

DREGS FROM THE KEG

ISSN 1945-1342

FEBRUARY 2015



LAITER TUN

MONSTER BREW AT SMOG CITY 2015

In This Issue

Foam at the Top	2
Spent Grains	3
What's on Tap?	3
Strand Brewer of the Year 2014	5
Strand Brewer of the Year 2015	6
Shout Out for Rives Borland	7
Monster Brew at Smog City 2015	7
The Great Malt Extract Experiment	8
Brewing in a Time of Drought	12
Trub.....	15

Strand Brewers Club Meeting February 11th at 7 pm



1311 Post Avenue, Torrance, CA 90501

Foam at the Top

[Ryan Penrod](#), Strand President

I really enjoyed the January club meeting. It was great to see so many new faces and members who haven't been to a meeting in a while, along with all the regulars and homebrew. The February meeting should be just as exciting, with Bob Wilson leading a commercial tasting on stouts in preparation for the bragging rights competition at the Southern California Homebrewer's Festival. I hope everyone is making time to brew for the festival, the first Iron Brewer Competition in March where the ingredients are cascade hops chocolate malt and orange peel, and the April yeast meeting topic (bring any two beers from the same wort fermented with different yeast).

Homebrewer of the Year is already off to an exciting start with a number of club members already at 3 points and Rick Pearce in the lead with 4 points.

The club just received Belgian tulips with the club logo. I think these glasses look very nice and plan to add a few to my collection. The glasses are 13 ounce Belgian tulips, look for them at the future meetings

Rob Proffitt and Chris Remensperger have both put a lot of work into the club website. Rob has all the 2014 and 2015 Dregs on the site and plans to add an archive of previous years too. Chris has done some cosmetic work on the website and has the club logo up now. Check out the [website](#), it looks great!

Speaking of the club logo, 2016 is the club's 25th anniversary. I want to get some special shirts made this year to celebrate our 25th so we can have them for 2016. If there are any artists who want to put together a 25th anniversary logo, please contact me at President@strandbrewersclub.org.

Remember 2015 dues are now due. All dues go right back into the club to pay for food at meetings, club expenses (nametags, printing, etc.), and social events. Dues are \$35 for a single member and \$45 for a couple. Dues are payable by PayPal, there is a link on the club website, or by check or cash to a club officer.



Strand Brewers Club Belgian Tulip.

Spent Grains

[Rick Wirsing](#), Dregs Editor

It's a new year! You know what that means. It is now time to renew your Strand Brewers Club membership. Fortunately, it has gotten a lot easier to pay your membership dues. The [Strand Brewers Club webpage](#) enables payment using PayPal. Dues for 2015 are \$35 for an individual membership and \$45 for you and your spouse/partner. You also have the option of paying the old fashioned way, by check or cash to our new Treasurer, Chris Remensperger.



Chris Remensperger, Ryan Penrod, Rob Proffitt, Jeff Sanders, and Rives Borland discussing club business.

What's On Tap

[Bob Wilson](#), Strand Activities Director

Anchor California Homebrew Club of the Year Award

Every year, Anchor Brewing Company honors a homebrew club based on the club's community outreach, and the members' performance in three competitions: Mayfaire Homebrew Competition (April), California State Fair Homebrew Competition (May), and California State Homebrew Competition (October). Last year the very deserving Maltose Falcons won. Although the Strand Brewers Club is a relatively small club in terms of membership, we stand with the best in terms of our brewing, community outreach, and other activities. In

2013, my New Year's resolution was to start entering homebrew competitions. That goal led to my joining the Strand Brewers Club and becoming a beer judge. This year, I hope you will consider setting aside at least 9 bottles of each batch you brew for the three competitions. Some competitions require 2 bottles, while others require 3, so 9 should be safe. Entering competitions is a great way to get feedback, and winning medals feels pretty darn good!

The club can help with any questions or logistical issues you may have. Don't be afraid to ask! Let's have a strong showing this year!

COMPETITIONS

[2015 National Homebrew Competition](#)

Application Window: February 2nd – 8th.

The largest homebrew competition in the world. Check out the [website](#) for details.

