
THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 4

April, 2014

Editor: Monk Dauenhauer



NEW
LOCATION!!!

MEETING LOCATION

40 Arpent Brewery
6809 N. Peter Street
Arabi, LA
April 2, 2014 @ 7:00 P.M.

Our Club Officers For 2014 are:

Richard Doskey – President
Jack Gonzales – Vice President
Brandi Charbonnet – Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre– Quartermaster
???-Web Master



SHARE YOUR BEER

Bring your brew to the meeting.

When you bring your creation to the meeting, please sign the **BROUGHT BEER** sheet, legibly, with your name and the style(s) you bring.

Last Meeting we had:

Sam Grooms- IPA
Jacob Landry- Black IPA
Brian Smith- Rye Berliner, Munich Helles
Mike Retzlaff- Sour Rye
Ron Mertz- Barley Wine
Paul Ellington- Holiday Porter
Mike Malley- Rye IPA
Chris Catherine- Helles (Oktoberfest brewoff),
Evening Call (Café au Lait Stout)
Travis Combel- Heretic Brewing Torment, Heretic
Brewing Chocolate Hazelnut Porter
Dan Radbell- India Red Ale, Witbier w/Earl Grey
Marcel Charbonnet- Munich Dunkel

Meeting Note: When you come to the meeting at the Deutsches Haus realize that for the past 20 years they have allowed us to use their facilities free of charge. The only thing they ask is for us to patronize the bar. So, we encourage you to have your first beer from their taps. They have a quality selection.

PIG ROAST/BREWOFF SWAP MEET APRIL 12

WE NEED VOLUNTEERS to pull this off! We have sold 59 tickets to date. Of course, we hope for more. **There will be a volunteer meeting at 6:00 pm on April 2, before the regular club meeting.**

Pleeeeeease help...

Kitchen: On Friday night, we need cooks.
Boiling potatoes and eggs
Peeling potatoes and eggs - no chopping yet
Chopping ingredients for Potato Salad, Coleslaw, and Pulled Pork
On Saturday morning:
Cooking bacon and onions for Potato Salad
Chopping potatoes and eggs
Putting together Potato Salad and Coleslaw
Pulling the pork
Filling Sauce cups
Putting the beans together and baking them

Would someone please take on the task of cooking the pulled pork? I am willing to do it at home. But, several folks have rolled their eyes (maybe rightly so) when I have admitted to never having cooked it before. I was planning on using Frank Davis's recipe.

Set-up and Breakdown: I haven't received word from the Haus yet if we can come in on Friday night. If we can:

We need to set up **lots of tables**, the perimeters, and the draught service.
If not, all that will need to be done early on Saturday.
Danny will need help unloading the large grill for keeping the pig warm.

Draught Service: We will be purchasing a keg that needs to be with the other beers.

We have 13 hop swop beers to serve if everyone comes.
We have 4 club donations so far.
Whoever has the CO2, please make sure that the cylinders are full!
We need folks to move the service carts out of and back into storage. They do break down into pick-up truck manageable pieces.
We will need to monitor the service all day.

Gate: We need several people to cover the gate.

This will involve wrist bands and food tickets.

Bathrooms: We will need one male and one female to check on supplies in all six.

Cashiers: We need two or three people to take turns holding the bank so buyers and sellers can get change. Bills only. No coinage.

Clean-up: We are hiring Cooch's Hondurans to help serve, then bus and haul trash, clean up the kitchen, and tidy up after we close at 5:00. Please clean-up after yourselves anyway.

Please reply to me if you are willing to volunteer.

Carol
dogearbrewing@hotmail.com, 540-737-4309

BET YOU DID NOT KNOW:

The chicken is one of the few things that man eats before it's born and after it's dead.

Venus is the only planet that rotates clockwise.

The liquid inside young coconuts can be used as a substitute for blood plasma.

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Web Site Links to Some of Our Sponsors and Brother Clubs.

