

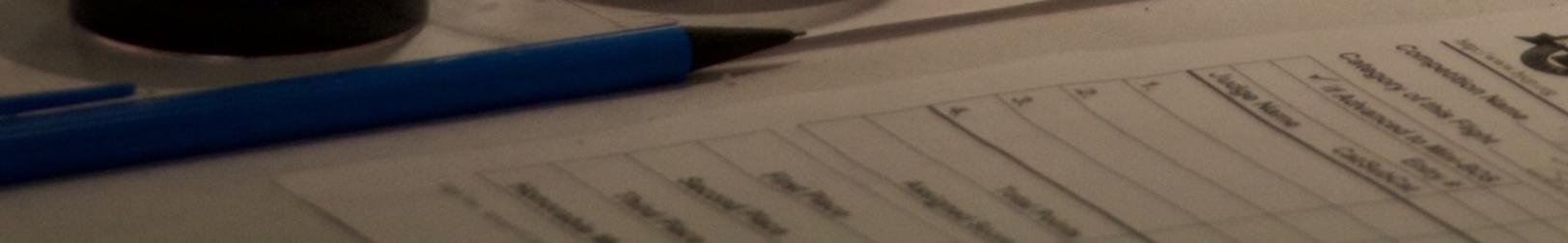
DREGS FROM THE KEG

ISSN 1945-1342

OCTOBER 2015



2015 PACIFIC BREWERS CUP
THAT WAS A LOT OF BEER TO JUDGE



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Foam at the Top

[Ryan Penrod](#), Strand President

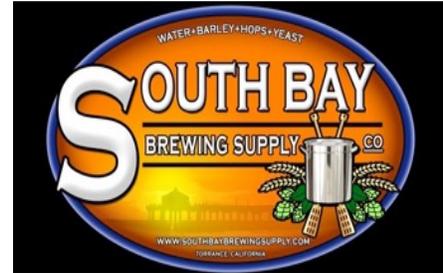
Rives Borland pulled off a successful 2015 Pacific Brewers Cup! Thanks go first to the stewards. They probably work the hardest of anybody on the day of the competition. Special thanks go to many people including:

- Jill Updyke, who in addition to helping with bottle pick up, event set up, and stewarding on Saturday, got stuck running to pick up more tasting glasses over lunch on the competition day since I underestimated how many we would need.
- Barb Bovee, who dealt with every curve ball that came her way Saturday.
- David Lane, Pat Remensperger, and Helen Dodd, all last minute steward volunteers who are not home brewers and still made sure we had plenty of people on hand.
- Jim Hilbing for letting us use his garage for bottle sorting.
- Edgar Cuevas, Jason Light, Kevin Leung, and Reid Simon on the bottle sorting crew and bottle pick up crew.
- Michelle Neuman and Chris Sousa-Wynn for the great shirt design.
- Steve Fafard for organizing everything with Four Points by Sheraton.

And finally, thanks to all the other judges, stewards, and organizers that I am missing. Thank you for making 2015 PBC great. Strand Brewers Club has a reputation for putting on the best competitions and I think we maintained that tradition.

Congratulations to all the medal winners including Jeff Sanders and all the co-brewers of La Memorie, Rives Borland for his Trappist Single, and Jim Hilbing for his Foreign Export.

Strand Brewers Club Meeting October 14th at 7 pm



1311 Post Avenue, Torrance, CA 90501



Thank you to all the stewards. You were all Awesome!
Sorry we didn't get you all in one picture.



Thank you to all the 2015 Pacific Brewers Cup judges.
Well Done!

The October meeting should be very exciting with our final Iron Brewer of the year. Rich Thornton has won the last three times in a row. Can anyone unseat him? This time the ingredients are ginger, Palisade hops, and crystal malt. If we have everything ready in time we will also have a flawed beer tasting featuring some of the left over beers from the Pacific Brewers Cup. Hopefully this will be a good way to get some sensory training and be educational.

Also in October, Chris Remensperger is hosting a Dia de Los Muertos party on October 30th. Details are on Facebook and in "What's on Tap." Let me know if there are other things you would like the club to do this year, or ideas you have for the club's 25th anniversary. I am hoping to host at least one more club brew before the end of the year, but I am always open to ideas.

