

THE HOPLINE



Crescent City HomeBrewers

Volume 23, Issue 9

September, 2012

Editor: Monk Dauenhauer



Meeting Date Change
Not Wednesday Sept. 5
But Thursday Sept 6

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
September 6, 2012 @ 7:00 P.M.

The 2012 Club Officers are:

Keith St. Pierre – President
Perry Soniat – Vice President
Greg Hackenberg – Secretary
Monk Dauenhauer – Treasurer
Ryan Casteix – Quartermaster

!!



SHARING BEER

BRING YOUR BREW TO THE MEETING.

LAST MONTH WE HAD BEERS FROM:

HAROLD HOCHHALTER
GERMAN PILS

DENNIS GROONE
LAWNMOWER ALE

PERRY SONIAT

AMBER & IMPERIAL STOUT

ANDREW POLLACK
ESB & IPA & STOUT

KEVIN SHIP
BELGIAN WIT

MARCEL CHARBONNET
BELGIAN & DARK SAISON

MIKE BINDER
RASPBERRY APPLE CIDER

KEITH ST. PIERRE
DOUBLE IPA & OAK AGED STOUT & MUNICH DUNKEL

NEIL BARNETT
BELGIUM GOLD

AARON CHAMPAGNE
AMERICAN AMBER ALE

DEREK LINTERN
SAISON

LISA SAYEGH
BELGIAN SAISON

Useless Facts

**An eagle can kill a young deer
and fly away with it.**

**Chances of dying by laughter are
15,000,000 billion to 1**

**Web Site Links to Some of Our
Sponsors and Brother Clubs. If
your club would like for THE
HOPLINE to publicize your
functions, send info to
CCHOPLINE@AOL.COM as far in
advance as possible.**

- [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**

Germanfest Home Brew Competition

Please let your club members know about our home brew competition (AHA sanctioned) for our annual Germanfest festival in Roberts Cove (near Rayne, 15 miles west of Lafayette), Louisiana. Please go to our web site (www.robertscovegermanfest.com), or contact me for more information. I would be happy to send brochures to you for the club members.

Thanks,
Lawrence Cramer
President and a home brewer
337-278-4685 (cell)

Pontchartrain Classic Home Brew Competition

The First Annual Pontchartrain Classic an American Homebrew Association sanctioned home brewing competition to be held on September 22nd, 2012. The Louisiana Beer & Wine Experience is the sponsoring organization and the event will be held during the Mandeville, LA event on September 22nd, 2012 at Fountainbleau State Park.

The competition is sanctioned, and as such, will use all rules of the American Homebrew Association.

Entry Process

Contestants must submit two (2) samples of each beer that is being entered. The samples should be in 12 ounce bottles and should be sent to:

Main Grain
70271 Hwy 59 Suite C
Abita Springs, LA 70420

For additional information, please call 985-875-1ALE (985-875-1253) or 985-441-9ALE (985-441-9ALE).

Additional Details

The deadline for your submissions is Friday, September 3rd. The first beer submission is \$7. Each additional submission is \$6. There are no restrictions on categories, and mead and cider makers are encouraged to submit entries as well.

Each beer is judged according to the AHA rules and assigned a score. Beers scoring is the standard 50 point scale. Beers can medal, regardless of whether there are other beers in the category.

Each submission should have an official Bottle Identification Form attached to the bottle via a rubber band. The form should be filled in, and a corresponding Entry/Recipe Form should be included in the packaging. A check or money order should also be included and made out to Louisiana Beer and Wine Experience. Total your entry fees and make the check or money order for that amount. **Please do not send cash through the mail.**

**Please forward this to anyone
that home brews!**

Thanks!
Ron

Ron Guzman
Chief Bottle Washer
Main Grain
70271 Highway 59 Suite C
Abita Springs, LA 70420
(985) 875-1ALE
(985) 875-1253
mainrain.com
facebook.com/MainGrain

Friends don't let friends drink BMC!

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**#####
FOR SALE!**

I have for sale a complete home brewery system that I would like to sell. Who in your club would I be able to send an email to that would describe what items I have along with pictures?

This is an electric fired system with everything.... stand, kegs, lager refrigerator, grain mill, storage unit, many items.

Any help you can give me will be appreciated.

Rick Lassabe

Necaise, Ms.

1-228-493-4071

wb5otx@gmail.com

Hank Speaks... So Listen

September 2012 Hopline

By now those who want a stirplate (July's subject) have made one or bought one or decided they don't want one. I address the first 2 groups

My dog Rocky never chases cars since, being uber introspective; he knows he does not WANT a car which is a way of addressing the pivotal question in life concerning objects of desire, said question being-"What do you do with it now that you've got it?" For the brewer who now commands a stirplate ...GROW LOTSA YEAST !!

Studies have shown up to a FOUR fold increase in cell count in first (and most important) 24 hours versus shaking the fermenter whenever one has the time and, although not four fold, an increase in colony count much better than direct oxygen bubbling which means with a stirplate one can 1) re-use harvested yeast or 2)use past "best date" LIQUID yeast or 3)build a large cell count for a big beer or, as some say, with fermenting most lagers a position I take since I built my stirplate. Although I like doing different things and enjoy seeing if I can bring a moribund colony back to life against the odds, the first reason noted about the ability to re-sue yeast is really the best reason and it is NOT, as some assume, to save money (unless you make less than \$2.50/hour) since new yeast can cost about 3-4 times \$2.50 and it will take 3-4 hrs. total time to rebuild a colony.

SECOND to FOURTH generation yeast is more robust than what comes from the brew shop!

Ok how do we use the stirplate?

First we need a starter. A cup of DME in a quart of water will give an SG of 1.044 which some say is too strong so they will dilute it a bit to about 1.030.I do NOT do this preferring to use my wortcicles-When I am drawing off the cooled wort from the pot I avoid the novice's mistake of taking less than pristine product. I do take the questionable remainder and put it overnight in a covered container on the fridge and (PRAISE BE ST.ARNOLD OF METZ, patron saint of brewing!!) sedimentation occurs which will give me additional clear wort. If my original wort from yestr5eday's brewing has started fermenting. I add this new found wort to the fermenter since the first 24 hours is a window in which enough cell multiplication is occurring to allow the introduction of less sanitary wort and we can still add oxygen.

If the fermenter is not rolling along or if my wortcicle supply is low then I put the new goods in a freezer quart size Ziploc bag and there's your wortcicle. When it's time to use it, give it a 10 minute boil.

Back to stirplate technique We have cooled starter material and I add the stir bar which I used to swipe with vodka but now have a different approach ,based on Travis Combel's suggestion at a discussion* we had at a recent CCH meeting. Now I will now just boil the stir bar with the wortcicle.

* Discussion?..yes.. I go to CCH functions as The Roving Reporter, not just a slack-jawed "gimme free beer" guy..which is why the CCH board pays me the big bucks.

Add the yeast and start the spin at a moderate rate just enough to dimple the surface of the liquid with the vessel loosely covered-NO bubbler since we want O2 to come into solution. Some preach a



CRESCENT CITY HOMEBREWERS

7967 Baratavia Blvd. - Crown Point - LA -70072

Email - cchhopline@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	Sat	2	6:00 pm	9:00 pm
http://www.wyes.org/events/beer.shtml				
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	Thu	6	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
Club Brew at Mickeydome in Da Parish, Arabie	Sat	13	7:00 am	4:00 pm
Club Brew at Hanks House in Old Metairie	Sat	27	7:00 am	4:00 pm
Deutsches Haus Oktober Fest Last 3 weekends Kenner Old Town				

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
HOMEBREWERS*

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

