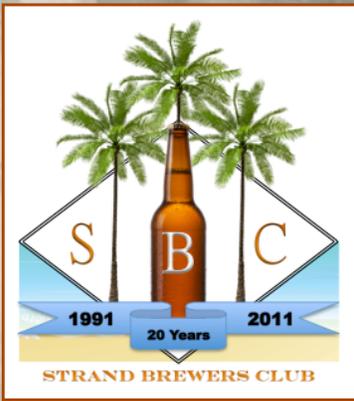


DREGS FROM THE KEG

ISSN 1945-1342

MARCH 2015



FINAL FRIDAYS ARE BACK

In This Issue

Foam at the Top	2
Spent Grains	3
What's on Tap?	4
Strand Brewer of the Year 2015	7
Bigfoot Revisited	8
SCHF, Vail Lake	10
Baking with Spent Grains	12
Trub.....	15

Strand Brewers Club Meeting March 11th at 7 pm



1311 Post Avenue, Torrance, CA 90501

Foam at the Top

[Ryan Penrod](#), Strand President

Unfortunately, I was only at the beginning of the meeting last month and I missed Bob Wilson's commercial stout tasting. Many thanks to Rich Thornton for running the meeting for me.

I took a break from brewing over the holidays. I brewed two batches of beer in November, but didn't touch my brewing equipment in December or January. That was a mistake. With competitions like the [Los Angeles Belgian Beer Challenge](#) and so many events coming up ([Southern California Homebrewers Festival](#) and [Bite at the Beach](#), to name two), I was happy to fire up the burner twice this month. My first brew session was the club brew of a saison. At the last minute I decided to up the batch to 15 gallons and use my new 26 gallon pot. It was great to get to use my new pot, see that much beer being made at once, and have a couple Strand Brewers on hand to help. Thanks to everyone who attended! The wort specific gravity was 1.045 at the end of the boil. I split the batch into two fermenters. One was fermented with [White Labs Belgian Saison I Yeast \(WLP565\)](#). Into the other I pitched [White Labs Belgian Saison II Yeast \(WLP566\)](#) (the standard yeast I use for saison). I added some clear candy syrup 12 days after pitching and plan to bring both of these final beers to the May meeting on yeast.

Just a week later I brewed an Imperial Stout. This was my first time brewing a stout at such a high original gravity, but I have brewed a few all grain barley wines at similar gravity, so I knew what to expect. Things worked out well. I hit my target gravity and Chris Remensperger

came over to collect the second runnings and make a beer of his own. I made about 7 gallons of stout and have enough for the club to taste at the April meeting and take to Vail Lake for the SCHF. Remember the April meeting will include an intra-club competition on stouts to see who gets to represent the club for the Bragging Rights competition at the SCHF.

These two social brewing events this month remind me how enjoyable it is to brew with people who are as passionate about making great beer as everyone in our club is. I haven't attended a club brew where I haven't learned something and had a lot of fun. Often I also find some new piece of equipment I just really "need." For example, Chris showed me the power of oxygenation with pure oxygen when I brewed the stout. I achieved very vigorous fermentation just 6 hours after pitching with the help of his oxygen system, and I think Chris is considering purchasing some flow control faucets after using my Perlick 650ss. I expect if our wives meet we will no longer be allowed to brew together. If you haven't hosted or attended a club brew, I encourage you to do one or both. It is a fun and educational experience.

The club purchased 13 ounce Belgian tulips with the club logo. I think these glasses look very nice and have added four to my collection. Unfortunately, we did a bad job bringing them

to the February meeting. Look for them in March.



Strand Brewers Club Belgian Tulip.

Also in February, we held the kick off meeting for the Pacific Brewers Cup we are hosting this year. We put on a top notch competition every year we host and it is a great experience to be involved. We are looking for more people to take on leadership and learning roles in the PBC planning. Plus our meetings are always at great craft beer spots, so you have an extra excuse to visit your local brewery.

Finally, 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 paying for food at meetings, club expenses (name tags, 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 you can pay by check or cash to a club officer.

