

**MEETING DATE CHANGE**

# THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 8

August, 2013

Editor: Monk Dauenhauer



## MEETING LOCATION

Deutsches (Half-Way) Haus  
1023 Ridgewood Street  
Metairie, LA

Tuesday August 6, 2013 @ 7:00 P.M.

### Our Club Officers For 2013 are:

- Perry Soniat – President**
- Richard Doskey – Vice President**
- Jack Gonzales – Secretary**
- Monk Dauenhauer – Treasurer**
- Barney Ryan – Quartermaster**



## SHARE YOUR BEER

**Bring your brew to the meeting.**

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibility, with your name and the style(s) you bring. You might win a prize!

### Brought Beer to July Meeting

- John Vison ..... Dark Ale
- Brandon Muetzel ..... Loquat Ale
- Logan Halbrook ..... Kolsh & IPA
- Brian Smith ..... U. K. Pale
- Marcel Charbonnet ..... New Zealand  
"Mothra" IPA
- Keith St. Pierre ..... American IPA
- Ryan Casteix ..... Freezer Burn IPA  
& Jack Daniel Oak IPA
- Neil Barnet ..... Fallen Angel  
Gregarious Angel  
American Pils

### **Support the Haus**

Get your first beer at the meeting from the Haus bar. They support us all year long. Please show your appreciation while enjoying a quality brew.

## Contributing Articles

**Page 4 CALCULATING BREWHOUSE EFFICIENCY** by Mike Retzlaff

**Page 5 Tips for Controlling Wort Fermentability** by Marcel Charbonnet

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**Page 7 1/2 Misty Mountain Hop** by Greg Hackenburg

## Upcoming Brewoff

### None Scheduled – Too Darn Hot

AA

#### **Time to step up to the plate!!!**

We need someone to be the point person for each our last 2 major events of the year.

*First up is Winterfest. The date is November 9*

We also need **everyone** to start planning what style of beer you are going to contribute.

*Second is our Christmas Party. The date is December 6*

### **New Milestone**

We have now reached the **100** mark in members in good standing. We welcome anyone wishing to be a new member to join us at our meeting. Dues are prorated for the rest of the year. If you know of any past members who would like to renew their membership, we welcome them back.

#### **Please Note**

In the coming days, in the furtherance of member to member communication, list of members in good standing with names and email addresses will be sent out. If you do not wish to have your name and/or email address known, please respond so the list will be edited accordingly.

Additionally, we will publish a list of recent/ use-to-be members in the hopes they will renew their membership.

## ***BET YOU DID NOT KNOW:***

A "Buttload" is an actual unit of measurement of volume equal to 126 gallons.

"Stewardesses" is the longest word typed with only the left hand.

And "lollipop" is the longest word typed with your right hand.

## **NOLA BREWERY TOUR**

The NOLA brewery has extended an invitation to give members of our club a guided tour of their facilities. The date is the afternoon of Saturday August 24. If you did not sign up yet, please do so at the meeting. The request is you purchase a glass for \$5.00, and the tastings are free.

### **Links to other Sites of Interest:**

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

<http://www.bottleandbarter.com/>

<http://www.homebrewersassociation.org/>

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

[Deutsches Haus](#)

[Southern Brewing News](#)

[Covington Brewhouse](#)

[Abita Brewery](#)

[Crescent City Brewhouse](#)

[Gordon Biersch](#)

[NOLA Brewing Company](#)

[Lazy Magnolia Brewing](#)

[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**



## Emerald Coast Beer Festival

September 5 & 6, 2013 Pensacola, Florida



<http://emeraldcoastbeerfest.com/>

Once again, the Emerald Coast Beer Festival™ returns to the world famous "Rosie O' Grady's Goodtime Emporium" entertainment complex in [Seville Quarter](#). There are seven different rooms and two courtyards, each dedicated to its own unique style of entertainment. This is the best street party in Pensacola!

On Thursday, September 5th the beer pairing dinner will be held in the Apple Annie's Room, and Friday, September 6, 2013 the beer tasting will take place throughout the entire complex. Tickets are on sale now; you may buy them in advance from a club member or [by mail](#) for \$20, or from a ticket outlet for \$25. On the day of the event tickets will be \$30. VIP tickets will be available from a club member or by mail for \$50, or from a ticket outlet for \$55.

