



# DREGS FROM THE KEG



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## **Foam at the Top**

### **By Rick Wirsing**

So here is the schedule for the 2017 Southern California Homebrewers Festival issued by the CHF.

Friday, May 5, Setup:

3pm: We hope to open to the fest gates no later than 3 pm. We will try as hard as possible to open BEFORE 3 pm, and we know everyone wants to get dropped off and move on. This year, we will be directing traffic in a counter-clockwise circle around the event. No turn-arounds! Please unload all your gear as fast as possible, and clear your vehicle out to make more room. Setup will end at 6:45pm in time to clear the event site for the Pro Pour.

Ice: In previous years, we kept track of ice used by each club, on the honor system. We are changing this policy to be 15 bags of ice per club. We will distribute tickets at the CHA Info Booth. We suggest the club rep collect these tickets, or you can designate a responsible party. You are free to take this ice to your campsite! You can also buy more ice tickets at the raffle booth, \$5.

A volunteer will man the ice truck, collecting tickets, every hour, on the half hour. Starting Friday, at 3:30pm, to 6:30pm. Saturday, 9:30am, to 6:30pm.

4:30pm: Bragging Rights Only: Lagers this year. Please submit a well-labeled set of bottles, bombers, or a growler, between 4:30 and 5:30pm under the Big Tent in the Fest Area. If you leave a growler and do not collect it, it will become property of the CHA. No entry accepted after 5:30pm.

4:30pm, Early Fest Registration Check-In: We hope to have this booth staffed no later than Friday at 4:30 pm. Come by early for your wrist band and glassware.

5) Your club is welcome to pour at your club booth during the Pro Pour (7-9pm). Please respect the rules we have in

place for Saturday: Less than 4 oz pours, one pour at a time, no more than 3 people pouring behind the bar.

6) Site shutdown at 9pm. Everyone will be cleared from the Fest Area by 9:30pm.

Saturday, May 6

The Big Day!

9am: Fest area re-opened for setup.

10am: Mandatory, ahem, MANDATORY Alcohol Server Training brought to you by Riverside County Police. Your club must send at least one person to this event. The rep from the club attending gets one free breakfast taco from SD Taco Truck for showing up.

11am: Official fest kickoff.

9pm: Fest shutdown. We need everyone out of the event site.

And here is a [link to the CHA SCHF policies](#).

## **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](http://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 March Meeting Report**

### **By Ryan Penrod**

The March club meeting was held at South Bay Brewing Supply. It was a great meeting with Jim Wilson winning the first ever Pete Chin Sang award, Jeff and Christy Hoy winning the first iron brewer this year with their Iron Mango IPA in a heated competition featuring many New England style IPAs, and Anthony Brownstone's lager was selected to represent Strand Brewers Club at the Southern California Homebrewers Festival.



**Jim Wilson receiving the Pete Chin Sang Award**

There are two Iron Brewer Competitions left this year. Get brewing for the July and October meetings.



**April Iron Brewer winners Jeff and Christy Hoy**

## **Improve your Beer Judging, Part 2**

### **Advanced Tools**

#### **By Jim Wilson, BJCP Grand Master III Beer Judge**

He not busy being born is busy dying” is my favorite Bob Dylan line. I walk the talk by persistently improving my judging skills.

Part 2 of this series reviews references within and beyond [BJCP](#) that can help you do the same. Tools from these sources will make it easier for you write a clear and complete sensory report with feedback and a compliment to the brewer. As a bonus, your reader can get a good sense of what the beer’s like via your perceptions.

Last month, the five exam grading elements were identified. Two are predictable, almost mechanical, to accomplish while three require your creativity. I’ll link tools to each of the elements.

Perception is **creative**. After you establish basic aroma and taste memories, the best way to enlarge them is to compare perceptions with co-judges at contests. You don’t have to sense exactly what they do but keep your mind open and learn.

Next best way is to compare your perceptions to published ones. Both Zymurgy and BYO regularly have tasting articles that can be used for this. “Zymurgy’s” [Commercial Calibration](#) column is particularly good. AHA has an app that allows members free download of all the magazine issues from 2000 on which gives access back to the first CC in 2004. Beyond homebrewing, there are many magazines focused on craft beer that have taste reports. Three that come to mind are BeerAdvocate, DRAFT and Beer Connoisseur.

Cross training by tasting wine and food can advance your beer perceptions. A slew of writing and local classes are available. One process step I learned from reading about wines is that [retronasal olfaction](#) can produce more aroma information than inhaling. It works for me on this most difficult sensation and might help you too.

It’s great if you’re able to pick up aromas and flavors near their detection thresholds. Report these as low level or subtle notes. Sensory reports can be confusing if the differences between dominant and background components are unclear.