Spent Grains

[Chris Remensperger](#), Strand Treasurer

Surprise, 2015 membership dues are well... due! We enter March with 23 paying members (including 6 spouses). Strand Brewers Club relies on dues and raffle entries for the majority of our income, so if you have yet to settle your membership, now is a great time. The good news is that there are many ways to pay. As always you may pay your dues on our website www.strandbrewersclub.org/membership, in addition to cash or check at a club meeting. Starting next meeting we will be accepting credit cards as well, so no excuses!

It is even more important to make sure your dues are paid prior to the March club meeting. We will be introducing the new Strand Brewers Club Membership Card. Cards will be printed monthly prior to club meetings for paying members (and spouses). Make sure to join us at South Bay Brewing Supply Co. in Torrance March 11th for more details.

We have club merchandise. If you did not get a chance to see the new club tulip glasses at the last meeting, they are gorgeous. I will make sure they are at the next meeting for purchase. They are \$6 per glass, or 2 for \$10.

See you at the next meeting.



The February Final Friday was at Smog City Brewing Co. Cheers!

What's On Tap

[Bob Wilson](#), Strand Activities Director

Mayfaire Homebrew Competition

The first big homebrew competition of the year is on the horizon! Dates for the [Mayfaire Homebrew Competition](#) have just been announced. Entries are due to the drop-off sites on April 10th. Judging is scheduled for April 25th, but the judging site has not yet been announced. This is one of the competitions considered as part of the Anchor California Homebrew Club of the Year Award, so let's get brewing! For brewers new to competitions, feel free to contact any of the officers for advice on issues like packaging, determining what category to enter, or just general questions like how competitions really work!

COMPETITIONS

[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

[San Mateo County Fair Homebrewed Beer Competition](#)

Entries due April 1st.

Judging: April 25th, San Mateo, CA.

Entry fee: \$6.

Contact: [Jenifer Toor](#)

Phone: 650-627-6441

[2015 Mayfaire Homebrew Competition](#)

Registration closes April 9th.

Entries due April 10th.

Judging: April 25th.

Entry Fee: \$9.

Contact: [Ed Kochanowski](#)

Phone: 818-917-2467

[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 for first entry, \$10 for each additional entry.

Contact: [Chris Thomas](#)

Phone: 615-525-7058

[2015 Chico Homebrew Competition](#)

Entries due April 18th.

Judging: April 26th, Chico, CA.

Entry fee: \$7.

Contact: [John Abbott](#)

Phone: 530-521-0418

[The Bruery - BATCH #??? Competition](#)

Entries due April 22nd.

Judging: April 26th, Placentia, CA.

Entry fee: \$10.

Contact: [John Abbott](#)

Phone: 530-521-0418

[Alameda County Fair Homebrew Competition](#)

Entries due April 18th.

Judging: May 9th, Pleasanton, CA.

Entry fee: \$9.

Contact: [Roger St. Denis](#)

Phone: 408-225-5834

[Marin County Fair Homebrewing Competition](#)

Entries due April 24th.

Judging: May 3rd, San Rafael, CA.

Entry fee: \$10.

Contact: Joe Capone

Phone: 415-883-7300

[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

San Diego County Fair Homebrew Competition

Entries due May 8th.

Judging: May 29th, Del Mar, CA.

Entry fee: \$10.

Contact: [Kate Mueller](#)

Phone: 858-792-4245

Sonoma County Home Brewer's Competition

Entries due May 13th.

Judging: May 23rd, Petaluma, CA.

Entry fee: \$25.

Contact: [Christine Aluia](#)

Phone: 707-780-2839

Go for the Glory Bracket Competition

Entries due June 19th.

Judging: June 27th, Sacramento, CA.

Entry fee: \$8 for first entry, \$6 each additional entry.

Contact: [Mike Brennan](#)

Phone: 916-213-8744

Amador County Fair Homebrew Competition

Entries due June 27th.

Judging: July 11th, Plymouth, CA.

Entry fee: \$6.

Contact: William Tarchala

Phone: 559-321-3430

Antelope Valley Fair

Entries due TBD.

Judging: July 18th, Lancaster, CA.

Entry fee: \$TBD.

Contact: [Cory Cordovano](#)

Phone: 661-305-9166

Ventura County Fair Amateur Home Brewing Competition

Entries due August 1st.

