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# THE HOPLINE



Crescent City HomeBrewers

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Volume 25, Issue 2

February, 2014

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Editor: Monk Dauenhauer



## MEETING LOCATION

Deutsches (Half-Way) Haus

1023 Ridgewood Street

Metairie, LA

Wednesday February 5, 2014 @ 7:00

### Our Club Officers For 2014 are:

**Richard Doskey – President**  
**Jack Gonzales – Vice President**  
**Brandi Charbonnet – Secretary**  
**Marcel Charbonnet – Treasurer**  
**Keith St. Pierre – Quartermaster**  
**Dennis Groome – Webmaster**

We thank our outgoing 2013 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.

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*The following brought their creation to the meeting in January*

Ronnie Rodriguez - Kolsch  
Bob Annoni - Oktoberfest brewoff  
Bryan Smith - IPA, Helles, Sour Brown  
Neil Barnett - Pilsner, Trappist, Dopplebock  
Sam Grooms - Dusseldorf Altbier, Rye Red Ale  
Perry - Stout, IPA, Brown ale  
Dan - Rye Pale Ale  
John Vinson - many commercial beers

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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.

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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:**

Your tongue is the only muscle in your body that is attached at only one end.

- > ♦
- > If you stop getting thirsty, you need to drink more water. When a human body is dehydrated, its thirst mechanism shuts off.
- > ♦
- > Zero is the only number that cannot be represented by Roman numerals.

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**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](#)
- [Mystic Krewe of Brew](#) - Northshore
- [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 R Due

Same Price as Last Year \$30.00

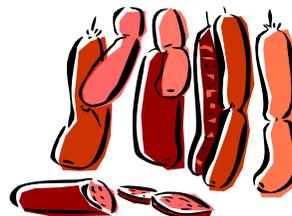
**Use the membership form on page 5 of this rag or on our web site [www.crescentcityhomebrewers.org](http://www.crescentcityhomebrewers.org) Bring it to the meeting or mail it**

**to:  
Crescent City Homebrewers, Inc.  
1213 Curtis Drive  
Harvey, LA 70072**

**Makes checks payable to:  
CCH**

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March Brewoff & Sausage Making @ Monk's Haus  
You can do either or both. Saturday March 8th. Steve Clark is SAUSAGE Master and Neil Barnett is taking names for beer. Style of beer to be brewed will be announced at the meeting.

## TIME TO MAKE THE SAUSAGE



Date: Saturday March 8<sup>th</sup>  
Location--- Monk's Haus – 7967 Barataria Blvd  
Crown Point (Marrero if you use gps)

**Time: 10:00am till**  
**Flavors: Cajun Green Onion, Italian, Chorizo**  
**3lb units---- bulk or link**  
**Cost is \$15.00 per unit --- Including all consumables. (Food & Drink)**  
**Must be present to work or make arrangements for someone to take the goods home**

## **Sign up sheet at next**

### **Meeting**

Pay at end of event  
If paying by check make out to CCH  
Open to guys and gals  
If you want to trade your homebrew for event goodies, we will talk about it  
Questions or additional info Contact Steve  
[scsuds@cox.net](mailto:scsuds@cox.net) or 610-7346  
Deadline to place order ---- March 5

## **Mail Bag (Info received for you)**

We found your email address on the AHA homebrew club registry, as fellow home brewers (members of the Arizona Society of Homebrewers as well as AHA) we're contacting you hoping you could help us get the word out about our kickstarter.

BruGear are the creators of the ProBoiler™ range of professional quality stainless steel brew kettles and fermenters, designed from the ground up by brewers for Home and small batch professional brewers we launched a Kickstarter to get into production. Please check out our Kickstarter and let us know what you think:

<http://www.kickstarter.com/projects/2055692701/bru-gear-stainless-steel-brewing-kettles-and-ferme>

The ProBoiler™ has the following features:

- 18 gauge food grade (SS304) stainless steel body with extra thick bottom to quickly get your boil roiling and help prevent scorching
- Designed totally from the ground up by brewers for brewers
- NPT and Tri-clamp connectors - it's what the professionals use
- Brew pots in 5, 10, 15, 20, 30 gallon and 1BBL
- Fermenters in 7, 14 and 21 gallon sizes
- All ProBoiler™ brew kettles include a 3 piece ball valve and brewing thermometer
- All ProBoiler™ fermenters include a racking arm, thermometer and butterfly dump valve

- Step indent in the kettles support an optional false bottom to create a mash tun

Thanks for taking the time to check us out, please feel free to let other brewers in your club and beyond know about BruGear and our Kickstarter.

