

THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 1

January, 2013

Editor: Monk Dauenhauer



Note change of Meeting Date

MEETING LOCATION

Deutsches (Half-Way) Haus

1023 Ridgewood Street

Metairie, LA

January 9, 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

We thank our outgoing 2012 officers for a job well done in moving our club forward. Our club is growing and we thank the many people who have given their time and talent for the benefit of all. We ask all our members to get involved in the many activities planned for the coming year.



2013

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SHARING BEER

BRING YOUR BREW TO THE MEETING.

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.

BONUS: Get a FREE 50/50 ticket for your generosity.

Meeting Note: When you come to the meeting at the Deutsches Haus realize that for the past 20 years they have allowed us to use their facilities free of charge. *The only thing they ask is for us to patronize the bar.* So, we encourage you to have your first beer from their taps. They have a quality selection. Then jump into the beer you or someone else brought to share or might want an honest opinion of their handy work.

BET YOU DID NOT KNOW:

There are over 200+ synonyms for the word “drunk” including addled, cherubimical, cock’d, bowz’d and fuddled.

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

[Deutsches Haus](#)

[Southern Brewing News](#)

[New Orleans Brewing Company](#)

[Heiner Brau](#)

[Abita Brewery](#)

[Crescent City Brewhouse](#)

[Gordon Biersch](#)

[NOLA Brewing Company](#)

[BrewStock](#)

[BR club-Brasseurs a la maison](#)

[Dead Yeast Society – Lafayette](#)

[Bicyclebrewclub](#)

[Louisianahomebrewers](#)

[Maltmunchingmashmonsters](#)



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

Dues

Same Price as Last Year \$30.00

R

Due

Use the membership form on page 10 of this rag or on our web site

www.crescentcityhomebrewers.org

Bring it to the meeting or mail it

to:

Crescent City Homebrewers, Inc.

7967 Baratavia Blvd.

Crown Point, LA 70072

Makes checks payable to:

CCH

2013-2014 CCH Beer Appreciation School

Hello Everyone,

I am going to teach the "BJCP" class again. There will be far less emphasis on BJCP due to changes in their examination structure. Instead, I will spend more time on styles and characteristics of individual beers. I will still follow loosely the BJCP Study Guide format for the technical side of the lectures. It is a good outline for organization, but will digress or go into more depth as the subject matter requires (or as the spirit moves me)!. We will use the BJCP style guidelines and the grading sheet as guides for our tasting adventures. I am going to try to obtain different examples that we had last year. (I am contemplating a road trip to Specks for this very reason.)

To all the folks on the North Shore who would like to have the class held up there - As they say in real estate, it is all about location, location, location. We pay no rent on the South Shore, other than sweat equity in work parties at the Haus. This is a compelling reason for staying put... After Katrina when the Haus was closed, CCH had to use the vagabond approach to find meeting places. That is chore I don't wish to face. I want the class to be fun for me too!

Staff will once again be our resident cheerleader and shopper, Richard "Cooch" Cuccia, and Greg Hackenberg, yeoman steward and English Ale aficionado.

Letter and Syllabus are attached. I hope to see many return students! We had a fantastic group last time!

Happy and Merry!

(Hmmm, this *would* make a neat Christmas present for significant others and good friends.)

Carol



CCH Beer (Appreciation) School

Purpose

To increase the knowledge of beer and all-grain brewing; to increase the skill in evaluating and judging beer; and to indulge in appreciating 120+ beers***. The class will follow the Beer Judge Certification Program Style Guidelines.

Instructor

Carol Rice of Crescent City Homebrewers, Recognized Beer Judge, BJCP. I have been brewing with my husband, Richard, since 2000. We first took this class in 1999, and thought it was only right that if we were going to judge beer, we should attempt to brew some. Richard is the gizmo part of the team. I am recipe. I started helping Warren Chigoy with the classes in 2007.

