



DREGS FROM THE KEG

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JULY 2015



**THE 2015 AHA NATIONAL
HOMEBREWERS CONFERENCE
BREW'S UP SAN DIEGO**

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Foam at the Top

[Ryan Penrod](#), Strand President

We have had a busy year so far with the Southern California Homebrewers Festival, Bite at the Beach, National Homebrewers Conference in San Diego, and a Monster Brew with Monkish, all in the last few months. In addition to all the homebrew events, LA Beer Week just ended. The activities continue with a club brew at Nate and Christine's on July 12th, the BBBB . . . , a club brew at Alex Schlee's on the Strand in Manhattan Beach hopefully in August, and the Pacific Brewers Cup in September. I hope everyone is making time to brew!



Chris Remensperger inspects the boil kettle while the flaked oats are added to the mash at the Monster Brew at Monkish.

If you missed the Monster Brew at Monkish Brewing, make sure to attend the next one. I thought Henry Nguyen spent more time explaining his brewing methods and processes than any other monster brew I have attended. He also incorporated a lot of opportunity for

Strand Brewers Club Meeting July 8th at 7 pm



1311 Post Avenue, Torrance, CA 90501

involvement and a chance to tour his barrels. I think we surprised Henry with the number of people attending for the whole brewing session, because he called in an extra hand to man the bar.



Jay Ankeney and Kenneth Bones sample the wort at the end of the mash.

Almost 20 Strand Brewers Club members attended the NHC. This was my first National Homebrewers Conference and I didn't really know what to expect, but it was a pretty fun experience. I went to some really great

seminars and some duds. I wish the seminars were listed as being targeted to beginning, intermediate, or advanced brewers to help select which to attend. But I do have some great ideas for future club meetings and brewing sessions based on things I learned at the conference. In addition to the seminars, there was an expo room with some interesting products (I fell in love with the grog tag keg labels), and lots of social events. I was happy to see on club night our club bar was very respectable and all the Strand Brewers Club beers were excellent. Thanks to Jeff Sanders for all his work on the bar and Jeff Hoy for his relentless quality assurance program he ran on the IPA he brought to NHC.



The Mighty Jeff Sanders at NHC.

Did I mention all the great beer at NHC? Tomme Arthur gave the key note address while we enjoyed Carnival Ale from Lost Abbey.

Congratulations to the Maltose Falcons for their win of the Radegast Homebrew Club of the Year. Strand Brewers Club also entered the competition and scored 35.2 out of 50. Some of the feedback we got was "A passionate

homebrew club with a lot of outreach in the community and one of the best presentations for the Radegast judges." "The judge focus and solera project are awesome", and "Good work [collaborating] with other clubs".



Just a few of the Strand Brewers Club members enjoying the key note address.

I am looking forward to the July meeting where we have our Second Round of the Iron Brewer Challenge of 2015.

Spent Grains

[Chris Remensperger](#), Strand Treasurer

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 still a great time. The good news is that there are many ways to pay. You may pay your dues on our website www.strandbrewersclub.org/membership, or you can pay by cash, check, or credit card at a club meeting.

And 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. They are \$6 per glass, or 2 for \$10.

What's On Tap

[Bob Wilson](#), Strand Activities Director

COMPETITIONS

[Antelope Valley Fair](#)
Entries due July 11th

Judging: July 18th, Lancaster, CA
Entry fee: \$7
Contact: [Cory Cordovano](#)
Phone: 661-305-9166

Santa Clara County Fair Home Brew Competition

Entries due July 8th
Judging: July 18th, San Jose, CA
Entry fee: \$5
Contact: [Rich Thomas](#)
Phone: 408-494-3247

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

Santa Cruz County Fair Homebrew Competition

Entries due August 16th
Judging: September 14th, Watsonville, CA.
Entry fee: \$5
Contact: [Margie Lync-Fresher](#)
Phone: 831-338-6364

2015 Pacific Brewers Cup – Hosted by the Strand Brewers Club
Entries due September 11th
Judging: September 26th, Los Angeles, CA
Entry fee: \$8
Contact: [Rives Borland](#)
Phone: 310-469-3634

MashHeads EduCate Brew for the Kids

Entries due October 2nd
Judging: October 10th, San Diego, CA.
Entry fee: \$7 first entry, \$5 each additional entry
Contact: [Tricia Gallant](#)
Phone: 619-341-1764

National Organic Brewing Competition

Entries due October 1st
Judging: October 24th, Watsonville, CA
Entry fee: \$10 first entry, \$5 each additional entry

Contact: [Tallula Preston](#)
Phone: 831-454-9665

California State Homebrew Competition
Entries due TBD (probably early October).
Judging: TBD, San Francisco, CA.
Entry fee: \$TBD.
Contact: Bryan Gros
Phone: TBD

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

STRAND BREWERS CLUB EVENTS

**Strand Brewers Club
Iron Brewer Challenge**

Round 2
July 8, 2015 Club Meeting
Ingredients: Nelson Sauvin or Southern
Cross Hops, Rye, and Peaches

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

Club Brew, Barbeque, and Bottle Share

Nate Federman and Christine Sparks will be hosting a club brew on July 12th. The details are provided below.