What's On Tap

[Bob Wilson](#), Strand Activities Director

COMPETITIONS

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

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

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

Ramona Homebrew Competition

Entries due October 11th

Judging: October 17th, Ramona, CA

Entry fee: \$10

Contact: [Grant Fraley](#)

Phone: 513-465-5566

28th Annual Southern California Homebrew Championship

Entries due October 11th

Judging: October 24th, Redlands, CA

Entry fee: \$7

Contact: [Amanda Porter](#)

Phone: 951-386-5396

Tulare County Homebrew Competition

California State Homebrew Competition

Registration ends October 10th

Entries due October 17th

Judging: November 8th, San Francisco, CA.

Entry fee: \$10

Contact: [Dermot Stratton](#)

Phone: 408-406-2521

Entries due October 25th

Judging: November 8th, Visalia, CA

Entry fee: \$8

Contact: [Richard Gleason Jr](#)

Phone: 559-734-2716

The Art of Craft: A Homebrew Competition & Pink Boots Society Benefit

Entries due October 30th

Judging: November 8th, San Francisco, CA

Entry fee: \$15

Contact: [Amanda Poe](#)

Phone: 562-556-2804

STRAND BREWERS CLUB EVENTS

Strand Brewers Club Iron Brewer Challenge

Round 3

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



Lisa Cooper Thornton with her winnings for having the best Hop Hunter clone at the September club meeting.

Come join us Friday October 30th for our Dia de los Muertos Pot Luck Party, co-Hosted by the Strand Brewers Club and Chris & Alexis Remensperger. The main dishes will be provided so snacks, sides, and desserts are welcome and encouraged. We will also have the club bar set up so bring a keg! There will be a screening of Nightmare Before Christmas, which the kids will love, as well as some music and dancing. (May or may not have the Karaoke set up). Should be a blast, so save the date!

November 7th – Savor the Flavor



[Soroptimist International of Manhattan Beach](#), an organization of business and professional women who work to improve the lives of women and girls through programs that educate and empower, will be hosting a special fundraiser, Savor the Flavor. The event will be held on Saturday, November 7th, at the Hermosa Beach Kiwanis Club. There will be live music by the Dietz Brothers Band, food, **tastings of local craft brews** and tequila, games and a raffle. SIMB is asking for **donations of beer** from both commercial craft breweries and homebrewers. Brewers are welcome to pour the beer themselves into tasting cups provided by SIMB and talk about their brew with event attendees. Or if you don't want to pour, SIMB will have volunteers

BEER EVENTS

Throughout October – Oktoberfest
 It's that time of year again. When the leaves start changing colors, the air is cool, and the . . . oh wait, we live in SoCal. Well, at least we can still drink some German beer, because Oktoberfest is upon us! Alpine Village has begun their yearly celebration, which will run through the end of October. Don't forget your lederhosen!

October 30th – Dia de los Muertos Pot Luck Party



do the pouring. Contact Christine Mendez at crsmen24@aol.com or Kelly Fogarty at kfogarty.mb@gte.net if you are interested in donating beer. **If you want to go to this great event, you can purchase tickets at <http://www.simanhattanbeach.org/savor-the-flavor-2015/>.**



Jim Wilson, Jeff Hoy, and Bob Wilson judging the best Hop Hunter clone entries at the September club meeting.

Spent Grains

[Chris Remensperger](#), Strand Treasurer

Strand Brewers Club relies on dues and raffle entries for the majority of our income. You may pay your dues on the club website www.strandbrewersclub.org/membership, or you can pay by cash, check, or credit card at a club meeting.



The 2015 Pacific Brewers Cup bottle sorting crew.

A Well Spent Week

Jim Wilson with many photos by Phil Farrell

An email from Steve Piatz arrived in June. “You interested in judging beer in Mexico City in Sept?” Was it safe? The [State Department](#) said yes. What’s Mexico City’s infamous air quality like in Sept? Better than other months due to a lot of rain. What can I eat? For the care of #2 anything except raw plants and tap water would be fine.



There were craft beer and homebrew contests to judge and a BJCP exam to proctor that were all part of [Copa Cerveza MX 2015](#). After work we did the tourist thing plus attending a craft beer, chocolate, tequila, gourmet food and coffee trade show at the 52 story World Trade Center across the street from our hotel.

The night we arrived, judges and sponsors had good conversation over a Margarita with sea salt and chilies on the rim, cheese soup served in a glass, a craft Pilsner, ceviche with mixed fruit, a craft porter, fideo, pork belly tostada on

a thick corn tortilla, ice cream and a fresh brownie with a 50 year old tequila night cap. Yumm.

