



# The Hopline

*The newsletter of the Crescent City Homebrewers Club*

**Volume 29**

**November 2018**

**Issue 11**

Next Meeting: November 7, 2018 at 7 p.m.

**Location: 504 Craft Reserve – 3939 Tulane Ave, New Orleans, LA 70119**

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**Next Meeting: November 7<sup>th</sup> at 504 Craft Reserve**

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### Officer Emails

<a href="#">President</a>	Mike Malley	<a href="#">Vice President</a>	Hector Meier
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<a href="#">Quartermaster</a>	Sam Grooms	<a href="#">Brewoff Coordinator</a>	Neil Barnett
<a href="#">Hopline Editor</a>	Gerald Lester	<a href="#">Webmaster</a>	Gerald Lester

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## Submitting Articles

– Gerald Lester

Please email any articles you want published to [Hopline@CrescentCityHomebrewers.org](mailto:Hopline@CrescentCityHomebrewers.org) by the 25<sup>th</sup> of the month.

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## Winterfest – December 1<sup>st</sup>, 2018!!!

Sam Grooms

I need to stress to everyone something important about Winterfest this year. Winterfest has attracted A LOT of attention by Oktoberfest attendees.

I've been working Oktoberfest these last two weekends. I've also been the sole person making sure flyers are available and in prominent view at each cash box & the gate each day. I affixed our larger flyers all over the grounds as well. When serving beer, I've been promoting it. There has been an immense amount of people that tell me they're interested and will likely go. Given the amount of people showing interest in just these last 2 weeks, there is a possibility that we will run out of homebrew this year.

The club (our club), not the board or Winterfest committee, needs every brewing capable member to donate at least 1 full 5 gallon keg and every member to sign up to work a post for the event. Prep, Setup, and Breakdown posts are just as important as event posts.

As such, be prepared to be approached/contacted for a keg donation this year if you haven't already reached out to [Alessa Massey](#). Contact Alessa ***before you brew*** as we need a wide variety of beer styles. There cannot be a mass of Stouts, Porters, Ambers, Quads, IPAs and high ABV beers, so don't be surprised if there is kick back on the style you offer to brew versus what is needed. ***Variety is absolutely key for this event.***

If you want that second ticket for your partner/spouse, then brew two beers of varying styles. Please please please do not brew 10 gallons of the same beer and toss in a separate ingredient to secondary of one fermenter to make it "different" simply to get that second ticket. Have fun, be creative, experiment.

Reach out to Alessa to confirm your donation now to lock in your preferred beer style! December 1<sup>st</sup> is creeping up fast. ***Get to brewing friends ;-)***

Cheers,

-Sam Grooms

Your lowly Quartermaster

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## Beers of the Month – May meeting beers

Sorry, I was unable to get the list before it disappeared!

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## Tabletop brewing systems for you ex-brewers

Sam Grooms

To all you members that no longer brew. If your reasoning was due to the time commitment, limited space, reduced physical strength, back/muscle pain, or whatever...

There are quite a few of semi-automated tabletop systems on the market. I've just found this one that for all intents and purposes appears to be ~98% hands-off. If you still want to brew, you have options out there.

Watch this [YouTube Video](#) to see one such system in action!

Cheers,

-Sam Grooms

Your lowly Quartermaster.

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## **Beer Punch**

Ricardo DelosReyes.



### **Ingredients:**

- 4 Strawberries
- ¼ Cup Blueberries
- ¼ Cup sugar
- 2 Tblsp Grenadine
- 2 Tblsp Fresh Lime Juice
- 2 (12 oz -) Bottles of Beer, Cold (Recommend: a Pilsner or Corona)

### **Directions:**

In a bowl add the strawberries, blueberries, sugar, grenadine and lime juice. Stir to dissolve as much sugar as possible. Cover and refrigerate for at least 1 hour, stirring a couple of times to agitate and help create juices.