Brew Day at the Beach

For several years now Alex Schlee and his wife, Bernadette, have hosted an annual club brew at their condominium on the Strand in Manhattan Beach. We are hoping that they can once again find time in their incredibly busy schedules to host this fantastic event. We'll let you know.



2014 Brew Day at the Beach. Obviously a lot of fun.

Final Fridays

July 31st is the Final Friday for the month of July! Let's meet at King Harbor Brewing Company in North Redondo Beach at 7PM!

Final Fridays Schedule

Date	Location
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	TBD

BBBB . . .

Our annual Beer, Beach, Bikes (alliterative) Barcrawl takes us along the Strand. This year's BBBB . . . Barcrawl will be on August 15th. Tentative plans call for starting at 11AM at Simmzy's in Manhattan Beach, then on to someplace in Hermosa (Silvio's was great last year), maybe Naja's or King Harbor, and concluding at Select Beer.

Club Brew, Barbeque, and Bottle Share

[Nate Federman](#), Host

I like to drink good beer. You like to drink good beer. We all like to drink good beer. It's

one of the reasons why I and many others are in this club. But in order to drink as much good beer as possible, we need as many people as possible brewing good beer. And how do we get as many people as possible "brewing the best damn beer?" By brewing beer together. Meetings are often educational, but if you're like me, the best way to learn is by watching and doing. So Christine and I will be hosting a club brew on Sunday July 12th.



Nate likes to drink good beer.

The idea is simple. I'll be making a five gallon batch of a chocolate hazelnut porter on my all-grain system. Others are more than welcome to bring their own set-up and brew at the same

time (I believe Ryan is planning to do an extract batch). And we'll all learn a little something from one another. If you're an experienced brewer, come out and share some knowledge. If you're new to brewing, come out and gain some knowledge. I don't fancy myself an expert by any stretch of the imagination (in fact I'm hoping someone can show me why my wort isn't cooling faster), but I've learned a few things over the years and I'd love to share what little knowledge I have. My system is pretty simple and easily replicable. My process is pretty simple and I get decent efficiency, while keeping brew time to a minimum. And most importantly, my garage has a kegerator in it and I'll have at least three beers on tap.

Now I'll admit, I'm hosting this event purely for selfish reasons. I want you to brew better beer and I firmly believe club brews are the way to make that happen. And so, in an effort to incentivize you to show up and teach and/or learn how to brew better, we'll be providing a whole mess of barbeque. If that's not enough to get you to show up, there will also be a bottle share. Good food, good beer, good people socializing and talking about beer. It's gonna be a good time. Feel free to bring significant others and friends. Our eight month old daughter will be there (drunk as a skunk no doubt), so feel free to bring your kids too (although they probably shouldn't get drunk).

I'll be getting started around 8AM and will probably wrap my brew day by 3PM. We'll be drinking throughout the day and food will be up around noon. Come by whenever, stay as long as you want. Bring your own set-up and brew or just hang out. But come out if you can. It'll be a good time and hopefully we'll all be better brewers for having shown up. If you do plan on coming, drop me a line at natefederman@gmail.com and let me know how many people you'll be bringing and if you plan to bring your own set-up.

2015 Strand Brewer of the Year

[Ryan Penrod](#), Strand President

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

Member Name	Points
Rives Borland	61
Ryan Penrod Chris Remensperger	40
Jeff Sanders	29
Rick Wirsing	28
Bob Wilson	21
Rich Thornton	17
Jim Wilson	16
Dan Parker	12
Jeff Hoy	10
Steve Fafard Steve Gardner	9
Jay Ankeney	8
Hunter Thacker	7
Anthony Brownstone Jim Hilbing	6
Edgar Cuevas Rick Pearce Chris Sousa-Wynn Jill Updyke	5
Nate Federman	4
Greg Foster	3
Ken Bones Jason Light Alex Schlee Trey	2
Ron Cooper Jimmy Gallenbach Rob Proffitt	1

These point totals do not include the results of the Orange County Fair 2015 Homebrew Competition.

