is the recipe for the base Witbier. The second version had 4 blood orange's meat and filleted peel off the pith that was heated to 170F for 15 mins then cooled and added to the secondary.

No Hall, All Oats - Jeff Sanders

5 gal batch

4.5# 2 row pale

2# wheat

1# flaked oats

2# Carapils

2# Crystal 60

8oz Crystal 75

1# flaked oats (toasted in oven at 275 for 60 min, then at 350 for 15 min)

8oz lactose (15 min)

Nugget hops 13.2%AA (0.5 oz at 60 min)

Nugget hops 13.2%AA (0.25 oz at 15 min)

Zest of 5 navel oranges (15 min)

Zest of 2 navel oranges (secondary for 2 days)

Single infusion mash at 154 for 60 min

White Labs California Ale

Prime with corn sugar

Black IPA/CDA/American Black Ale – Rives Borland

Batch Size: 6 gal

10.0 # American Two-row Pale

0.12 Victory Malt

0.8 Chocolate Wheat Malt

0.6 Crystal 40L

0.6 Crystal 60L

0.4 Carafo Special III

0.4 Chocolate Malt

1.5 lbs Oats; 0.75 lbs toasted for 30 mins at 350 F

60 min 1 oz Nugget 13.2 AA

30 min 0.5 oz Nugget

20 min 0.5 oz Nugget

10 min 0.5 oz Nugget

05 min 0.5 oz Nugget

00 min 1.0 oz Nugget + fresh sweet orange zest from 4 large navel oranges

dry hopped with 2 oz of Nugget whole hops

WLP007 yeast

mash 152 for 60 mins. Mash out 170.

Start ferment 65 deg F. Let rise up to 68-70 F towards the back half of fermentation.
Carbonate to 2.5 vol.

Competition Calendar

[Jeff Sanders](#), Vice-President

Year Look-Ahead

August	Los Angeles County Fair
August	COC – Porter
September	Pacific Brewers Cup
October	California State Homebrew Competition

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 final judging location. For more info on club-only competitions, go to [here](#).

August 2012

Porter

Entries due August 10, 2012 and judging will be held August 18, 2012.

Hosted by Steve Docker and Snake River Brewers of Nampa, ID. This covers BJCP category 12.

For more information contact Steve Docker at sdocker@cablone.net

September/October 2012

Light Hybrid Beers

Entries due October 6, 2012 and judging will be held October 13, 2012.

Hosted by Augie Altenbaumer and the St Louis Brews of St Louis, MO. This covers BJCP category 6.

For more information contact Augie Altenbaumer at afalten@gmail.com

November/December 2012

Ant Hayes Memorial Burton (Old) Ale

Entries due November 14, 2012 and judging will be held November 17, 2012

Hosted by Chris Frey and the Ann Arbor Brewers Guild of Ann Arbor, MI

This covers BJCP category 19A

For more information contact Chris Frey at cfrey@ford.com

Local Competitions: *in order of entry deadline*

7/21/12 25th Southern Cal. Homebrew Championship
Corona, CA Judging 8/04/12

Contact: Erin Westvig Phone (951) 312-4662

Email: erinwestvig@gmail.com

Entry fee: \$6

7/22/12 The Great Brewholio

Santa Cruz, CA Judging 7/31/12

Contact: Kaili Reynolds Phone (831) 295-3972

Email: kailireynolds@gmail.com

Entry fee: n/a

7/28/12 Ventura County Fair Amateur Beer Contest

Ventura, CA Judging 7/29/12

Contact: Charlotte Crocker Phone (805) 532-9973

Email: agriculture@venturacountyfair.org

Entry fee: FREE

9/01/12 Masters Beerfest

San Francisco, CA Judging 9/07/12

Contact: Cindy at Mega Productions

Phone (626) 961-6522

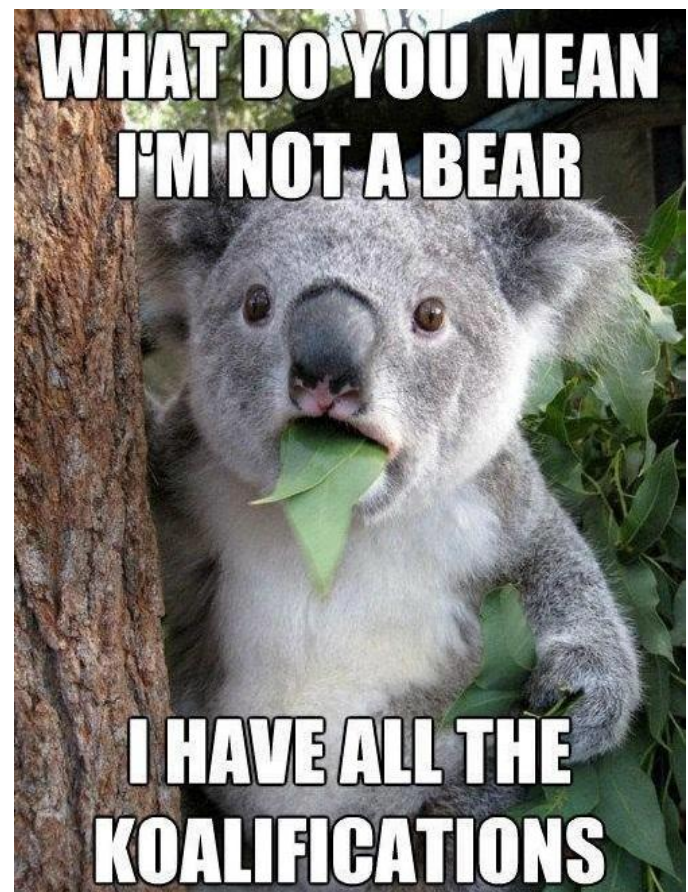
Email: mastersbeerfest@yahoo.com

Entry fee: \$7

9/6/12 PACIFIC BREWERS CUP Entries due

9/22/12 PBC Judging at Four Points

Many other competitions around the country! Go [here](#) for complete list. For a complete list of BJCP competitions, go [here](#).



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	Location	Phone	Email
Bill Krouss	Rancho Palos Verdes	310-831-6352	bkrouss (at) cox dot net
Dave Peterson	Torrance	310-530-3168	diablo390 (at) aol dot com
Jay Ankeney	Manhattan Beach	310-545-3983	jayankeney (at) mac dot com
Jim Hilbing	Redondo Beach	310-798-0911	james (at) hilbing dot us
Jim Wilson	Redondo Beach	310-316-2374	editor (at) strandbrewersclub dot com
Rives Borland	Hermosa Beach	310-469-3634	president (at) strandbrewersclub dot com
Steve Fafard	Rolling Hills Estates	310-373-1724	sfafard (at) cox dot net

2012 Club Officers

President:	Rives Borland	310-469-3634	president (at) strandbrewersclub dot com
Vice-President:	Jeff Sanders	310-292-9301	vp (at) strandbrewersclub dot com
Treasurer:	Brian Kellough	310-947-1855	treasurer (at) strandbrewersclub dot com
Activities:	Volunteer needed		activities (at) strandbrewersclub dot com
Communications:	Mike Haisma	310-808-3614	communications (at) strandbrewersclub dot com
Editor:	Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com
Webmaster:	Chris Voisey	310-941-4810	webmaster (at) strandwbrewersclub dot com