
THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 4

April, 2013

Editor: Monk Dauenhauer



MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
April 3, 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



When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibly, with your name and the style(s) you bring.

Last Meeting we had:

Dan Thompson Apricot Blonde
Drew Roland & Kunal Nayee IPA
Andrew Pollack Assortment
Neil Barnett Pilsner, ESB Double Imperial
Marcel Charbonnet ... British Nut Brown Ale
Charles Sule Old Ale and Dunkel
Kevin Shipp Brown Ale
Barrion Dumas Honey Cream Ale &
Caramel Apple Hard Cider
Mike Retzlaff Green Apple Lambic

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.

SHARE YOUR BEER

BRING YOUR BREW TO THE MEETING.

Brewoff & Sausage Making Huge Success

There were about 40 or 50 participants, nobody was really counting, for this annual event, down the bayou in Crown Point, on Saturday March 9. Headed up by Chief Brewer Derek Lintern, 50 gallons of Rye PA was brewed using the new and upgraded equipment recently acquired for club brewing. Steve Clark coordinated the manufacture of 350 pounds of Chorizo, Italian and Cajun Green Onion sausage. Beer provided by Neil Barnett, Rick Doskey, Gordon Biersch, NOLA and Abita was enjoyed by all. The celebration of beer and sausage began about 8:00 AM and the last stragglers left about dark PM. Mark your calendars now for March 8, 2014 when we will do it all over again.

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CCH Crawfish Boil

The 2013 "Annual" Crescent City Homebrewers' Crawfish Boil.

Date April 13, 2013 (Noonish)

Location Deutsches Haus

Frank Ballero has volunteered to be the coordinator.

Financing: **Please read carefully.**

Paid members and their spouse or significant other will be admitted at no cost.

According to our By-Laws, a member is considered to be in good standing with the payment of dues by March 1. We extend this to the March meeting date; Wednesday March 6. Children under 12 will be free.

Previous members will be considered guest and all guests will be required to pay \$20 per person.

Guests' tickets have to be paid for by the April meeting. No pay at the door.

This is a family event!

In addition to crawfish there will be crawfish boiled potatoes and sausage and garlic, etc.

Also, hot dogs and burgers will be available.

Beer will be provided: Homebrew, possibly a G-B beer, Abita, NOLA and some other good local beers.

For those that prefer it, there will be some brand of American light beer.

Soft drinks (soda pop) and water will be provided.

Once again, you must be a PAID member by March 6 to get in free!

Special Request

If you have not already made it known to Frank that you plan to attend, please let him know so we can properly order quantity.

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2013 Louisiana Homebrew Clubs Brewing Competition

The Dead Yeast Society homebrew club will be hosting the 2013 Louisiana Homebrew Club's Brewing Competition. This a great opportunity for the Louisiana homebrew clubs to get together to discuss homebrew, get feedback on our brewing, and get to know each other. The competition is open to all brewers and follows Beer Judge Certification Program (BJCP) guidelines. Note that the BJCP guidelines have been modified to accept only the listed categories (1, 10, 12, and 15). Early mail-in and drop-off entries will be accepted from Friday March 8th through Friday April 12th with the judging and awards on Saturday April 13, 2013.

<http://www.deadyeast.com/phpBB3/viewtopic.php?f=1&t=1307>

BET YOU DID NOT KNOW:

The Babylonians (circa 1800 B. C.) had more than 20 different varieties of beer according to clay tablet recipes found by archeologists in northern Syria.

Bombastic IPA Brew!

