



THE CRESCENT CITY HOMEBREWERS HOPLINE

VOLUME 28

MARCH 22, 2017

ISSUE 3



2017 ADMINISTRATION

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BrewOff Coordinator:	Neil Barnett
Assist. Quartermaster:	Steven Panacek
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The President's Corner

One of the biggest club organized events is coming up in March. I'm talking about the CCH Annual Fish Memorial Sausage Fest (yes there will be a lot of dudes there, but that's not what I'm talking about) and Brewoff on March 18th at Monk's Haus in Crown Point. Directions on page 6. There will be lots of beer (both commercial & homebrew), sausage and other food to partake in. This is also a great event to meet other club members and talk about beer outside of the regular meetings. It's events like these where members can better socialize and ultimately become friends which only makes this club stronger. So, I encourage all members to attend, especially the newer members so you can see how this clubs acts outside the confines of the Deutsches Haus.

P.S. Be safe this Mardi Gras. **Don't forget that the March meeting has been moved to March 8th.**

Ryan Casteix

CHILLING OPTIONS IN SPRING

I use a counterflow chiller (CFC) - "store bought" via eBay a few years ago...twisted irregularly lined inner core with ID of 1/2" and outer tube about 7/8" which is and shakes the wort around so that that inner tube doesn't plug up with debris as my previous 3/8" ID tube one did and as inexpensive plate coolers also seem to do based on reports on the Web.

OLD STUFF:

CFCs will lower wort to within a few degrees of coolant temp whereas immersion chillers (everyone's first chiller) can only get within 20 or so degrees of coolant. Also although ICs are easy to clean and will leave a lot of break material in the boil pot, I FEAR contamination since once the wort volume drops below 140, it is OPEN season for infection; hence, its CFC for me.

BUT it can only chill wort based on what difference between wort inner channel and water temp flowing in outer chamber in OPPOSITE direction. Chilling is dependent on removal of heat from wort via contact of and water and the longer the contact time the better so either speed up the water flow or slow down the wort flow. Careful reading and tedious due to poorly written incomplete anecdotes, shows the optimal wort rate to be about 0.5 -0.33 Gs/minute and Jeff Parish water flow wide open at my house is 5.5 Gs/minute.

NEW STUFF:

1) **slower wort flow-** The usual 3/8" ID tubing flows out 1 G/min and I have valves available but realized that I seek the SAME optimal flow more or less most times so I **decreased the outflow** by a series of progressively narrower tubes to 0.45 G/min.

2) **cooler and faster water-**I can slightly chill the water by *knowing which faucet is the coldest*; remember those that are post flow through house will reflect house temp which in the Spring is as

COOKING WITH BEER

(...always do.

Sometimes it even goes into the food!)

CHEF EARL'S BEER BARREL SHRIMP



In a 10 to 12" skillet, over medium high heat, add

2 tbsp olive oil

2 tbsp butter.

When hot add and sauté quickly

2 cloves garlic - finely minced.

Do not brown.

Add and toss until pink

10 large (10-14) head on Shrimp
(FRESH NOT FROZEN).

Add and stir

1/8 tsp salt

1 tsp fresh cracked black pepper

1/4 tsp cayenne pepper

Juice of 1/2 medium lemon.

Add

1 cup Vienna style beer

(Abita Amber, Boston or Brooklyn Lager,
etc.).

Raise heat to high.

Stir while liquid reduces to half.

Add

1 tbsp chopped flat-leaf parsley.

Serve with hot French bread. Don't burn your
fingers!!!!

(Thanks to Mike Retslaf for submitting this.)

This article appeared in the Chicago Tribune on Sunday, April 9, 1933 - when Prohibition ended. An Expert Explains Common Terms of Trade

For the enlightenment of those citizens whose acquaintanceship with real beer dates from Thursday midnight and to refresh the memory of those who observed the bans of the Volstead act for thirteen years, Dr. Robert Wahl, head of the Wahl Institute of Brewing Technology, yesterday explained some of the common terms used in the beer trade.

Most American beers are of the "pale" or "extra pale" type Dr. Wahl pointed out. These terms refer to the light color and body of the beer in contrast to the heavy, dark beers of the German and English types which are necessarily of a higher alcoholic content.

