



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 29

April 2018

Issue 4

Next Meeting: April 4, 2018 at 7 p.m.

Location: The Deutsches Haus, 1023 Ridgewood Dr, New Orleans, LA 70119

Next Meeting: April 4th at the Haus!

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Submitting Articles

– Gerald Lester

Please email any articles you want published to Hopline@CrescentCityHomebrewers.org by the 25th of the month.

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Beers of the Month – March meeting beers

The following beers were presented at the March 2018 meeting for the member's enjoyment:

By Whom	Beer
Steuart Turner	Schwartz Bier
Mark Pellihei	Cream Ale
Gerald Lester	Peach Lambic
Gerald Lester	Sam Adams Christmas White Ale
Evan Kolk	Irish Red
Ryan Casteix	Imperial Brown Ale
Mr. and Mrs. Rice	Twenty Tatas Shanti
Rico	German Lager
Rico	Irish Red
Sam Grooms	Rye Pale Ale (`17)
Sam Grooms	Old Ale Aged on Cherry Wood
Neil Barnett	Pilsner
Neil Barnett	Saison
Michael Bumbarger	American Amber
Sonny Day	Holly Roller
Sonny Day	Cabana Boy IPA
Sonny Day	Tricentennial IPA

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Michael Jackson – On Carbs

– submitted by Mike Retzlaff

In 2004 at the Park and Orchard Hotel in Rutherford, NJ, Michael Jackson, in part, spoke about carbs. “Beer might sound a pretty humble thing. I mean, this is where we all get, all risk having our enthusiasm derided because . . . come on Michael, is beer that bloody important? You know, you’re a journalist; you have the power to change people’s minds. You only have the power to change people’s minds if it’s something you really believe in and something you feel you really can communicate and that’s something I’ve always tried to do about beer . . . and I just love it and I don’t just love it as it is, I certainly do love it as it is but I also want to make it better; I want to see new things happening but good new things, not bullshit; not carbs.”

“Has anyone in this room ever seen a carb? Has one ever jumped out of the fridge at you and tried to throttle you or ravish your wife? Do you go to bed and feel unable to sleep because there are all these carbs around the place? You know, I mean I’m being a little - slightly sardonic here but they expect us to believe this stuff.

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Brewing another one of Nature's liquid blessings

– Henry Bienert

Now that Georgine and I have mostly shed the shackles of employment, international travel has become of major import, a lifestyle shift accelerated by the fact that two airlines (apparently some of the many organizations that spy on us and take appropriate actions) fly Non-Stop from New Orleans to Europe plus having a daughter married to an Englishman and living in London for good .

We love getting around but one of my big challenges of overseas travel is getting a good cup of coffee within 20 minutes of Awakening. There are coffee shops around but Sunday morning is a whole different story.

I have seen too many doors bearing that dreaded sign- FERME'. CHIUSO.
CERRADO.GESCHLOSSEN. Ji't domov,pi't pivo.

(The last is a little Czech language humor... I truthfully have never seen a sign there saying "go home, drink beer", but if there was ever a place we would see such, it would be in that lovely country.)

Many apartment rentals provide a pod based coffee maker wherein a lot of steam is passed through coffee of questionable quality in a whole lot of plastic and only one cup at a time can be made.

European instant coffees are excellent and much better than what we have in that category. Nescafe Alta Rica which is sold in the UK but is hard to find on the Continent is excellent. You can order it online here but I do not find it as good as non-instant coffee.

As I began looking into this I entered a tunnel, one whose sign posts are ***attention to water temperature*** and ***ingredient selection and adjustment*** – a familiar path for a home Brewer.

Here's some basics on brewing coffee. When a tasting session is set up for competition or more likely for some mega-corporation to buy millions of dollars of coffee beans, the procedure is as follows:

1. Put a measured amount of freshly ground and recently roasted coffee in the bottom of a cup.
2. Boil water and let it sit for about 25 to 50 seconds which will drop it down to about 200 degrees and then pour it into the cup.
3. Steep 3 minutes
4. Skim any material from the top of the liquid.
5. Immediately take a tablespoon of coffee, inhale deeply, exhale then inhale + gently slurp at the same time and sequentially expose it to the front and then the sides and then the back of the mouth and then spit it out.

The most common device used after this simple cup approach is a pour-over cone in which 190-200 F water is used to wet coffee grounds to "bloom" for 30-45 seconds then the grind is drenched with the same high temperature water over 3 minutes. I have encountered many people on the internet who travel a lot and a pour-over cone is an essential part of their luggage. I am with that crowd who pronounces the resultant coffee most delicious.

Lets focus on **attention to water temperature!**

I tested the temperature of water as it would be as it drenched the grind of almost a dozen drip type coffee makers, some of which were almost new, and the water never got over 170°. Check your temp of your present device and if 190+, you are OK and a rare person-HUG YOUR MACHINE!!

