



DREGS FROM THE KEG



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Foam at the Top

By Chris Remensperger, President

This guy didn't write his article:



Fast approaching is our second annual JSM Competition, or better known as the Jeff Sanders Memorial Competition. For anyone and everyone who knew Jeff (myself included), he was your friend. Outgoing, genuine, charismatic I could go on all day but he was, truly, a great friend and an amazing homebrewer. This competition was founded to remember Jeff and all those no longer with us. It also give us a chance to retain competition knowledge often lost holding PBC every 3 years. With that said, I encourage everyone interested to volunteer. It is a fun event and you have the opportunity to learn a

great deal. Details to follow at www.JeffSandersMemorial.com.

Reminder, if you submit beers to any competitions this year you are entitled to Homebrewer of the Year points! So that you do not miss out on these points, please send me an email (president@strandbrewersclub.org) with your entries and I will make sure to record them.

Spent Grains

Christy Hoy, Treasurer

It's a new year. It is now time to pay your 2017 club dues. You may pay your dues on the club website www.strandbrewersclub.org/membership, or you can pay by cash, check, or credit card at the next club meeting. Contact Christy Hoy, Strand Treasurer, if you have any questions about paying your dues.

The February Meeting

By Ryan Penrod

The February Club meeting was held in San Pedro at Brouwerji West. It was a fun meeting. Brouwerji West had plenty of space and beer on tap. Strand Brewers Club members brought almost exclusively sour and brett beers. By my count there were only two IPAs and one cider that were not influenced by wild yeast or bacteria.

Improve your Beer Judging

By Jim Wilson, BJCP Grand Master III Beer Judge

This is the first of several articles about beer judging tools, methods and lifelong learning. If deep diving is your thing, references for these articles will be archived in "[2017 Judging Articles](#)" on our Google Drive account. There are nine posted for this first one. They're numbered and are most sensible if read in order after you read this article.

After becoming a BJCP judge, I tried to improve my skills by osmosis. Progress was slow so I created a structured study plan that worked better for me than pub crawls. I've since used the same plan to facilitate more than 20 workshops to help homebrewers improve their skills. These sessions revolved around how the BJCP judging exam is graded because there's a direct connection between a high exam score and being able to judging well.

Five elements are scored during exam grading. Here's a list of them along with brief notes for developing the associated skill.

Perception – A comparison of yours to the proctors who are the grader's sense organs for the exam. [Taste "Commercial Examples" listed in the Style Guidelines while reading their style's description.](#)

Description – A clear written translation of your perceptions. [Use a beer specific vocabulary and a simple writing style. Reference files 3 and 6 address these points.](#)

Feedback – Actionable suggestions to the brewer about improving the beer. [Consider both technical and stylistic flaws starting with the largest flaw first. Files 4 and 5 can help.](#)

Completeness – A full sensory description of the beer. [Report on all 22 prompts that are the fine print under the sensory headers on the scoresheet, file 2.](#)

Scoring Accuracy – Your scores compared to the proctors. [Co-judge with experienced judges and follow their lead. Don't try to reinvent the wheel.](#)

Judging is experiential but a little book learning from BJCP's [Study Guide](#) and [Style Guidelines](#) (including the Introduction pp iv-xii) can build a foundation. Anything else you can see on the public BJCP website is also fair game to milk for content. Here's a helpful short list.

<http://dev.bjcp.org/exam-certification/exam-grading/bjcp-scoresheet-guide/>

<http://dev.bjcp.org/exam-certification/exam-grading/exam-scoring-guide/>

<http://bjcp.org/docs/ExamGradingProcess.pdf>

<http://bjcp.org/docs/LeadGrading.pdf>

<http://www.bjcp.org/cep/>

I first took the exam when our sons were in college. Online resources were a big help to bring my study methods up to date. Active reading, note taking and improving long term retention were most useful topics.

Now you're ready to judge beer and write scoresheets with the *Style Guidelines* open in front of you. Do 10 (not necessarily at the same sitting!), read them and identify your weak points from the five element list.

Focus on correcting your weaknesses on the next 10 and repeat. This isn't a sprint. Just aim for steady improvement.

How long it takes for you to reach a high skill level depends on the tools you bring to the party and the effort you make. I wrote 40 useful scoresheets before my first judging exam and scored 72. I wrote another 350 or so, mostly at contests, over the next two years and made 93 on my second try.

You likely have some skills that are better than mine and you could become adept at judging quicker than I did. In Strand, there are members who have more sensitive palates than mine, others who write better than I do, some who know brewing processes and are better able to give feedback than I am, a lot who are organized and can completely fill out a scoresheet and more than a few who can score accurately. My key asset might be persistence. The point is that everyone has their own advantage. Build on yours and don't underestimate your talent.

This study and practice plan worked for me. It may work for you or you may need to personalize it a bit. You may even need to build your own system from a blank sheet of paper that's tailored to your needs. Whatever works for you is fine.

Some parts of judging are predictable and can be done well if you have a repeatable process. Other parts have room for creativity. Article 2 will break both down and address lifelong options.

Strand Brewers Club Events

February 8th - Club Meeting

The Last Friday of Every Month - Final Friday

Note, the schedule has been updated from the January Dregs. Strand Brewers Club monthly socials on the last Friday of every month will be at the following locations:

Month	Location
March	Monkish Brewing
April	Three Weavers Brewing
May	Strand Brewing
June	Smog City Brewing
July	King Harbor Brewing
August	Select Beer
September	Phantom Carriage
October	Dia de los Muertos Party

November	Zymurgy
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April 8th – Jeff Sanders Memorial Competition

The 2nd annual Jeff Sanders Memorial Competition will be held on Saturday, April 8th at Odd Fellows Lodge in Redondo Beach. The [website](#) should be up and running on February 10th, check it out to register early to volunteer to judge or steward, and to see what the accepted styles are.

