

THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 4

April, 2015

Editor: Monk Dauenhauer

Submit articles to CCHI



Meeting Location Change

MEETING LOCATION

Courtyard Brewery
1020 Erado Street
(Between Constance & Magazine)
New Orleans, LA
aPRIL 1, 2015 @ 7:00 P.M.

The 2015 Club Officers are:

Jack Gonzales – President

Frank Ballero – Vice President

Chris Caterine– Secretary

Marcel Charbonnet – Treasurer

Keith St. Pierre – Quartermaster

APRIL

APRIL FOOLS DAY



You are a fool if...

- Your first brew will be EZ
- Your first brew will be cheap
- Your first brew will be great
- Your first brew will be your last
- You will stop with one style
- You will have less friends
- **If you show up at the Deutsches Haus for our meeting**

Meeting Location Changed!!!

Meeting Location Change

Reminder: Meeting Location Change.

We will have our **April 1** meeting at the **Courtyard Brewery** at 7pm.

Courtyard Brewery
1020 Erato St
New Orleans, LA 70130
On Erato between Constance and Magazine

We are encouraged to bring home brew as we normally do.

Scott will have a selection of his brews along with a **special selection of Stone Brewery beers**

The **Taceaux Loceaux food truck** will also be there between 5 and 8 PM if you would like to purchase food. Scott suggested you arrive early if you want to eat.

Look forward to seeing everyone Wednesday night at the Courtyard.

Thanks,
Jack

Dark Lager and a Blueberry Wheat
Southern Brown Ale & Belgian Wit
Dry Irish Stout (Jan. Brewoff)
Apricot Sour
Honey Wheat & Belgian

There should be a full list that circulated but it never got back to the Secretary.

Dues

Same Price as Last Year \$30.00

R

Due

To be a member in good standing, a member's yearly dues WERE due by the March meeting.

Credit Cards Now Accepted

Use the membership form on page 8 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 70058**

**Makes checks payable to:
CCH**

SHARE YOUR bEER

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet with your name and the style(s) you bring. We would like this to be published monthly. Also include any particulars you want mentioned.

The following brought their creation to the meeting in March

Keith – Pale Ale
Double IP & an Irish Red
Steambeer and a Hellesbock



Words of Wisdom



“Whenever the devil harasses you, seek the company of men or drink more, or joke and talk nonsense, or do some other merry thing. Sometimes we must drink more, sport, recreate ourselves, and even sin a little to spite the devil, so that we leave him no place for troubling our consciences with trifles. We are conquered if we try too conscientiously not to sin at all. So when the devil says to you: do not drink, answer him: I will drink, and right freely, just because you tell me not to.”

– Martin Luther

Bet You Didn't Know

Cenosillicaphobia is the fear of an empty glass.