[America's Finest City 2015](#)

Entries due February 11th.

Judging: February 26–27th, San Diego, CA.

Entry fee: \$7.

Contact: [Dominic Fountain](#)

Phone: 619-920-1449

[Los Angeles Belgian Brew Challenge](#)

Entries due February 27th.

Judging: March 6th, Los Angeles, CA.

Entry fee: \$9.

Contact: [Brian Holter](#)

Phone: 310-985-5062

[World Cup of Beer](#)

Entries due March 4th.

Judging: April 4th, Alameda, CA.

Entry fee: \$9.

Contact: [Caleb Shaffer](#)

Phone: 510-499-9799

[Steins' First Annual Home Brew Competition](#)

Entries due March 13th.

Judging: March 28th, Mountain View, CA.

Entry fee: \$0.

Contact: [Ryan Hummel](#)

Phone: 650-963-9568

[2015 Napa Homebrewers Classic](#)

Entries due April 11th.

Judging: May 2nd at the Napa Valley Wine Train Commissary.
Entry fee: \$9.
Contact: [Mike Riddle](#)
Phone: 707-337-8088

Hop Courage Great American Homebrew Contest

Register by April 15th.
Entries due April 22nd.
Judging: April 25th, Los Angeles, CA.
Entry fee: \$30.
Contact: [Chris Thomas](#)
Phone: 615-525-7058

The Bruery – BATCH #??? Competition

Entries due April 22nd.
Judging: April 26th, Placentia, CA.
Entry fee: \$10.
Contact: [John Abbott](#)
Phone: 530-521-0418

2015 Mayfaire Homebrew Competition

Dates have not yet been announced, but judging is typically at the end of April, with entries due a few weeks earlier. Note that this competition is hosted by the Maltose Falcons and they use their own [style guidelines](#).

Alameda County Fair Homebrew Competition

Entries due April 24th.
Judging: May 9th, Pleasanton, CA.
Entry fee: \$9.
Contact: [Roger St. Denis](#)
Phone: 408-225-5834

Orange County Fair Homebrew Competition

Entries due May 1st.
Judging: May 16th, Costa Mesa, CA.
Entry fee: \$5.
Contact: Julie MacRae
Phone: 714-708-1555

California State Fair Homebrew Competition

Entries due May 2nd.
Judging: May 28th, West Sacramento, CA.
Entry fee: \$15.
Contact: [David Teckam](#)
Phone: 916-236-8407

Pacific Brewers Cup

The Strand Brewers Club is hosting the PBC this year. We take turns organizing it with Pacific Gravity and the Long Beach Homebrewers. Pacific Gravity did a great job last year, so let's keep the tradition strong! We will need everyone's help, so stay tuned for more details.

STRAND BREWERS CLUB EVENTS

February Club Meeting

We will be doing a commercial stout tasting at the February 11th club meeting. Don't miss it.

Final Fridays

This year we're bringing back Final Friday! February 27th at 7PM, let's all meet at Smog City Brewing for some great beers!

Final Fridays Tentative Schedule

Date	Location
February 27 th	Smog City in Torrance
March 27 th	Select Beer in Redondo Beach
April 24 th	El Segundo Brewing Company and/or Rock & Brews El Segundo
May 29 th	Monkish in Torrance
June 26 th	Strand Brewing in Torrance
July 31 st	King Harbor Brewing in north Redondo
August 28 th	Absolution Brewing in Torrance
September 25 th	Dude's Brewing in Torrance
October 30 th	I assume there will be new breweries in Torrance by this time.
November 27 th	Does anyone actually want to do this the day after Thanksgiving?
December 25 th	Merry Christmas! Go spend time with your families!

