

DREGS FROM THE KEG

May 2011



Lake Casitas Fest

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Foam at the Top

[Chris Voisey](#), Strand President

Well, we returned from the annual Southern California Homebrewers festival that was the first weekend of May and I can say that the Strand Brewers had some absolutely fantastic beers! It was a fun weekend that I could summarize with having Incredible Beers, perfect temperatures for the festival (although kind of chilly at nights) and some of the best friends and fellow home brewers that I have ever known! If you haven't been, you are really missing out on something!

Let me try to paint the picture of the weekend... We all converge on a beautiful park that surrounds a drinking reservoir up in the tranquil setting just outside Ojai. Most folks arrive on the Friday night where there are plenty of fun distractions to keep us busy through the night. It typically starts with everyone setting up their tents and then many head on over to the annual potluck that has been put on by fellow members of Strand and other fellow clubs. Some other options that we had this year included a Brandy tasting, a Mikkeller rare-beer sampling at Ojai Beverage Company and some events coordinated by New Belgium Brewing and The Bruery followed by live music in the festival grounds. Of course many of us end up back at our campsites to enjoy some of our own rare beers, stories and music over the campfires. On Saturday the real fun begins!

I am guessing there were about 25 or so clubs at this year's festival, each pouring multiple taps. The Strand Brewers had 20 flowing for most of the day ourselves... And we weren't the biggest. On our handles we had some very different beers that I think our club has been traditionally known for. We had a 7-year old aged Kriek, a Cherry Sour, a Ginger Pale Ale and a Sweet Stout that was brewed with Bourbon, Vanilla and oak. My most notable none Strand beer was the Chai Cream Ale from Beer, Beer & More Beer had.

The festival itself is set in a picturesque setting overlooking the lake/reservoir in an open green field. It'd about a 10-15 minute walk from many of our sites or a quick shuttle from the others the opted for the other side of the campground. Beers are flowing from around noon into the evening accompanied by games on the grass and live bands under the tents. There were also a few food trucks to keep us all fed and happy in between our beers.

As the evening winds down we are returned to our campsites to the campfires and ... yes, more beer. This year Jason Rosenfeld brought a great vertical assortment of Big Foot that went back as far as 2003. It was amazing to see how these beers go through the aging process over those years.

Well, that was my summary of the festival. It was another great year that couldn't have been successful without the help of our whole team out there. A special thanks to Rives for getting things together on the keg side, Jason for organizing a great group of campsite together and of course all those tasty beers that our club members provided, including the South Bay Brewing Supply!

I look forward to seeing everyone at this coming Wednesday's meeting at Naja's!

Member profiles

Steve Fafard

I started brewing in 1993 – like most folks do – extract/stovetop. My introduction to the hobby was kind of odd. I was living in California, dating a girl back East (where I come from) whose ex-boyfriend brewed and happened to leave “The Joy of Homebrewing” lying around her apartment. I don't remember if she gave it to me out of spite for him or just because she didn't expect him to pick it up. Whatever – I read it cover to cover and was hooked. I remember, as I became interested in more “exotic” beers than most of my college roommates, thinking there had to be a way to make this myself. Sure enough, there was good 'ole Charlie Papazian there to show me the way. Aside from the truth – that I was intrigued by this - I also remember telling folks who asked me how I got started that it was only after years and thousands of beers drunk in college in the name of research that I felt I was ready to venture out on my own. I'm sure many of you share the same experience.

I didn't spend a lot of time with basic extract, moving quickly to steeping specialty grains. I briefly pondered a technique called "partial mash" before I realized the effort would be exactly the same as all-grain, with the exception of the volumes you're dealing with. With that understanding (and a lot of encouragement from fellow members), I jumped right in.

I was buying supplies from Brew Buddies on Artesia in Hermosa Beach – run by Jay Garrison. He turned me on to the club and I attended my first meeting in 1993 at the Manhattan Beach Brewhouse Grill on Highland in Manhattan Beach. It was a hopping affair with upwards of 60 members at the meeting on the upper level – above the restaurant/eating area. Here I met such historical club figures like Pete Chin Sang, Eric Stoker, Mike Sunny, Doug Brasher – the Allied Signal gang that Jim Wilson mentions in his "History of the Club" article on the club website – and many more. I believe at that time we had nearly 100 members in the club at that time. When MBBG closed (and there's a story there), we started our moving around including (and I'm sure I'll miss a one or more – and in no particular order) Redondo Beach Brewing, Larry and Ruth's store in two different spots on Crenshaw in Torrance, Einstein's (now the Union Cattle Company in Hermosa), Brewworks in Hermosa Beach, Red Car in Torrance, Naja's, Allegra Printing, Pirate Brewery (Jay Garrison's contract brewing attempt) and on and on. And these are just the 'regular' meeting locations. This doesn't include all the 'road trips' as we use to call them.

