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# THE HOPLINE

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Crescent City HomeBrewers

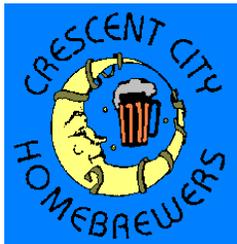
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Volume 23, Issue 1

January, 2012

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Editor: Monk Dauenhauer



**The 2012 Club Officers are:**

**Keith St. Pierre – President**  
**Perry Soniat – Vice President**  
**Greg Hackenberg – Secretary**  
**Monk Dauenhauer – Treasurer**  
**Ryan Casteix – Quartermaster**  
.....



I hope everyone had a very Merry Christmas and will have a very prosperous 2012.

We would like to thank our past president, Keith Stafford and our past Quartermaster, Travis Combel for all of their work in making 2011 a special year for all

## MEETING LOCATION

**Deutsches (Half-Way) Haus**  
**1023 Ridgewood Street**  
**Metairie, LA**  
**January 4, 2012 @ 7:00 P.M.**

of us. We welcome the new and returning officers for 2012. I know they will work diligently for all of our benefit but they can not do it without the support of all our members. So get involved!



## **Upcoming Events for 2012**

**January Brewoff @**  
**Greg Hackenberg's House**

Date: January 28, 2012

Time: 8:00 AM.

Address: 3422 Annunciation Street, NOLA

If you are interested, contact Richard Cuccia.  
[richardcuccia@cox.net](mailto:richardcuccia@cox.net) 504-512-2814

**February Brewoff & Sausage**  
**Making @ Monk's Haus**

Saturday Feb. 25. Steve Clark is SAUSAGE Master and Richard Cuccia is taking names for beer.

## TIME TO MAKE THE SAUSAGE



Date: Saturday February 25<sup>th</sup>  
 Location--- Monk Haus -- Crown Point --  
 -Directions – on your right >>>>  
 Time: 10:00am till  
 Flavors: Bratwurst, Italian, Chorizo  
 There will be some Green Onion Sausage served with lunch and if popular it can be added next year. We may sell spices for the rookies. 3lb units---- bulk or link  
 Cost is \$15.00 per unit --- Including all consumables. (Food & Drink)  
 Must be present to work or make arrangements for someone to take the goods home  
Sign up sheet at next Meeting  
 Pay at end of event  
 If paying by check make out to CCH  
 Open to guys and gals  
 Questions or additional info Contact Steve [scsuds@cox.net](mailto:scsuds@cox.net) or 610-7346  
 Deadline to place order ---- Feb 18th

## DRIVING DIRECTIONS

From - Westbank Expy, Marrero, LA

1. Start out going SOUTH on LA-45 S/BARATARIA BLVD (go 2.9 miles)
2. Turn LEFT onto LA-3134 S/LAFITTE LAROSE HWY/LEO KERNER/LAFITTE PKWY. (go 5.4 miles)
3. Turn LEFT onto LA-45/BARATARIA BLVD. (go 1.0 miles)
4. Turn RIGHT to stay on BARATARIA BLVD/LA-45. (go 0.6 miles)

5. End at 7967 Barataria Blvd – Crown Point

For GPS users - enter Marrero as city rather than Crown Point

>> TOTAL ESTIMATED TIME: 14 minutes | DISTANCE: 9.96 miles

To view the map, click on the link below or copy and paste it to your browser: <http://www.mapquest.com/mq/6-gotn>

## BET YOU DID NOT KNOW:

*In 1910, football teams were penalized 15 yards if they threw an incomplete forward pass.*

## Web Site Links to Some of Our Sponsors

- [Deutsches Haus](#)
- [Southern Brewing News](#)
- [New Orleans Brewing Company](#)
- [Heiner Brau](#)
- [Stein's Market and Deli](#)
- [Abita Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [NOLA Brewing Company](#)
- [BrewStock](#)
- [BR club-Brasseurs a la maison](#)



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

CCH - Brewing Today For a Better Brew

Tomorrow

**Copy the following links for BJCP info**

### BJCP Style Guidelines

<http://www.bjcp.org/stylecenter.php>

### BJCP Score Sheets

[http://www.bjcp.org/docs/SCP Beer ScoreSheet.pdf](http://www.bjcp.org/docs/SCP_Beer_ScoreSheet.pdf)

### BJCP Bottle Labels

[http://www.bjcp.org/docs/SCP BottleID.pdf](http://www.bjcp.org/docs/SCP_BottleID.pdf)

## Hank Speaks and speaks and ...

NOTE-Honesty is a virtue to be encouraged except... when answering the policeman who asks "do you know how fast you were going?" or when answering the significant other when she (or he-not that there is anything wrong with that) asks "do I look good in this dress?"