Experiment on Heavy Beer

"Drinkers of beer in America must be content with the pale or Pilsener type of beer until a dark, heavy beer of a Muenchener or Culmbacher type can be manufactured with not more than 3.2 per cent alcoholic content by weight." Dr. Wahl said. "We are now making researches in our laboratories for the purpose of producing beers which will have the body and flavor of porter and stout (the heavy and dark beers) with the low alcoholic content demanded by law."

"The Culmbacher beer is the heaviest and darkest of the German beers". Dr. Wahl said. "It is almost black in color, contains a high percentage of malt, and is about 8.5 per cent alcoholic content by weight. The problem of the brewers is to reduce this alcoholic content without impairing the flavor or the body of the beer", Wahl said.

"Muenchener beer is dark and heavy, but not as much as the Culmbacher beer" Wahl declared. "These beers are meals themselves." He said.

"'Lager' beer is a light beer containing a small proportion of hops and is manufactured by prolonged fermentation over a period of four to six months at low temperatures", he

continued. "Bock' beer is an extra strong beer made in a shorter time. 'Weiss' beer is a light, whitish beer made from wheat malt."

"English ale, beer, and stout cannot be imported under the present law", Dr. Wahl said, "nor can the heavy, German beers unless the alcoholic content is reduced."

A Slightly Bitter Taste

"The 'pale' beer is the drink to be taken with food," Dr. Wahl said. "In testing this beer, we check its effervescence, its clarity, and its sparkle first." "If these are rated good, we examine the head of foam which must be creamy with fine bubbles."

"The color must be a light amber and the flavor fine with a slightly bitter taste. It must not taste sweet or tart or insipid but must have a mellowness and zest. Finally, and perhaps most important, it must have what the Germans call 'süffigkeit'."

"And what does that mean?" he was asked. "The best translation of the word that I have heard is this:" Dr. Wahl answered. "A beer has 'süffigkeit' when you can drink it all afternoon and still not have enough."

IT'S JUST HOMEBREW . . .

What Could Go Wrong?

We've all had mishaps on brew day which may have caused us grief at the time but in looking back, we can take pride in surviving the ordeal.

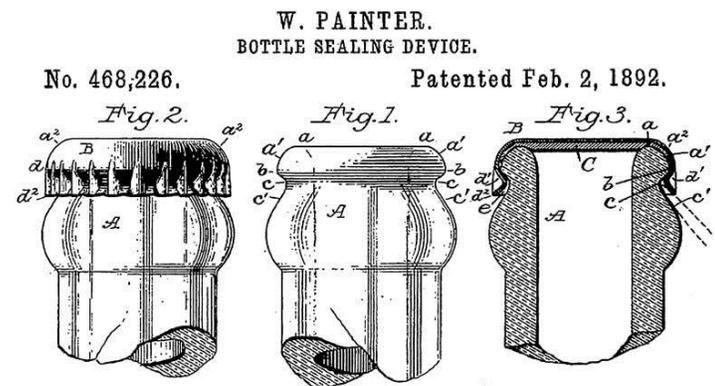
Reported by "Brewer X"

"I was sanitizing a bunch of stuff in my fermenter bucket. I thought I had removed all the pieces and was pouring the sanitizer in the toilet. An unseen airlock was still in there and went into the toilet which automatically flushed taking the airlock down. It got stuck in the toilet and I didn't get it out for several weeks. I had to rely on the charity

of friends and family during the interim as the toilet wasn't usable for its intended purpose."

Short anecdotes of such personal terror, surprise, or defeat should be valued as instructional as well as amusing to the sadistic side of our fellow club members. If you have a short story for Brewer X to report, please send it to mickey.61@cox.net. You can remain anonymous to avert needling by your fellow brewers.

A bit of history...



Where would humanity be without an ice-cold bottle of beer after a long day? Well, thanks to Baltimorean William Painter, we're able to seal those beers with the bottle cap, which he invented in 1891. Soon after, every beverage company in the world was looking to Painter (who also invented, naturally, bottle openers) for his brilliant caps. He opened the Crown Cork and Seal Company in 1897 on Guilford Avenue, Baltimore, moving it to Highlandtown in 1906, where it remained until leaving for Philadelphia in 1958.