In the same spirit that I jumped right into all-grain brewing, I jumped right into the club – assuming the Secretary position for a couple of years – starting in probably 1995. As Secretary, I authored the "Dribbles from the Glass" that was the filler between the infrequent (at the time) "Dregs" that we have today. Back then, the Dregs was primarily published for "special events" like the Southern California Homebrew Festival (nowadays at Lake Casitas), the holiday party, and maybe Oktoberfest and a summer party here or there.

After my two-year term as Secretary, I ran for and was elected President where the first edict I gave was that all club officers have to write an article so that we could publish the "Dregs" instead of the "Dribbles." With the tremendous generosity of Dan Hakes' employer – Allegra Printing in Torrance, Dan and I produced the "Dregs" every month that included hand folding, labeling, stamping, and mailing. The only payment

Allegra would accept is an occasional six-pack of homebrew – which we were all happy to share.

I served two years as president, then circulated through every club office at least once, and probably twice for each until I finally took a break. We did a ton of things through these years including under Jay Ankeney's leadership, the inaugural Pacific Brewer's Cup in 1997. After I was finished being an officer, I organized one of those (2000) as well, then served on the committee three or so more times.

About the same time I was backing out of some of the club responsibilities, my attention shifted to the kids' involvement in sports, taking on coaching duties for soccer in the fall and softball in the spring. You can see where this is going – the club involvement waned, and for sure did the brewing. I did the best I could for a long time, but I dropped from brewing about once a month in the late 90's to at my lowest point, I think two to four a year. This is not to discourage people from having families, of course, but there just was a period for me where it was impossible to manage. The good news is the kids are doing more and more on their own as they are now in high school and I'm slowly getting time back to rejuvenate in this hobby. I have to pass along a word of warning to those that may go down this path: In my attempts to keep my hobby alive during this time, I squeezed in several brew sessions and shortcut several procedures, and as some of our club colleagues will tell you, my beers suffered. The moral of the story is simply the obvious – take the time to do it right, or don't do it. I've dumped 20 gallons of beer down the driveway in the last 24 months (and for those of you keeping count, that's two years of brewing.) Sure, there might be a temporary rush of relief that you finally got a brew session in, but to dump it down the driveway a couple of months later? Not so much satisfaction.

So rather that end on a downer, let me say that this club is a blast, the people are great, the experience and the camaraderie, as well as the willingness of people to work for the club is outstanding. I have a ton more stories to share – I've had a lot of really good times – but I'll leave some room in the Dregs for someone else to write.

What's Brewing?

[Esther Tung](#), Events Director

May Meeting

This month we'll meet on May 11 at 7 p.m.



**154 INTERNATIONAL BOARDWALK
REDONDO BEACH, CA 90277**

This has been a crazy month for everyone. Please check the website's calendar for events and activities in May.

Southern California Homebrewers Festival

For those of you who didn't make it to the fest this year you really missed a fantastic time. Thanks to all our members and the gang at South Bay Brewing Supply Co for all the contributions. With our combined efforts we had a total of 23 different brews with every single bar tap flowing. We had a very diverse selection at our booth: Pete's Brown, Milk Stout (Jeff Sanders), Russian Imperial Stout (Club brew at Dave Peterson's), Fafard Special Bitter, Scotch & Scotch (Club), Cream Stout (Daniel Grant), 2 Double IPAs (Club and Dave P.), Maibock, Blackberry Porter (South Bay Brewing Supply), Ginger Pale (SBBS), a Blonde Ale (I'm not sure who to give credit to, please let me know), and many others I have not mentioned.

The most demanded beer by far was Jason Rosenfeld's 7 year old Lambic Kriek. Jason supplied two kegs, one was fermented with Brett and Lacto; the other was fermented with a Lambic blend. Jason described the former as having a big Brett character and less sourness while the latter was very acidic. Both were amazing and the first two kegs to kick at our booth. People were really impressed that it had been aging for 7 years but I think the true beauty was having both on tap so that tasters could do a side by side. For those of you who don't already know, I am a huge sour patch kid. When I heard Jason say, "very acidic" I started salivating and was certain I would prefer the Lambic blend. I tasted the Brett and Lacto version first since I figured it would be softer on the palate. Both poured a beautiful murky pink with lots of head. They both had amazing flavors and while I was really impressed with both, much to my

surprise, I preferred the Brett and Lacto version. I felt it was every bit as sour as the Lambic blend but it had nice earthy tones underneath the sourness and a depth of flavors that I didn't taste in the Lambic blend. It was also a joy to serve since I was so curious to hear what others thought and opinions were truly split.