In that spirit I wish to modify some comments:

-In my recent article on electric stick manufacture/use -"Rock down to Electric Avenue". I no longer use the 2000 Watt stick on mash since it tends to scorch the grain so it should be a hot liquor tank device only. One can now BUY on Amazon or eBay a heat stick of 1KW for a bit less than what it costs to make one and although slower than the described 1.4 or 2 KW it is probably better made.

-In the December 2011 note I credit my ancestor A Guedry with emerging from his malodorous out house saying he was "in dere t'inking about fission" which on further review should have been "in dere t'inking about **fishing**"

\*\*\*\*\*  
 Regifting is a holiday tradition so I feel comfortable in recycling some brewing articles not only my own but others and will do so in 2012  
 THNX  
 Hank

### **Choosing a Belgian yeast for your homebrew**

Reprint of 2006 article **By Elvis (a great brewer and owner of the previous brew shop-Brew Ha Ha on Magazine street)**

Brewing Belgian ales is perfect for hot New Orleans summers as these yeast can produce good fermentation profiles even at 80 degrees and higher (I personally don't like the flavor of most Belgian yeasts when fermented at normal temps [65-75 F.]).

Why does this work with Belgian yeasts and not normal brewing yeasts? It is because they are almost a different species of yeasts, which may have evolved from yeasts used to ferment wine, as Chris White of White Labs says, "Belgian yeasts have a lot in common with wine yeasts. They have phenolic compounds that are similar to wine yeasts". It is not a huge leap to imagine beer brewers hundreds of years ago, not having any yeast to brew with,

and using yeast from a local winery. I personally have experimented brewing beer with wine yeast with amazingly acceptable results.

There are dozens of yeast strains out there with very different flavor profiles. I have brewed with all these strains and have narrowed down some of my favorites and least favorite strains:

**Favorite #1: White Labs WLP550 Belgian Ale yeast/ Wyeast 3522:** this strain originated from La Chouffe and, to me, has the best overall flavor and aroma profile of all the strains. Spicy and phenolic with a strong ferment at 78-88 F.

**Favorite #2: White Labs WLP570/ Wyeast 1388 Belgian Golden Ale:** this would be my first choice for Golden ales and triples (the yeast originates from Duvel), I often start with a white beer, then do a golden ale

(1.065) and then repitch again for a tripel (1.085).

This yeast will eat up all the sugar and leave these beers dry and crisp with a citrusy, spicy aroma which is great with a hint of coriander. Ferment at 75-85 F.

**Favorite #3: White Labs WLP 565 Saison:** when you ferment with this yeast you need to throw everything you know about fermenting out the window because this is a crazy yeast. First of all it is slow and likes it HOT, I tried pushing the envelope on this yeast but even at 95 F. it still made tasty beer (even being bottle conditioned at 105F.). The flavor is VERY dry (sometimes you get close to 100% attenuation) and you need to pay close attention to finishing gravities, do not try to bottle until the FG is below 1.007 or lower. The final flavor profile is spicy (even with no spices added to the brew people will pick up spice

notes) and lightly fruity and very crisp and refreshing. It can be temperamental during the first pitching but once it gets going it can be repitched several times with no problems. Ferment at 85-100 F.(same with bottle conditioning).

**Favorite #4: bottle cultured Hitachino Nest white beer yeast:** this yeast cultured up easily out of a bottle bought locally and it has a clean spicy character with a distinct lactic tartness in the aroma and flavor. I haven't tried repitching

this yet, it may end up getting more tart each time but I think this is the best yeast out there for white beers and Flanders Red and brown ales.

**Least Favorite #1:** White Labs WLP 530/ Wyeast 3787 Trappist Ale yeast: although this is supposedly the same yeast used to be Westvletteren and Westmalle it has never made a good beer for me. The results are fruity and muddy without any of the yeast character that makes those beers so great. I have tried fermenting them hot and cool and they always taste like a funky homebrew. I recommend experimenting with culturing some out of a bottle or using a different strain.