Iron Brewer Challenge

Three times a year, we pick a random hop, grain, and special ingredient. The challenge: brew a beer with all three ingredients. Popular vote decides the winner, and to the winner goes the glory (and a fancy trophy!). We will be judging the entries at the March, July, and October meetings. The only rule is that all three ingredients must be used. Multiple entries are permitted. Happy brewing! Here are the ingredients:

Strand Brewers Club Iron Brewer Challenge

Round 1

March 11, 2015 Club Meeting
Ingredients: Cascade Hops, Chocolate Malt, and Orange Peel

Round 2

July 8, 2015 Club Meeting
Ingredients: Southern Cross Hops, Rye, and Peaches

Round 3

October 14, 2015 Club Meeting
Ingredients: Palisade Hops, Crystal Malt, and Ginger

Single Hop Tasting

New hop varieties are being introduced all the time! How can a homebrewer keep up with it all? Last year several members brewed beers differing only in the hops used. It was a fun and educational way of sampling various hops, and we'll be doing it again this year! Stay tuned for details!

Monster Brew(s)

We have collaborations with Monkish, and possibly others coming in 2015! Get excited!

San Diego Bus Trip

[Stone Brewing Co. - Liberty Station will be hosting a Rally with the American Homebrewers Association on March 28th.](#) We will be organizing a bus trip. Attendees must be AHA members, but you may sign up at the door for a discounted price. Stay tuned for details

BBBB . . .

Our annual Beer, Beach, Bikes (alliterative) Barcrawl takes us along the strand. This year's BBBB . . . Barcrawl will be on August 15th. Details to follow.

BEER EVENTS

May 2nd

The Southern California Homebrewers Festival is back! The 2015 SCHF will be held at [Vail Lake](#) the weekend of May 2nd. SCHF is a [California Homebrewers Association](#) members-only event. CHA memberships are only available through the CHA website. Memberships cost \$10. Tickets for the 2015 SCHF are now available. The Strand Brewers Club has reserved 11 campsites. If you are interested in attending, [contact me](#) and I will point you to a campsite leader.

June 11th-13th

This [2015 National Homebrewers Conference](#) is in San Diego! I went to the NHC for the first time last year, and had a blast! Don't miss out!

2014 Strand Brewer of the Year

[Rick Wirsing](#), Dregs Editor

The 2014 Strand Brewer of the Year winners were announced at the January meeting. They are:

First Place: Ryan Penrod

Second Place: Jeff Sanders

Third Place: Rives Borland and Bob Wilson



Congratulations Strand Brewer of the Year Winners!

2015 Strand Brewer of the Year

[Rick Wirsing](#), Dregs Editor

The 2015 Strand Brewer of the Year contest is now underway. Members can earn points for the following activities.

Activity	Points
Each different homebrew brought to a meeting	1
Win best beer of the meeting	3
Win an intra-club competition (Iron Brewer, etc.)	5
Host a club brew	3
Actively participate in a club brew	1
Each keg brought to a major event (SCHF, summer party, etc.)	3
Volunteer for and participate on a club committee	6
Bring beer for a club presentation topic	3
Write a technical article for the Dregs	3
Give a presentation/lead a discussion at a meeting	5
Judge, Steward, or Volunteer in a BJCP competition	2
Each entry submitted to a BJCP competition	1
Place 3 rd at a BJCP competition	3
Place 2 nd at a BJCP competition	4

Activity	Points
Place 1 st at a BJCP competition	5
Runner-up BOS at a BJCP competition	6
BOS at a BJCP competition	10
Place 3 rd at NHC first round	6
Place 2 nd at NHC first round	8
Place 1 st at NHC first round	10
Place 3 rd at NHC final round	12
Place 2 nd at NHC final round	16
Place 1 st at NHC final round	20
Win AHA homebrewer of the year	50
Win AHA Ninkasi award	100

If you did something that would earn points for you, make sure you let [Ryan Penrod](#) know.

The current standings for the 2015 Strand Brewer of the Year contest are as follows.

NAME	POINTS
Rick Pearce	4
Dan Parker Chris Remensperger Jeff Sanders Hunter Thatcher Bob Wilson	3
Jay Ankeney Jill Updyke	2
Ken Bones Rives Borland Steve Fafard Jason Light Ryan Penrod Rob Proffitt Alex Schlee Jim Wilson	1

Shout Out for Rives Borland

Jim Wilson

Stand up and give a shout out to Rives Borland who achieved the rank of National beer judge in December 2014. This is quite an achievement as less than 10% of BJCP judges have made it this far up the food chain. Rives has been a Strand member for about five years and he's certainly paid his dues. I don't think anyone would quibble that he's been our most active brewer, taster and leader in that time frame. And, if that weren't enough, Rives and Tammie Minion are the club's only certified Mead judges too. Speaking of who, Tammie we miss you. Please come back!