On April 20, 2013 Covington Brewhouse and Main Grain Home Brew Supplies will be hosting an IPA brew event with the local home brewers. On February 16 there was an IPA brew competition to determine what the recipe would be, which was won by father and son team Brett and Ron Durham from Baton Rouge. Ten barrels of the winning recipe will be brewed on the Covington Brewhouse system April 20. The cost of materials will be split amongst participants. Each paying participant will get five gallons of wort to take home and ferment. The

max number of participants will be limited to 45 to sign up and gets five gallons. Participants will also take part in the brewing process from start to finish with guidance from Covington Brewhouse staff. Each participant is to take their 5 gallons of wort home and do as they please. Feel free to use any yeast strain, adjunct or dry hop. Depending on the number of participants, the cost will range from \$11 to \$25 per entry. All participants must bring their own fermentation container and it must be already clean. Spots are already filling up so reserve yours now! More details to come.

Covington Brewhouse will host a party and tasting of finished product from all participants hopefully sometime during craft beer week in May. Date TBA.

For more details and to register, please contact Brian at Covington Brewhouse at (985)893-2884 or email brian@covingtonbrewhouse.com

This will be a lot of fun and look forward to brewing with you. Please feel free to send any comments or questions to brian@covingtonbrewhouse.com

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](#)

Useless Facts

Pull tabs on beer cans showed up in 1963 and lasted until 1975 when they were fazed out I favor of the more environmentally friendly stay tops.



Same
Price
as Last
Year
\$30.00

**Dues
R
Due**

Use the membership form on page 8 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**



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

it). As fermentation takes off the yeast will produce some heat, be ready for it. Those with temperature controlled refrigerators strap the probe to the fermentation vessel and keep a close eye on it. Those going au natural, you will need to keep an eye on the weather looking for a few days of cool temps, preferably a little cooler than you need. In either case, you need to nurse this one along. I would also recommend strolling around the house with a thermometer and check the temps while giving your S.O. another reason to question your sanity. Then haul the fermenter to alternately cooler and warmer spots in your house as needed to control the temps and give your S.O and reason to get irritated with you. Okay, single types living with The Loneliness of a Tower Crane Driver can try that one.

You will get all sort of wonderful and not so wonderful aromas blowing off along the way. What you smell is not always what you're getting, but you should be able to discern the key ester flavor of the yeast. Something else you'll notice with some strains you'll actually see globs of yeast buoyed up on top. Those are the yeasts known as "top croppers", and in commercial brewing this floating yeast was harvested via skimming or a complicated system of overflow pipes in Neat Little Rows to be pitched into the next batch.

Now you want to let the yeast fully finish out. While it may appear the yeast is simply Switching Off, in the last few days it is still reducing some of the fermentation by-products. An old brewery adage says a good ale should be "touched by two Sundays" so roughly 7-12 days is about right.

So I'll pretend you took my advice and pitched an adequate quantity and kept the temperature under control, because if you have, these yeasts are consistent performers. With similar pitching rates they will behave and taste the same way from batch to batch. Got that? Consistent results! But an interesting thing about those recommended ranges. In a number of these yeasts, you can get a greater range of flavors by pushing it a little over or under that ideal range. This is where you will need to experiment or do a little more research.

Now, if you're not Asleep in the Back by now, here is how to finish off the beer for a perfect pint

A bit on that wonderful word "Flocculation". That is the ability of the yeast to clump and drop out of solution. The WPL002 English Ale is gets a "high" in Flocculation and you will find a dense gooey yeast cake you need a hose blast to loosen up. These "high" flocculators also clear faster. In contrast the Worthington's yeast [WLP013 London Ale/1028 London Ale](#) is "low to Med" otherwise described as "powdery". You will get a loose cake and potentially a bugger of a time getting that fine dust of yeast particles, hence the "powdery" description, to clear. This also leaves an overly yeasty flavor which is another common flaw. Don't worry, you can deal with this, you just need to know which you've got and plan accordingly.

Have a low flocculator? First step is to cold crash it once fermentation is complete. On about day 12, refrigerate the beer as cold as you can get it and drop the temp fast. This will cause the yeast, proteins, and other bits to drop and solidify the yeast cake. If your beer is still cloudy after racking, or you are getting chill haze, the next step is to add finings.