**Least Favorite #2:** White Labs WLP 500/ Wyeast 1214 Chimay Strain: The best Chimay clone I ever made was using the yeast from a fresh bottle of the red label, the character of these commercial strains do not taste anything like Chimay in my opinion, I'm not sure why but if you want to copy Chimay then you need to bring some yeast back to life from a bottle (I don't know why but I have had less and less success with culturing Chimay yeast over the years, the trick is to get some fresh bottles [printed on the cork] that were shipped in the cool months).

I hope this encourages you to keep brewing through these hot months by brewing a crisp golden ale or saison and not freaking out that the thermometer is showing 92 F.. Also remember that warm bottle conditioning is essential and to chill the beer down after it is carbonated for a week or two before drinking it, this does wonders for mellowing any rough edges.

Brew on!!!!!!

-Elvis

***Hank continues with some more info he gathered by the by on Belgian beer and their yeasts***

#### **STYLE: Belgian Pale Ale**

**Aroma:** Prominent aroma of malt with moderate fruity character and low hop aroma. Toasty, biscuity malt aroma. May have an orange- or pear-like fruitiness though not as fruity/citrusy as many other Belgian ales. Distinctive floral or spicy, low to moderate strength hop character optionally blended with background level peppery, spicy phenols. No diacetyl.

**Appearance:** Amber to copper in color. Clarity is very good. Creamy, rocky, white head often fades more quickly than other Belgian beers.

**Flavor:** Fruity and lightly to moderately spicy with a soft, smooth malt and relatively light hop character and low to very low phenols. May have an orange- or pear-like fruitiness, though not as fruity/citrusy as many other Belgian ales. Has an initial soft, malty sweetness with a toasty, biscuity, nutty malt flavor. The hop flavor is low to none. The hop bitterness is medium to low, and is optionally complemented by low amounts of peppery phenols. There is a moderately dry to moderately sweet finish, with hops becoming more pronounced in those with a drier finish.

**Mouthfeel:** Medium to medium-light body. Alcohol level is restrained, and any warming character should be low if present. No hot alcohol or solventy character. Medium carbonation. Overall Impression: A fruity, moderately malty, somewhat spicy, easy-drinking, copper-colored ale. History: Produced by breweries with roots as far back as the mid- 1700s, the most well-known examples were perfected after the Second World War with some influence from Britain, including hops and yeast strains.

**Comments:** Most commonly found in the Flemish provinces of Antwerp and Brabant. Considered "everyday" beers (Category I). Compared to their higher alcohol Category S cousins, they are Belgian "session beers" for ease of drinking. Nothing should be too pronounced or dominant; balance is the key.

**Ingredients:** Pilsner or pale ale malt contributes the bulk of the grist with (cara) Vienna and Munich malts adding color, body and complexity. Candi sugar is not commonly used as a high gravity is not desired. Noble hops, Styrian Goldings, East Kent Goldings or Fuggles are commonly used. Yeasts prone to moderate production of phenols are often used but fermentation temperatures should be kept moderate to limit this character.

#### **Vital Statistics:**

OG: 1.048 - 1.054  
IBUs: 20 - 30  
FG: 1.010 - 1.014  
SRM: 8 - 14  
ABV: 4.8 - 5.5%

**Commercial Examples:** De Koninck, Speciale Palm, Dobbie Palm, Ginder Ale, Op-Ale, Vieux-

Temps, Brewer's Art House Pale Ale, Ommegang Rare Vos (unusual in its 6.5% ABV strength)

### Wyeast Strains:

[3538 PC - Leuven Pale Ale 3Q11-Activator](#)

[3522 - Belgian Ardennes™](#)

[3942 - Belgian Wheat™](#)

### STYLE: Witbier

**Aroma:** Moderate sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, often with a bit of tartness. Moderate perfumy coriander, often with a complex herbal, spicy, or peppery note in the background. Moderate zesty, orangey fruitiness. A low spicy-herbal hop aroma is optional, but should never overpower the other characteristics. No diacetyl. Vegetal, celery-like, or ham-like aromas from certain types of spices are inappropriate. Spices should blend in with fruity, floral and sweet aromas and should not be overly strong.

**Appearance:** Very pale straw to very light gold in color. The beer will be very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, mousy head. Head retention should be quite good.

**Flavor:** Pleasant sweetness (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, often tart, finish. Can have a low wheat flavor. Optionally has a very light lactic-tasting sourness. Herbal-spicy flavors are common but not overpowering, and can taste moderately of coriander and other spices at a more subtle level. A spicy-earthy hop flavor is low to none, and never gets in the way of the spices. Hop bitterness is low to medium-low (as with a Hefeweizen), and doesn't interfere with refreshing flavors of fruit and spice, nor does it persist into the finish. Bitterness from orange pith should not be present. Vegetal, celery-like, ham-like, or soapy flavors from certain types of spices are inappropriate. No diacetyl.