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

Congratulations Are In Order!

[Rick Wirsing](#), Dregs Editor

Jeff Sanders won a second place for his Old Ale in the 2015 California State Fair Homebrew Competition!

Anthony Brownstone won a third place for his California Common Beer in the Orange County Fair 2015 Homebrew Competition!

And Jim Hilbing won an honorable mention for his Dopplebock in the Orange County Fair 2015 Homebrew Competition!

Congratulation to Jeff, Anthony and Jim!

One Perspective on the 2015 NHC

Jim Wilson

Describing the National Homebrewers Conference is like a blindfolded person describing an elephant after feeling just the tail or trunk or a leg. I went to San Diego for my fourth NHC, June 10th–14th, and it had its moments. There was plenty to do and usually I wasn't thirsty. This report is about what I saw in person. Hopefully, others can fill in the parts they saw.

Wednesday all four exams were offered followed by the BJCP reception. Randy Scorby, Steve Antoch and I proctored the beer judging exam. The first sample was delayed because it was way over carbonated. As a result the exam started late. Moral is, if you're the local admin, check stuff out before the exam starts. None of the beers were too horrid or great, so the 46 candidates should have had a straightforward time with them.

The BJCP reception was outstanding. After lunch, a Mexican buffet lunch featuring carnitas, Ted Hausotter spoke about modern hops and shared many single hop beer samples. Michael Fairbrother talked about his dry meads that have incredible flavor and shared five of them (the Black Current retails for \$120 a small bottle!). Andrew Bell of the Bruery knocked sour beer biochemistry out of the park and had four great samples from the

Bruery too. This is a must attend event that speakers always bring their A game to and these fellows didn't disappoint. Links to Ted and Andy's presentations are at <http://www.bjcp.org/cep/index.php> down toward the bottom of the page.

After a long fat chewing session with whoever I could find after the reception, I passed on the Wednesday pub crawl and had dinner at the hotel's sports bar with Carl Townsend and Phil Farrell. Phil's the BJCP VP and infamous chicken man from Alpharetta, GA. This year's chickens were hanging on for dear life on a set of Mardi Gras beads. Phil lived in NOLA for a while which explains the beads. He's on his third large rubber chicken and maybe the last for a while because the supplier is not very serious about production, or maybe there's a rubber chicken virus in China. I donno.



Would you wear this? The Chicken Man from Alpharetta does.

Thursday was all work. I judged Stout in the morning with a Russian Imperial Stout coming out on top and 36 disappointing Dark Lagers in the afternoon. The American Darks were insipid, the Dunkels were barely up to American Dark intensity, and the best of the Schwarzbiers was actually a good Dunkel. Sigh. In contrast, Cider BOS was a treat. A very well brewed and easy to drink Common Cider won.

Next was a 3 hour BJCP Board working dinner. We took a short Trolley ride to Wood Ranch Barbeque who had a useful beer list and very tasty food. I had a Gouden Draak and Grapefruit Sculpin to go with pulled pork. We have projects working to speed exam grading, communicate better and more broadly with the membership, and encourage invention and innovation. The latest newsletter has many details.

Thursday's Pro Night was congested and held outside in the dark. I thought this and the similarly cumbersome Club Night were less than exhilarating experiences, but when I shared my opinion with AHA's Gary Glass he just shrugged. After the beer, the high point was an instrumental cover band whose bass guitarist is well know home brewer and QUAFF member Chuck West.

Ryan and I were roommates Thursday-Sunday, but I don't remember seeing much of him until Friday morning when he started to unpack. He brought more equipment to make coffee than I brought clothes and it was worth it. He had beans from some unpronounceable (to me at least) area in Africa and turned them into an exquisite beverage that was carefully measured to the nearest gram.

Caffeined up and nostrils flared I charged off to the Breiss presentation about kilned and roasted malts. David Richtor was an excellent speaker. He has spoken at NHCs before, really knows his stuff and has a fine sense of humor that keeps the hour light. The main takeaway was a taste comparison between 20 Lovibond Caramel and the same color Munich malts. The Caramel was sweeter and the Munich was definitely more like toasted bread.

Next up was Travis Rupp who spoke about Mesopotamian and Egyptian beer, and their effect on brewing in Greece and Italy. Travis is working on an interesting career. He has two BAs and an MA, all with different majors, and is an adjunct Professor at U of Colorado. During the day he's a supervisor in the Avery packaging department. His talk was a bit academic, but he did lay out a pretty good explanation of why wine was favored over beer in Greece and Italy. A gross injustice that endures to this day. In a word the reason was taxation. Sounds like Kansas balancing their crazy budget with a sales tax increase, but I digress.



