ISSN 1945-1342



DREGS FROM THE KEG

October 2012



The 16th Annual Pacific Brewers Cup is in the Books

<u>In This Issue</u>		
Cover	1	
Foam at the Top	2	
PBC Contest Report	3	
What's Brewing?	4	
Spent Grains	4	
The Sparge Arm	5	
Competition Calendar	10	
Back Page	11	

Foam at the Top

Rives Borland, Strand President

Our main focus for the year, The Pacific Brewers Cup, is nearly finished and it appears to be a huge success. We had about 30% more entries than last time, raised about 35% more in sponsorships and had about 75 judges (that's a lot!!!) show up at the event – including a BOS panel consisting of a Grand Master IV, Grand Master I, Master, National and Certified judges. This enabled us to efficiently get everything judged with only one morning session and 4 pre-judged flights prior to competition day. Results were posted on the website within 2 days, which is impressive in this recent era of competitions which take weeks to finish up the judging and get the results out.

In the days following the competition, I ran into several homebrewers who had submitted entries and received many comments about how they were impressed by how well things ran, how fast the results were posted and that we were "really on top of our game and other clubs could learn from us." That was good to hear, since many people put in a tremendous effort. I know that personally in the months leading up to the event I was spending a few hours almost every day working on the PBC and many others were too. The work is not over, however and we're currently finishing up on arranging prizes, sponsor follow-up and getting scoresheets to the brewers! It's a reminder of what a huge effort it is to organize a competition and that it doesn't end on competition day.

I want to thank everyone again who helped and congratulate everyone who medaled, especially Jay Ankeney for winning 1st runner up BOS with his Peach and Buckwheat Honey Melomel! In case you're been living under a rock, the full results are available at http://www.pacificbrewerscup.com/.

As a whole, the club performed well and we came in 2nd place in the race for High Point Club, behind Pacific Gravity. We had a decent number of entries, but next year I think we can do even better! I realize that, for many of the organizing staff, more effort was allocated to competition prep work than getting their own entries ready, so that is understandable. I did notice that there were 3 or 4 people who medaled and listed Redondo Beach as their residence, but no club affiliation. We should be going after these people to join the club! If we had their extra points, it would have been a closer race.

Club recruitment, in general, is something I think we should work on. Recently, to help get the word out about the club, we participated in 2 public beer events: The LA Beer Week Closing Festival at Union Station on 9/30 and the Beer, Art, and Music (BAM) Festival in Santa Monica on 10/6. At each event we handed out some club flyers that Jay and I created and poured homemade sodas. We couldn't get approved to pour beers at these events but, as Drew Beechum of the Falcons put it, the sodas allow us to provide refreshment and hydration at the festival and still get creative with flavors. I made up 3 different sodas that lasted for both events: ginger and crème brulee, cucumber/mint/basil/lemongrass and prickly pear (this year's official LA beer week ingredient). I'll bring a few samples to the October meeting. I'm not personally too passionate about soda making, but I think it's a good way for the homebrew clubs to participate in public beer festivals around LA and spread the word about homebrewing and the club. I did actually have several people engage me in conversations about homebrewing at the Union Station festival and collected some email addresses of prospective members. Janet Fukumoto was our representative pouring at the BAM festival this past weekend and initial reports from her are that it was a similar success.

Looking forward to the end of the year, we won't be having an Oktoberfest party, since everyone needs a break after the PBC. However, I know some members are planning to check out the Oktoberfest at Alpine Village and if anyone wants to try to get a larger group of club members there on a particular date, let us know and we'll be happy to advertise it to the club. We'll start focusing efforts on planning the Holiday Party.



We had an entertaining September meeting at El Segundo Brewing Co, where we heard Rob's background story and kicked off the White Dog Wheat IPA clone competition

The October meeting will be back at <u>South Bay Brewing</u> <u>Supply</u> (1311 Post Ave Torrance, CA 90501) on Oct 10 at 7 PM. Remember that we will be doing the tasting for the 3rd round of the Iron Brewer. The ingredients for this round are another challenging combination consisting of Styrian Goldings hops, black patent malt and green tea! I hope many of you remembered to brew and will be participating.