Rives is the fourth club member to make National. The others were Joel Rosen in 2002, Bill Krous and myself in 2007.



Hooray Rives! Congratulations!

Monster Brew at Smog City Brewing

By [Rick Wirsing](#), Dregs Editor

On January 24th the [Pacific Gravity Home Brewers Club](#) hosted the Second Annual Monster Brew at [Smog City Brewing](#). This event took us a little by surprise. Last year's Monster Brew at Smog City happened in March. We didn't hear about this year's event until mid-January. Despite the late notice, some Strand Brewers members managed to make reservations before it sold out. For those who don't know, a Monster Brew is an event at which home brewers observe the preparation of wort at a craft brewery and then get to take some home to ferment on their own.

I particularly like the Monster Brews at Smog City because I get to start the morning with Smog City Coffee Porter. In addition to me, other Strand Brewers members at the brew included Ryan Penrod, David Eaves, Chris Remensperger, Nate Federman, and Christine Sparks.

Smog City Brewer Chris Walowski was the lead brewer for the Monster Brew. The recipe was for a Pilsner comprised of:

- German Pilsner Malt – 660 pounds
- Cara-Pils – 55 pounds
- Wheat Malt – 55 pounds
- Vienna Malt – 55 pounds
- Acidulated Malt – 26 pounds
- Summit Hops – 32 ounces (15 FWH)
- Saaz Hops – 48 ounces (15 minutes)
- Saaz Hops – 48 ounces (Flame Out)
- Target OG – 1.052
- Target SRM – 4
- Target IBU – 25

The recipe was developed by Jon Porter and Pacific Gravity's Carl Townsend. In Carl's [post on the Pacific Gravity](#) website about the recipe, he explained the basis for the recipe and the many ways it could be modified to make other styles. I decided to make a Kölsch out of the 5 gallons of wort I took home.

Smog City Brewing served up tasters of their brews during the mash. They have many very interesting and well made beers. Lunch again this year was served up by [Serendoggity](#). Very tasty!

Thank you to Pacific Gravity and Smog City!

The Great Malt Extract Experiment

Jay Ankeney

(Although the following article was written some years ago and first appeared in the January/February 2001 edition of Zymurgy, it contains many truths that are still relevant to extract brewing today. Rick Wirsing, Editor)



Cheers, Jay Ankeney.

Be it liquid or dry, malt extract is the mother's milk of beginning homebrewers. But all too often as we advance in our beer appreciation and brewing skills we forget the thrills of our zymurgical childhood and the relatively simple joys this inviting gateway to the joys of homebrewing provided us. So in this issue we are going to start an ongoing series of "Extract Experiments" by inviting a team of 5 experienced brewers to see how creative they can get when brewing up individual batches of beer starting with the same brand of basic malt extract.

I chose Coopers Bitter hopped extract for our first Extract Experiment not only because of the good luck I've had with it in several regional homebrew competitions but also because this is the world's only malt extract made for homebrewers at a real brewery, the Coopers Brewery in Adelaide, Australia, founded by Thomas Cooper in 1862. In fact, as Mark Henry of Cascadia Importers, the North American importers of Coopers products tell us, "The brewmasters at the Coopers brewery don't know if the wort in their kettles is destined to be fermented into Coopers Sparkling Ale, the most popular beer in South Australia, or intended to be centrifuged and evaporated at less than 167° into Coopers malt extract." That's about as close to full scale brewing processes as a homebrewer can ask for in their basic ingredient.

Coopers Bitter malt extract is made exclusively from Australian two row Schooner malt and some Crystal malt, and hopped at 32 IBU with only whole Pride of Ringwood hops, the only hop grown down under and has an SRM (Standard Research Method) color rating of 15. As it is packaged, Coopers Bitter is referred to as a "kit" because a packet of dry yeast and an instruction sheet are tucked under the plastic lid topping the 4 lb. can.