Our other crowd pleasers were the Scotch & Scotch, which was our Club Scotch ale aged with Scotch soaked French Oak Chips (so basically a Scotch lover's wet dream. . . thanks Jeff). The Ginger Pale was also a huge hit. Up front, it was a Light Pale Ale and in the back where you would expect hop bitterness, it was all ginger with quite a bit of spice. And of course, our Russian Imperial Stout -- chocolaty, viscous and delicious! It was really great to see so many experimental beers at the festival. Some of my favorites were the Whiskey Barrel-aged Barleywine that Eagle Rock brewed and served from the Maltose Falcons booth and the Cuvee from the Santa Barberians. It was a successful sour (I believe a Belgian Quad was their base beer) which they aged for 1 year.

Other highlights include most of the Strand Brewers (including Dave Peterson) Hula Hooping, so please check the website for photos.

Spent Grains

[Rob Proffitt](#), Treasurer

Dues are \$25 for individual members and \$10 for spouse members. If you'd like to join or renew by mail, please mail a check made out to "Strand Brewers Club" to me at 1008 Teri Ave, Torrance, CA 90503.

The Boiling Pot

[Jim Wilson](#), Editor

Aperitifs

[Nine surprising uses for beer](#)

Road trip to Boulder Dam Brewing Company
Ron Cooper

Boulder is a little Nevada town just west of Hoover Dam and SE of Las Vegas. It once was the construction camp for the dam and has settled back into a little western town. Also - they have a great brew pub. The decor is loosely modeled on the dam theme, with a great WPA - style mural about the dam construction behind the bar.

They brew 5 beers - Pilsner, Weiss, IPA, Amber and Stout, and also feature "guest" drafts. This was lucky, because when we visited only the Pilsner and Weiss were available. We sampled the Weiss and one of the guest beers - Tetley's English Ale.

The Ale was great as expected, on the hoppy side, as members of the SBC prefer, but served ice cold (pity). The Weiss was very good - authentic in style and well presented (ice cold being appropriate here). Strangely they put a slice of orange on the glass like a Margarita, which I felt clashed. Perhaps other members might like it.

They served the usual good pub food - All-in-all well worth a visit - even if you're no closer than Las Vegas (about 20 miles) - but especially if you visit the Dam and the spectacular new Pat Tillman Memorial Bridge which gives the best view ever of the dam.



Digestifs

BJCP Exam update

Jim Wilson

There's been an ongoing conversation in the BJCP community about changing the judging exam format. Issues have included:

- 1) A few feel that the written essay is cruel and unusual
- 2) Grading the exam takes too long
- 3) A steady rise in the number of pitifully low exam scores.

The time for change arrived earlier this year and has resulted in a new introductory exam.

The new entry level exam is intended to deal with the issues without dumbing down the requirements to become a judge. It's hoped that this will encourage and allow support of a growing BJCP.

Here are some of the key details:

- An online true/false and multiple choice entry level exam is being prepared.
- The new exam will consist of 200 questions that will be machine graded pass/fail.
- Questions for any particular exam will be selected from a long list derived from the existing written exam.
- Passing the entry level exam qualifies a judge to take a taste exam which is a longer version of the traditional exam's taste segment.
- Score on the new taste exam will dictate rank for examinees. Apprentice, Recognized and Certified ranks (with appropriate experience) may be achieved at this step of the new format.
- Certified Judges with a taste exam score >80 may take the traditional essay exam to earn promotion to the National and Master ranks. Experience point requirements for the ranks stay as they are now.
- I'm one of about 20 senior judges who are vetting the proposed question list. After our review is complete, the exam will be field tested before it goes live.
- A six month transition period is planned between the existing and new exam formats.
- That transition period start date depends on review and testing results but will most likely be in 2012.
- Because questions on the traditional essay and entry level exams are related, preparation for either should be similar.
- I'll update the syllabus for Strand's fall class this summer if necessary.

More information about the new exam is [here](#).

Scott Hooper's Award winning recipes

Mead

12 # Orange Blossom Honey
2 # Wild Flower Honey
4 oz fresh grated ginger
1 tsp orange peel (dried)
3 cinnamon sticks
3 whole cloves
1 tsp gypsum
4 tsp yeast nutrient
Lalvin 71B-1122 Wine Yeast
1/4 tsp Irish Moss

Procedure - Combine honey and gypsum with 1.5 Gal boiling H₂O, return mixture to boil. Add all spices except for orange peel & continue to boil for 20 minutes. Add orange peel, remove from heat and rest for 20 minutes. Cool in ice bath, add to primary fermenter with cool water bringing volume to 5.3 Gal @ 73 degrees - pitch rehydrated yeast. OG=1.094. Transfer to secondary after 2 months. Ferment for 4 more months, then keg. FG=0.998.