We got to work the next day using simple sensory report sheets and no number scores, just consensus first, second and third places in each category.



No. de Cerveza (Entry No) _____ Categoría _____
 Judge Number _____ BJCP Style _____

Color y Apariencia (Color and Appearance)

Apropiado No apropiado

Comentarios: _____

Aroma (Aroma)

Apropiado No apropiado

Comentarios: _____

Perfil de Malta (Malt Profile)

Apropiado No apropiado

Comentarios: _____

Amargor (Bitterness)

Apropiado No apropiado

Alto (High) Low (Bajo)

Comentarios: _____

Sabor (Flavor) / Balance (Balance)

Excelente (Excelent) Muy Bueno (Very Good)

Bueno (Good) Necesita Mejora (needs improvement)

Comentarios: _____

Sensación de Boca (Mouthfeel)

Apropiado No apropiado

Alta carbonatación (High Carbonation) Baja Carbonatación (Low Carbonation)

Comentarios: _____

Alcohol

Apropiado No apropiado

Alto (High) Low (Bajo)

Comentarios: _____

Estilo (Style)

Apropiado No apropiado / out of style

Comentarios: _____

Calidad Técnica (Technical Quality)

Excelente (Excelent) Muy Buena (Very Good)

Buena (Good) Necesita Mejora (needs improvement)

Comentarios: _____

Comentarios Generales (Overall comments)



I judged with Randy Mosher, co-owner of the [5 Rabbit Cerveceria](#) in Chicago and John Haggerty, co-owner of the [Warped Wing Brewery](#) in Dayton. Randy and John have judged commercial beers all over the world. I judge commercial contests maybe twice a year and don't have anything like their depth of experience. These beers can have stylistic issues but typically don't have strong technical flaws. If there are problems, they're more likely to be subtle oxidation, phenolic or higher alcohol notes. I got good lessons on how to pick them out from appropriate beer flavors!

We had 15 Light Hybrids the first morning and 15 Amber Hybrids in the afternoon. The second morning we paid our dues by judging 32 American Pale Ales and finished with a short flight of Sours and Spiced/Holiday Ales in the afternoon.



Best of Show was held in public the second evening. Lead Organizer, Jose Ruiz, is on the left. The BOS panel from left to right is author Stephen Beaumont, John Haggerty and BJCP Grand Master Phil Farrell.

Prizes included bragging rights and plaques for the top three beers in each category.



JIM WILSON

PAÍS DE ORIGEN: USA
BJCP GRAND MASTER JUDGE

- 9 años de experiencia como juez.
- Juez Gran Master de BJCP.
- Ha servido a BJCP como un calificador de examen, director Asociado de Examen y actualmente es director de Examen.



Before BOS started, all 15 judges were introduced and their bios were projected on the large screen up front. Here's mine, en Español.



Immediately following the judging, awards were handed out accompanied by much yelling, screaming, hugging and shouting. It was fun and infectious!

There was a striking glass trophy for BOS that was taken home by Mexico City's Primus Brewery for their Dusseldorf Alt. Second was a Framboise from Mexicali's Legion Brewery. Randy, John and I were lucky and judged both the 1st and 2nd place beers in their flights.



Ensenada's Wendlandt Brewery was the high point winner.



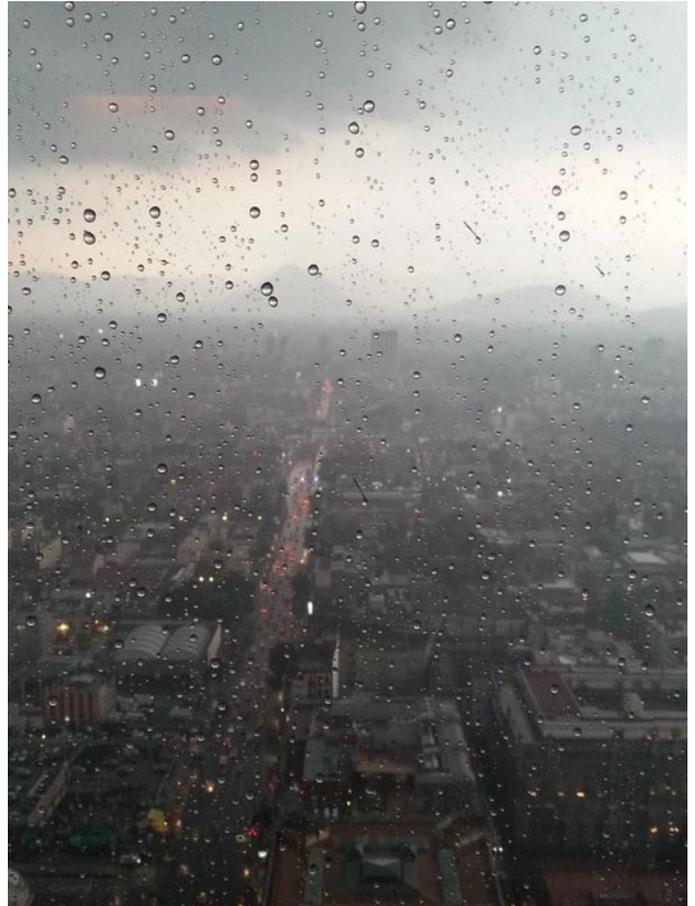
For the homebrew contest on the third day, we got new uniforms and were joined by a large contingent of Mexican BJCP judges.