For our first Extract Experiment, I invited 4 other members of my local homebrew club, The Strand Brewers Club here in the South Bay outside of Los Angeles, to see how inventively we could design different styles of beer based on Coopers Bitter liquid malt extract. This first Extract Team included experienced all grain brewers Dan Hakes, Bill Krouss, Ron Cooper, Jason Rosenfeld and myself, a confirmed extract aficionado.

In July, F. H. Steinbart Co. in Portland, Oregon, was good enough to donate 8 cans of Coopers Bitter extract, and we asked them to add 1 can of Coopers Dark so that one member of the Extract Team could stretch his wings a bit. The cans were delivered to Culver City Homebrew Supply in Culver City, CA where on "Zymurgy"'s tab the Team also purchased the additional grains, pelletized hops and specialized yeast to fulfill our intended recipes.

After some group consultation, we felt it was only proper that one of us should try to follow the “no boil” recipe that came with the kit’s instructions as a base for the Coopers Bitter style, and that was left to me by default. Then Dan decided to go for a Belgian Dubbel, Bill conjured up an IPA recipe, Ron set his sights on an Extra Special Bitter, and Jason took the can of Coopers Dark to try and augment his Coopers Bitter into a Porter.

If you want to follow in our footsteps, here are the brewer’s recipes and notes. Each is for a 5 gallon batch and we all brewed between July 28th and August 3rd, 2000. The Team re-assembled on September 6th to evaluate the outcome.

Jay’s “No Boil Bitter”

Recipe:

1 can (4 lbs.) Coopers Bitter malt extract
21/2 lbs. sugar
1 packet Coopers dry yeast

Brewing Procedure: I’ll admit to approaching this with some trepidation since the one thing all homebrewers agree on (in this country at least) is that you need a minimum of a full one hour boil to produce a decent beer. But the kit instructions said to simply dissolve a 4 lb. can of Coopers Bitter extract and 21/2 lbs. of sugar with 2 quarts of boiling water into the fermenter. Then, without any further boiling, I poured in 4 1/2 gallons of cold tap water. No hops were added since this was a hopped extract. My only deviation from the recommended preparation was to pre-boil and re-cool the tap water to minimize the influence of chlorine or other unwanted greeblies found in the water coming from a California spigot.

Total time of concoction (I can’t really say this was “brewing”) was about 10 minutes but the wort needed to sit for an hour in a chilled bath to get down to 75°. Australian tap water must be much cooler than ours.

I held my nose and poured in the dry Coopers yeast from the supplied kit packet, feeling sure that the stinky reputation of dry yeast would doom this batch to infamy. But the next morning, 7 hours later, the wort was amazingly at lively kräusen with a thick head of foam.

Original gravity: 1044.

Fermentation: 10 days at 70°

Final gravity: 1002

Priming when bottled: 1 cup of brewers sugar

Experiment Team evaluation: Surprisingly clean. Also, considering no extra hops were added, surprisingly hoppy. But then again, not very complex in flavor profile. More of a Special Bitter based on taste and O. G. than Coopers predicted, but a surprisingly tasty beer. To be fair, however, when it was entered as a Special Bitter into the Pacific Brewers Cup competition on September 23rd, the judges only gave it an average of 21 1/2 points. Frankly, considering how this batch violated all our precepts of good brewing techniques, I was somewhat relieved to find the Emperor still had clothes.



Malt Extract Brewing.

Dan’s “Belgian Dubbel”

Recipe:

2 cans Coopers Bitter malt extract (8 lbs)
1 lbs. Belgian Aromatic malt
2 lbs. Belgian amber candi sugar
1 1/2 oz Styrian Goldings hops
1/2 oz Challenger hops
White Labs Trappist (WLP 500) yeast

Brewing Procedure: Dan raised 4 1/2 gallons of water to 115° before adding the Coopers extract to prevent caramelizing it, then suspended a separate pan over the brew kettle

for his mini-mash. In it he covered the Belgian Aromatic malt with some of the wort and heated it to 158° for 15 minutes. When the wort was at full boil he strained the grains using a large colander, rinsing it several times with hot wort.