**WE ARE SPECIAL!!!**

**Frank Ballero has tickets for CCH members for only \$15 when purchased in advance. Supplies are limited.**

Tickets are here for **The EMERALD COAST BEER FESTIVAL -- Friday, September 6th - 8th.**

I have pre-event discount tickets for \$15. VIP tickets for \$50 (not discounted).

The tickets, if available, are \$30 at the event.

The number of discount tickets is limited, but I can get more at this time if needed .If you wait they might not be available!  
These special price tickets are available in N.O. only -- through me.

If you have already put your name on my list, you are covered.

I will have list available at the August 7<sup>th</sup> meeting. Please sign up by that time, if possible, so I can have enough tickets.

YOU WILL NOT BE OBLIGATED for the tickets. But, I must collect for, or return tickets by August 25th.

You may, prior to the meeting, email to me at [f.ballero@yahoo.com](mailto:f.ballero@yahoo.com) the following:

- \* Your name
- \* Phone number (daytime or mobile)
- \* Number of tickets - Regular or VIP

I must have phone number with request!!

You may call me at: 504 452-1743 with your request.

Frank



## Tips for Controlling Wort Fermentability

Marcel Charbonnet

Hey fellow CCH members! Today I'm going to share a few tips on controlling the fermentability of your wort.

*Sugar and Yeast:* Yeasts will ferment smaller sugars more readily than larger ones. So a yeast growing in wort that contains mostly small sugars will ferment more of them into alcohol before going dormant. A yeast growing in wort containing lots of large sugars will ferment mostly the small sugars, maybe some of the larger ones, and then go dormant. This results in beers with different alcoholic strengths, but they also taste very different!

*Balance:* Controlling the amount of residual sugar in your wort has a huge impact on the overall flavor and balance of beer. HIGHLY FERMENTABLE wort will result in a dry, crisp beer that lets hop character really come through. LESS FERMENTABLE wort will give a sweeter, maltier beer. You can get a good idea of how much of your sugars were fermented by comparing the Original Gravity before fermentation and Finishing Gravity of the final beer.

*Specialty Grains:* In general, darker malts and extracts will be LESS FERMENTABLE, while lighter ones will be MORE FERMENTABLE. Addition of more specialty grains in a recipe will make it LESS FERMENTABLE than just base grains.

*Simple Sugar:* Refined sugars are the MOST FERMENTABLE. Cane sugar, corn sugar, honey, syrups, candy, etc. Any of these can be added in the boil or during fermentation to make your beer MORE FERMENTABLE. I have used 10% simple sugar in many beers with great results. Very high amounts (50%) can cause “cidery” off-flavors and should be avoided.

*Lactose:* Think of lactose as the opposite of refined sugars. It is sugar refined from milk and is NOT FERMENTABLE at all by yeasts. Lactose will add only sweetness to the beer. It is often used in sweet stouts for that reason. One pound in a five gallon recipe will add a significant amount of sweetness.

*Mash Conditions:* If you have the good fortune to brew all-grain, you can directly control the size of sugars produced by altering your mash temperature and length. Diastatic enzymes in the malt work better at different temperatures. Think of 150-152 degrees as a midpoint. Lower mash temperatures (147-149) will produce smaller, MORE FERMENTABLE sugars; higher temps (153-158) will produce larger, LESS FERMENTABLE sugars.

Longer mashes give the enzymes more time to break down those big sugars, so even a high mash temperature will eventually produce smaller sugars if you let it run for a long time. All the diastatic enzymes slowly deactivate over time during the mash, but some amount of activity will still be there hours later. 60 minute mashes are the most common. Do longer mashes if you want MORE FERMENTABLE wort. Raise the mash temperature at the end of the mash with a “mashout” step and start your boil right away to stop the enzymes and save your larger LESS FERMENTABLE sugars from further digestion.

*Yeast Strain:* Each yeast strain has a different ability to ferment sugars. How much of the available sugars they will ferment is partly due to the strain's particular biology. We call this the yeast's “attenuation”. Usually the amount of sugars that will be fermented into alcohol will range between 65 to 85% of what is available. You can check the various yeast properties here:

<http://homebrewresource.com/yeast-guide/>

*Yeast Health:* This listed level of attenuation is for an average wort. It assumes enough healthy yeast working long enough to reach this percentage. Unhealthy yeast, too little yeast, or too short a fermentation time may not reach these numbers. For more reproducible results, pick a yeast strain that has the attributes you need and give it ideal conditions to work! Combined with the above recipe techniques, you can dial in a beer's flavor to exactly what you want.