So it is NOT that high? If you do not want to spend 0 to 15 bucks for a cone and the extra time, you can modify by blooming the grounds in your traditional home drip coffee pot and then pouring hot water over it over 3 minutes BUT not by using the water generated by the coffee maker but using water from a kettle. After it whistles, count to 30 then bloom x 45 seconds then pour.

NOW see if that is what kind of coffee you want!

There are automatic coffee makers that will Bloom and then sparge appropriately hot water over the grounds. They run anywhere from \$100 to \$360 and there are even some built into your kitchen which include a bean grinder which are much more expensive.

Ingredient selection and adjustment

EXPRESSO/CAPPUCCINO/LATTE is the same drink with more milk added with each name change..tasty because the water is extremely hot..STEAM and the grains are ground very fine. Espresso and these variants and dark roast coffees like that are never used in tastings because the roasting eliminates much of the beans flavor- equivalent to buying cheaper meat and cooking it very well done which disguises a lot of inadequacies.

Starbucks and it's subsidiaries through Costco and Sam's leans towards this roast and do a lot of European coffee shops when they offer the Italian or French roast. They can use cheaper beans and offer more of a roasted liquid rather than a coffee flavor.

Which coffee roasting times and which beans go with what type of preparation, etc is more information than you need to be pummeled with today.

When all is said and done,as in homebrewing of beer, it is ALL up to you.

De gustibus non disputandum est.

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Some Thoughts On Yeast - 3

– Mike Retzlaff

Ale yeast is *Saccharomyces cerevisiae*. Lager yeast is *Saccharomyces pastorianus*. Each of these yeast species has an abundance of strains. *Saccharomyces eubayanus* has only recently been discovered in Patagonia (ca.2011).

Subsequent discoveries in Western Australia and Tasmania were made. This species seems to be the “other” parent of lager yeast. Lager yeast is the result of a hybridization of these *S. cerevisiae* and *S. eubayanus*. Genetic mapping has been done and *S. eubayanus* along with *S. cerevisiae* seem to constitute slightly better than 99.5% of the DNA of the combined hybrid *S. pastorianus*.

The Nuremberg Statute book of the 14th century indicates the existence of bottom fermenting beer and therefore bottom fermenting yeast. The first



*Patagonian Beech
Tree Gall containing
S. Eubayanus*

European explorer to reach Patagonia was Magellan in 1520. How then would a yeast species from 16th century Patagonia make it to 14th century Nuremberg?

Another working theory is that *S. eubayanus* existed in Europe and made its way to these other areas of the world before going extinct in Europe. This theory seems to be a bit of a stretch.

Scientists state that the two yeast species are as genetically different as birds and mammals. Yet, evidence suggests, that over a period of time, two separate hybridizations of these yeasts occurred.

My knowledge of yeast falls somewhere between inadequate and abysmal. I keep trying to learn more but it's going very slowly. I am thankful that a smack pack is not as complicated as what comes out of it!

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Bavarian Soft Pretzels

Nothing goes better with a cold homebrewed beer than a big soft pretzel fresh from the oven! Today we're going to set homebrewing aside and look instead at a recipe for large, Bavarian beer pretzels. Below is a recipe I've used for years to create delicious pretzels at home:

Soft Pretzel Recipe – makes one dozen large pretzels:

- 1 packet active dry bread yeast
- 1 cup warm water
- 2 tablespoons soft butter or margarine
- 2 3/4 cups bread flour
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 5 teaspoons baking soda (for glazing)
- Coarse salt (if desired)

Instructions:

- In a large mixing bowl, combine 1 cup warm water and packet of yeast.
- Mix in 1-1/2 cups of flour, the 2 tblsp margarine, 1/2 tsp salt and tblsp sugar. Beat the entire mixture for 3 minutes to mix well.
- Slowly mix in the remaining 1-1/4 cups of flour, and knead dough until all of the flour is mixed in and dough loses its stickiness.
- Set aside in bowl, and let it rise until dough reaches approximately double its original size.
- Divide dough into twelve approximately equal pieces. Using your palms, roll each piece into 18" lengths about pencil thickness. Loop and twist the lengths into pretzel shapes and

place on a greased baking sheet. Allow pretzels to rise again until they approximately double in girth.

- Preheat oven to 475 degrees, and ready a boiling solution of 4 cups of water, and the 5 tsp of baking soda in a shallow non-aluminum (note – aluminum may react with baking soda).
- With a plastic spatula, carefully lift each pretzel from the sheet and lower it into the boiling baking soda solution for 15-20 seconds. This will glaze the pretzels once you bake them.
- Sprinkle the pretzels with coarse salt (if desired, they're great without salt as well), and bake approximately 7-10 minutes until browned. Serve warm, topped with mustard or cheese, and a pint of your favorite beer.