Judging: August 2nd, Ventura, CA.

Entry fee: \$5.

Contact: [Michelle Brown](#)

Phone: 805-701-7458

Queen of Beer Womens Homebrew Competition

Entries due October 10th.

Judging: October 17th, Placerville, CA.

Entry fee: \$8 first entry, \$6 each additional entry.

Contact: [Elizabeth Zangari](#)

Phone: 530-957-8912

2015 Pacific Brewers Cup

The Strand Brewers Club is hosting the PBC this year. Rives Borland is the Organizer and will be needing help from all of us. Please be ready to volunteer.



The 2015 PBC Organizing Committee.

STRAND BREWERS CLUB EVENTS

March Club Meeting

I hope you'll have brewed your entries for Round 1 of the Iron Brewer Challenge! Ingredients were Cascade hops, chocolate malt, and orange peel! At the March club meeting we'll all cast our votes to find out who is crowned champion! And if you want to start planning entries for the next competitions, the ingredients are:

- July: Nelson Sauvin hops, rye malt, and peaches.

- October: Palisade hops, crystal malt, and ginger.

The only rule is that all three ingredients must be used. Multiple entries are permitted. Happy brewing! (Note: The July hops have changed to Nelson Sauvin. Southern Cross hops are apparently hard to find.)

**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: Nelson Sauvin Hops, Rye, and Peaches

Round 3
October 14, 2015 Club Meeting
Ingredients: Palisade Hops, Crystal Malt, and Ginger



Beer Touristas on the Strand Brewers Club 2014 AHA Rally at Stone Tour.

Final Fridays

Final Friday are back! Don't miss them!

Final Fridays Schedule

Date	Location
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!

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! Get excited!

San Diego Bus Trip

Every year around March, Stone Brewing Co. hosts a rally with the American Homebrewers Association (AHA), and the Strand Brewers Club organizes a bus trip to join in the festivities! This year [Stone Brewing Co. - Liberty Station will be hosting the Rally with the American](#)

[Homebrewers Association on March 28th](#). We will depart Los Angeles at 8AM, and return around 8PM. Please contact Bob Wilson (millstadt@gmail.com) if you are interested in attending. Attendees must be AHA members, but you may sign up at the door for discounted prices.

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 1st – 3rd

Strand Brewers have procured 11 campsites at [Vail Lake](#) (near Temecula, CA). If you are interested in attending, contact Bob Wilson (millstadt@gmail.com) and he will point you to a campsite leader. Note: you must be a [California Homebrewers Association](#) member to attend (\$10) and there is an additional fee to attend the festival (\$35 until registration is closed on April 17th). Buy your tickets for the 2015 SCHF before it is sold out.

June 11th – 13th

The [2015 National Homebrewers Conference](#) is in San Diego! Who's going? Let Bob Wilson (millstadt@gmail.com) know and we can start planning for club night.

2015 Strand Brewer of the Year

[Rick Wirsing](#), Dregs Editor

The 2015 Strand Brewer of the Year contest is 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

Activity	Points
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
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

Activity	Points
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.

Bigfoot Revisited

Jim Wilson

Andrew Jang was an active Strand member who used to live in Redondo. Over time, he collected Sierra Nevada's Bigfoot and in 2010 invited three friends over for an eight year vertical tasting. The results were published as "The Peak Experience" in the May Dregs that year. It's on the [website](#) if you'd like to refresh your memory. Not long after, Andrew chased a job up to Washington and the loss was ours. He's a terrific guy.

Fast forward to the present. At the February meeting, I won seven bottles of Bigfoot vintage 2008 to 2014 in the raffle. I thought it might be fun to repeat Andrew's project and briefly compare results. He asked the questions:

- Which ones are the good ones?
- Is older better?
- Is fresher better?
- Is there an optimum balance between age and freshness?
- If so, does that mean that there really is a peak year?

To answer these questions four of us quantified six aspects of the beers' flavor on a scale of 1 (low) to 5 (high):

1. Hop flavor and aroma.
2. Hop bitterness.
3. Malt intensity.
4. "Good" oxidation (sherry-like flavors).
5. "Bad" oxidation (cardboard).
6. Awesomeness (overall experience).