After 45 minutes he added the Belgian amber candi sugar to the pot. The first 1/2 oz Styrian Goldings and the 1/2 oz Challenger hops were added after a one hour boil. The second 1/2 oz Styrian Goldings hops went in 30 minutes later, and the last 1/2 oz Styrian Goldings hops after another 15 minutes.

Dan used an immersion chiller to bring the wort down to 74° within 16 minutes, transferred it to a 6 1/2 gallon glass carboy, pitched the White Labs Trappist yeast and bubbled oxygen through the wort to accelerate fermentation.

Original gravity: 1.076
Fermentation: 12 days at 70°
Final gravity: 1.018
Kegged for forced CO2 carbonation.

Experiment Team evaluation: Dan served his Belgian Dubbel from counter-pressure filled bottles. This beer had a pleasing malt aroma, a slight bit of fruity esters, and a nice firm head. The color and clarity were right on the style profile but the hop bitterness was too high for a Belgian Dubbel. Dan would recommend an unhopped extract to get closer to style. We generally felt this beer would get better with time as the hops mellowed.

Bill's "India Pale Ale"

Recipe:
2 cans Coopers Bitter malt extract (8 lbs)
3 lbs. Munich Malt
5 lbs. 40L Crystal Malt
2 oz Columbus hops
3 oz Cascade hops
Whitelabs California Ale Yeast (WLP001)

Brewing Procedure: Bill put his crushed grains in a nylon bag and soaked them at 158° in 1 gallon of water for 30 minutes before a 200° sparge. He then poured the liquor into his

brew kettle and added 4 gallons of water and the Coopers extract.

After reaching full boil Bill added 1 1/4 oz of Columbus hops and 30 minutes later the first 1/2 oz of Cascade hops and another 1/4 oz of Columbus. 20 minutes thereafter came another 1 oz of Cascade hops. The wort got 1 tsp. Irish Moss in the last 15 minutes of boiling. Turning off the heat, Bill combined 1/2 oz of Cascade hops with 1/4 oz of Columbus and let them steep for 5 minutes. He dry hopped with an additional 1 oz of Cascade and 1/4 oz of Columbus.

Bill's immersion chiller brought the wort down to 76° in 15 minutes and he siphoned the 5 1/2 gallon volume into a 6 1/2 gallon bucket, pitched the Whitelabs California Ale Yeast, covered it with a sanitized plastic bag and aerated the wort. After a week in the primary he racked to a glass carboy and dry hopped with an additional 1 oz of Cascade and 1/4 oz of Columbus.

Original gravity: 1.056
Fermentation: 7 days primary, 9 days secondary at 70°
Final gravity: 1.006
Kegged for forced CO2 carbonation, but 12 bottles also primed with Prime Tabs from Venezia & Co.

Experiment Team evaluation: As you can imagine from the hop schedule, the first reaction was a "Wow! really hoppy!" Other comments were: "Toasted malt, some burnt flavors appear at beginning. Finishes very bitter, too much for style. The hop flavor was lower than the nose would lead you to expect, but what is there is nicely floral.

Ron's "Extra Special Bitter"

Recipe:
2 cans Coopers Bitter malt extract (8 lbs)
2 lbs Light Crystal grain
8 oz Amber Crystal grain
8 oz Flaked Maize
2 oz East Kent Goldings hops
1 oz. English Fuggles hops
1 Teaspoon Gypsum
1/2 tsp. Epsom Salt

White Labs English Ale Yeast (WLP002)

Brewing Procedure: Ron put the grains and maize in a mini-mash for 1/2 hour and sparged them into his brew kettle with 170° water and brought the total volume up to 5 1/2 gallons. After reaching full boil, 1/2 oz of East Kent Goldings and the 1 oz of English Fuggles hops were added. 30 minutes later another 1/2 oz of East Kent Goldings hops went in and 2 minutes before the end of an hour he put in the remaining 1 oz of East Kent Goldings hops. 1 tsp. of Irish Moss was added 15 minutes before the end of boil.