Chuck West is all about that bass, no treble.

In between the morning and afternoon presentations, I visited the commercial expo where mounds of beer porn and swag were available from over 70 vendors. If that wasn't enough most had free beer. It's good that eating is optional at these things. I thought I did well on swag until I saw the stack Ryan

amassed. Nothing shy about him for sure. His secret is if someone has samples you like, keep going back for more. I think he managed to corner the hops market in one day. Good job! I scored about 5 pounds of bottle openers, tee shirts, malt and yeast.

I had an excellent experience at More Beer. Four years ago I bought one of their 15 gal stock pots to replace a keggel. It's easier to clean, allows a stronger whirlpool, the clad bottom distributes heat well and its low profile fits the burner stand I have better than the keggel did.

One thing I wasn't thrilled with was that one of the spot welds holding the handle on the lid broke and I couldn't figure out an inexpensive fix. I explained my issue to Chris Graham, More Beer's President, and asked if anything could be done. He said sure, give me your name and address and he would ship me a new one at no charge. Wowser, customer service that's right out of a dream. He explained they got a batch of lids with poor quality spot welds and the replacements were much improved. I sent an email while standing there and the lid arrived in five days. Thank you Chris!

In the afternoon, Jamil Zainasheff gave a basic talk about reusing yeast by washing with DI water only with no acid step. That works great if you brew often. It only works for me on those rare occasions when I brew back to back, but it's good to know the process.

Master Cicerone Rich Higgins talked a lot about sensory perception but said little. He put great emphasis on aromas being the source of all flavors beyond sweet, salty, sour, bitter and umami, but that's not news. I may read the transcript, but then again, I may not.

Czech Lagers, by Bob Hall and Randy Scorby, was the last presentation of the day. These guys ham and egged it really well and were funny! There may be new day jobs in the future for both. They each took separate trips to the Czech Republic and concentrated on tasting Amber and Dark lagers. I think of these beers as richer and more complex versions of Vienna and Dunkel/Schwarzbier, respectively.

Then they compared notes and Bob brewed beers for us to taste. Both were yummy!



Getting ready for Club Night.

Late Friday afternoon, everybody pitched in and helped set up the bar for Club Night. Special kudos go to Chief Schlepper Jeff, utility men Ryan, Chris and Rives, and to Jill who bought pizza. Hmmm, solid food. After the heavy lifting was done, I walked around before the veil of darkness descended and took pictures of other club booths. All were pretty practical unlike years past when clubs went all outrageous on the decorations and members' costumes. I uploaded the pics to Rick and hopefully he can share them. I know Chris is already thinking ahead about updating branding for our 25th anniversary and perhaps there will be food for thought in other club's setups.

Saturday started with more of Ryan's most excellent coffee and Martin Brugard's basic discussion of brewing liquor chemistry. Ryan won hands down.

Then I slid over to Randy Mosher's high energy and very entertaining (Almost) Everything You Know About Brewing History is Wrong talk. Hint: most beer styles as we know them are relatively recent creations.

During the midday break, I made another pass through the commercial area to visit companies I missed the day before. I saw Ryan lusting over hop spiders in Stainless Brewing's booth and I stopped to see what they had. Their product line is large and all stainless. It includes a 50' long, 1/2" 304 tubing immersion chiller. I've wanted to upgrade to stainless for some time and this is the first 50' model I've

seen. I know that stainless is a much poorer heat conductor than copper, but I want to get the sucker really clean before every batch which is hard to do with a soft copper coil. SB offers a standard product and can also customize coil diameter and overall height to fit your kettle. When I got home and measured mine about 20 times to get it right, I ordered 14" OD coils and an 18" overall height. By the time you read this the new chiller should be in service.

John Mallet, author of the just published Malt gave a good background discussion of historical malting methods. It was probably most useful to preppers who are getting ready to do everything by themselves.

BJCP President Gordon Strong introduced his new Modern Homebrew Recipes. I think this book is a good supplement to Brewing Classic Styles for recipe guidance. Gordon speaks clearly and softly which is very effective when he leads meetings. In this setting, it's a nice change from the huckster image some try and project, but it's not the most dynamic. I did successfully manage to stay awake. In time, AHA will post transcripts of most NHC presentations for your review.

The BJCP members' meeting was the last one of the conference and was attended by about 110 judges. Ryan helped immensely by documenting the proceedings with a large number of photos while I was taking notes for the BJCP newsletter.



Who's that in the front row at the BJCP Members' Meeting?