Rick Wirsing, Rives Borland, Bob Wilson and I tasted the beers, talked about them like we

would in a BOS panel and filled in the surveys. Special thanks to Rives who also made the graphs pretty. The survey data were averaged with equal weight given to each participant's perceptions.



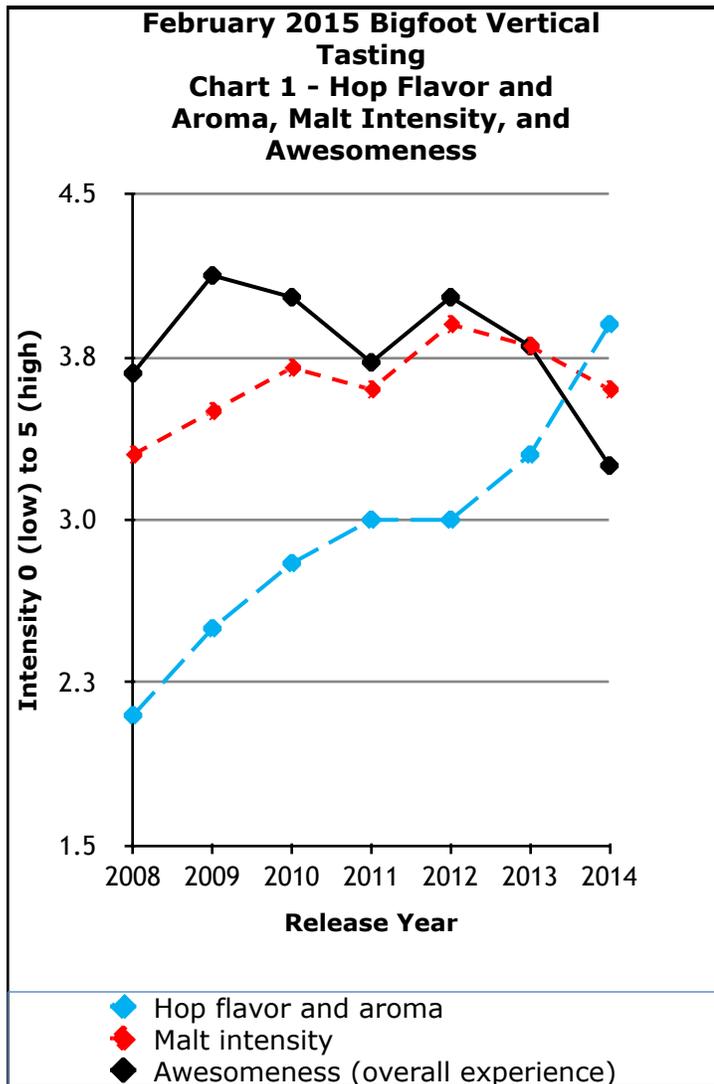
Rives Borland, Bob Wilson and Jim Wilson stalking Bigfoot.

Quoting Andrew from 2010; "Before presenting the results of this survey, I'd like to present some facts about Bigfoot Ale, in case any readers are not familiar with this beverage. Bigfoot Ale is an American Style Barleywine (BJCP style 19C), which is brewed to 9.6% ABV, 90 IBU, uses Cascade, Chinook, and Centennial hops, and uses only pale and caramel malts. As I understand it, the brewer uses the same recipe every year, so the variations between years are due to variations in ingredients and age. The high-alcohol content and the brewer's reputation for good quality control make this beer a good candidate for aging."