- [Deutsches Haus](#)
- [Southern Brewing News](#)
- [New Orleans Brewing Company](#)
- [Heiner Brau](#)
- [Abita Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [NOLA Brewing Company](#)
- [BrewStock](#)
- [BR club-Brasseurs a la maison](#)
- [Dead Yeast Society – Lafayette](#)
- [Bicyclebrewclub](#)
- [Louisianahomebrewers](#)
- [Maltmunchingmashmonsters](#)



**HOW DO WE GET NEW MEMBERS?
BY ASKING OUR FRIENDS NOW,
NOT TOMORROW**



/

Same
Price
as Last
Year
\$30.00

Dues R Due

**Use the membership
form on page 6 of this
rag or on our web site**

www.crescentcityhomebrewers.org

Bring it to the meeting or mail it

to:

Crescent City Homebrewers, Inc.

1213 Curtis Drive

Harvey, LA 70072

Makes checks payable to:

CCH

New member's dues are prorated

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A Continuing Series

APRIL 2014

STEP MASHING by Mike Retzlaff

Single infusion is by far the most often used method of mashing. However, single infusion mashing doesn't quite get the job done for a number of beer styles. Step infusion consists of adding measured amounts of near boiling water to raise the mash temperature. This can be done several times to accomplish such a mash. There are several calculators on the web and most brewing software packages include one. I had trouble hitting those mash temps with consistency so I was looking for an improvement; something a little better.

I read an article by Jack Schmidling who manufactures the MaltMill®. He cobbled together a fan blade and motor which sits on top of his kettle. This keeps the grist moving while direct heat is applied. It looked like a good idea and seemed to fit my needs. I deviated from his plan a bit as I used a windshield wiper motor to drive the fan. I can utilize as many rests as I deem necessary and still never scorch the mash. Step mashing isn't for every beer style but it can enhance a wort in many cases from what is obtained by single infusion. Also this method of mechanically stirring the mash is a lot cheaper and simpler than putting together a RIMS or HERMS rig. With my mixer you have to monitor the heat input but as Jack Schmidling stated, "I really doubt that many RIMS users go to a football game after setting up a mash."

The only problem I've encountered with this method is with mash thickness and volume. Thicker mashes won't bog down my mixer unless I have a mash with more than about 9 lbs. of malt. If I run a mash with 12 lbs. of grain, I have to thin the mash to 1.4 qt. per lb. If I use 8 lbs. of grain, I can use as little as 1 qt. per lb. Sometimes I'll mash in thick and add water to thin the mash as I'm raising the temperature to the next step. This takes advantage of the mash thickness preference of some of the enzymes involved during the different stages of mashing.

Normally I heat my strike water and add the crushed malt to it. I find that I can mix the grist into the water without the dry pockets I used to get when I poured the strike water into the grist. When direct firing the kettle, the mixer creates a vortex and the mash squirts up around the sides while being drawn from the middle. I can check the temp of the mash by sticking my thermometer probe anywhere in the kettle as it doesn't vary more than a degree or so from one area to another. When I get to the next rest temp, I shut off the gas, wait for the burner to "woof", and turn off the mixer. When that rest is complete, I start up the mixer, light the burner and heat to the next rest temp. When I reach the saccharification temp, I shut off the burner, turn off the mixer & remove it, and pour the mash into the mash tun. I usually heat the mash about 2 degrees higher than the desired rest temp as the mash tun will absorb about that much heat before the temperature stabilizes. When the mashing is done, I can transfer it back to the kettle and heat it to a mash-out temp which finishes off the mash regimen before the vorlauf, lauter, and sparge routine.

I use a 5 gallon Igloo water cooler fitted with a bazooka screen as a mash/lauter tun. For those using a combination kettle/mash tun, the mixer doesn't work with a false bottom, but does work with a bazooka screen. If you use a false bottom, step infusion works well - as it does with almost any sort of ice chest.

Everyone has different equipment and many of the techniques available can be applied to your system. Don't be afraid to try the unfamiliar. Step infusion is what got me started in step or program mashing. Step infusion is an excellent way for single infusion mashers to step up from "normal", improve their brewing, and consequently, produce better beer.

Step and step infusion mashing both give you the freedom to utilize the enzymes already available but unusable without mashing at different temperatures. Either are well worth the little extra time required and can reward you with better beer. It works for me and I encourage you to give it a try.