For refreshment we had a keg of Alpine Duet American IPA. This is Gordon's favorite IPA

right now and I'm not sure if he bought the keg, or if Travis Hammond (our regional Rep, who lives in San Diego) overheard him and gifted it, but either way it was hard to stop drinking.



Regional Reps at the Members' Meeting.

Five regional Reps attended. Travis is on the far left. Gordon gave updates on growth (it's been stupendous), volunteer staff increases to deal with the growth, do over of the website to a more searchable format on our own server and increasing emphasis on social media to improve our communication. He then recognized BJCP's 30th birthday and the milestone that we've judged over a million beers in competition. WooHoo!

Randy Scorby, the CEP Director, introduced a new off flavor kit we're now using that's sourced from Germany. It's cheaper than the Seibel kits and is better focused on our needs. Good job!

The rest of the meeting was Q and A. One fellow wanted to know why you had to be a National judge to grade exams. Exam Director Steve Piatz gave a really good answer, but the questioner wasn't buying it, so I got up and covered Steve's back. The short answer is that some Certified judges have the skills and knowledge base to grade well while a big majority of Nationals do. We're trying to keep our high and fair grading standards after all. Maybe he liked my Strand tee-shirt; at any rate he stopped muttering.



Jim Wilson providing the answer.

There were good questions about online grader training, cider certification, alignment of mead and cider exams with the beer format (online exams are coming), regional judge training, the possibility of typed rather than handwritten exams and one extreme request from a fellow who wanted to be grandfathered to the National rank because he couldn't write fast enough to complete the written exam in 90 minutes.

Overall, a good hour with several items for the Reps and Directorate staff to follow up on when they get back home.



Strand Brewers Club members at the banquet.

The club sat together at the banquet. Our table was pretty far back in a dark and long tunnel of a room, so it's good we could entertain

ourselves because the stage might as well have been over the horizon. Seldom seen Jim and Beth Hilbing were there along with Kurt Rump. A couple from Tucson sat next to the Hilbings. I'm thinking a sister from another mother. What do you think?



Long lost sisters?

The meal was fine, but I missed Sean Paxton's excellent food and Rogue's generous beer sponsorship from previous banquets. Now BA/AHA has an executive chef of its own who did a braised short rib dinner. Lagunitas sponsored the beer, which was tasty, but the serving was smaller than previous years. Not that any of us had to have four beers with dinner after the river we'd had during the conference, but it's the principal of the thing.

Decompressing back at the room, Ryan and I shared Alesmith's Tony Gwynn commemorative IPA for a nightcap to end a good conference. If you couldn't make this one, keep NHC on your list for another time!

Cooling Wort in a Drought

Jay Ankeney

With the SoCal imperative to conserve water, some homebrewers may want to re-think the amount of the precious Adam's Ale needed to cool their wort.

So here is a technique I've been using for a long time with good success for both beers and meads. It cools wort without requiring additional water above what is used to create the batch in the first place, but its real beauty is its simplicity.

I refer to it as cooling with a "Sterile Ice Cube".

First, dedicate a 2 quart Tupperware jar just for this purpose.



Fill the jar with boiling water and put a lid on it. After the steam pops the lid off a couple of times and the jar's temperature gets down to a reasonable level, put it in the freezer overnight. The water inside will solidify into a nicely sterile ice cube.

After brewing, release the ice from the plastic jar by floating it in a bath of cold water next to the boiling pot.



Carefully use the jar's lid to ease the ice out of the jar...



...and gently plop it into the wort.





Replace the lid and give the pot a spin to stir contents. I find it takes about 20 minutes to cool the wort down to pitching temperature.

Yes, you may have to adjust the total volume of water in your batch of wort to compensate for the extra added 2 quarts. But if you are too fuzzy to figure that out you shouldn't be drinking so much while you are brewing.

A friend of mine up in Vermont, Greg Noonan (author of "Brewing Lager Beer") and founder of the "Vermont Pub and Brewery" was enthusiastic about my suggested sterile ice cubes and experimented with it for his proposed decoction-based "Seven Barrel Brewery" shortly before he was recalled to the Great Brewhouse in the Sky in 2009. (Greatly missed.)

If you try adopting this technique, please let me know how it works for you.

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.



Henry Nguyen explaining the brewing process at the Monster Brew at Monkish.

2015 Club Officers

President	Ryan Penrod	310-971-6757	president@strandbrewersclub.org
Vice-President	Rich Thornton	310-376-5751	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

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

TRUB

EVERYONE WAS TOLD THAT THEY COULD NOT BRING GLASS FERMENTORS TO THE MONSTER BREW AT MONKISH BREWING.



SO THIS IS WHAT WE GOT.