

THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 9

September 7, 2016

Editor: Monk Dauenhauer



>>>>>
New
Temp.
Location
>>>>>

MEETING LOCATION
NOLA Brewing
3001 Tchoupitoulas St.
New Orleans, LA
September 7, 2016 @ 7:00 P.M.

The 2016 Club Officers are:

- Chris Caterine – President**
- Ryan Casteix – Vice President**
- Tom Lay – Secretary**
- Dan Rodbell – Treasurer**
- Sam Grooms – Quartermaster**



Upcoming Events for 2016

'NOLA on Tap'

"'NOLA on Tap' is on September 24th. The club must have all member registration forms sent to 'NOLA on Tap' staff by August 24th. Please submit your form to Dan Rodbell no later than August 21st to make sure you reserve your place for this event.

'NOLA on Tap' offers a homebrew competition as a "Thank you" to us for our donations. In order to be eligible:

'You must fill out the 2016 Homebrewer form and be an active participant in NOLA on Tap. This means you are donating your beer and serving it at the event. All beers competing in contests must be available on tap.'

If any member wishes to outside of the club, they will need to directly submit their form to 'NOLA on Tap' staff as indicated on the instructions in the PDF. If you have less than 20 gallons to donate, the staff highly recommends you team up with additional brewers to meet that volume per booth as space is tight for booth space."

We will announce this at the meeting as well. I will have printed copies of the sign-up sheet at the meeting for members to fill out.

CCH has confirmed 17 beers for New Orleans on Tap. We will have 2 serving carts and both jockey boxes on-hand for the event. We are still accepting late donations if a member wishes to participate.

Craft Brewers Go High-Tech Once relegated to industrial brewing, hop extracts are the secret behind some of today's briskest craft beers

Nature scenes rule on craft beer labels—mountains, streams, even a yeti or two. But you won't see a pressurized supercritical carbon-dioxide hop extraction chamber on a label anytime soon.

The dirty secret behind today's IPAs: There's little dirty about them. Brewers are sourcing their signature bitterness in sterile labs, not muddy hop fields.

The hop plant contains oils and resins that give beer its bite; lab-made extracts of those flavorful and bitter oils and resins were once relegated to Big Beer's industrial toolbox, while craft brewers stuck to cramming whole cones of the hop vine into the brewing kettle. No more.

Not that industrial hop extraction is anything new. In the 1870s, the New York Hop Extract Company supplied brewers with hop resins made by soaking flowers in gasoline. Today, labs use liquid CO₂ as a solvent, boiling hops to extract oils and then venting the gas away. The liquid that remains is clean, shelf-stable and concentrated, easy to preserve and to ship. "Extracts have better longevity [than raw hops], particularly in countries with developing logistics or harsher climates," said Alex Barth, CEO of John I. Haas, part of the Barth-Haas Group, supplier of hops and hop products world-wide.

While smaller brewers love variations in flavor among different hop varieties and crops, those wrinkles are risks. Extracts, measured by the bitter alpha acid they contain, let brewers dial in bitterness to the decimal point—and crank it up. Lagunitas brewmaster Jeremy Marshall said making the intense Hop Stoopid with cones meant losing about 40% of each batch to absorption.

Most commercial extracts don't come in degrees of dankness or pungency. "They're just generic alpha acid," said Mr. Marshall. So Lagunitas had theirs custom-made, using subtler but more flavorful hops. Sierra Nevada extracted from their beloved Cascades strain with steam distilling equipment borrowed from a nearby mint farm.

"Alpha isn't the point anymore," said Mr. Barth, citing his company's line of Pure Hop Aromas, in blends such as "Citrusy" and "Floral." Still, the new wave of extraction is small. Robert Bourne of Extractz makes variety-specific extractions in an Ohio garage. He supplies a few local brewers but admitted he's on the fringes: "It's more of a home-brew thing."

Even when they come from a garage, extracts haven't quite shed their industrial associations. The Hop Stoopid label shows a rustic barn; the fine print proclaims the "mountain of extracts" in the beer. "People read the label and call us up saying they won't drink it," Mr. Marshall said. "They think it's some industrial, nonnatural thing." Others maintain that whether from a leaf or a vial, flavor trumps all. Try these extract-brewed beers and judge for yourself.

