



SHARING BEER

**BRING YOUR BREW TO THE
MEETING.**

LAST MONTH WE HAD BEERS FROM:

**MARCEL CHARBONNET RED ALE
IMPERIAL PILSNER**

HAIRY BANANA

**PERRY SONIAT..... PALE ALE
BLOND ALE**

CHARLES SULEPORTER & ESB

ANDY POLLACK PORTER

RICK DOSKEY DA LEMON

**MIKE KEGEL DIPA
WIT**

BLONDE

AMERICAN WHEAT

GREG HACKENBERG..... PALE ALE

When you bring your creation to the meeting, please give to Greg or Monk a slip of paper 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.

BET YOU DID NOT KNOW:

Some reports suggest that Shakespeare used marijuana as a source of inspiration

Brewoffs

None scheduled until the weather gets cooler. Don't trust anyone who is crazy enough to brew in this heat.

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Quotable Quotes

Hefeweizen. Never drink something you can't spill. ~Steve Miller

Once, during Prohibition, I was forced to live for days on nothing but food and water. ~W.C. Fields

Useless Facts

A 3 ounce tarantula has 63 grams of protein --- A 6 ounce strip steak has 45 grams of protein

New Church Service

Mississippi

July 1, New Beer Law Celebration, Keg and Barrel, Hattiesburg, MS -

New beer law goes into effect! We'll open out doors for a Sunday morning breakfast then begin serving big beers at Noon from Lazy Magnolia, Abita, and a special guest brewery that's been collaborating with Southern Prohibition! 10:00am.

http://kegandbarrel.com/Keg_and_Barrel/Home.html

Max alcohol permitted, changed from 5% by weight to 10% by volume. Also allows cities to vote to go wet rather than only counties.

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

Web Site Links to Some of Our Sponsors

[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

<http://www.bicyclebrewclub.com/home>

<http://www.louisianahomebrewers.com/> - a

new forum.

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



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

DUES-R-DO
SAME COST AS LAST YEAR -
\$30.00
CASH OR CHECK

**New, never been members, are prorated
for amount of time remaining in year.**

Final Word Participate

Let us hear from you. Address to cchhonline@aol.com. Share your experiences of your travel, the beer you consumed, the food you have tried to go with the beer, your recipes and your good times of the summer. Also let us know of events coming up. Bring your beer to the meeting to share and get constructive advice in better brewing.

Final Words #2

Anyone interested in going to the Emerald Coast Beer Festival in Pensacola, Florida – see Frank Ballero at the meeting or call him @ 504-452-1743 or email f.ballero@yahoo.com . He has discount tickets and all the particulars regarding events, rooms and so forth. See Brochure on page 7.

And Lastly

Here's to a long life and a merry one
A quick death and an easy one
A pretty girl and an honest one
A cold beer and another one!
~Author Unknown

Hank Speaks... So Listen

JULY

Hot weather has arrived.. Even though I live up NORTH, that is a few blocks north of the DHaus which is/should be the true center of every CCH member's universe, Rocky Raccoon the Dog/confidant/brewing companion is much slower as he runs to the back fence throwing his 14 lbs at the gate whenever danger threatens. Every Monday and every Thursday AM ,a large LOUD stinky truck comes by and stops and there is some commotion and activity with the garbage cans and he growls and barks and they leave so he assumes it must be working.

And being hot weather it's time to make lagers. No I didn't say **drink** lagers which is too obvious a statement to bother with, but to make them. Ales ferment at mid 60s and lagers mid 40s-50..and which is easier to do in the hot weather? the latter temp range since I have plenty of room in my secondary frig.

One of the keys to having a good ferment in a lager is a big starter which is why over the last few years, I tumbled to the virtues of making a stirplate which is therefore the subject at hand and as always I am recycling-not only materials but articles as I do in the summer

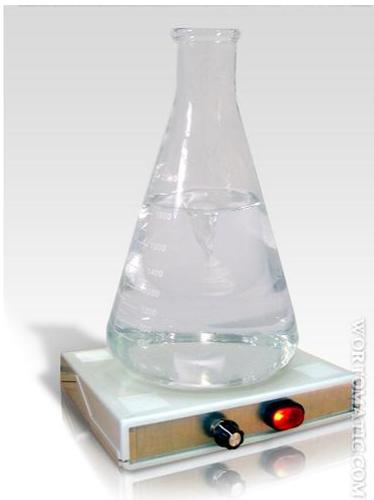
Hank's note:1-actual cell counts show a 4-5 fold increase;2-I no longer bother with Mr. Malty since the stir pate will make plenty enough even from 2 yr past "best date" or stored in frig harvest 3 month old and it helps if you learn and employ during initial loading of the yeast, the 1930s hit, the music goes round and round. Here's a great example from New Orleans boy Louie Prima

<http://www.youtube.com/watch?v=j8cQb6R0wdU>

JULY

My favorite celebration

[Building a Basic Stirplate for Yeast Suspension](#)





Materials

- 1 box (size nearly unlimited)
- 1 computer fan 12v
- 1 dc power supply 6v
- 1 rare earth magnet
- 1 rheostat (pot) 25ohm 3watt
- 1 power toggle switch (optional)