I did a flight of Porters in the morning. Randy Mosher, Veronica Vega from Deschutes and I were on another public BOS panel that night that chose a subtle Best Bitter as the winner. This event bumped me up to Grand Master III. Thanks Steve!



To relax our sore elbows, we toured the main plaza of the city, the Zócalo, that includes the Metropolitan Cathedral,



had a beer overlooking the city from the 42nd floor in a frog floater of a rainstorm



and capped off the night with a craft brewer's party and finger food at a fancy cooking school, the Cocina de Alta Escuela.

Saturday morning Steve, his wife Janis and I started with chocolate and tequila tastings followed by Steve and I pulling a long stint at the craft beer trade show.



Here's a booth displaying cocoa leaves, whole fruit, raw and roasted beans, ground chocolate paste and samples of champurrado. There's a Corona mill in the center of the picture. For the new brewers, there was a time that the Corona was the prime choice, albeit a poor one, to mill grain at home. As long as they're used for chocolate I'm happy to see they're still around.



Bypassing a long line with our VIP badges, we found a guided beer tasting for about 300 just starting. This tasting highlighted Spiegelau beer glasses. I'd seen these and thought they were just a marketing gimmick. But after tasting an IPA, a Foreign Stout and a Wit in three different glasses, I think they're on to something. I'm not ready to replace my inventory, but the experience of drinking each of the beers in a glass designed for the style was enhanced.



Steve and I wore our judging shirts and hardly ever got to the brewery booths before someone, many times the brewer, would recognize us, offer samples and ask for feedback. We didn't walk far in 7 hours but were able to taste beer styles from West Coast DIPA to Czech Pils and a lot in between. Craft brewers have only 0.1% of the Mexican beer market that's currently dominated by In-Bev and Heineken, but they can brew and will be a force just like in the US.



My favorite combo street sign and beer ad.



Matt Hikory from Morelia, Michoacán and I co-judged at the homebrewing contest. When we introduced ourselves I marveled at his English

skills. I couldn't detect even a hint of an accent. He explained that he was born in Vermont and lived there thru college. He came to Mexico 11 years ago to teach English and escape winter. Currently, Matt's a co-owner of La Brü brewery. They had five beers up including a Porter and Maíz Azul, a Cream Ale made with local barley and blue corn. Matt said that Porter is popular in Mexico and they thought their efforts were good on these two. I agree! Matt, congratulations on your promotion to BJCP Certified Judge. You're one of only three in Mexico!



The last morning in town, I took a walk around one of the neighborhoods I hadn't visited earlier in the week. It was a cool, dry morning that was perfect for a stroll. Most blocks had stands for rental bicycles. They're low speed machines that can carry light loads and with their fenders, can be ridden in weather. Very conveniently, they can be rented at one location and dropped off at another. Riding safely in Mexico City's traffic is a different deal altogether.

The trip was great. No big problems and the little ones could have been solved if I had better Spanish language skills. Maybe before the next time I can learn my eleventh and twelfth Spanish words.

2015 Pacific Brewers Cup

The 2015 Pacific Brewers Cup was successfully held on September 26th. The winners have been identified and the results are posted [here](#). And the scoresheets have been emailed to all the contestants. How about that? Not many clubs have so quickly gotten out the results of any homebrew competitions. The awards are being made and will be sent out in the coming weeks. They will be beautiful.

Thank you to Lloyd Brown, the Craft Beer Guy, for taking pictures during the competition. You can see the pictures [here](#).