Next, those findings, how to serve this puppy and off to the next challenge...

"Beer, the cause of, and solution to all of life's problems." - Homer Simpson

***Hank Speaks... So Listen* by Hank Bienert**

APRIL 2013

By now you are a dues paying member of CCH and, as such, are considered in certain circles as knowing about beer. In the spirit of CCH which is to spread knowledge and also to help you keep up the charade of possessing wisdom, here are a few comments about beer myths/facts.

Beer is the third-most widely consumed drink in the world, after water and tea. It's also the oldest and most popular alcoholic beverage. With that kind of demand, it's not surprising that everyone has an opinion—opinions that breed myths about the best ways to store, age, refrigerate, and drink this tasty malted beverage. But we're here to clear that all up. Here are seven beer myths exposed to the light of truth.

1. If Cold Beer Gets Warm, Cooling It Again Will Make It Stale

Wrong! Like Valentine's Day, this is a myth brought on by some wily marketing gurus, most likely [that brand](#) that won't stop talking about how "cold" their beer is. The fact is, beer experiences substantial fluctuations in temperature during shipping. Of course, you don't want these changes to be drastic, and excessive heat will certainly ruin your beer. But the notion that it can only be refrigerated once is a total myth.

2. Sunlight Skunks Beer

True! Sunlight is the nemesis of beer—not only in storage but in the fermentation process as well. Ultraviolet light, in particular, "skunks" beer. But before I explain how, it's probably a good idea to clarify the difference between staleness and "skunkiness."

There are "off" flavors, and then there are "skunky" flavors; the former is the result of poor carbonation or excessive heat, and the latter—an odorous, rubbery taste—is the result of a photochemical reaction. Specifically, UV light breaks up [acids in the hop plant](#) (an essential bittering agent in beer) to create a nasty little compound called "3-methylbut-2-ene-1-thiol." or "MBT." This wordy concoction combines with other sulfurous chemicals to create a horrid odor that is darn close that of a skunk, and even more oppressing in the realization that your precious brew has been ruined. In fact, [researchers at the University of North Carolina](#) even found a similarity between the chemical composition of skunked beer and that of the anal glands of actual skunks.

The lesson? Don't expose your beer to excessive sunlight—or really any light for that matter. It's just another reason to refrigerate beer, as even prolonged indirect sunlight will cause this very basic chemical reaction. Interestingly, this is not a threat with wine, cider, or mash liquor, as none of these beverages contain hops.

3. The Color of the Bottle Affects Beer's Shelf Life

Yes and no. It's not the color of the bottle so much as its translucence that affects beer's long-term quality. Clear and green bottles allow in significantly more UV light than brown ones. This leads to skunking, as mentioned above. So if you were to store green or clear bottles in complete darkness, then there would be no discernible difference in shelf life from that of a brown bottle in similar conditions.

For whatever reason, green bottles are rife among European imports (Heineken, Stella Artois, Beck's, and Pilsner Urquell, to name a few). You may even have noticed that these brews are much better on tap (from an opaque keg) than in the bottle—but you could argue the same for any beer.

Once again, this is really only a threat if you don't refrigerate your beer, as coolers and refrigerators keep sunlight out. It is worth noting, though, that beer that's been sitting on the store shelf for a while is at a higher risk of skunking or going stale. For this reason, most craft beers include a "freshness" tab that tells you how long it's been since it was bottled.

4. Beer Must Be Shipped, Stored, and Aged Cold

So, so wrong. In fact, certain kinds of beer—mainly unpasteurized, bottle-conditioned craft beer—can be aged in cellars, just like wine! While cooler temperatures are ideal, most experts agree that anywhere in the 40-70 degree range is fine for dry storage—again, as long as you keep out the sunlight.