**Mouthfeel:** Medium-light to medium body, often having a smoothness and light creaminess from unmalted wheat and the occasional oats. Despite body and creaminess, finishes dry and often a bit tart. Effervescent character from high carbonation. Refreshing, from carbonation, light acidity, and

lack of bitterness in finish. No harshness or astringency from orange pith. Should not be overly dry and thin, nor should it be thick and heavy. Overall Impression: A refreshing, elegant, tasty, moderate-strength wheat-based ale. History: A 400-year-old beer style that died out in the 1950s; it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time.

**Comments:** The presence, character and degree of spicing and lactic sourness vary. Overly spiced and/or sour beers are not good examples of the style. The beer tends to be fragile and does not age well, so younger, fresher, properly handled examples are most desirable.

**Ingredients:** About 50% unmalted wheat (traditionally soft white winter wheat) and 50% pale barley malt (usually pils malt) constitute the grist. In some versions, up to 5-10% raw oats may be used. Spices of freshly-ground coriander and Curaçao or sometimes sweet orange peel complement the sweet aroma and are quite characteristic. Other spices (e.g., chamomile, cumin, cinnamon, Grains of Paradise) may be used for complexity but are much less prominent. Ale yeast prone to the production of mild, spicy flavors is very characteristic. In some instances a very limited lactic fermentation, or the actual addition of lactic acid, is done.

### Vital Statistics:

IBUs: 10 - 20

SRM: 2 - 4 19

**Commercial Examples:** Hoegaarden Wit, Vuuve 5, Blanche de Bruges, Blanche de Bruxelles, Brugs Tarwebier, Sterkens White Ale, Celis White (now made in Michigan), Blanche de Brooklyn, Great Lakes Holy Moses, Unibroue Blanche de Chambly, Blue Moon Belgian White

### Wyeast Strains:

[3463 - Forbidden Fruit™](#)

[3944 - Belgian Witbier™](#)

[1214 - Belgian Abbey™](#)

[3942 - Belgian Wheat™](#)

..when I think beer I want to drink beer. Let's leave the Belgians and choose some less exotic yet full flavored product-robust porter? Amber ale? and serve the following made with

pieces of meat found after the LSU/Arkansas game

**Pulled Pork**

- 7 pound pork shoulder, bone in
  - 2 quarts water
  - 2 15-ounce cans of chopped tomatoes
  - ½ cup kosher salt
  - ½ cup brown sugar
  - 1 tablespoon chili powder
  - 1 tablespoon paprika
  - 1 tablespoon garlic powder
  - 2 medium onions, chopped
  - 2 cloves garlic, chopped
- Combine all but vegetables (canned tomatoes, onions and garlic) in a freezer bag or covered bowl and refrigerate overnight.
- Next day, remove meat from bag and let drip and warm for 30 minutes (reserve liquid for later) then place in the crock pot on a meat rack/saucer.
- Cover meat with cans of chopped tomatoes, chopped vegetables, and 1 qt. reserved liquid from bag.
- If you wish-
- Cajun-add cayenne
  - Asian-add 2 tablespoons Hoison sauce+1 teaspoon sesame oil+1 tablespoon grated ginger
  - Mexican-replace tomato can with Rotel and add 1 can enchilada sauce and 1 teaspoon cumin
  - Indian-add 2 tablespoons biryana spice mix
  - Thai-add 2 tablespoons 5 spices mix, 1 teaspoon ginger and ¼ cup chopped lemongrass
- \*\*\*\*\*  
\*\*\*\*\*

Set crock pot to **high** and cook for about 6 hours (or 10 hrs. on low) until meat reaches 200 degrees then turn crock pot off and let sit covered for 1 hour.

Take meat out and shred with a fork.