The moon has a crater named Beer.

~~~~~

I just found this on an internet forum. It sounds correct as I remember it.

If the pressure is less, i.e. 500 or 600 psi you don't have a full tank. read below:

Frank

CO2 - Liquid or Vapor

by erdoz1 <erdoz1/wt.net>

Date: Mon, 20 Sep 1999

In response to several posts regarding whether the CO2 in the high pressure cylinder is liquid or vapor - It is...BOTH!

At a room temperature of **80 F**, the vapor pressure is ~ **880 psia**, and the **liquid and vapor phases coexist in the two-phase zone**. The proportions of liquid and vapor will vary according to the total mass contained within the closed system. As CO2 is withdrawn from the cylinder, the liquid fraction decreases and vapor fraction increases. The pressure remains constant matching the vapor pressure of CO2 at the room temperature..(I have assumed that cylinder temperature equilibrates with that of the room). When the

last drop of liquid disappears, the system operates in the single phase zone and the pressure will drop according to the standard gas relationship (PV=zNRT) . At pressures below 75 psia, the solid- vapor phase must be considered, but this is outside our discussion. BTW, the Gibbs Phase Rule is $v = c - p - 2$.

Normally, the CO2 cylinder should be charged by weight, to ensure that a vapor pocket is left so that the vapor can disengage from the liquid before flowing to the regulator. This is important, because the liquid will produce a much greater refrigeration effect than the vapor when reduced in pressure (crank up the regulator flow and notice how cold it gets) - this may result in the regulator valve seat "icing" with resultant poor performance. This is particularly important for CO2 since the equilibrium at below ~ 70 psia downstream of the regulator is between the gas and the solid and will make "snow" (which is why this gas is particularly hard to regulate at low flows & high pressure drops).

The CO2 cylinder should be oriented vertically, but at the low flows the aquarist uses, a slight tilt is not critical.

One more thing - if you store the cylinder at ~ 100 degrees F (NOT RECOMMENDED!!!), the cylinder will now be operating at about 1100 psia in the critical zone where the liquid and vapor properties are indistinguishable.

Burton Unions *Principles and Practice of Brewing*
by Walter J. Sykes 1897

These are considered by many to be the highest development of the cleansing system. In it, the casks, which are of about four barrels' capacity, are permanently mounted on tall wooden stands, to which they are slung by means of two axles, one attached to each head. These work in bearings, and permit the cask to be rotated on its axis, for which purpose one of the heads of the trunnions is made square, so that a handle may be attached to it when necessary. The bung-hole of each cask is provided with a conical brass socket, into which fits a hollow brass plug, carrying a pipe to convey away the yeast. This is called the "swan neck," and consists of a tinned copper tube, which, after being carried up vertically a foot and a half or two feet, makes a turn of half a circle, and curves over into a long wooden trough, which extends between the two rows of adjacent casks, and is called the "yeast trough." At one end of this another vessel is fixed, called

the "feed trough", which has a capacity of five or six barrels. A tap is fixed into the bottom of this, from which a pipe of about two inches in diameter proceeds, extending in front of each row of unions, and giving off a short branch to each cask, with which it can be connected by means of a union joint to a tap permanently fixed in the head of the cask. Another cock is fixed in each cask exactly opposite the bung-hole, and is provided with a short tube which projects some little distance inside the cask, and which can be raised or lowered by means of a screw. This serves for the removal of the fermented beer, and, as the tube communicating with the tap is some little height above the bottom, it serves to hold back the bottoms. When a set of unions are cleansed, the swan-necks are first removed and the feed-pipe communications unscrewed; the handle is then attached to each cask in turn, boiling water poured into it, and the cask rotated on its axis; this is an objectionable feature in the system, for the introduction of large quantities of hot water into the fermenting room necessarily raises its temperature.



A little history behind the "Unions" by Mike Retzlaff

The unions were developed over a period of years to "cleanse" the fermenting beer. The reward was a major reduction of the considerable waste of beer during fermentation (foam is about 25% beer), the ability to collect the large quantity of yeast normally lost to blow-off, and a yeast less susceptible to mutation. Just after the initial phase of fermentation, the beer is transferred to the unions. The hop particles and trub are driven by the foam, pushed out of the cask, up the goose neck, and into the trough. There the foam condenses and the "cleansed" beer is returned to the casks along with some of the yeast. The rest of the yeast is harvested and used to ferment subsequent batches of beer.

By 1890, every brewery in Burton upon Trent used the system. This was only one innovation in brewing among a long line of advances but, by the 21st century, the Burton Union system was nearly extinct - only Marston's still uses it to brew their Pedigree Pale Ale.

Firestone-Walker in California uses a variation of this system and there has been talk in reviving the Unions by a number of other craft breweries. It is an expensive addition to any facility. Many claim that the classic Bass Pale Ale didn't taste the same

after the Burton Unions were abandoned over 30 years ago. Since 2005, Marston's brews Bass PA for the cask but they ferment it in Yorkshire Squares.

For a home-brewing adaptation of the Burton Union system, go to the CCH website and find "Burton Union Build" in the Articles area. You might be the first brewer in your neighborhood to truly "Burtonize" your beer!

Hank Speaks... So Listen

Here's a little report about the recent brewoff

That Bock Brew Day

He which had no stomach to this great task,
Let him depart; his passport shall be made,
And crowns for convoy put into his purse;
We would not tarry in that man's company
That fears his fellowship to brew with us.
This day is call'd That Bock Brew Day.

He that outlived this day, and came safe home,
Will stand a tip-toe when this day is nam'd,
And rouse him at the name of Homebrew.