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A Few Word(s) from Greg Hackenberg

Greetings beer aficionados. I am back from my journey into the depths of Horatian and Juvenalian satire and ritual sacrifice to the lords of misrule. I will soon be back to prattling on about beer, history and offering further heresies for you entertainment and enlightenment. This time I'm going to get into where this all comes from.

I've had quite a few inquiries as to the source of all this beer type knowledge that I have been generally annoying you with. Well, the truth is I made it all up. That's right completely fabricated from whole cloth. Okay, not really. The truth is I read a lot, and I read really fast, and I remember stuff I read. My wife thinks I am some kind of freak. All I know is that my brother reads even more and even faster than me, but he turned out to be a lawyer, so maybe being a freak is not so bad.

Now you probably want to know exactly what it is I've been reading. Well, I'm going to have use a much distorted term because quite a number of them are "blogs". The term is a shortening of the term "web log" and that's what they actually are and always have been. A chronological series of entries on whatever topic or lack of topic you want, from ignorant dolts to experts in their fields. Several years ago major media outlets muddled the waters noticed the kids were into this "blogging" thing and looked to cash in by calling the mouth breathers leaving comments in all caps from their spittle stained computers in their Mother's basement on their forum sites "bloggers". This also plays into a conspiracy theory of mine that this was also deliberately done to discredit the whole idea that some outside of professional

journalism™ might do a better job of covering a topic or investigating an issue than the underpaid, understaffed shell of their newsrooms. But I digress...

For me, two sources stand out head and shoulders above the rest. Both keep blogs and have published a number of books. Both engage in relentless myth-busting with cold hard facts.

First is Martyn Cornell. His blog is “Zythophile, Beer then and now”. <http://zythophile.wordpress.com/> This is a fantastic blog on the history of British beer styles and then some. He writes well, does meticulous research and argues and myth busts with hard evidence. Start with the links in the sidebar to some of his best posts. But there are also links to quite a number of other good sources.

I only have one of his books, Amber, Gold and Black: The History of Britian’s Great Beers and I would highly recommend it. Chapters outline the history of each style and bring you up to what’s happening cir. 2010. You will need to do some hunting for a (reasonably priced) copy, but this one is definitely one to get. He also has an earlier work Beer: The Story of the Pint. I’m sure I will be getting around to buying it eventually.

Next is Ronald Pattinson, who blogs at “Shut Up About Barclay Perkins”. <http://barclayperkins.blogspot.com/>

Ron Pattinson has written multiple titles are available on Lulu. <http://www.lulu.com/shop/search.ep?contributorId=474752> I have Bitter! Pale Ale, IPA and AK, London! Brown Beer and Scotland!

The books and the blog need a bit of explanation. Pattinson is an incredible researcher, having uncovered troves of information on the beery past. However, what he is not, is a good writer. These books can best be described as a collection of his research notes which were disseminated as unconnected blog posts. There is virtually no cohesion or organizations. Topics will often be picked up for a post or two and then resurface later when new information overturned an earlier summation. That said, as you read through them you will begin to pick up the gist of the concepts as he pieces it together based on hard data.

Besides his writing Pattinson has been doing something really incredible for the home and commercial brewers by recreating historic recipes from the brewery logs. While he was the historian behind the Fullers Past Masters series, he has been publishing a “Let’s Brew” feature recreating beers on a homebrew scale on his blog over the last several years. Teaming up with Kristen England (Grand Master level judge and former BJCP Education Director) for the technical side, there are a lot of interesting beers you can try out. For a complete listing the blogger henken has one up at his “half a cat” blog. <http://www.unholymess.com/blog/lets-brew>. Henken’s blog is now defunct, but he keeps the info up there.

Now, I have made or have used as models quite a number of these. Elvis our erstwhile homebrew shop owner has been banging them out in his current abode of Ashville, NC. And has produced commercial runs at the Green Man Brewery where he now get paid to make beer. Unfortunately, none was on tap while I was there.

The spot had slowed down over the last year or two as Kristen England had gone on to found Pour Decisions Brewery in Roseville, Minnesota. However, he seems to be back at it there is some even better news. Pattinson has been busy on a recently released book where he actually writes down neat summations of the beer style and provided several recipes from various points in the beer’s evolution. The Home Brewer's Guide to Vintage Beer: Rediscovered Recipes for Classic Brews Dating from 1800 to 1950 is now available at Amazon and a number of other sellers for just shy of \$20.