## **Hank speaks ... So Listen**

Here's an article I found and, always thinking of CCH members, thought U generous readers might be interested in..., especially those who are sleepless from wondering "What am I going to give Hank (who doesn't have a growler) for his half birthday which is September 5 although gifts are welcome anytime?"

You know the beer drinkers have won when you can fill your growler with local craft beer at a drugstore.



David Greene

At Dragoon Brewing Co. in Tucson, Ariz., Tristan White, left, and Eric Greene fill up.

The craft beer craze isn't slowing down, and as the number of breweries grows, so has the popularity of growlers—64-ounce reusable jugs that can be filled to take off the premises. With growlers, you get fresh beer. Often it is beer that is not available in bottles or cans. And you get it in a local, environmentally friendly way.

"I've come to realize that beer from the tap is better than beer from the bottle, and this is the only way of bringing the tap flavor home," says Jonathan Garonce, who last week filled a growler with Goose Island IPA from a beer tap station at a Duane Reade drugstore on New York's Upper West Side. Mr. Garonce owns two growlers, which he refills whenever he's having friends over. He also owns a smaller, 32-ounce growler, sometimes called a growlette.

Growler fans say that unlike just showing up at party with bottles or cans of beer, the jugs make an event feel more festive. Some beer drinkers like the flexibility: You can pour a little or a lot. A growler generally holds the equivalent of four pints of beer or a little more than five bottles of beer. A glass growler usually costs about \$5. The price to fill it varies, but is often \$10 to \$15. Most growlers have screw-top lids that help the beer stay fresh and fizzy for one to two days.

Some states have adopted laws to allow growler sales at places other than bars and breweries. [Whole Foods Market](#) Inc. [WFM +0.80%](#) started offering growlers in 2006. Today, it has 40 growler stations in nine states, and says it plans to add more.

"We had known of a few small shops in neighborhoods that were smaller versions of growler stations, and that's when the light bulb went off," says Christopher Manca, northeast specialty coordinator for Whole Foods. "If you don't live in the heart of one of these craft beer hubs, it is convenient for you if you're in Whole Foods anyway buying your food."

In New York City, Duane Reade fills growlers at in-store taps in Manhattan and Brooklyn, and offers beer selections from nearby Brooklyn Brewery. (A Duane Reade spokesman declined to comment.)

In June, North Carolina became one of the latest states to change its law to allow growlers to be filled in beer shops, bars and grocery stores. Previously people there could only get growlers filled at breweries. The state was a late adopter, says Chris Hunt, owner of craft beer retailer Good Bottle in Charlotte. He expects the change to be a boon to business. "When we were finalizing our business plan, we took some trips in the Southeast, and it was obvious that places where you could fill growlers were making a lot more," he says.

Dragoon Brewery in Tucson, Ariz., saw keg sales jump after a similar change last year let it sell to local stores. According to Dragoon head of marketing Tristan White, in-house growlers have been an unexpected hit. The original plan was to make money mostly by selling to retailers and bars, but growlers now comprise about half the brewery's sales. And, adds Mr. White, the first day they filled growlers, the brewery "did the most business we'd had for almost a year in those two hours."

At Ale! Yeah, a beer shop in Decatur, Ga., growlers comprise 40% of the store's sales, though that number was as high as 70% when it first began selling growlers in 2011 after the state's law changed. Craft beer enthusiasts like novelty, says owner Eddie Holley, and "people get really excited at the beginning."

There are now as many breweries in the U.S.—2,500—as there were before Prohibition, which ran from 1920 to 1933, says Julia Herz, craft beer program director of the Brewers Association, a trade group based in Boulder, Colo. Survey data from the Brewers Association suggests that most craft beer drinkers are young, male and wealthier than average: More than 77% of craft beer volume is consumed by people who make more than \$50,000 a year. Surveys show they prefer beer brewed locally to mass-produced,

bottled options.

The Brewers Association and other sources credit Charlie Otto with creating the modern growler in 1989. Mr. Otto co-founded Otto Brothers Brewery in Jackson Hole, Wyo. He learned about the tin growler pail—the pre-Prohibition method of beer transport—from his father. He eschewed tin in favor of half-gallon cider jugs. "I bought a little hand silk screener and silk-screened the first glass growlers with our logo right there in my backyard," he says. They were sold in the local liquor store and in 1991 were featured in a cover story in industry magazine the New Brewer.