When ready to serve, divide the mixture among 4 Low ball glasses. Pour 6 oz beer into each glass and give a gentle stir. Drink!

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## Brewoff News and Such for November

– Neil Barnett

*“Work is the curse of the drinking classes.” — Oscar Wilde*

Hey Buckeroo's,

Octoberfest is over, the worst of the Summer heat is gone, and Winterfest is on the horizon. I love this time of year. We have just finished the next to the last Brewoff, and we can start planning for next year. If you have any ideas about what we should make, drop me a line.

On Saturday, the 27th, William Thompson led the team at Brewstock in the creation of Dunkel beer. With perfect weather, an experienced crew, and a can do attitude, the group had an almost perfect brewing event. The dark, malty wort had a base of Munich, Wheat and three other specialty malts. It was then hopped with Magnum and Tettnager. The result was a rich, dark brew with a SG of about 1.065. They even managed to squeeze out an extra unit of wort. Many thanks to Kyle at Brewstock for hosting, and William for taking charge. I can't wait to taste this beer.

The next event, and last for the year, will be a recreation of JAX Bock Beer. This was a seasonal beer, released in the Spring, which if the advertising is to be believed, makes you want to ride a goat. I will be using a Sonny Day recipe, but toned down a little. We are shooting for a 1.065 starting gravity, and are looking for a malt forward, medium bodied beer of about 6% ABV. We need a chef and have space for guest and alternates. Our illustrious president, Mike Malley, heroically volunteered to be an equipment mover, after finding out we only have to move the gear about 10 feet. This meet will also be a great time for volunteers to come and help get the gear ready for Winterfest. Mike Malley, our equipment mover, will spearhead this effort since he will have a lot of down time from moving the gear. If you don't already know, the Brewoff will be at the Deutsches Haus, on 1700 Moss St. The brewing will start at 0800, and Mike will set up a time for the serving equipment fix up. If you want to sign up, for either event, let me know so we can plan for lunch, assuming we get a chef.

Anyway, don't waste this beautiful weather just sitting around, go brew something.

You can contact me by email, or sign up at a meeting. As always, I am your most humble and obedient Director Undertaking Massive Brewing Operations (DUMBO).

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## 2018 Brewoff Schedule

- Neil Barnett

Date	Style	Location	Brewmaster	Comments
1/20/2018	Irish Red Ale	504 Craft Reserve	Federico Portillo	Done
2/24/2018	Helles or Mai Bock	3422 Annunciation St NOLA, 70115	Peter Caddoo	Done
3/3/2018	Rye PA	7967 Baratavia Blvd, Crown Point	William Thompson	Sausage Stuffing
4/21/2018	Saison or Harvest Ale	Urban South 1645 Tchoupitoulas St. NOLA, LA 70130	Mike Malley	
5/12/2018	ESB or Bitter	413 Bear Drive Arabi, LA 70032	Gerald Lester	
6/9/2018	Petite IPA	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett	BIABS* at Neil's
July (off)	n/a			n/a
8/11/2018	Traditional Stout	101 Garden Rd River Ridge, LA 70123	Marcel Charbonnet	
9/15/2018	Pilsner	224 Douglas Dr River Ridge, LA 70123	Greg Hackenberg	
10/27/2018	Dunkel	Brewstock 3800 Dryades St NOLA, 70115	William Thompson	
11/10/2018	Historic JAX Bock	Deutsches Haus	Neil Barnett	
Dec. (off)	n/a			n/a

\*BIABS = brewing in a bathing suit

### Standard Wort price \$25.00

### Standard Lunch price \$10.00

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

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](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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## Links To Things

### Club Links:

- [Membership Application Form](#)

### Local Brewing Supply:

- [Brewstock](#)

### Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)
- [Wayward Owl Brewing](#)

Missing links – just email them to [Hopline@CrescentCityHomebrewers.org](mailto:Hopline@CrescentCityHomebrewers.org)!

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