Elections are coming up at the November meeting, so start thinking about whether you want to run for an office as we'll be taking nominations at the October meeting. I want to remind everyone that the club is only what you make it, so I invite everyone to get actively involved. If there are some improvements you would like to see in the club, then please get directly involved and try to make them happen. I hope we will have several candidates running this year who really want to do the job and are willing to put in a full effort and have a vision for what they want to accomplish. It's always a bit discouraging if we need to force a position on someone at the last minute, so I hope we will have many enthusiastic volunteers this year. And don't forget that the November meeting will be back at El Segundo Brewing Co, where we will taste the results of the White Dog Clone competition, so start brewing if you haven't already!



2012 PBC Director Jeff Sanders welcomes everyone to the judging spectacle on Sept 22.

PBC Round Up By Jeff Sanders

We had another great PBC this year with over 340 entries, up almost 100 from 3 years ago. Home brewing seems to be growing quite a bit as we are seeing an increase in entries in most competitions. This can lead to some logistical nightmares, but great volunteers make for a smooth operation. We had a lot of help during bottle sorting day at Jim Hilbing's which could have been rough since we sorted and labeled about 1200 bottles, but with the group we were able to get it done quickly and efficiently. We were also able to store the entries cold thanks to Wes at Select Beer. The sponsorship crew of Rives, Steve, Donna, Rick, Geoff, Tammy, Jay and me did an amazing job pulling in sponsors which should allow us to put out some nice prizes for all the winners this year and thanks to sponsor Congregation Ale House, the High Point Club from this year will get to brew on their new system. Jim Wilson did an amazing job as Head Judge; I can't tell you how much pressure that took off me. Jay got the word out to everyone and put together a fantastic ad campaign which helped maximize the entries. Donna headed the stewards and worked hard in the trenches getting all those bottles out to the judges. Mike got the website going and made sure it was up to date giving some really great real time information and Rob did data entry on the 22nd, a thankless job he did nonstop (and one handed). And Brian wrote checks (hey he just had a baby!). Also we had many members who helped haul entries, set up and clean up and without you the job would have been much rougher, so thanks. So again, thank you to everyone who helped this year and continues to help as we finish up the last tasks of the 2012 Pacific Brewers Cup!

What's Brewing?

Mike Haisma, Strand Communications Director



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



1311 POST AVE TORRANCE, CA 90501

Month of October, 2012

I hope everyone likes beer and sausage, because there are a large number of Oktoberfest celebrations occurring this month. Alpine Village in Torrance has one of the larger Oktoberfest celebrations in Los Angeles, which will be going daily until October 27th. A bit further north in El Segundo, Rock & Brews is in Rocktoberfest mode until the 28th, at which point the entire bar turns into a pumpkin just in time for Halloween.

October 12, 2012

Friday the 12th at 6:30pm Four Points Sheraton LAX will be hosting their monthly beer-themed gathering, this month's theme being--you guessed it--Oktoberfest. Festivities start at 6:30pm; lederhosen are optional.

October 20, 2012

Believe it or not, there is actually a beer party which is not in any way connected to Oktoberfest. Beer festival Hollywood On Tap will be taking place in the Paramount Studios lot. There will be lots of local craft beer as well as food trucks and music. General admission tickets for \$35 will get you in the door from 2-5pm, while for \$10 more, VIP tickets will get you in an hour earlier and let you mingle with the celebrities. All the proceeds from the event go to benefit the Blank Theatre.

October 21

Gene Simmons is partnering with Wolfgang Puck to put on Röcktoberfest, a series of beer and food events downtown at LA Live, starting on October 15th.

Naturally, Wolfgang Puck will be providing the food. The series culminates on the 21st with a craft beer festival from 3:30-6:30pm. Details are still sketchy at this point,

but General Admission tickets will and get you a tasting glass a dozen 3oz tasters. Also, if you happen to be attending another event at LA Live, it seems you can get a \$10 discount for this event by showing your stub at the LA Live box office.

Spent Grains

Brian Kellough, Treasurer

We enter October with about \$3460 in the bank. Inflows included \$25 in dues, and \$45 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. The seemingly robust account balance also includes some PBC money which won't be there long once prizes, and shirts, and other items for the PBC are distributed. Realistically we have right around \$2100 in the bank. We have 40 paid memberships, including 2 new members: Christine Sparks, And Steve Gardner. 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 31 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.

We still have several events left in the year to make our membership price well worth your while. 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 fillable pdf you can save and

keep 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

The beer you should be drinking now
Robotic Beertender
Bottoms up at Oktoberfest
Why Every Watershed Needs a Brewery
Bruery Black Tuesday 2012 on sale October 30th
Southern California's 121 craft breweries
Momma Mia pizza beer
Beer Makes You Smarter

The Dregs Editor is a volunteer and I'd like to stand down at the end of the year. The job isn't hard and doesn't take too much time. If you're inclined, there's always the option to contribute more by writing a column. Email me if you're curious and would like more detail.