There is nothing more wonderful than a fresh hot pretzel with a nice cold homebrew!

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The Fish Memorial Sausage Making and Brewoff!

– Mike Malley

On Saturday March 3rd over 50 club members and friends gathered at Monk's bayou estate in Crown Point to enjoy each other's company and make sausage and beer. Will Thompson led the brewing with a Rye Pale Ale. This is Will's 2nd year as the brewmaster for this event. His Rye Ale was exceptional last year and I believe it will be great again this year. Steve Clarke led the sausage making again this year. Over 400 pounds of Sausage was made for the event. Three styles made were Chorizo, Green Onion, and Italian. All three styles were consumed for lunch and were exceptional. I would like to thank Chris Caterine for stepping up to be our Grillmaster for the third straight year. Since we have so many experienced participants the event ran about as smooth as possible. I want to express my gratitude to Alessa for wrangling the beer and to Hector for setting up the jockey box. Special thanks to all that brought beer. I'm sure I am missing a few people but thanks, Will, Carol and Richard, Hector and Alessa, Mike Retzlaff, and anyone I forgot to mention. Last but certainly not least the biggest thanks go to Monk for hosting this event. His family makes everyone welcome in their beautiful house and set the perfect environment for hosting this event.

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Beads for St. Michael

– Hank Beinert

This April meeting Hank will be able to pick up all beads you have from Mardi Gras and Saint Patty's Day (or any other occasions).

On behalf of St. Michael special school, thanks!

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Brewoff News and Such for April

– Neil Barnett

“Oh, for \$\$\$ sake, now I have to dump my yeast .”

Neil Barnett, March 2018

Hey Buckeroo's,

I'm sorry if I have not been in touch for a while, but we have had a death in the family. Her name was Jane Doe #3, and she was my fermentation refrigerator. She had a long life, in dog years, and produced some fine ales and lagers. She is survived by a Belgian IPA, a Scotch Ale, an Irish Ale, a New American Pils, and a Northern German Pilsner. Her replacement, Jane Doe #4, has been installed and will take over day to day operations at Gravesend Brewing. Viewing will take place in front of my house until the Garbage Truck arrives.

On a happier note, the next Brewoff will be on April 21st, at Urban South. Mike Malley, our illustrious president, will be Brewmaster and will be making a Saison, the perfect summertime beer. We are looking for equipment movers, a Chef, and a Grunt. Urban South is a great venue for a Brewoff, we set our gear up right in the middle of the Brewhouse, it's like "take your kid to work day" for Breweries. They even supply Hot and Cold water to move the process along. Sign up soon before all the spots are gone.

On May 12th we will be heading to the Parish to make an English style Ale. Mickey will host this event and act as cook. He has a great location with shade and no pesky squirrels, Scout will take care of that. We are looking for a Brewmaster, Movers, and Grunts. ESB's and Bitters are the Rock of Home Brewing, these are some of the first beers home brewers will try to make, and with good reason. They are fruity, hoppy, and a pleasure to drink. I get goose bumps even thinking about them. We need movers, a Brewmaster, and Grunts. Sign up now.

The next yearly event will take place at my house and will be a historic beer, I am still trying to figure this one out, but just deal with it. This will be a Brewing in a Bathing Suit event, so the pool will be open. Trust me, it's a fun day. We need movers, a chef, and grunts. So what are you waiting for.

If you would like to sign up for an event, or whatever, my email is neilwbarnett@yahoo.com.

As always, I am your most humble and obedient Director Undertaking Massive Brewing Operations (DUMBO)

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2018 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
1/20/2018	Irish Red Ale	504 Craft Reserve	Federico Portillo	Done
2/24/2018	Helles or Mai Bock	3422 Annunciation St NOLA, 70115	Peter Caddoo	Done
3/3/2018	Rye PA	7967 Barataria Blvd, Crown Point	William Thompson	Sausage Stuffing
4/21/2018	Saison or Harvest Ale	Urban South 1645 Tchoupitoulas St. NOLA, LA 70130	Mike Malley	
5/12/2018	ESB or Bitter	413 Bear Drive Arabi, LA 70032		
6/9/2018	Historic	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett	BIABS* at Neil's
July (off)	n/a			n/a
8/11/2018	Traditional Stout			
9/15/2018	Pilsner			
10/6/2018	Petite IPA			
11/10/2018	Dunkel			
December (off)	n/a			n/a

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

Standard Lunch price \$10.00

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5 gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5 gallon fermenter, and yeast. If you are interested, email me at neilwbarnett@yahoo.com or sign up at the meetings.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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Links To Things

Club Links:

- [Membership Application Form](#)

Local Brewing Supply:

- [Brewstock](#)

Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)
- [Wayward Owl Brewing](#)

Missing links – just email them to Hopline@CrescentCityHomebrewers.org!

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