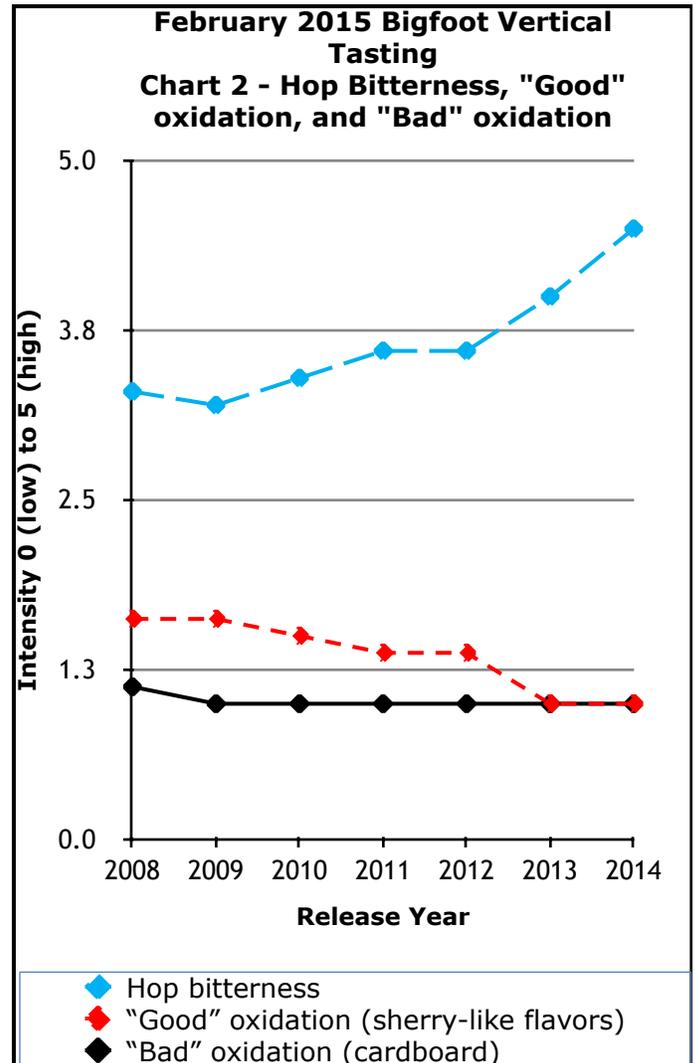
Nothing has changed Sierra Nevada's description, which can be seen today at <http://www.sierranevada.com/beer/high-altitude/bigfoot-barleywine-style-ale>. The beer is the prototype example of American Barleywine in the BJCP Style guidelines. You can see the style's full description here <http://www.bjcp.org/2008styles/style19.php#1c>.

The first chart shows that hop flavor and aroma dominated the most recent Bigfoot, but they tailed off in beers aged longer. The 2014 bottle we had was brewed about a year ago. The earlier vintages were better balanced and

an initial harshness disappeared. There is a dip in the awesomeness curve in 2011 due to one data point. That's inherent when the number of evaluators is small. This compares pretty well with Andrew's result of Bigfoot being most tasty 3-5 years after brewing.



In the second chart, we see data for Hop Bitterness, Good and Bad Oxidation. Early on bitterness was overpowering and then it gently declined with age. Oxidation was virtually undetected. A shout out to Sierra Nevada for their obsession with oxygen minimization in the finished beer.



Here's the big take-away from our discussions after tasting. 2014, the one year old beer, was too bitter and harsh which hurt its overall impression. The 2013 through 2010 beers had better balance, were smoother and closer to the American Barleywine Style Guideline descriptions. 2009 and 8 had lost enough of their hop character to be closer to the English Barleywine style. To answer Andrew's last question, we found a range of peak years. The beers were well brewed and were still enjoyable after their peak range but weren't as close to the ABW description.

Andrew's conclusions stand the repeated test. He said: "These results suggest that the brewer should formulate his grain bill knowing that the recipe's malt intensity will remain over time. Then the brewer should hop the recipe with the intended drinking age in mind. For a beer that is intended to be drunk young, it should be

hopped in a balanced fashion. For a beer that may be left to age for several years, an over-hopped (even unpleasantly so) strategy should be used. Of course, some trial and error will be required to formulate your favorite recipe, but that's what makes homebrewing so fun."

February turned out to be a vertical tasting lollapalooza for me. Bill Frith, my traveling companion for April's Belgian expedition, mentioned that he had seven different Stone Vertical Epics that probably should be consumed. A neighbor contributed two more bottles and we tasted them at his home. The process was simpler than the Barleywine project, but was also lots of fun. The beers (all the Vertical Epics except years 1, 2 and 5) were still well carbonated and only one (year 11) had even a fleeting hint of oxidation. The older beers had muted flavors and simpler profiles but were still very drinkable. None were infected. Stone did a great job brewing these beers.