The origin of the term growler is murky. Popular lore, says Ms. Herz, claims the name comes from the hissing sound of carbon dioxide escaping the tin pail's lid as it is opened.

The popularity of growlers has spawned side businesses like Portland Growler Co., which sells artisan containers. Co-owner Brett Binford said breweries initially thought the \$65 ceramic jugs too expensive for consumers. Then the company had a spike in sales after it was featured by design blogs NotCot and UnCrate in 2011. The Portland, Ore.-based company went from selling 300 growlers the first year to 3,000 the second. Now it sells in breweries, too.

Mr. Manca of Whole Foods says the growler may be reaching its zenith: "You'll see it level off a little bit, naturally, but the demand for good-quality, local draft and craft beers is definitely not something that I would anticipate waning anytime soon."

..I called Rouse's and Whole Foods and WF says they have no plans for helping to cure chronic tap beer thirst in south LA ..BUT R is seriously considering it...so let's say a prayer to St Arnold of Metz, patron saint of brewing who sees all we do and all the beer we make and WILL bless with a great brewoff those CCH members who are generous to the growler deficient scribe who writes for the Hopline

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THNX  
Hank

## Episode 6: Misty Mountain Hop by Greg Hackenberg

After a bit of a vacation last month, I am back for another installment in this ongoing series and to generally annoy you with more stuff on UK beer. This month's topic is some of the wonderful English hops you may or may not be aware of. Yes, I know... "EK Golding and Fuggles, what more do I need to know?" The answer is "a heap". For you see... much like the US, the UK (and Germany) have been hard at work on a lot of new hop strains in the last few decades that has produced some really interesting varieties. However, in the rush to create beers with a hop impact of a cinder block dropped on a car from a highway overpass, a lot of these hops have gotten short shift in my humble opinion.

You may of course disagree, but you are going to have to hear me blather on about them. I will, however, avoid getting on some sort of rant about "what's wrong with beer these days" and telling you kids to get off my lawn. So here is a rundown of some hops you might enjoy, or might want to avoid. That's up to you.

There are 20 varieties of hops currently grown commercially in the UK. We will be looking at nine of them. If you'd like, here is the link to the British Hop Association which list all the hops <http://www.britishhops.org.uk/>.

First, the classics:

**East Kent Goldings:** Dual use. Sweet, smooth, citrus/lemon, floral, with an earthy background. 4.5%-6.5% AA

EKG is the workhorse hop of British beers, and it does it all; bittering, flavor, aroma, dry hopping. If you have done any British styles, you are probably familiar with it, but let's review. It was grown prior to 1790 so it is one of the oldest identified cultivars, and often considered in the "noble" category by non-Germans. It is often used in combination with Fuggles or other British hops. Goldings are produced in other areas and the further from the south of Britian, the different they get. "Kent Goldings" are grown in central Kent, and "Goldings" or "UK Goldings" are from the other southern counties. They are relatively interchangeable, but give slightly different results, the East Kent are a bit more pungent.

There are a few other names you might run across. "Whitbread Goldings" are a cross between Goldings and a Fuggle and has a different character than either. It is more floral and fruity with citrus and some sat apricot flavors, they are usually combined with other hops. BC "British Columbia" Goldings, I have not tried, as I try to avoid all things Canadian. Actually, no. I like Canadians, but I have not heard many good things about this hop.

**Fuggles:** Dual use. Soft woody, earthy, mild floral and vegetal notes. Less of an edge than EKG 3.5 to 5% AA

The other workhorse of classic British hops and the other "noble". Fuggle and Goldings blend extremely well adding depth of flavor. It was introduced in 1875 and its use took off quickly, replacing many of the older hops that predated Goldings. The earthy flavor works well with the biscuit and toasty qualities of the British base malts.

Other related hops are Styrian Goldings, which is actually Fuggles grow in Slovenia. It is very similar but a bit spicier. Willamette is the American grown variety and is softer and a little less potent.

Now on to the others:

Like I mentioned before, the British have been on the quest for higher alpha acid and interesting flavors just like the American growers.

There is a National hop research institute at Wye College, now under control of the British Hop Association where nearly all the hops in the UK are developed. It even holds living examples of heirloom and commercially extinct varieties. A good bit of their research has been going into reviving experimental cross breeds that were rejected at the time that with changing tastes may have potential today.