And congratulations go to the following Strand Brewers Club members.

Name	Place	Entry Name	Category
James Hilbing	3 rd	Foreign Extra Stout	16 – Dark British Beer
Rives Borland	2 nd	Trappist Single	26 – Trappist Ale
Jeff Sanders Rives Borland Ryan Penrod Chris Remensperger Bob Wilson David Eaves Nate Federman Christopher Sousa-Wynn Richard Thornton Dan Parker	3 rd	La Mémoire	28 – American Wild Ale
Ryan Penrod	1 st	Rye Barrel Aged English Barley Wine	33 – Wood Beer
Ryan Penrod	BOS 2 nd	Simple Cider	New World Cider



Rives Borland, Organizer for the 2015 Pacific Brewers Cup, making the opening statements.



The stewards did a remarkable job keeping the entries cold and then finding each specific entry when requested by the judges. Fantastic!

Thank you to all the 2015 PBC sponsors.



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.

2015 Club Officers

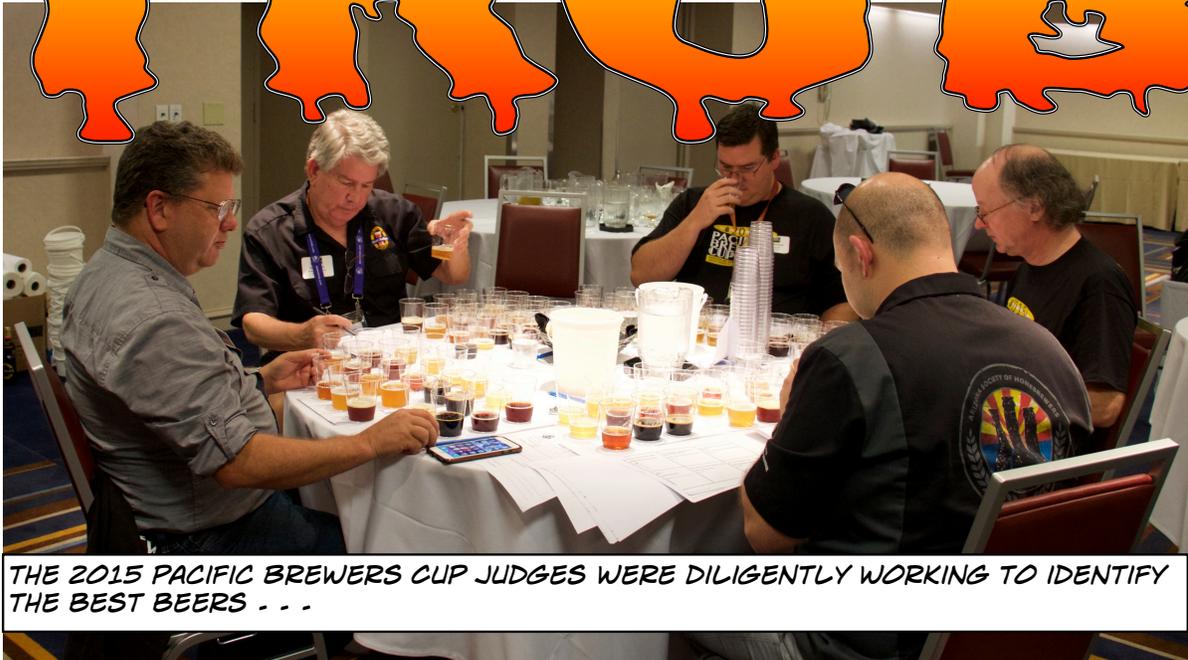
President	Ryan Penrod	310-971-6757	president@strandbrewersclub.org
Vice-President	Rich Thornton	310-376-5751	rich.one@earthlink.net
Treasurer	Chris Remensperger	310-863-6222	remensperger@icloud.com
Activities	Bob Wilson	310-849-8154	millstadt@gmail.com
Administrator	David Eaves	310-806-2772	david.eaves@yahoo.com
Dregs Editor	Rick Wirsing	310-872-9915	dregseditor@strandbrewersclub.org

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

TRUUB



THE 2015 PACIFIC BREWERS CUP JUDGES WERE DILIGENTLY WORKING TO IDENTIFY THE BEST BEERS . . .

. . . MEANWHILE ON THE 2015 PACIFIC BREWERS CUP FACEBOOK PAGE. . .