I may be contacted at: [10105 Tiffany Drive, River Ridge, LA 70123, 504-737-4309, dogearbrewing@hotmail.com](mailto:dogearbrewing@hotmail.com)

Time and Place

The classes will be held on the third Saturday (mostly) of every month from 9:00 am to 12:00 noon at the

Deutsches Haus
1023 Ridgewood Street
Metairie, Louisiana

Cost

\$100.00 due on or before February 16, 2013, the first class, for CCH members in good standing. This cost will defray the expense of the handouts, materials, and beer used for the classes. Because Crescent City Homebrewers subsidizes the class, non-members will be charged an additional \$30.00 for membership in CCH. Classes are open to guests at any time for a charge of \$20 per class. (Please make checks payable to **Carol L. Rice CCH Beer School**)

Contents

Each class will include:

- a technical lecture, discussion, histories and descriptions of styles;
- tasting of teas from ingredients or comparative materials if appropriate to the lecture
- and tastings of ten, or so, beers (usually) of similar styles, histories, and characteristics.

Lectures will cover ingredients, brewing processes, beer flavors, troubleshooting, recipe creation, etc. The beers will be compared and contrasted, then evaluated according to style.

BJCP Study Guide and Examination

The course loosely follows the BJCP Study Guide as a framework for the lectures. BJCP has changed the format of the examination process dramatically. It is now a three-tiered process. The first step is a self-administered on-line entrance exam consisting of 200 general knowledge questions. The second step is a tasting exam. In order to progress to the full written exam, each candidate must achieve a grade of 80% on the tasting exam. Because this process may take years, I will not be conducting exams in New Orleans. See www.bjcp.org for more details.

Student Responsibilities

- To drink responsibly. **For the responsible drinker, there is always another party.**
- To print out and bring to all classes: The *2008 BJCP Style Guidelines*, found at www.bjcp.org. (The *Hop Union Variety Data Book*, at www.hopunion.com/hopunion-variety-databook.pdf, is also helpful.)

Syllabus

1. February 16, 2013

Introduction to Class Format

Alcohol and the Human Body The Five Senses, Physiology, Fermentation within the body, Blood Alcohol Content, and the effects of Alcohol

Light Lagers, Pilsners, and Light Hybrids

- 1 B,C American Lager
- 1 D Munich Helles
- 1E Dortmunder Export
- 2 A German Pils
- 2 B Bohemian (Czech) Pils
- 2 C American Pils
- 6 A Cream Ale
- 6 B Blonde Ale
- 6 C Kölsch

2. March 16, 2013

Malting, Malts and Adjuncts

Amber and Dark Lagers

- 3 A Vienna Lager
- 3 B Oktoberfest
- 4 A Dark American Lager
- 4 B Munich Dunkel
- 4 C Schwarzbier

3. April 20, 2013

Water and Basic Brewing Chemistry

Bocks and Alts

- 5 A Maibock / Helles Bock
- 5 B Traditional Bock
- 5 C Doppelbock
- 5 D Eisbock
- 7 A Northern German Alt (hybrid)
- 7 C Dusseldorf Alt (hybrid)

4. May 25, 2013

Mashing, Lautering/Sparging Mini-mash, all-grain, step infusions, rests, enzymes and conversion, and decoctions. Batch and continuous sparging.

Wheat, Rye, and Rauchbiers.

<i>American Wheat Beer</i>	6 D
<i>Weizenbier</i>	15 A
<i>Belgian Wit</i>	16 A
<i>Dunkelweizen</i>	15 B
<i>Weizenbock</i>	15 C
<i>Roggenbier</i>	15 D
<i>Classic Rauchbier</i>	22 A

5. June 15, 2013

Hops Growing conditions and regions, uses, and utilization. Discuss briefly the relationship of *cannabis sativa* to *humulus lupulus*, to get rid of the snickering.

Single hopped beers and beers with alternative bittering ingredients6. July 20, 2013

Brewing Procedures Boiling, Hops Additions, Chilling, and Aeration.