There are a couple of interesting things about these hops. First just about all are dual use hops; even those developed as high alpha acid varieties have found a use for flavor/aroma additions. Next, take a look at some of the flavors in the descriptions; citrus, orange, lemon, spice, tropical fruit... Not just the earthy, herbal, floral that one often expects, especially if your experience is limited to Fuggles and the occasional Goldings. And you'll notice the higher alpha acids.

**Northdown:** Dual use. spicy, resinous aroma 7.5%-9.5% AA

Released in 1970 to replace UK Northern Brewer. A clean bittering hop, works well with other hops. Classic Flavor and aroma hop in strong and dark ales, particularly dry stouts. Fuller uses them in nearly all their beers. I have not used it, but it is one I am going to try.

**Target:** Bittering/Dual use. Its flavor is a unique herbal character, earthy, mineral, grassy 8%-12.5% AA

Released in 1972 as a clean bittering hop and it is used as the basis for many beers. But it is also gaining a following for its flavor/aroma. I have only used it for bittering.

**Challenger:** Dual use. Refined spicy notes, cedar, fruity, orange or tangerine. 7 to 8% AA

Released in 1972. A good dual-purpose hop for both bittering and flavor/aroma. But it blends extremely well with other English hops. It has a firm flavor and provides a long lingering aftertaste. This is one that is starting to be mentioned in the same breath as EKG and Fuggle in the British hop short list.

I have been using this one a good bit. This is one I would recommend for some experimentation. The full fruity/citrusy hop flavor component could pair well with some classic American hops and stand up to some of the newer bolder varieties. And the lingering flavor really shines when used as a first-wort-hop addition.

**Pioneer:** Dual use. Sweet, citrus, lemon/grapefruit. Well rounded bitterness. 8.0%-10.0% AA

Though citrusy, it is less aggressive than American varieties.

**Pilgrim:** Dual use, earthy, spicy, citrus/lemon 9.5% - 13% AA

A fairly new hop released in 2001 with a distinctive aroma, more on par with the newer bolder hop strains. Another good candidate for experimentation with US varieties.

**First Gold:** Flavor/Aroma. Floral, with some citrus, wood and spicy notes. 6.5%-8.5% AA

Released in 1995, this is a fantastic finishing hop, but can also be used for bittering. Something of an EKG with less earth and more spice. Think of it like a cross between British and German noble hops. And it is a wonderful finishing hop on top of EKG or Fuggles.

**Bramling Cross:** Flavor/Aroma. **Earthy, spice**, black currants. 5%-7% AA

Developed in the 1920's. It was considered to have an "American" aroma which put off its widespread use for several decades. Definite spice and berry like black current notes. It works extremely well in darker ales, but it is turning up in more types. I use it where there are a lot of darker caramel notes, it seems to pair really well with them.

**Progress:** Flavor/Aroma. Robust, Fruity, Lime. 5%-7% AA

Developed in the 1960's. Up front fruity aromas and I definitely taste lime. It can be a little difficult to find. This is another one that can add some unusual aromas to your beer.

**Sovereign:** Flavor/aroma. Soft, earthy, piney and slightly floral. Similar to Fuggles but with notes of tropical fruit. 4.5-6.5% AA

Released in 2006, it is another with a base of classic British hop flavor amped up with delicate tropical fruit notes.

So there we have it. I'll be blathering on about beer and beery topics again next month.

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# CRESCENT CITY HOMEBREWERS

7967 Baratara Blvd. - Crown Point - LA -70072

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

## 2013 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: \_\_\_\_\_, 2013

Paid: \$  Cash  Check #

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

Schedule of Events  
**2013 CALENDAR**

**August**

CCH General Membership Meeting	Tue	6	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	24	9:00 am	12:00 pm

**September**

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	6	6:00 pm	8:00 pm
Pensacola Emerald Coast Beer Fest	Sat	7	ALL	DAY
Pensacola Emerald Coast Beer Fest	Sun	8	'til	Go Home
Club Brew	Sat	?	7:00 am	4:00 pm

**October**

CCH General Membership Meeting	Wed	2	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**

<b>CCH General Membership Meeting</b>	Wed	6	7:00 pm	11:00 pm
<b>CCH Winterfest @ Deutsches Haus</b>	Sat	9	6:00 pm	11:00 pm
<b>Club Brew</b>	Sat	?	8:00 am	4:00 pm

**December**

<b>CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party</b>	Fri	6	7:00 pm	11:00 pm
<b>Location Pending</b>				
<b>Club Brew</b>	Sat	?	7:00 am	4:00 pm

***CRESCENT CITY******HOMEBREWERS***

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