Ron brought the wort down to 140 degrees with a cooling coil and then cooled and diluted with ice to 74° with a counter-flow cooler, pitched the White Labs English Ale Yeast and, one week later, dry hopped with a Vodka slurry containing 1/2 oz of Goldings hops.

Original gravity: 1.057

Fermentation: 11 days at 75°

Final gravity: 1.015

Whole batch primed with 3-1/2 ozs corn sugar, then bottled in 39 bottles of 12 to 22 oz. Size. Total volume 4.3 gallons. Kegged for forced CO2 carbonation, but 6 bottles also primed with 3 1/2 oz of sugar.

Experiment Team evaluation: It was pretty dark for an ESB but (actually 19 SRM per color chip) had a good full body. The hopping was especially successful and the malt flavor had some nutty overtones. Altogether this was one of the best tasting beers of the Experiment.

Jason's "Porter"

Recipe:

1 can Cooper's Bitter malt extract (4 lbs)

1 can Cooper's Dark unhopped malt extract (4 lbs)

1 lb. American Crystal

1 oz. Target hops

1 1/2 oz. Fuggles hops

White Labs English Ale Yeast (WLP002)

Brewing Procedure: Jason started by boiling 4 1/2 gallons of water into which he poured the 2 cans of warmed extract. Another 2 gallons of water were heated to 160° for the 1 lb. of

American Crystal grains which after 20 minutes was sparged through a sieve into the boil kettle with another 2 quarts of water at 162°. When the wort came to a boil, Jason added the 1 oz of Target hops. 30 minutes later 3/4 oz of the Fuggles went in, followed by the other 3/4 oz 15 minutes later, and the boil continued to finish a full hour.

His immersion chiller brought the wort down to 70° in 20 minutes and after it was siphoned into a 6 1/2 gallon carboy he pitched the White Labs English Ale Yeast and aerated the wort with pure Oxygen.

Original gravity: 1.068

Fermentation: 8 days at 75°

Kegged for forced CO2 carbonation s

Experiment Team evaluation: Jason presented his "Porter" counter-pressure filled bottles and the general consensus was that its roasty profile tasted more like a Stout. It was totally opaque, with a good firm head.

After this experience, all of the Extract Experiment Team were much more enthusiastic about extract brewing and the potential complexity that could be achieved using the same basic ingredient. The "no boil" brew was a revelation, but nothing that could compare with the more formally brewed batches.



Jon Porter of Smog City Brewing addressing the crowd at the 2015 Smog City Monster Brew. Cheers!

Brewing in a Time of Drought

[Rick Wirsing](#), Dregs Editor

We are in the midst of a great drought here in California. This is easy to forget because we are now in our rainy season and we have had rain recently. But predictions are that we will not receive enough rain this year to end the years long drought. We are practically being begged by water agencies to cut down on our use of water. There are also proposals to increase water rates and impose fines.

As a result, I have been considering how to reduce the amount of water I use in brewing. Aside from the water that actually goes into my beer, the biggest uses of water for me are for washing my equipment and chilling wort. I have not come up with an alternative to washing my equipment. It simply must be done. And I don't know how to do it without using water.

I have in the past, used the water that I run through my plate chiller for irrigating my yard. I either dumped it into rain barrels for use later, or directly into the yard. I only really need to irrigate during the dryer times of the year though, because I have planted mostly drought resistant plants throughout my yard. During the rainy season, the rain barrels are typically full and running the water into the yard then is less than effective. I considered not chilling wort after the boil, but then there is the risk of contamination.

Upon further pondering, I had an epiphany. It occurred to me that I could reduce my overall water usage if I could use the same water for more than one purpose. Since I have to use water for washing my equipment, maybe I could use the cooling water for this purpose too. So after surveying all the pieces and parts I have kept from past projects, I came up with a system to reuse the cooling water.

The system is rather simple. It is comprised of a 55-gallon container on a dolly and an aquarium pump with tubing. Rather than have the cooling water from my plate chiller run into the yard or into rain barrels, I store it in the 55-gallon container. Then using the pump, I can use the water for washing my equipment.