The styles are beers Jeff enjoyed, including an Experimental Iron Brewer beer which will need to include the same Iron Brewer ingredients as the club’s March Iron Brewer beer: Wakatu hops, Golden Promise Malt, and mango.

The entry window will be March 10 – March 25 so start brewing now. It would be great to get a good showing from our club and get the word to out to other brewers.

The 26th Southern California Homebrewers Festival will be held on May 5th and 6^h, 2017.

Thirty-Seven homebrew clubs have signed up to serve homebrew to an expected 2,000 festival attendees. The Strand Homebrewers Club will be setting up our bar at the festival and serving “the best damn beer.” The festival features commercial beer tastings, educational speakers, music, a raffle with great prizes, a “Bragging Rights Only” competition, and homebrew, lots of homebrew.

The Bragging Rights Only competition this year is for lagers, any style of lager. So start brewing now.

We will have an inter-club competition to choose the Strand Brewers Club entry.

In order to attend the SCHF you must be a member of the California Homebrewers Association. CHA memberships are on sale now for \$10. Membership benefits include discounts to Southern California breweries and home brew shops.

Registration for the SCHF began on January 6th, 2017. The initial cost is \$35, but increases to \$40 on February 1st, \$45 on March 1st, and \$50 on April 1st. Registration closes on May 3rd. When you register you have the option of volunteering to work at the SCHF. Volunteers commit to two (2) hours of work during the festival in exchange for free SCHF registration. If you sign up for Sunday

cleanup, you will only need to do one (1) hour of work. Volunteer registration lasts through February 1, or until all spots are filled.

The SCHF will be held at the Vail Lake RV Resort, Temecula, CA. Resort rules provide:

- Maximum occupancy of 6 people per campsite;
- One RV and two vehicles maximum per campsite; and
- Excess vehicles must be parked at designated overflow parking areas.

Although there is a rule prohibiting tents, Vail Lake RV Resort has waived this rule for the SCHF.

The Strand Brewers Club has reserved eleven campsites for May 5th and 6th. Each campsite has a captain who you can contact to arrange for sharing the campsite. The captains are as follows:

Campsite Captains	Campsite Number
Dan Parker	84
Anthony Brownstone	85
Jeff and Christy Hoy	86
Rich Thorton	87
Greg Foster	88
Chris Remensperger	89
Chris Remensperger	90
Jimmy Lane	98
Rives Borland	99
Rick Wirsing	100
Dan Maritn	101

Note: Campsite Captains are free to trade campsites.

Also, campsites can still be reserved directly with Vail Lake RV Resort, but probably will not be close to the club campsites. That may be good or bad.

So make your plans now for the 26th Southern California Homebrewers Festival!

Iron Brewer Club Competition

Iron Brewer is a club competition to brew a beer using the three special ingredients (a grain, a hop, and an adjunct) and anything else. It is a great event to foster experience with recipe formulation and creativity. Check out the [website](#) for past competitions and winners.

Recipe must include the special ingredients and should all be detectable in the finished beer.

Additionally, this year the March Iron Brewer ingredients are the same ingredients for the Jeff Sanders Memorial Iron Brewer Category.

Month	Location
March	Wakatu Hops, Golden Promise Malt and Mango
July	Cascade Hops, Chocolate Malt, and Rosemary
October	Simcoe Hops, Malted Wheat, and Pumpkin Spices

Competitions

Strand Brewers Club Targeted Competitions

Competition	Entries Due	Judging Date(s)	Judging Location	Website
Romancing The Beer	1/27/17	2/11/17	Westlake Village, CA	http://romancingthebeer.com/
America's Finest City	1/25/17	2/3/17 and 2/4/17	San Diego, CA	http://quaff.org/AFC-2017/
Jeff Sanders Memorial Homebrew Competition	3/24/16	4/8/16	Redondo Beach, CA	http://jeffsandersmemorial.com
Mazer Cup International Home Competition (mead only)	2/24/17	3/11/17	Broomfield, CO	http://mazercup.org/
AHA National Homebrew Competition 1st round*	2/5/17 (registration)	3/31/16	San Diego, CA (additional locations available)	http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/
Los Angeles Belgian Brew Challenge	3/17/17	3/26/17	Los Angeles, CA	http://belgianbrewchallenge.com/
Mayfaire	TBD (early April)	TBD (late April)	TBD (Winnetka, CA area)	http://www.maltosefalcons.com/comps
California State Fair	2/11/17	3/25/17	Sacramento, CA	http://reggiebeer.com/ReggieEntry.php?CompetitionID=GSUHIE1000219
Los Angeles County Fair	TBD (July)	TBD (July/Aug)	TBD (LA/ San Fernando Valley)	http://www.maltosefalcons.com/comps
Pacific Brewers Cup	TBD (Sept)	TBD (Sept)	TBD (LA/Long Beach)	TBD
California State Homebrew Competition	TBD	11/6/16	TBD (San Francisco, CA area)	http://www.nchfinfo.org/state-comp.html
Doug King Memorial Homebrew Competition	TBD (early Jan 2018)	TBD (late Jan 2018)	TBD (LA/ San Fernando Valley)	http://www.maltosefalcons.com/comps

*Registration lottery takes place 2/1-2/7

Tell Us What You're Doing

Your stories are welcome in the *Dregs*. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes to share? Read a good beer book? Have club related pictures, especially for the *Dregs* cover? Send all those, or anything else you think would be interesting to the [Editor](#). The more content you provide the better each *Dregs* will be. Thanks!

What We Stand For

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

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

Strand Brewers 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.

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

2017 Club Officers

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