A little lagniappe:

Suppose you run across or cobble together a clone of a particular British beer and you want that particular stain of yeast the original Brewery uses? Fellow hopline contributor and font of beery knowledge, Mike Retzlaff asked me if I could help him out in that regard. I directed him to this great use of google maps, UK Brewery Yeast Strains.

<https://maps.google.com/maps/ms?hl=en&gl=us&ie=UTF8&oe=UTF8&msa=0&msid=204007683282640843034.0004d7bc8c4d60105c10d>

This charts out active, merged and closed British breweries and their yeast strains. If one is available, it will let you know. It’s a work in progress, so it will only get better. Here’s a tidbit for those Dickens fans that gives you an idea: “Site of the demolished Barclay Perkins Anchor Brewery. It was recently discovered that the BP strain is still used today by the new Tonbridge Brewery in Tudeley, Kent.” And sure enough, they do! <http://www.tonbridgebrewery.co.uk> Check out the “about us” page. So a trip to Kent might be in order. And quite interesting to find out that there is a yeast bank of historic strains.

And for those not playing along at home, the Dickens reference: "I will not conceal from you, my dear Mr. Copperfield,' said Mrs. Micawber, 'that I have long felt the Brewing business to be particularly adapted to Mr. Micawber. Look at Barclay and Perkins!..." David Copperfield, Chapter 28 by Charles Dickens, 1849

And a Dickens quote is always a good note to go out on. Until next time...



CRESCENT CITY HOMEBREWERS
1213 Curtis Drive, Harvey, LA 70072

Email - cchhonline@aol.com

2014 MEMBERSHIP APPLICATION

Yearly Dues: \$30.00

Mission Statement and Purpose

To promote Homebrewing within the club; through public awareness and appreciation of the quality and variety of homebrew; through education and research; and through the collection and dissemination of information. To serve as a forum for technological and cross-cultural aspects of the Art of Homebrewing. Most importantly, to encourage responsible alcohol consumption.

New Member Returning Member (joined CCH in _____)

Name:

Home Telephone:

Home Address:

Cellular Telephone:

City, State, ZIP

e-mail Address

Date of Birth:

Spouse:

Occupation

Homebrewing Experience: Beginner Intermediate Advanced

Beer Judging Experience:

BJCP Ranking: # Apprentice Recognized

Certified National Master

Non-BJCP: None Experienced Professional Brewer

I FULLY UNDERSTAND THAT: My participation in the Crescent City Homebrewers is entirely voluntary. I know that alcoholic beverages are offered at various functions, and that my consumption of these beverages may affect my perceptions and reactions. I accept full responsibility for myself, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

SIGNED: _____ **DATE:** _____, 2014

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2014 CALENDAR

January

CCH General Membership Meeting	Wed	8	7:00 pm	11:00 pm
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February

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off – The Rice’s	Sat	8	8:00 AM	

March

Sausage Making/Brew Off – Monk’s Haus	Sat	8	8:00 am	until
CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm

April

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Brew Off/Fig Roast/Swap Meet – Deutsches Haus	Sat	12	8:00 am	4:00 pm

May

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	24	8:00 am	

June

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
WYES Beer Tasting	Sat		6:00 pm	9:00 pm
http://www.wyes.org/events/beer.shtml				
Brew Off – The Barnett’s	Sat		8:00am	

July

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
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August

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
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September

CCH General Membership Meeting	Thu	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	5	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	6	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	7	TBA	TBA
Brew Off – Rick Doskey	Sat	13	8:00 am	

October

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat		2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town October TBA 11:00 AM until ???				

November

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	?	6:00 pm	11:00 pm
Club Brew	Sat	8	8:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending	Fri	5	7:00 pm	11:00 pm
Club Brew	Sat		7:00 am	4:00 pm

***CRESCENT CITY
HOMEBREWERS***

C/o Monk Dauenhauer.
7967 Baratavia Blvd
Crown Point, LA 70072