Description is **creative**. Writing a complete clear first draft that’s 120-150 words long isn’t a natural act but can be learned with practice.

Start by reading a lot. Michael Jackson was a news journalist before he specialized in beer and whiskey. His 10 beer books and uncounted magazine articles are still the best body of work to be found. Any of M.F.K. Fisher’s

books can help your sensory appreciation and writing at the same time. [Michael Tonsmeire](#) is a present-day beer author who writes clearly.

Kurt Vonnegut wrote an inspired essay ([archive](#) file #7) about style that's my favorite. Ernest Hemingway, E.B. White and Raymond Carver all wrote with a lean style that's a good match for the scoresheet's space and time restrictions. Read these authors and others, write often and you'll find your own voice. It will save your butt late on a contest day when you're struggling to make your last scoresheet as good as your first.

Develop an instinctive beer vocabulary. My lexicon, a fancy name for a wordlist, was teased out of the *Style Guidelines* and tweaked to my sensibility. It's file #3. Other beer descriptor lists can be found online. If winter's rainy days persist you can stay dry by satisfying your curiosity about beer words.

Today, beer information is freely available on several media. Use whatever combination that works best for you. To stay current, I compare my process and tools to others by listening to them when we judge together and by reading magazine articles, books and online posts.

Reading is the heart of my learning strategy. I'll take it as a compliment if you call me old school. I started to read about beer for recreation or as a sleep aid and wound up spending a small fraction of our kids' inheritance on an ever growing assortment of books and magazines.

Even though most information about judging is derived from BJCP, reading other authors may resonate for you. There are hundreds of mass market books which discuss beer appreciation, evaluation or judging. To me, the best ones are:

*Tasting Beer* by Randy Mosher (beer author and exceptional raconteur)

*Brewing Better Beer* by Gordon Strong (BJCP's highest ranking judge) file #10 has an excerpt from chapter 5

Five other good books, in no particular order, are:

*Homebrewing Guide* by Dave Miller

*Beer, Food, and Flavor* by Schuyler Schultz

*Experimental Homebrewing* by Drew Beechum

*The Beer Wench's Guide to Beer* by Ashley Routson

*The Beer Bible* by Jeff Alworth

Academic writings cover the whole range of beer topics from growing ingredients to sensory analysis of the

finished product. Most are stuffed with dense prose, math and footnotes. They're aimed at specialist audiences and can be difficult for mortals to apply, at least in my experience.

With a little patience, two are accessible:

Focus on Flavor Parts 1-8, published in "Brewing Techniques" magazine by Scott Bickham, (Grand Master III BJCP judge and longtime Exam Director) files #11-18

*Brewing* 2nd Ed by Michael Lewis, (former head of the UC Davis malting and brewing program). *Brewing* is also the best American college level brewing textbook. file #19 has an excerpt from chapter 6

Exam prep class materials and magazine reprints offer the best online content. Be prepared to mouse around to chase down these resources. Being a little skeptical when you don't know the author's credentials will work in your favor.

Judging videos I've viewed are useful to beginners. The movie *Somm*, which can be found on Netflix, is terrific for everyone. As shown in the movie, the range of information that a wine Master Sommelier must know is formidable but narrower than the scope of the three BJCP beer exams.

Practice will embed tools and information in your long term memory. Write scoresheets with the tools you have and when you learn more, aim higher. To prepare for an exam retake I worked my way through the *Style Guidelines* by tasting a classic beer, writing the best scoresheet I could on it and repeating the process daily for two months.

Feedback is a **predictable** step. Connect the dots between your perceptions of technical and stylistic flaws and their corrections. The technical Beer Fault List, file #4, can be found in one form or another in most general homebrewing books.

Completeness is also **predictable**. I've graded thousands of exam scoresheets; all were organized one of three ways. 1. Perceptions in an irregular order. 2. Strong intensities followed by weak ones. 3. Perceptions in the order they're prompted on the scoresheet (fine print under the headings). I favor the last one because the scoresheet becomes your swim lane. My process for filling out scoresheets is #6 in the archive. Gordon Strong has one, #20, which takes a different tack. Follow his,

mine, or your own but do it on every scoresheet to insure it's complete.

Scoring Accuracy is **creative**. Scoring bottom up and accounting for the details, then doing a top down reality check referring to the Scoring Guide on the scoresheet will improve yours. Adjust one or the other until they agree.

Next month, I'll tie up loose ends and discuss grad school.

## Yorkshire Square Brewery

### By Ryan Penrod and Jeff Hoy

Yorkshire Square Brewery is the newest brewery in the South Bay, located just a few blocks from South Bay Brewing Supply in Torrance. Andy Black is the head brewer of Yorkshire Square is a vocal advocate of English Style Ales. The brewery will open on April 19<sup>th</sup> with five beers. Three of the beers were on tap at a media event April 8<sup>th</sup>.