Regards,

Phil Spivey

Ph +1 (602) 451 8227

[www.bru-gear.com](http://www.bru-gear.com)

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## **Modern Brewery Age**

Dear Subscriber,

### **In this issue,**

A-B has its Superbowl ad program ready to go, but A-B v.p. marketing Paul Chibe has elected to leave to "pursue other opportunities," almost any of which has got to be more relaxing than the pressure cooker that is the A-B marketing department this time of year, particularly with Bud Light down.

Also, Guestmetrics provides some insight into the on-premise sector, where craft and cider are both booming along, and "premium lights had a difficult year." Tell that to Mr. Chibe!

In other features, we visit with the Brouwerij Huyghe, the irreverent Belgian producer of Delirium Tremens, and attorney Dustin Covello gives our small brewery readers some insight into tax planning.

In our IRI spotlight, we look at craft brands and packages in the grocery segment, and broader category numbers in multi-outlet. And lastly, our tasting panel enjoys sampling Dirty Brown from Smuttynose, arguably the best brown ale in America.

**Click on link below to access the most recent weekly issue.**

<http://www.breweryage.com/tabloid/archive/2013/January15.pdf>

Regards,

Peter V.K. Reid

Editor

Modern Brewery Age

**If you have any comments or questions, contact me via e-mail at: [pete@breweryage.com](mailto:pete@breweryage.com)**

# Louisiana Brings LA1 To The Table

January 31, 2014 by Alex Bean, Whisky Critic

<http://www.whiskycritic.com/louisiana-brings-la1-to-the-table>

Louisiana is known for spicing things up and now the state has spiced up the American whiskey market by producing its first legal barrel-aged whiskey ever – LA1 – from the Donner-Peltier distillery in Thibodaux. LA1 is unique in originating from Louisiana but is also unique as a four-grain whiskey, tossing rice – locally-produced rice – into the mix along with the standard barley, corn and rye [or wheat]. LA1 is aged in charred American oak barrels upcoming as-yet-untitled Batman.

LA1 is 94 proof [48% alcohol content] but is currently only available by getting on a waiting list at the Donner-Peltier Distillery. A full release – in Louisiana – is planned for December 2014.

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## 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"

"On Wednesday I brewed a steam beer. The first thing I did was trip and dump about 1/3 of the grain into the sewer. I had bought enough grain to do a brew-in-a-bag, but after losing so much of it I decided to go ahead and mash it like normal. I don't know how much of each grain I lost, but this steam beer is MUCH darker than it should be. I'm talking stout-dark. Then, when I went to check my pre-boil gravity, I dropped the hydrometer and broke it. I kind of stopped caring what I was doing after that point."

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](mailto:mickey.61@cox.net) You can remain anonymous to avert needling by your fellow brewers.

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**Crescent City Homebrewers** is proud to present the inaugural event! We are not conducting a fund raiser. The ticket price will cover the costs of conducting the event without making a profit. The \$20 entry fee will include:

- Table space to display your gear, crafts, tchotchkes, t-shirts, yada, yada, yada...
- Staff to run the facility, including a bartender and a cashier to make change.
- Serviceware, plates, lots of napkins, cups, cutlery, tickets, wristbands.
- FOOD! The menu:

### Roast Smoked Pig (whole)

If there is sufficient interest, we will sacrifice a goat as well.

Barbeque sauces, five or six at least.

*This would make a terrific competition! If you are interested, please notify me and provide one gallon of your secret sauce. CCH will provide 2 ounce serving cups. Guests will judge.*

Sandwich rolls.

An assortment of sides to be announced.

Contenders are baked beans, coleslaw, Winterfest potato salad...

Desserts? Yet to be decided.

### Beer

Commercial Beer. Since we cannot ask for donations, we will purchase a keg or two depending on attendance. Beer will be available at the bar for purchase also.