I sadly report the passing of a dear friend. After 10 years of faithful service, my beloved wort air pump stopped breathing. This pump was the smallest, cheapest aquarium air pump that Petco sold 10 years ago. I think it cost \$4. Even though I use a tiny drop of olive oil in the yeast starter, I aerate the wort too before pitching believing that if you care of your yeast it will make the best damn beer.

Now I have a new air pump, a Tetra Whisper 40, sold by tetra-fish.com by way of Amazon for \$11. It pumps four times the air volume my original pump did. Five min of pumping into 10 gal of wort should produce an $8ppm\ O_2$ concentration, the same as two liters of pure O_2 . I still use a 0.23 micron air filter and 0.5 micron sintered stainless steel stone to make clean, itty bitty bubbles.

Digestifs

Jim Hilbing's Kolsch #15 Winner, 2012 PBC Category 6, Light Hybrid Beer

Batch #: 248

Brew Date: 07 July 2012

OG: 1.049 (12.2 P) FG: 1.012 (3.1 P) ADF: 74.8% IBU: 21 Alcohol: 4.9% ABV

Pre-Boil Volume: 13.5 gallons Post-Boil Volume: 13.3 gallons

Grains

18 lb. 90% German pilsner malt2 lb. 10% Malted wheat

Hops

1.5 oz. Tettnang whole hops (4.8%), 60 min 1.5 oz. Hallertau whole hops (3.3%), 45 min 1.1 oz. Hallertau whole hops (3.3%), 10 min

Yeast

White Labs German Ale/Kolsch Yeast WLP029 Make a 3-qt starter on a stir plate three days before brewing

Brewing Process

Acidify brewing liquor (100% RO water) with 10% phosphoric acid and amend with 12 g of calcium chloride.

Dough in with 7 gallons of liquor at 130 F Rest 10 minutes at 122 F Rest 40 minutes at 140 F Rest 20 minutes at 158 F Mash out 15 minutes at 166 F

Sparge with 165-168 F liquor until wort reaches 1.012 SG. Top up kettle to target initial volume with additional RO water. Sparge efficiency 85%.

Boil 90 minutes, adding the hops as shown above. Add 2 tsp. Breakbrite and 2 capsules Servomyces yeast nutrient at 15 minutes remaining in the boil. Top up the kettle before the end of the boil to hit the target starting gravity. Evaporation 9.8%.

Force cool the wort with a counter flow chiller to 63 F in 11 minutes and oxygenate with an in-line oxygen stone.

Ferment 7 days in stainless steel at 63-67 F Rack to secondary; 7 days at 60-66 F Cold condition 35 days at 33-36 F; fine with 26 g BioFine Clear Force carbonate

Notes about judging at the PBC

This year's PBC presented several challenges. First was getting enough judges to (mostly) do the flights in one morning. One of my friends from another club ribbed me after a contest of theirs had a huge number of entries and a low judge turnout that he really wanted to see how Strand would deal with the same predicament at the PBC. I'd say very well, thank you.

Starting in July, Jay began to advertise the contest and I went to work recruiting judges and stewards. Jay contacted local clubs, homebrewers and homebrew stores to publicize the whole shebang and I sent Judge and Steward requests to JudgeNet, BJCP, AHA, clubs, individuals I've judged with and finally, all active BJCP judges who live within a two hour drive of LAX. 75 volunteered and 72 actually showed up to either judge one of the early flights, the big day on the 22nd or both. That number was only one more than the minimum required to get the job done. I'd be a fool to claim that I planned to cut it that close and a liar if I did make the statement. In the end, I was relieved and gratified that so many could help.

Second was executing all the details on judging day: tables, chairs, pre-printed forms in the right places, consumables for the judges, style specific calibration beers, everyone in their place on time and synchronized judges and stewards. For that last bit, a big shout out to Donna, who did a great job as cellar mistress and a special thanks to everyone who pitched in to dress tables on the morning of the 22nd.

After dealing with those issues, the actual judging was anti-climactic. A few judges wrote really brief scoresheets. I suggested they take a taste workshop and improve their skills. An even smaller number asked for guidance on judging out of style entries. They knew the answer and just needed to be reminded. Judge the beer against the style it was entered as, give feedback how to correct the beer to be closer to that style <u>and</u> if the beer resembles another style then suggest that it be entered there. Thankfully, there were a really small number of slow judges not that much can be done about them on the spot.