He that did survive this day, and see old age,
Will yearly on the vigil feast his neighbours,
And say "To-morrow is That Bock Brew Day."
Then will he strip his sleeve and show his scars,
And say "These wounds I had on That Bock Brew Day."
Old men forget; yet all shall be forgot,
But he'll remember, with advantages,
What feats he did that day. Then shall our names,
Familiar in his mouth as household words-
Georgine and Hank Bienert, Frank Ballero,
Michel the Brewmaster and Brandi Charbonnet,
Ron LaBorde, Tom Lay, John Foley, Norman and Gloria Crassons,
Greg Hackenburg, Bob Annoni, Rick Doskey,
Judson Wheeler,
Chester Vidacovitch, Mike Retzler, and that noble beast Rusty who boldly removed spilled grain and beer and gave fond greetings and whenever he did sit closely offering succor upon that day's labors, did always leave a blessed badge of white fur.

And the libations were cold and necessary and copious as was
the home brew proffered by Bob and Tom.
The Morning repast and
generous lunch from Georgine's kitchen skills and Norman's pie
constructions shall continue to refresh and sustain whenever we revisit
the sweet memories of That Bock Brew Day.

This story shall the good man teach his son;
And That Bock Brew Day shall ne'er go by,
From this day to the ending of the world,
But we in it shall be remembered-
We few, we happy few, we band of brothers;
For he to-day that sheds his sweat and makes
his beer
with me shall be my brother; be he ne'er so
vile,
This day shall gentle his condition;
And gentlemen in the nearby lands now-a-
bed
Shall think themselves accurs'd they were not
here,
And hold their manhoods cheap whilts any
speaks
That brewed with us upon That Bock Brew
Day

This came to me when I was channeling

a namesake, Henry (the Fifth)

...I think there was a play (with a

speech) written about him by W

Shakespeare.

--

THNX

Hank

Brewoff Schedule for 2015 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/17/15	Dry Stout	Applegate's	617 N. Cumberland St Metairie	Neil Barnett
2/28/15	Rye P-A	Monk's Sausage Stuffing	7967 Baratavia Blvd Crown Point	Dan Rodbell
3/28/15	Mai Bock/Helles Bock	Hank Bienert	330 W Livingston Metairie	Marcel Charbonnet
4/11/15	IPA	Richard Cuccia	CoochDome Towers 4725 Chastant St Metairie, LA 70006	Chris Caterine
5/9/15	Wheat or Wit Beer	Ryan Casteix	105 OK Ave Harahan, LA	Keith St. Pierre
6/6/15	Strong Belgium Gold	BIABS* at Barnett's	5636 Hawthorne Pl NOLA, 70124	Neil Barnett
7/11/15	Cream Ale	John Foley	6386 Canal Blvd NOLA, 70124	
8/8/15	Saison	BIABS* at Barney Ryan's	101 Garden Rd Harahan, LA 70123	
9/19/15	California Common	Charles Sule	6325 Perlita Drive Lakeview, NOLA	Charles Sule
9/26/15	??????????	New Orleans on Tap	City Park Festival Grounds, NOLA	
10/10/15	Octoberfest	Deutes Haus Octoberfest	Williams Blvd, Rivertown Kenner	
10/17/15	London Porter	Deutes Haus Octoberfest	Williams Blvd, Rivertown Kenner	Greg Hackenberg
11/14/15	New American Pilsner			

Brewoff Schedule for 2015 (Subject to Change)

*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 April

" Always do sober what you said you would do drunk. That will teach you to keep your mouth shut."

- Earnest Hemingway

Well, St. Patrick's day is gone, along with most of my Stout, so it is time to start planning the next brew! I can't report on the last brewoff due to the Hopline article due date, but I will cover that next month.

This month's Brewoff will be on Saturday, April 11th at the Cooch Dome. Chris Caternine will be the brew master, and we will be making an IPA. We still need one equipment mover, a chef, and three grunts. IPA's are the number one beer brewed by craft brewers, and represent a major portion of the market. It has also been a staple for most home brewers, and is yearly favorite with this club.

On May 9th, we will be making a Wheat beer at Ryan Casteix house with Keith St. Pierre as Brewmaster. Plenty of spots are available. On June 6th, we will have the second annual "Brewing in a Bathing Suit" event at my house. We will be making a strong Belgium Golden Ale. If anyone is interested in any of the upcoming brewoffs, contact me at neilwbarnett@yahoo.com or sign up at a meeting. Take care and keep brewing. Neil

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**Don't forget to see our WEB SITE from time to time.
It has been revitalized with current activities and historical archives.
www.crescentcityhomebrewers.org**



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058
Email - cchhonline@aol.com
2015 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:** _____, 2015

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2015 CALENDAR

January

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Dave Applegate’s House	Sat	17	7:00 AM	4:00 PM

February

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Monk’s Haus	Sat	28	7:00 am	4:00 pm
Sausage Making – Monk’s Haus	Sat	28	9:00 am	5:00 pm

March

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4:00 pm
Crawfish Boil				

May

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
Brew Off	Sat	9	7:00 am	4:00 pm

June

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Brew Off	Sat	6		
WYES Beer Tasting CANCELLED BY ATC	Sat	XX	6:00 pm	8:00 pm

July

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4:00 pm

August

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off	Sat	8	7:00 am	4:00 pm

September

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Pensacola Emerald Coast	Fri		TBA	TBA
Pensacola Emerald Coast	Sat		TBA	TBA
Pensacola Emerald Coast	Sun		TBA	TBA
Brew Off	Sat	19	7:00 am	4:00 pm
Brew Off City Park Festival Grounds	Sat	26	TBA	

October

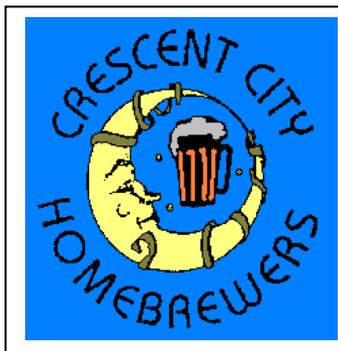
CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off Kenner Oktoberfest	Sat	10	TBA	
Brew Off Kenner Oktoberfest	Sat	17	TBA	

November

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	14	7:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party	Fri	4	7:00 pm	11:00 pm
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Web Site Links to Some of Our Sponsors and Brother Clubs.[Deutsches Haus](#)[Southern Brewing News](#)[New Orleans Beer Company](#)[Covington Brewhouse](#)[Abita Brewery](#)[Crescent City Brewhouse](#)[Gordon Biersch](#)[NOLA Brewing Company](#)[BrewStock](#)[Mystic Krewe of Brew - Northshore](#)[BR club-Brasseurs a la maison](#)[Dead Yeast Society - Lafayette](#)

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

CCH --- Brewing Today For a Better Brew Tomorrow

Published by:

CRESCENT CITY HOMEBREWERS

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