Amber, Brown, and Scottish Ales

- 10 B American Amber Ale
- 10 C American Brown Ale
- 11 A English Mild
- 11 B Southern English Brown Ale
- 11 C Northern English Brown Ale
- 12 A Brown Porter
- 9 A Scottish Light 60/-
- 9 B Scottish Heavy 70/-
- 9 C Scottish Export 80/-
- 9 D Irish Red Ale

7. August 24, 2013

Yeast and Fermentation Strains of *Saccharomyces*, *Weizen* yeasts, *Bretanomyces*, other wild yeasts, and bacterias. Yeast life cycle, by-products and their relationship to temperature and gravity. Starters, pitching, proper environments, and attenuation. Carbonations and draft service

Bitters, Pale Ales, and IPA

- 8 A Standard/Ordinary Bitter
- 8 B Special/Best Bitter
- 8 C Extra Special Bitter (English Pale Ale)
- 10 A American Pale Ale
- 16 B Belgian Pale Ale
- 14 A English IPA
- 14 B American IPA
- 14 C Imperial IPA

8. September 21, 2013

Recipe Formulation Includes a review of all aspects of brewing and how to control their effects on the beer.

Porters and Stouts

- 12 B Robust Porter
- 12 C Baltic (Imperial) Porter
- 13 A Dry Stout
- 13 B Sweet Stout
- 13 C Oatmeal Stout
- 13 D Foreign Extra Stout
- 13 E American Stout
- 13 F Russian Imperial Stout

9. October 19, 2013

Troubleshooting Discuss BJCP Fault List and AHA Troubleshooter's Guide ***

"Farmhouse" Ales and Sour Ales

- 16 C Saison
- 16 D Bière de Garde
- 18 A Belgian Blond
- 17 A Berliner Weisse
- 17 B Flanders Red
- 17 C Flanders Brown / Oud Bruin
- 17 D Lambic (unblended)
- 17 E Gueze
- 17 F Fruit Lambic
Faro (not recognized by BJCP)

10. November 16, 2013

Doctored Beer Seminar - To Flaw Or Not To Flaw

Includes a discussion of how to taste for judging

***Beers that exhibit acceptable-in-some-styles-only
flavor profiles, some doctored beers, and foodstuffs
for flavor comparison.***

11. January 18, 2014

Tasting and Evaluating BJCP judging, and score sheets. Discuss the components of the sample beers, write up and evaluate with score sheets.

Strong Ales:

Belgian, Scotch, English, and American

- 18 A Belgian Blond Ale
- 18 B Belgian Dubbel
- 18 C Belgian Trippel
- 18 D Belgian Golden Strong
- 18 E Belgian Dark Strong
- 19 A Old Ale
- 19 B English Barleywine

19 C American Barleywine
9 E Strong Scotch Ale
(14C Imperial IPA was served in Class 7.)

12. February 15, 2012 (or thereabouts)

Graduation!

Students' choice of beers (This is usually held at a good beer store, where the beers are selected at the beginning of the class. The date and time will be adjusted depending upon the location of the beer store selected.)

*** At any time, donations of homebrew appropriate to the styles being studied in that class are appreciated and accepted. For the trouble shooting classes, donations of any and all disasters are also appreciated and accepted.

Hank Speaks... So Listen

JANUARY 2013

Since many did not get their Christmas wish, here is a belated Christmas (or early Boxing Day) present for you made by **someone who really cares about you..** that is, a present you give yourself

TUNS OF FUN

Those who choose to go all grain need to know that AG will NOT be a major improvement in your beer but only a moderate one at the saving of a few dollars versus extract with a minimash but will mean the expenditure of a lot more time. AG allows the homebrewer to widen their choices since the varieties of malt extracts available are adequate but not as varied as what can be had starting with grains.