I have always enjoyed English beers for their great flavor and drinkability, lower alcohol, and rich mouthfeel from the low carbonation. Yorkshire Square did not disappoint. Early Doors is a bitter at 3.6% ABV. It features a rich malt backbone and a pleasant bitterness in the finish. The Tenant is a pale ale at 4.3% ABV. It has less malt flavor and more hops than Early Doors. The hops are earthy English hops and the beer is delicious. Wuthering Stout is a 4.8% ABV stout featuring roast and dark malt flavors. The remaining two beers that will be on tap on April 19<sup>th</sup> included dry hopping and needed additional time for the beer to clarify. While I have included the ABV of the beers the brewery has a unique method of labeling the strength of the beers to encourage patrons to try the beer based on flavor rather than alcohol content. The figure below shows stick figure representing beers under 5% ABV and beers between 5% and 7% ABV.



**Beers of Yorkshire Square**

Andy Black and Yorkshire Square are driven to produce the best beer. Andy wants the brewery to be a touchpoint for high quality British beer. The owner George Croft wants his staff to all be Cicerone level 2 certified. George gave Andy three rules for the beers he makes on the 10 barrel brewery; make beers people want to drink, make them in a fiscally viable way, and innovate without being constrained to only English style beers. Yorkshire Square has decided to fill the headspace of the kegs with a blend of carbon dioxide and nitrogen as beer is poured, while not CAMRA compliant the brewery feels this best preserves the beer. George also told me that the brewery will be replacing the stock hand pump sparkler attachments with aftermarket sparkler that are more restrictive and will create a thicker head on the beer. George actually muttered under his breath that since the engines were made by Harry Mason in Birmingham, they were having issues. He went on to say that if Yorkshire Square had purchased the engines from his hometown of Yorkshire, they wouldn't be having "head" issues. I don't know that much about cask beer and beer engines but I'm happy to have access to an establishment that does.



**The Yorkshire Square Brewery**

Yorkshire Square will open with 8 hand pumps and space for more. The 10 barrel brewery has two 20 barrel fermenters and one 10 barrel fermenter purchased from Refuge Brewing in Temecula. With a kitchen on site the brewery will eventually offer food and can feature guest beers. The brewery has a bright open interior, lots of outdoor seating, and plenty of parking. They eventually plan to open for football games (with the round ball) when Liverpool is playing since Andy is a fan, but it is unlikely they will open for other teams like the Spurs, much to Jill Updyke's dismay. Yorkshire Square is an exciting new addition to the South Bay breweries.



**Jill and Andy discussing Football**



**Tasting Room Interior**



**George Croft in the brewery**

### **Strand Brewers Club Events**

**February 8<sup>th</sup> - 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
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

**The 26<sup>th</sup> Southern California Homebrewers Festival will be held on May 5<sup>th</sup> and 6<sup>h</sup>, 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 and Strand Brewers Club will be represented by Anthony Brownstone

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 6<sup>th</sup>, 2017. The initial cost is \$35, but increases to \$40 on February 1<sup>st</sup>, \$45 on March 1<sup>st</sup>, and \$50 on April 1<sup>st</sup>. Registration closes on May 3<sup>rd</sup>. 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 5<sup>th</sup> and 6<sup>th</sup>. 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 26<sup>th</sup> 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.

Congratulations to Jeff and Christy Hoy for their Iron Mango IPA and March Iron Brewer win!

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

\*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	<a href="mailto:jayankeney@mac.com">jayankeney@mac.com</a>
Jim Hilbing	Redondo Beach	310-798-0911	<a href="mailto:james@hilbing.us">james@hilbing.us</a>
Jim Wilson	Redondo Beach	310-316-2374	<a href="mailto:jim7258@gmail.com">jim7258@gmail.com</a>
Steve Fafard	Rolling Hills Estates	310-373-1724	<a href="mailto:sfafard@cox.net">sfafard@cox.net</a>

## 2017 Club Officers

President:	Chris Remensperger	<a href="mailto:president@strandbrewersclub.org">president@strandbrewersclub.org</a>
Vice-President:	Dan Parker	<a href="mailto:vicepresident@strandbrewersclub.org">vicepresident@strandbrewersclub.org</a>
Treasurer:	Christy Hoy	<a href="mailto:treasurer@strandbrewersclub.org">treasurer@strandbrewersclub.org</a>
Activities:	Edgar Cuevas	<a href="mailto:activities@strandbrewersclub.org">activities@strandbrewersclub.org</a>
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Editor:	Ryan Penrod	<a href="mailto:dregseditor@strandbrewersclub.org">dregseditor@strandbrewersclub.org</a>