BrewOff News and Such

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

Director Undertaking Massive Brewing Operations,
take care and keep brewing. Neil

2017 BrewOff Schedule (Subject to Change)

A BrewOff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is 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. Standard Wort: \$25.00 Standard Lunch: \$10.00

DATE	STYLE	HOST	LOCATION	BREWMASTER
03/18	Rye PA		Monk's Haus 7967 Baratavia Blvd, Crown Point	
04/15	Pilsner	Greg Hackenberg	3422 Annunciation St, New Orleans	
05/13	Katie Luther's totally historic Ale	John Foley	6386 Canal Blvd, New Orleans	The Diet of Brewers
06/24	Lime Agave Saison	Neil Barnett *BIABS	5636 Hawthorne Pl, New Orleans	Neil Barnett
08/12	California Common			
09/23	Belgian Blond			
10/28	Christmas Ale	Urban South	1645 Tchoupitoulas St, New Orleans	
11/11	Scotch Ale			

*Brewing in a Bathing Suit

2017

MARCH

- 8 Meeting, 7:00pm at Deutsches Haus
- 18 BrewOff and "Fish" Memorial Sausage-Making Party, 8:00am – 4:00pm
7967 Baratavia Blvd, Marrero, LA 70072
DIRECTIONS to MONK'S HAUS:
From the Westbank Expressway in Marrero, turn onto LA 3134, South Lafitte Larose Highway (Leo Kerner Laffite Parkway). Travel 5.4 miles. Turn left onto LA 45, Baratavia Boulevard. Travel 1.0 miles to YEILD sign. Turn right to stay on LA 45. Travel 0.6 miles.
- 25 Beer Appreciation School, 9:00am at Deutsches Haus
NEW DATE! Not the third Saturday!

APRIL

- 5 Meeting, 7:00pm at Deutsches Haus
- 8 Beer Appreciation School, 9:00am at Deutsches Haus
Note: Not the third Saturday!
- 15 BrewOff. See Neil's calendar for details.

MAY

- 3 Meeting, 7:00pm at Deutsches Haus
- 10 Crawfish Boil (tentative)
10:00am - 4:00pm
- 13 BrewOff. See Neil's calendar for details.
- 27 Beer Appreciation School, 9:00am at Deutsches Haus
Note: Not the third Saturday!

JUNE

- 7 Meeting, 7:00pm at Deutsches Haus
- 24 Beer Appreciation School,
9:00am at Deutsches Haus
Note: [Not the third Saturday!](#)
- 24 BrewOff. See Neil's calendar for details.

JULY

- 5 Meeting, 7:00pm at Deutsches Haus
- 15 Beer Appreciation School,
9:00am at Deutsches Haus

AUGUST

- 2 Meeting, 7:00pm at Deutsches Haus
- 12 BrewOff. See Neil's calendar for details.
- 19 Beer Appreciation School,
9:00am at Deutsches Haus

SEPTEMBER

- 5 Meeting, 7:00pm at Deutsches Haus
- 16 Beer Appreciation School,
9:00am at Deutsches Haus
- 23 BrewOff. See Neil's calendar for details.

OCTOBER

- 4 Meeting, 7:00pm at Deutsches Haus
- 21 Beer Appreciation School,
9:00am at Deutsches Haus
- 28 BrewOff. See Neil's calendar for details.

NOVEMBER

- 1 Meeting, 7:00pm at Deutsches Haus
- 11 BrewOff. See Neil's calendar for details.
- 18 Beer Appreciation School,
9:00am at Deutsches Haus

DECEMBER

- ?? Christmas Party - TBA
- 16 Maybe - Beer Appreciation School,
Graduation Party



CRESCENT CITY HOMEBREWERS

3444 Somerset Drive

New Orleans, Louisiana 70131

2017 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: _____

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 myself, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS; AND DEUTSCHES HAUS of any responsibility for my conduct, behavior, and actions.

SIGNED: _____ **DATE:** _____, 2017

Paid: \$ _____ **Cash** **Check #** _____

For the responsible drinker, there is always another party.