A simple water saving system.



Water for washing brewing equipment.

I have only recently begun using this system, but so far the 55-gallon container has provided much more than enough storage. The cooling water from one batch is more than sufficient for cleaning the brewing equipment used for the batch. So I have used the rest of it in the clothes washer.



And water for washing clothes too.

I think this makes a substantial reduction in water use, for my brewing, and for my household. I give myself a green thumbs up.

Tell Us What You Are Doing

Come on you'all! Don't get all self conscious! We need and want your stories for The Dregs. Upgrade your brewery? Fine tune your brewing? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Write it up! Have club related pictures? Send all that, and anything else you think would be interesting, to [Rick Wirsing](#). Everybody will thank you!

What We Stand For

The objectives of the Strand Brewers Club are to brew beer and share information about the brewing, presentation, consumption, judging, and history of beer. We promote and encourage homebrewing competition and hope to foster general goodwill through the making and consuming of this noble and most excellent beverage. We aim to brew the best damn beer.

It is our policy to brew and consume beer strictly for fun. Under no circumstances does the Strand Brewers Club support or condone, in any manner, the violation of any law, including the sale or barter of homebrewed beer, the operation of a motor vehicle under the influence of alcohol by a member or a participant in any club event, or the provision of alcohol to minors.



Ryan Penrod being helpful at the 2015 Smog City Monster Brew.

IN MEMORIAM

Rudolf "Rudy" Inauen

December 2, 1940 – January 16, 2015

Our friend and Strand Brewers Club member, Rudy Inauen, passed away on January 16, 2015. As was reported in the [Daily Breeze](#), he died “in his home surrounded by his loving family. He was born in Switzerland and was a longtime resident of Torrance. Rudy lived a large life, he traveled the world, and loved to entertain and cook for friends and family. His other passion in life was skiing, and he will forever be missed on the slopes at Mammoth. He was loved by all and made friends wherever he went, truly a great man, with a big heart. Rudy is survived by his wife Margret, sons Oliver and Jean-Claude Inauen and daughter-in-law Nadya.” We will remember Rudy for his enthusiasm for homebrewing, as being full of life, and for his great spent grain bread.

Mentors

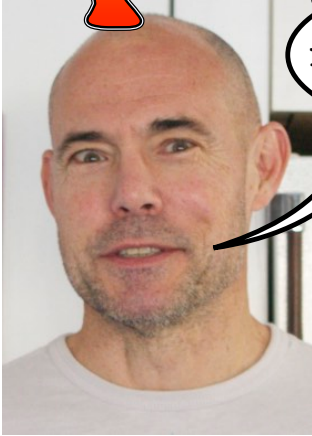
The following members have volunteered to answer your brewing questions and to help beginning brewers learn the craft. You should take advantage of their expertise.

Jay Ankeney	310-545-3983 jayankeney@mac.com	Manhattan Beach
Jim Hilbing	310-798-0911 james@hilbing.us	Redondo Beach
Jim Wilson	310-316-2374 jim7258@gmail.com	Redondo Beach
Steve Fafard	310-373-1724 sfafard@cox.net	Rolling Hills Estates

2014 Club Officers

President	Ryan Penrod	310-971-6757	penrod 25@yahoo.com
Vice-President	Rich Thornton	310-xxx-xxxx	rich.one@earthlink.net
Treasurer	Chris Remensperger	310-863-6222	remensperger@icloud.com
Activities	Bob Wilson	310-849-8154	millstadt@gmail.com
Administrator	David Eaves	310-806-2772	david.eaves@yahoo.com
Dregs Editor	Rick Wirsing	310-872-9915	rmwirsing@gmail.com

TRUB



I HAVE A DRINKING PROBLEM.



BUT IT ISN'T THAT
I DRINK A LOT OF BEER.



I BREW A LOT.

SO I HAVE A LOT OF
BEER TO DRINK!



THANKFULLY,
I HAVE MANY FRIENDS TO HELP
ME WITH MY PROBLEM!