The main lesson learned this year was that if entries increase, we should plan on morning and afternoon flights next time. It will extend the day but we probably don't have enough local judges or even room space for a larger entry than this year if we try and stay with one judging session.

Scenes from the 2012 Pacific Brewers Cup with much thanks to Jay and Rick Wirsing for sharing their photos. This issue's cover photo (by Jay) includes Mike and famous author John Palmer flanking stewards Gregg and Kristina Van Citters at the Sour Beer table. Other great photos of the event can be found on the website.



Jim Hilbing's garage looked like this at the start of sorting day, Sept 8. If I hadn't seen it this clean and organized I'd think it was a dream.



Unpacking and sorting. My least favorite was the out of town entrant who individually wrapped 12 bottles in bubble wrap held on with packing tape wound from the bottom to the cap and back down. Luckily, Mike had a really sharp, pointy knife.





Hmmmm. Lunch. Thank you, Beth.



Tammy, Uncle Jeff and Janet refuel.



Janet, Lisa, Jeff Sanders and Donna applying the all important anonymous contest labels to the bottles.



Two weeks later, Mike, Donna and an unknown arm and two hands off load beer at Four Points.



Nirvana.



I want a walk in fridge like this in my man cave!



The brain trust gets on the same page.



One wall of the cellar.



Rob sorts the wheat from the chaff at the registration table.



Jim Hilbing works feverishly on the fruit flavored beers.



Steve Fafard chaired the German Wheat and Rye table.



There's judge firepower here between Bruce and Carl.



Rives motors on at the head of the Mead flight while Dick Barkley plays Angry Birds. I'm not sure why, but Mead is the least popular assignment for judges. This year more judges declined to do Mead than all the rest of the categories combined.



My first judging experience was 10 years ago when Dan Hakes and I did Belgian and French Ales at the 2003 PBC. Here's Dan leading judges in the same category. It was this year's largest flight with 40 entries.



Kevin Pratt, a GM IV judge, directs American Ale traffic in the second largest flight with 29 entries.



It's in Hank Hoffman's DNA to judge Smoke and Wood Aged Beers as his family is from Bamberg, Germany.



Carl and Kurt fill up from a yummy buffet that included two salads, samich fixins, fruit and two desserts.



Rob arm wrestles the results.

Competition Calendar

Jeff Sanders, 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

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
January/February 2013

Un-Session Beers (OG>1.040)

Entries due and judging TBD

Hosted by Frank Barickman and SODZ of Delaware, OH. Covers BJCP categories 1C-E,2,3,4,5,6A,6C,7,8C,9D&E,10,12B&C,13B-

F,14,15,16,17B,18,19,20,21,22,&23

For more information contact Frank Barickman at fbarickm@columbus.rr.com

March/April 2013
Barleywine Ales

Entries and judging TBD

Hosted by Drew Boxrud and The Primary Fermenters Brewers & Vintners Club of Saint Paul, MN. This covers BJCP category 19B &

For more information contact Drew Boxrud at drewboxrud@hotmail.com

Local Competitions: in order of entry deadline

10/13/12 California State Homebrew Comp. San Francisco, CA Judging 11/03/12 Contact: Bryan Gros Phone (510) 336-3377

Empile state comp @poblinto are

Email: statecomp@nchfinfo.org

Entry fee: \$8

10/31/12 Monterey Autumn Brewers Comp.

Monterey, CA Judging 11/03/12

Contact: James Zorn Phone (443) 254-2166

Email: ZornBrewing@gmail.com

Entry fee: \$4

11/01/12 Props and Hops Craft Beer Comp. Palm Desert, CA Judging 11/03/12

Contact: Christopher Anderson Phone (760) 974-6065

Email: brewdawg75@gmail.com

Entry fee: \$5

 $11/23/12~4^{th}$ Ann. Temecula Valley HA Comp.

Temecula, CA Judging 12/01/12

Contact: Eric Holden Phone (858) 386-6059

Email: eric.f.holden@gmail.com

Entry fee: \$5

Many other competitions around the country! Go to www.homebrewersassociation.org for complete list.

For a complete list of BJCP competitions, go to http://www.bjcp.org/apps/comp_schedule/competition _schedule.php 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 <u>Jim Wilson</u>. 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