You can oven cook it instead setting temperature to about 200

THNX  
Hank

Editors Note: Add this treasure to your collection. You will look back some day and be glad you did. Many thanks, Hank, for sharing,

# DUES-R-DO

**Membership Application may be found on Page 7 in this newsletter or at the meeting or on our website**

**<http://www.crescentcityhomebrewers.org/>**

**Same cost as last year - \$30.00**

**for old members and a prorated - \$15.00 for new never been members.**

**CASH OR CHECK**

**Now is a good time to invite your friends to join.**

+++++



## Memorable Quotes

*"Fermentation may have been a greater discovery than fire."*

-David Rains Wallace

*"This is grain, which any fool can eat, but for which the Lord intended a more divine means of consumption... Beer!"*

-Robin Hood, Prince of Thieves, Friar Tuck



# CRESCENT CITY HOMEBREWERS

7967 Baratavia Blvd. - Crown Point - LA -70072

Email - [cchhopline@aol.com](mailto:cchhopline@aol.com)

## 2012 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**

**Employer:**

**Work Telephone:**

**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 my self, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

**SIGNED:** \_\_\_\_\_ **DATE:** \_\_\_\_\_, 2012

**Paid: \$**  Cash  Check #

**For the responsible drinker, there is always another party.**

## Schedule of Events 2012 CALENDAR

### January

|                                |     |    |         |          |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 4  | 7:00 pm | 11:00 pm |
| Brew Off – Greg Hackenberg     | Sat | 28 | 7:00 am | 4:00 pm  |
| CCH Beer School Continues      | Sat | 21 | 9:00 am | 12:00 pm |

### February

|                                |     |    |         |          |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 1  | 7:00 pm | 11:00 pm |
| Brew Off – Monk's Haus         | Sat | 25 | 7:00 am | 4:00 pm  |
| Sausage Making – Monk's Haus   | Sat | 25 | 9:00 am | 4:00 pm  |
| CCH Beer School Continues      | Sat | 11 | 7:00 am | 4:00 pm  |

### March

|                                |     |    |         |          |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 7  | 7:00 pm | 11:00 pm |
| CCH Beer School Continues      | Sat | 10 | 9:00 am | 12:00 pm |
| Brew Off                       | Sat | 24 | 7:00 am | 4:00 pm  |

### April

|                                |     |    |         |          |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 4  | 7:00 pm | 11:00 pm |
| Brew Off                       | Sat | 14 | 7:00 am | 4:00 pm  |
| Brew Off                       | Sat | 28 | 7:00 am | 4:00 pm  |
| CCH Beer School Continues      | Sat | 21 | 9:00 am | 12:00 pm |

### May

|                                |     |   |         |          |
|--------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting | Wed | 2 | 7:00 pm | 11:00 pm |
|--------------------------------|-----|---|---------|----------|

### June

|  |     |    |         |          |
|--|-----|----|---------|----------|
| CCH General Membership Meeting   | Wed | 6  | 7:00 pm | 11:00 pm |
| Crawfish Boil  | Sat | 9  |         |          |
| WYES Beer Tasting<br><a href="http://www.wyes.org/events/beer.shtml">http://www.wyes.org/events/beer.shtml</a> | Sat | 2  | 6:00 pm | 9:00 pm  |
| CCH Beer School Continues  | Sat | 19 | 9:00 am | 12:00 pm |

### July

|                                |     |    |         |          |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 11 | 7:00 pm | 11:00 pm |
| CCH Beer School Continues      | Sat | 21 | 9:00 am | 12:00 pm |

### August

|                                |     |   |         |          |
|--------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting | Wed | 1 | 7:00 pm | 11:00 pm |
|--------------------------------|-----|---|---------|----------|

**September**

|                                   |     |   |         |          |
|-----------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting    | Wed | 5 | 7:00 pm | 11:00 pm |
| Pensacola Emerald Coast Beer Fest | Fri | 7 | TBA     | TBA      |
| Pensacola Emerald Coast Beer Fest | Sat | 8 | TBA     | TBA      |
| Pensacola Emerald Coast Beer Fest | Sun | 9 | TBA     | TBA      |

**October**

|                                |     |   |         |          |
|--------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting | Wed | 3 | 7:00 pm | 11:00 pm |
|--------------------------------|-----|---|---------|----------|

**November**

|  |     |    |         |          |
|--|-----|----|---------|----------|
| CCH General Membership Meeting         | Wed | 7  | 7:00 pm | 11:00 pm |
| <b>CCH Winterfest @ Deutsches Haus</b> | Sat | 10 | 6:00 pm | 11:00 pm |

**December**

|   |     |   |         |          |
|---|-----|---|---------|----------|
| <b>CCH General Membership Meeting, Nominees<br/>from Floor, Election and Christmas Party<br/>Location Pending</b> | Fri | 7 | 7:00 pm | 11:00 pm |
|---|-----|---|---------|----------|

***CRESCENT CITY***

***HOMEBREWERS***

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