Homebrew. Donations are encouraged, appreciated, and welcomed.

We will have two other things going on that day.

**Hop Swap** - We will have the **comparison tasting** of our Hop Swap brews. Whoever wants to participate can. Brewers will purchase a kit with the same grain bill and the same yeast from BREWSTOCK [www.brewstock.com](http://www.brewstock.com) and brew with different hops. CCH brewers are working on this now. Kyle ships. (Be sweet and give him two to three weeks to get the kit to you.) He will also keep track of this so no hops variety is used twice.

**CCH Brew Off** – No, it is not a competition. We making a 50 gallon batch of wort in club equipment. Ten members purchase 5 gallons each to take home and ferment as they wish. This brew off is already sold out, so for guest, it will be a demonstration only. You will get to see our awesome gear.

Last, **TICKETS MUST BE PURCHASED IN ADVANCE!** Information is in the invitation.

Please share this with your club members, friends, shops, craft breweries in your area, and anyone else you know who ferments something.

Thank you!

Carol Rice  
Event Coordinator  
504-737-4309



## CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey- LA -70058

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

### 2014 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: \_\_\_\_\_, 2014

Paid: \$  Cash  Check #

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

# It is Brew off Time!

Come pass a good time and hang out with the cool Kids!

Wort Price \$20.00

Standard Food Price \$10.00

Brew Off Schedule Brew off  
start time is 8AM sharp unless  
otherwise stated

Month	Date	Style	Host	Brew master	Chef	
February	8th	Stout	The Rice's	The Rice's	Mike Malley	
March	8th	Rye P A	Monk's Haus	Derek Lintern	XXXXXXXXXXXX	Sausage Stuffing
April	12th	Scotch Ale	Duetches Haus	?	XXXXXXXXXXXX	Pig Roast, swap meet
May	24th	IPA	Greg Hackenberg	Peter Caddoo	?	Dry Hop SWAP
June	14th	APA	The Barnett's	Neil Barnett	?	BIABS*, Yeast Swap

\* Brewing in a Bathing Suit

September	13th	Octoberfest	Rick Doskey	?	?	Beer for Winterfest
October	???	Christmas Ale	DH Octoberfest	?	XXXXXXXXXXXX	Octoberfest brew off
November	8th	Classic Pilsner	?	?	?	

\* The Crescent City Homebrewers have had a long history of making large quantities of beer.

\* Good ones at that

It is a chance to Socialize with your Homies (Homebrewers).

\* Newbie Brewers will learn the techniques and procedures that will help them improve their beer.

\* Older Brewer can hang out and tell Sea Stories, I've got a ton of them.

\* If you would just like to hang out, sign up as a guest so we know how much food to make.

If you think you have what it takes, e-mail me at  
[neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.

If the interest is there, more brew offs can be scheduled. Also, the equipment is available to all members.

## Schedule of Events

# 2014 CALENDAR

### January

CCH General Membership Meeting	Wed	8	7:00 pm	11:00 pm
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### February

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off – The Rice’s	Sat	8	8:00 AM	

### March

Sausage Making/Brew Off – Monk’s Haus	Sat	8	8:00 am	until
CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm

### April

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Brew Off/Fig Roast/Swap Meet – Deutsches Haus	Sat	12	8:00 am	4:00 pm

### May

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	24	8:00 am	

### June

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
WYES Beer Tasting	Sat		6:00 pm	9:00 pm
<a href="http://www.wyes.org/events/beer.shtml">http://www.wyes.org/events/beer.shtml</a>				
Brew Off – The Barnett’s	Sat		8:00am	

### July

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
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### August

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
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**September**

CCH General Membership Meeting	Thu	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	5	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	6	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	7	TBA	TBA
Brew Off – Rick Doskey	Sat	13	8:00 am	

**October**

CCH General Membership Meeting	Wed	1	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	5	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	?	6:00 pm	11:00 pm
Club Brew	Sat	8	8:00 am	4:00 pm

**December**

<b>CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending</b>	Fri	5	7:00 pm	11:00 pm
<b>Club Brew</b>	Sat		7:00 am	4:00 pm

*CRESCENT CITY  
HOMEBREWERS*