In my journey in brewing, moving to AG was nice (from old car to new one with A/C and automatic) but going from bottling to kegging was TREMENDOUS (from bicycle to car)

5 gallons of cooler capacity is enough for 12.5 lbs. of grain and the water to mash it at a ratio of 1 qt/lb, so most folks choose a 10 gallon cooler-40-48 qt. Bigger than that for most brewing will mean a lot of empty space which will lose heat. A hole in the top for a thermometer if you wish constant monitoring -fact is the temp tends to remain stable and another one perhaps to pour in hot water.

There are a number of configurations of coolers. "Back in the day" one got a rectangular cooler, built a manifold along the bottom with some CU tubes, cut lotsa grooves in them and connected it to the drainage port. Studies show and this has been my personal observation that the more vertical the vessel better the drainage so I discarded my rectangular one for a cylindrical one I obtained one as a post Katrina find and bought a SS perforated circular disc for the bottom which drains fine.

If I was building one today I wouldn't get the disc which is now replaceable with the SS mesh tubing mentioned in an earlier article-the toilet supply line.

I also have a 48 qtr. cube style that is a fine outer chamber for ale fermentation. The height means a 6 G carboy or plastic pail fermenter will be shrouded above the liquid line and therefore temp controlled and the square cross section provides open spaces around the fermenter which nicely accept pint bottles of frozen water. The insulation is EXCELLENT and with an old blanket thrown over it you will have to replace only 4 bottles every third day if you have it in a 70 degree house.

TIP- you can use it for a mash tun via the SS screen tube, rinse it out and after disconnecting the SS screen part, put the fermenter in it. One cube = one less thing to buy and to store.

Sam's club has the 60 qt on sale for 28 bux but you really need the 48 qt unless you commonly do 10+ gallons and I imagine you can get that size for a bit less at WalMart, Academy Sports, Rouse's(?), Target, HD/Lowe's, or K mart.

Making a drain port.]

There have been notes in books and on the Internet from the late 1990s and even within the past few months describing a set

of washers, nipples, etc. to make an assembly-see this parts list from a recent homebrewing post:

- (4) 1/2 copper 90 degree slip on elbows
- (5) 1/2 copper slip on tees
- (2) 1/2 copper 45 degree slip on elbows
- (1) copper 1/2 female-threaded to 1/2 slip on adapter
- (5) 3/4x2 fender washers (Home Depot only has CUT washers in this size)
- (1) 3/4x2 stainless steel washer
- (2) neoprene 2 washers (fender washers?)
- (1) 2 1/2 brass pipe nipple
- (1) 1/2 brass ball valve with threaded female ends
- (1) 1/2 hose barb adapter with threaded male end
- Teflon tape

Cost about \$30 + cooler ..there are plenty of videos showing details but please

DO NOT buy anything until you read a bit more.

I learned a long time ago that a quick decision is often a poor one because such a decision can be impulsive and lazy.. "now I've made the choice and don't have to continue the hard work of thinking" approach .I never take the first solution until I have come with a least a couple possibilities. So, in 2005 (Thanks, post Katrina trash heap) when I got a 10 gallon cylinder keg that I wanted to use in place of my old rectangular cooler, I looked around and saw the numerous complex bulkhead assemblies, differing only in the minutia of gaskets and valves but found the posting below which is still relatively unknown

Here's how I did it: [Gott Cooler Mash Tun Conversion](#)

I've read many web-pages on the subject of converting a [10-gallon Gott cooler](#) (now Rubbermaid) into a mash-tun. I came up with my own approach, which I think is much easier and cheaper too. To begin with, get a 12" [Phil's Phalse Bottom](#). It fits a 10 gallon Gott perfectly. The tricky part is always the "bulkhead" fitting, where the wort line passes through the wall of the cooler. Phil suggests using a drilled rubber stopper with a 3/8" OD copper tube. I think that will leak, especially if you accidentally bash it with the paddle while stirring your mash. Start with your basic 10-gallon Rubbermaid or Gott cooler (mine is a Rubbermaid, purchased rather expensively at a restaurant supply.)

I ran the wort line out the spigot hole at the bottom, like everyone else. You have to remove the spigot. The spigot is held on with a large plastic nut on the inside, and a rubber gasket.