Advertisement

1. Sierra Nevada Brewing Co. Hop Hunter (6.2% ABV)
Made with hop oils distilled minutes after harvest, Hop Hunter sizzles with tangy citrus.
2. Lagunitas Brewing Co. Hop Stoopid (8.0% ABV)
A mandarin meteor of citrus zest and fruit with a syrupy afterburn.
3. Russian River Brewing Co. Pliny the Elder (8% ABV)
The easier-to-find but only slightly less potent sibling to cult IPA Pliny the Younger, Russian River's flagship is a head-clearing burst of orange soda.
4. Mikkeller ApS 1000 IBU (9.6% ABV)
This Danish entry uppercuts with sour and

kicks low with dark fruit, like grapefruit crossed with blood orange.

5. Stone Brewing Co. Enjoy By IPA (9.4% ABV)

A deeper, richer IPA, tart, sweet and warming as a syrupy peach cobbler.

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THNX
Hank

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



CCH - Brewing Today For a Better Brew
Tomorrow



Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Deskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Gasteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Baratavia Blvd Crown Point, LA 70072	Tom Lay
4/16/2016	German Alt	Gordon Biersch	200 Poydras St. New Orleans, LA 70130	Dan Rodbell
5/21/2016	Pre Prohibition Beer	John Foley	6386 Canal Blvd NOLA, 70124	Legacy Brewers
6/18/2016	BIABS Belgian Trappist	Neil Barnett	5636 Hawthorne Pl, New Orleans, 70124	Neil Barnett
7/16/2016	Off month	Too	Damn	Hot
8/20/2016	BIABS ESB	Barney Ryan	101 Garden Road River Ridge, LA 70123	Sam Grooms
9/24/2016	Old English Ale	Jacob Landry Urban South Brewery	1645 Tchoupitoulas St. New Orleans, LA 70130	Greg Hackenberg
10/01/2016	Imperial Pilsner	BrewStock	3800 Dryades St. New Orleans, LA 70115	Mike Malley
11/05/2016	Dunkelwiessen	Mickey Giovingo	413 Bear Drive Arabi, LA 70032	Mickey Giovingo

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00 Standard Lunch price \$10.00

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.

Brewoff News and Such for September

"Beer speaks, people Mumble"-Tony Magee

I hope everyone is doing well. We just got back from the Left Coast and had a chance to visit Lagunitas and Russian River. It took a lot of IPA to get the wine taste out of my mouth, anyway back to business.

Barney and Diane Ryan were the gracious hosts for the last Brewoff in River Ridge. Sam Grooms took charge of the ESB brewing operations with his usual professionalism and aplomb. When I made some mild critiques of his procedure, I was "professionally" escorted back to the Swimming Pool for the duration. Sam also supplied three slims of beer for the event, some of which was the same beer made with two different yeast strains. It was amazing how different the two beers were. Jack, Kirk, and Diane all pitched in with the cooking and a grand party it was. The weather was tricky in the morning, but cleared up and the pool was a welcome relief. I would like to thank Sam, Mike and the Ryan family for all the hard work and hospitality.

The next event will be on September 17, at Urban South Brewery. Greg Hackenberg will be showing us how to brew Auld School, with an Old English Ale. This type of beer is strong and malty and is great on winter's nights, or non winter nights, or anytime really. Commercial examples include Founder's Curmudgeon and Theakston's Old Peculiar. We still need an equipment mover, and we have a grunt spot left.

On October 1st, we will be meeting at Brewstock for the Russian Imperial Stout event hosted by Kyle, and led by the multi talented Mike Malley. Mike is the first graduate of the Primus Maximus Gruntus program and will be using all his new found knowledge to create a world classic beer. Anyone who would like to be more involved in the Brewoffs, and work closer with the Brewmaster, can sign up for this position. We still have a couple of Grunt spots available and, wait for it, an equipment mover spot. This style started out in England as a strong Porter, and was later fortified to survive the trip to Russian. Anyone who has ever had normal Russian made beer knows why they drink Vodka.

November 5th will be the last Brewing event of the year, with a Dunkelwiessen beer being crafted and hosted by Mickey (and Scout) Giovingo in Arabi. This is a German Lager made with some dark malt and wheat, and is a great anytime beer. Several examples of this style can be found at the Deutsches Haus. Grunt and Equipment mover spots are available! Sign up Today!

I will be coming up with a style list for next year's events, let me know what you would like to brew.

If you are interested in learning more about whole grain brewing, and our system in particular, contact me about the Primus Maximus Gruntus position.

To all members, please buy yourself a pickup truck.

To sign up for any event or if you have questions, see me at a meeting or email me at neilwbarnett@yahoo.com.

As always, I'm your **D**irector **U**ndertaking **M**assive **B**rewing **O**perations, take care and keep brewing. Neil



CRESCENT CITY HOMEBREWERS

3444 Somerset Drive
New Orleans, LA 70131

Email - cchopline@aol.com

2016 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:** _____, 2016

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.