[P3America.](#)

The computer fan spins so fast that you really only need 10-20% of its power. Spinning much faster than that will spin the magnets so fast that excessive turbulence is created inside the flask (suspending the yeast is one thing, making them pull 5 G's is another). The 25ohm pot provides enough resistance to get the fan spinning at its fastest potential, with its minimum speed being just about right for yeast suspension. The combination of 12v fan and 25ohm rheostat seems to be a good one for both 1 liter and 2 liter flasks, though nearly any combination could work with some tweaking. If a 9v or 12v power adapter is used, you can employ a fixed resistor or second rheostat to add resistance and slow the fan down. One of my stirplates uses two pots, one as a master to set the general speed of the fan (this sits entirely on the inside of the box). The second pot is the fine control which is mounted to the box wall with the control knob on the outside. I am not an authority when it comes to electricity. In fact, it took several whiteboard sessions from a buddy to explain this to me. So if my rude descriptions aren't good enough you can do some Googling for Ohm's Law. This can get a little confusing if you're not already familiar with it, and personally once they started putting letters in math I never did so well. Instead of using two pots there's always the option of using an inline fixed resistor in place of the master pot, but with the variable resistance of a second pot you get a little wiggle room. This wiggle room is particularly helpful if electrical theory is not your strong suit.



Assembly

I don't think I can describe the wiring in way that would be detailed enough to be helpful. So the following is a very general description. Splice your fan's power cable and connect it to the cable of the 6v DC power supply. I soldered my connection and covered with shrink wrap, but wire nuts and/or electrical tape would probably suffice. The toggle switch and pots will also need to connect into the power line (if you use two pots, just put a short jumper cable between the pots for power and ground). Setting all the components in place and making your best guess would work fine. If the system doesn't work, switch something around. If you're handy with an ohmmeter, you can save yourself some time. Or like me, find someone who is skilled in this area and promise them some homebrew if they lend a hand.

Use

I've followed the advice of Jamil Zainasheff from [Mr. Malty](#). Jamil gives an incredibly informed and detailed explanation of yeast, starters, and pitching on his site. I make a batch of wort two days before my brew day. I cover with a hepifilter from [MoreBeer](#), but plain old foil will do. After the wort has cooled, yeast is pitched and aerated (I use an O2 stone) I put the flask on the stirplate and spin for 48 hours. Generally speaking, a properly prepared starter can increase yeast cell counts from 100 billion to 240 billion in two days

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THNX
Hank



Emerald Coast Beer Festival™

September 6 & 7, 2012 Pensacola, Florida

TICKETS AVAILABLE FIRST OF JULY

DISCOUNT TICKETS

Frank Ballero has them.

F.ballero@yahoo.com or

504-452-1743 or at the meeting.

Beer Pairing Dinner

Beer Tasting

This year's plans are already underway. Seville Quarter has been reserved for the event. The dates are Thursday, September 6th for the beer pairing dinner and Friday, September 7, 2012 for the beer tasting. This is the best street party in Pensacola. Tickets will be available the first of July. You may buy them in advance from a club member or by [mail](#) for \$20, or from a ticket outlet for \$25. 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.

Become a friend of the Emerald Coast Beer Festival™ on facebook to receive the most current information about the festival.

The charities which the 2011 Festival supported were:



Big Brothers Big Sisters

[Big Brothers/Big Sisters](#): Helps children reach their potential through professionally supported, one-to-one relationships.



[Seville Rotary Club](#): Works locally, regionally, and internationally to combat hunger, improve health and sanitation, provide education and job training, promote peace, and eradicate polio under the motto Service Above Self.



We return to the home of the original world famous "**Rosie O' Grady's Goodtime Emporium**" entertainment complex. There are seven different rooms and two courtyards, each dedicated to its own unique style of entertainment. Click on the logo to visit their

website.

[Map it!](#)

Other questions covered



CRESCENT CITY HOMEBREWERS

7967 Baratavia Blvd. - Crown Point - LA -70072

Email - cchhonline@aol.com

2012 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

Employer:

Work Telephone:

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 my self, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

SIGNED: _____ **DATE:** _____, 2012

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2012 CALENDAR

January

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

February

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off – Monk's Haus	Sat	25	7:00 am	4:00 pm
Sausage Making – Monk's Haus	Sat	25	9:00 am	4:00 pm
CCH Beer School Continues	Sat	11	7:00 am	4:00 pm

March

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	10	9:00 am	12:00 pm
Brew Off	Sat	31	7:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	14	7:00 am	4:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Beer School for this month has been postponed.				

June

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
WYES Beer Tasting http://www.wyes.org/events/beer.shtml	Sat	2	6:00 pm	9:00 pm
CCH Beer School Continues	Sat	16	9:00 am	12:00 pm

July

CCH General Membership Meeting	Wed	11	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

August

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
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September

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	7	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	8	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	9	TBA	TBA

October

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Deutsches Haus Oktober Fest	Last 3 weekends			

November

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	10	6:00 pm	11:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending	Fri	7	7:00 pm	11:00 pm
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CRESCENT CITY***HOME BREWERS***

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