Here's where my method departs from others I've seen. Gott has conveniently already solved the bulkhead problem with this spigot. Perhaps we can find a way to leverage their work. Since we were originally just going to throw this part away, we may as well take it apart first (in the interest of science). If you push the spigot button, you can use a sharp knife to cut off the plastic valve that will protrude from the inside of the spigot: The valve core will then fall out the

other side.

To make this into a bulkhead fitting, we need to run a piece of tubing through the spigot body in a water-tight way. For good flow-rate and resistance to clogging, I used the ubiquitous 3/8"OD copper tubing from Home Depot. The spigot body has a hole straight through it that the core used to be in. The hole is too small for the 3/8" tubing, but the spigot body has enough material that we can enlarge the hole just enough to get a tight fit. I just used a 3/8" bit in the drill press:

Then you can push the copper tubing through the hole to complete the bulkhead fitting:(**HANK's NOTE- Drill the hole so there is a tight fit and FORCE the Cu tubing through with any food safe lubricant-saliva, honey ,jelly, olive oil)**

At this point, I replaced the spigot on the cooler, with the original rubber gasket and plastic nut. Filled with 10 gallons of water, it was water-tight. Nevertheless, to be extra sure, I applied some food-grade sealant around the joint on the inside.

And that is basically it. No futzing about with poorly-fitting rubber stoppers, no search for some elusive combination of Home Depot pipe-fittings (I wish I could get all that time and effort back now.)

Install the Phil's Phalse Bottom (**HANK's NOTE-USE a SS MESH INSTEAD**) *inside of the mash tun. A short piece of 3/8"ID plastic tubing will form an adequate seal with the copper tubing on the inside. Don't bother with hose-clamps or anything, this connection doesn't have to be water-tight. But it should be firm enough to withstand a bump from the stirring paddle without coming off. On the outside, you can install a valve on the copper tubing to control the flow-rate during sparging and run-off. I used a compression-fit quarter-turn ball-valve. The large port of a ball-value is desirable to avoid getting clogged by bits of grain husk that may get through the false-bottom before the filter bed is set. If a bit of grain gets in there, just open the valve all the way for a second to push it through.*

(**HANK's NOTE-If this seems confusing here is the original link**

<http://www.thegatesofdawn.ca/wordpress/homebrewing/mashtun/>

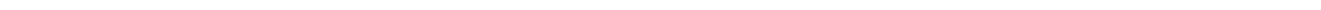
..and how much time and money will you save this way?-plenty!! I used, to control flow, a small faucet with a compression fitting as is found on a frig icemaker line...will it leak?

IF it does you will at worst scenario lose a few drops of work which you can catch and add to boil pot. Mine has YET to leak since built in 2005-about 40 uses but if it does I will report back.

And this is what you will need to go all grain!

Your appreciation should be expressed by giving copious quantities of your first all grain beer to Hank/Monk

*****As always,, constructive comments are welcome via the Hopline ... for those uncomfortable with readin' n' writin' big words, please continue to mumble during meetings from the back row which is where I like to sit/sip/mumble...and where the afore mentioned free beer should be delivered





CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - 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

January

CCH General Membership Meeting	Wed	9	7:00 pm	11:00 pm
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February

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Begins	Sat	16	7:00 am	4:00 pm

March

Sausage Making – Monk’s Haus	Sat	2	8:00 am	until
CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	16	9:00 am	12:00 pm

April

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Brew Off	Sat	??	7:00 am	4:00 pm
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	25	9:00 am	12:00 pm

June

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
WYES Beer Tasting	Sat		6:00 pm	9:00 pm
http://www.wyes.org/events/beer.shtml				
CCH Beer School Continues	Sat	15	9:00 am	12:00 pm

July

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

August

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

September

CCH General Membership Meeting	Thu	4	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun		TBA	TBA

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

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

December

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

***CRESCENT CITY
HOMEBREWERS***

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