Southern California Homebrewers Festival

Vail Lake, Temecula, CA

May 1-3, 2015

Lisa Cooper and Richard Thornton

We are getting excited for the upcoming SCHF, which has moved back from Lake Casitas to Vail Lake in Temecula. On Saturday Feb 21st we attended the California Homebrewers Association planning meeting in Temecula. The meeting was well attended; the clubs voted on artwork and glassware and were updated on the festival. We also visited Vail Lake to see the event site.



As of February 22nd, there were still about 65 campsites available for the festival weekend; reservations can be made by calling Vail Lake Resort directly. Tell them you are with the California Homebrewers Association to get the event weekend discount. Most campsites are full hookup, but they are allowing tent only camping for our event. Please keep in mind, most of the campsites DO NOT have picnic tables.

Strand Brewers Club has 11 campsites in the Arroyo Seco section of the resort, spots 313-323. We are within 1/2 mile - 3/4 mile from the festival site. The spots are huge, lots of space. There is no limit to the number of tents, but there is a strict 2 car per spot policy. There is overflow parking available once you unload. There is also a 6 person per site limit. As of February 28th, there is room for 4 additional tent campers in our campsites.



Our club has this entire area back to the bathrooms (really nice bathrooms).



This is a typical campsite with hook ups, fire pit and lots of room.

This year the club is requesting that at least one person per campsite arranged by our club be a dues paying member, as we rely on our membership dues for our events and activities. The entire campground is much smaller than Lake Casitas, with campsites pretty close together. Because we are all close, groups at the campsites are set up for “trick or treat,” where you can walk around and visit/drink at the various club campsites.

There is no Verizon cell service and only minimal AT&T service. Sprint has decent coverage in most of the campground. CHA has asked Verizon users to call Verizon and request service. You can call 1800 922-0204 and ask to file an NRB ticket with Tech support. When I called they said a ticket was opened, then closed, as “noted a variable area” with no plans to fix it. Hopefully after all Verizon users at all of the clubs call, they may plan on doing something.

At the festival there will be no Spirit tasting on Friday and no club pours at the festival site. Also:

- Friday night there will be a commercial pour by Stone, Firestone Walker and Beachwood.
- There are no generators or BBQ’s allowed within the festival area itself.
- There will be at least 3 food vendors in the festival area selling food.
- There will be shuttles running throughout the day within the campground and to the hotel stops.
- The last shuttle departs the festival area at 9:30PM.
- The last day for festival registration is April 17th. There will be no registration available the 2 weeks prior to the festival or at the festival itself. No exceptions.
- There are only 2 hotels that the festival shuttles will stop at:
 - Motel 6 (100% booked) - 41900 Moreno Rd, Temecula, CA 92590
 - SpringHill Suites - 28220 Jefferson Ave, Temecula, CA 92590.
- Ice will be available on Friday and Saturday.

On Friday May 1st a special private event will be held at Refuge Brewing in Temecula from 3-5PM (bus departs at 2:15pm). The cost is

\$30.00 for the event and includes the following:

- Six - 4 ounce tasters of Refuge beer (either the regular beers, or the Reserve Barrel Aged beers).
- Appetizers courtesy of the award winning Devilicious Food Truck including: Goat Cheese Toast (Roasted Tomatoes & Balsamic Reduction on Toasted Artisan Baguette); Bacon Wrapped Mac & Cheese Bites (Hickory Smoked Bacon and Smoked Gouda); Mongolian Pork loin Sliders (Mongolian glazed pork loin, citrus slaw & spicy mustard).

Cost includes the bus trip to and from the event. This is limited to 50 people only and only open to CHA members who have registered for the 2015 SCHF. At this time the only access to the event is on the bus. If you are interested, get your tickets now.

We need beer for Friday night at the campsite and Saturday for the festival. We need a minimum of 21 kegs on Saturday to fill the newly improved club bar. A spare or two would not hurt. Please email Lisa Cooper (lisa@coopertc.com) with what you plan on bringing. She will keep track of the beer. We also plan on having a keg/bottle share on Friday night and probably Saturday night too, so come prepared.