Chocolate Stout

11 # Pale malt
0.5 # 120 Crystal malt
0.5 # Chocolate malt
0.5 # Rolled oats
1 oz Cascade (90 mins)
1 oz Cascade (30 mins)
1 oz Cascade (0 mins)
Irish Moss
1056 Am Ale Yeast
1.5 oz Chocolate extract

Procedure - Single infusion mash @ 152 degrees for 75 minutes. Sparge, bring to a boil, follow hopping schedule above for 90 minute boil. OG=1.061. Ferment 2 weeks, transfer to secondary and add chocolate extract, continue in secondary for 2 weeks. FG=1.012

Competition Calendar

[Rives Borland](#), Vice-President

Another crazy month and somewhat abbreviated report.

Club-Only Competitions

Strand Brewers' Club Meeting

Time: 2nd Wednesday of most months 7:00pm.

Best entry at the club meeting will be sent to the judging location.

For more info on club-only competitions, go to

<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>

August 2011 (bring entries to July or August SBC meeting)

Mead

Entry deadline is August 20, 2011. Judging will be held August 27, 2011.

Hosted by Susan Ruud and the [Prairie Homebrewing Companions of Fargo, ND](#), this competition covers BJCP categories 24, 25, and 26 styles.

For more information, contact Susan Ruud at Susan.Ruud@ndsu.edu.

September/October 2011 (bring entries to September SBC meeting)

Specialty/Experimental/Historical Beers

Entries are due October 15, 2011 and judging will be held October 29, 2011.

Hosted by David Houseman and the [Brewers United Zany Zymurgists \(BUZZ\)](#) club of West Chester, PA, this competition covers BJCP Category 23.

Entries must specify the experimental nature of the beer (e.g. type of special ingredients used, process utilized or historical style being brewed), or why the beer doesn't fit an established style. Additionally, the entrant may specify an underlying beer style. For historical styles or unusual ingredients/techniques that may not be known to beer judges, the brewer should provide descriptions of the styles, ingredients and/or techniques used. For more information, contact David Houseman at david.houseman@verizon.net.

05/21/11 Hangar 24 Craft Brewery 2nd Annual Homebrew Competition

Redlands, CA

Contact: [Kevin Wright](#)

Phone: (909) 389-1400

Entry Fee: \$5

Entry Deadline: **05/15/2011**

06/04/11 Addison Homebrew Provisions 1st Anniversary Party

Fullerton, CA

Contact: [Scott Bennett](#)

Phone: (714) 686-4167

Entry Fee: TBD

Entry Deadline: **06/03/2011**

For a complete list of BJCP competitions, go to

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Year Look-Ahead

July Los Angeles County Fair

August COC – Meads

September Pacific Brewers Cup

September COC – Specialty/Experimental/Historical Beers

October California State Homebrew Competition
November COC – Hefeweizen
January COC – Dark Lagers
March COC – Stout

Some highlights from the Lake Casitas Fest. A longer photo album is on the [website](#).



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 [Jim Wilson](#). Thanks!



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 Mentor Pool

These members have volunteered to answer brewing questions and to help beginning brewers learn the craft.

Name	Phone	Email	Location
Bill Krouss	310-831-6352	bkrouss (at) cox dot net	Rancho Palos Verdes
Dave Peterson	310-530-3168	diablo390 (at) aol dot com	Torrance
Jay Ankeney	310-545-3983	jayankeney (at) mac dot com	Manhattan Beach
Jim Hilbing	310-798-0911	james (at) hilbing dot us	Redondo Beach
Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com	Redondo Beach
Steve Fafard	310-373-1724	sfafard (at) cox dot net	Rolling Hills Estates

2011 Club Officers

President:	Chris Voisey	310-941-4810	president (at) strandbrewersclub dot com
Vice-President:	Rives Borland	310-469-3634	vp (at) strandbrewersclub dot com
Treasurer:	Rob Proffitt	310-787-9511	treasurer (at) strandbrewersclub dot com
Activities:	Esther Tung	310-227-1063	activities (at) strandbrewersclub dot com
Administrator:	Jeff Sanders	310-292-9301	administrator (at) strandbrewersclub dot com
Editor:	Jim Wilson	310-316-2374	editor (at) strandbrewersclub dot com
Webmaster:	James Amezcua	310-683-2260	webmaster (at) strandwbrewersclub dot com