Refrigeration is a crucial part of enjoying good beer. But it's actually discouraged when it comes to long-term storage of corked beers, used mainly for Belgian-style ales. Despite some fridges' abilities to regulate humidity levels, [Beer Advocate explains](#) that prolonged storage in artificial cooling chambers will dry out the cork, allow small amounts of air to enter, and eventually spoil the beer. Best to age these beers in a cellar with moderate humidity, which describes pretty much every cellar ever.

5. Putting Beer in the Freezer Is an Easy Way to “Quick Chill” It

This is true, but with a caveat: Do not ever freeze beer. Anyone who's ever put a brew in the freezer to chill it but then forgot it was in there knows how disastrous this scenario can be. 70-proof liquor (or higher) is fine, but beer will explode when frozen.

That said, placing a beer in the freezer for a few minutes should be fine. Even then you should be careful, as you may still alter the taste of the beer. [According to the American Homebrewers Association](#), freezing beer alters the molecular structure of the proteins in the beverage. It can also reduce the carbonation level and, in the case of bottle-conditioned brew, possibly kill the yeast.

On a related note, the [Eisbock style](#) of beer (like the infamous Naty Ice) uses intentional freezing in the production process. Brewers chill the beer to the point where it partially freezes. They then remove the slushy parts, so as to create a more concentrated and alcoholic beverage (water freezes at a higher temperature than ethyl alcohol). However, this process usually reduces the hop and malt presence in favor of the alcohol itself.

But if you really want to impress your friends, the LG “Blast Chiller” is perhaps the most extravagant—and downright silly—way to cool beer quickly. Despite our [well-documented enthusiasm](#) for this awesome feature, it has yet to materialize in a commercially available refrigerator. [Update: It *has* materialized! LG contacted us to let us know it's been available since July. Let the good times roll.]

6. Beer Should Be Stored Upright.

True. There are a few reasons why beer should not be placed on its side, and this applies to both corked and capped bottles, and especially to bottle-conditioned brews.

First, the yeast—that magical little organism that eats sugar and poops out alcohol and carbon dioxide (the process of fermentation). Yeast is critical to beer, but the sediment it leaves behind has a way of corrupting flavor; you want the yeast sediment (dead cells and chemical byproducts) to settle at the bottom of the beer. According to Beer Advocate, prolonged storage on the side will create a “yeast ring” along the walls of the bottle. This is why there's a separate craft to pouring beer, and why you're supposed to decant the liquid and “filter” out the gunk at the bottom.

Second, upright storage limits the amount of beer that's directly exposed to air (the neck of a bottle is narrower than the barrel). This slows the process of oxidation and prolongs the life of the beer.

Finally, upright storage is especially important for corked beers. When a beer is stored on its side, the cork—by virtue of being in contact with the beer—will gradually impart its own cork flavors on the beer, and some corks contain chemicals and other ingredients that will exacerbate this “corruption” of the beer.

7. Bottles Are Better Than Cans.

Wrong! Well, actually, this all comes down to personal taste. Canned beer has gotten a bad rap in recent decades because it's often associated with mass-market, “cheap” beer. However, craft brewers are beginning to can their beer—212 breweries, [according to CraftCans.com](#), including notable names like Sierra Nevada and Brooklyn Brewery.

Some craft brew fanatics even swear by the distinctive flavor of canned brew. The Huffington Post even [conducted a blind taste test](#) and found participants preferred the taste of canned beer to bottle three times out of four. But putting taste aside, you can't deny that canned beer is much easier to store and transport—not to mention, you don't need a bottle opener.



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	9	9:00 am	until
Brewoff – Monk’s Haus	Sat	9	8:00 pm	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
Brew Off – Greg Hackenberg House	Sat	30	8:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Crawfish Boil	Sat	13	Noonish	4:00 pm
Brew Off –	Sat	??	8:00 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	Fri	7	7:00 pm	11:00 pm
Location Pending				
Club Brew	Sat		7:00 am	4:00 pm

***CRESCENT CITY
HOMEBREWERS***

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