Schedule (from CHA web site)
Friday - May 1

2:15pm	Bus Leaves for offsite tasting at Refuge Brewing
3:00pm	Tasting begins at Refuge Brewing
6:00pm	BRO competition drop off begins
6:30pm	BRO competition begins
7:00pm	Early check-in begins
8:00pm	Craft brew pour begins
9:00pm	Craft brew pour ends
9:30pm	Last shuttle leaves festival area
10:00pm	Festival gates closed for the evening

Schedule for Saturday – May 2

9:00am	Club setup open
10:00am	All cars out of the festival area
10:30am	Clear festival site
10:30am	Festival check-in begins
11:00am	Festival starts
11:00am	BRO competition results announced
11:15am	Steve Casselman
Noon	General announcements
Noon	Julian Shrago – Brewing Seasons
1:00pm	John Palmer – Water
3:00pm	Raffle
4:30pm	Live Music – to be announced
7:00pm	Maltos Falcons Band
9:00pm	Festival ends
9:30pm	Last shuttle leaves festival area
10:00pm	Festival gates closed for the evening

Now for the random tips.

- While Temecula is not that far from LA, the traffic out the 91 can be brutal. If you have a Metro Fast Track bring it. If you don't, get one. It's totally worth it.
- The festival site is amazing, but it is under dogwood trees. If you suffer from allergies, BRING ALLERGY MEDICATION.

Updated information can be found on the California Homebrewers Association web site <http://www.calhomebrewers.org> You must log in to get access to the members only area for all SCHF information.

BAKING WITH SPENT GRAINS

[Rick Wirsing](#), Dregs Editor

I began using spent grain for baking a few years ago. In fact, I wrote an article about it that appeared in the May 2013 edition of The

Dregs. You can take a look at [past editions of The Dregs on the club website](#).

I started baking with spent grain because I was dumping a lot of grain into the green waste bin. It struck me as wasteful. So I began seeking out recipes and experimenting. One of my discoveries is that if you can mill the spent grain fine enough, you can use it in place of the flour in just about any recipe. I currently use my Ninja blender to make flour. It makes a flour that is much more fine than the flour I made with a coffee/spice grinder.



Blades of the Ninja make a fine flour.

When I start experimenting with a recipe, I generally replace half of the called for flour with spent grain flour. If that works, I try replacing all of the flour called for with spent grain flour. So far, it has worked quite well.

Even though I do not have a dog, one of my favorite recipes is for dog biscuits. They are quite popular with my friends who have dogs. I brought some spent grain dog biscuits to the

February club meeting and have since received requests for the recipe. So here it is.

Spent Grain Dog Treats

Ingredients

- 4 cups [dried spent grain](#)
- 4 cups flour (I use spent grain flour.)
- 1 cup peanut butter
- 2 eggs
- 2 cups water

Mix the ingredients together. (I use my hands to smosh everything together. A spoon just doesn't do it.) Like you would do for cookies, roll it out onto a hard surface with a rolling pin and use a cookie cutter.



Roll it out and use a cookie cutter.

In the past I used a cookie cutter shaped like a rabbit, but my niece who raises pet rabbits took offense. Now I use a cookie cutter shaped like a dog bone.

Put onto cookie sheets and bake at 350 for 30 minutes. Then place on a rack for cooling.



Bon appetit!

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.



2013 Southern California Homebrewers Festival.

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

2015 Club Officers

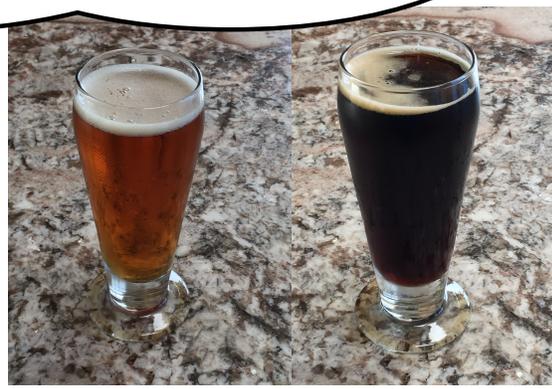
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TRAVE

ENOUGH ABOUT
WHAT COLOR IS THE
DRESS!



WHAT DO YOU SEE?
AN AMBER ALE OR A PORTER?



LET'S TRY THAT AGAIN!

