



# The Hopline

*The newsletter of the Crescent City Homebrewers Club*

**Volume 29**

**January 2018**

**Issue 1**

Next Meeting: January 3, 2018 at 7 p.m.

Location: The Deutsches Haus, 1023 Ridgewood Dr, New Orleans, LA 70119

**Next Meeting: January 3<sup>rd</sup> at the Haus!**

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## Welcome

– Gerald Lester

As you may have noticed by now, the Hopline has changed from a print based two column format to a on-line one column format. One feature of the new format is that you can jump to an article from the Table of Contents by clicking on the page number. At the end of each article there will also be a “Go To Table of Contents” that you can click on and jump back to the table of contents.

Please email any articles you want published to [Hopeline@CrescentCityHomebrewers.org](mailto:Hopeline@CrescentCityHomebrewers.org) by the 28<sup>th</sup> of the month.

That is all for now, please enjoy the *Hopline*.

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## President's Address

– Mike Malley

As we close out 2017 I am excited to help lead the club in the new year. We have many fun events that the executive board has already started planning. Neil has 10 brewoffs tentatively scheduled. This year we will have a pig roast and swap meet, another brewery bus tour, a beer pairing dinner, and more. If anybody has any suggestions or ideas for club events please let me or anyone of the officers know so we can make your vision a reality. Please remember this is your club and the executive board is here to help steward it in the right direction.

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## Results of 2018 Elections – Presenting the 2018 Officers

### Elected Officers:

- President: Mike Malley
- Vice-president: Hector Meier
- Treasurer: Federico Portillo
- Secretary: Christian Pierce
- Quartermaster: Sam Grooms

### Appointed

- DUMBO: Neil Barnett
- Webmaster: Gerald Lester
- Hopline Editor: Gerald Lester

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## 2018 Dues Due!

Only \$30 for a year of fun and frolic, payable to Treasurer Dan Rodbell, by check (made out to CCH), credit card, PayPal (to mcharbo@tulane.edu) or with that quaint stuff from another era – CASH.

### MEMBERSHIP BENEFITS:

- The aforesaid fun and frolic, etc.
- Participation in our BrewOffs. See page 5. You do not have to have ANY brewing experience. Brew-Offs give participants hands-on experience. Other members come to socialize. Wort is \$25. Lunch is \$10.
- Participation in our annual sausage making day.
- First shot at a place on the bus for our pub crawls, brewery tours, and other adventures we concoct.
- Members price tickets for our events, when appropriate.
- Free Christmas Party. Guests tickets are \$10.

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# Sausagefest 2018!

– Stephen Clark

## “Fish Memorial”

### Sausage Fest And Brewoff

join in the festivities

making approximately

**350 lbs sausage & 50 Gallons beer**

Scheduled for March 3, 2018!

Steve Clark is SAUSAGE Master and Neil Barnett is taking names for beer.

Location--- Monk's Haus -- Crown Point --Directions – Below

Time: 10:00am till

Flavors: Green Onion, Italian, Chorizo

We may sell spices for the rookies. 3lb units---- bulk or link - Please specify desired.

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!**

If you want to trade your now drinkable homebrew for event goodies, we will talk about it.

Sign up sheet at next Meeting. Pay at end of event. If paying by check make out to CCH not Steve or Neil. Open to guys and gals. Questions or additional info Contact Steve scsuds@cox.net or 504-610-7346. Deadline to place order -- February 25th

### DRIVING DIRECTIONS

From - Westbank Expy, Marrero, LA

1. Start out going SOUTH on LA-45 S/BARATARIA BLVD (go 2.9 miles)
2. Turn LEFT onto LA-3134 S/LAFITTE LAROSE HWY/LEO KERNER/LAFITTE PKWY. (go 5.4 miles)
3. Turn LEFT onto LA-45/BARATARIA BLVD. (go 1.0 miles to yield sign)
4. Turn RIGHT to stay on BARATARIA BLVD/LA-45. (go 0.6 miles)
5. End at 7967 Barataria Blvd – Crown Point

For GPS users - enter Marrero as city rather than Crown Point

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## Brewoff News and Such for January

– Neil Barnett

*“Do not cease to drink beer, to eat, to intoxicate thyself, to make love, and celebrate the good days.”*  
— Ancient Egyptian saying

Hey Buckeroo's

The year is over, and what a year it has been. On Saturday, November 25, we finished up with a bang, by making a Scotch Ale at Moss Street. William Thompson led his well trained team to produced an a complex, malty ale with more than a little bit of Alcohol. The malt bill consisted of Golden Promise, Black Malt, Crisp Amber Malt, and 80 L Crystal. The wort was hopped with Challenger and Kent Golding, and invert sugar was added. Our OG came in at 1.083, and my beer finished out at 8.6 ABV. It was a great way to finish up the year.

I would like to thank all the Host's, Equipment Movers, Chef's, and Grunts who stepped up to make this a great brewing year. We started with a Fresh Hop IPA, then moved to a Rye PA, a Pilsner, and a historical reenactment of a Katie Luther Homebrew. From there we went on to our annual Brewing in a Bathing Suit events with a Lime Agave Saison in June, and an Einbeck in August. Next, it was a Belgian Ale, a Christmas Ale, and finally the Scotch Ale. As anyone who has tried these beers will attest, they are well made, quaffable brews, that anyone would be proud to serve.

So, on to next year. The first event, on January 29th, and will be an Irish Red Ale. Federico Portillo will be the first Brewmaster of the year, and we need a Host, Movers, Grunts and a Chef. This will be a great beer for St. Patrick's day. Please sign up now, I hate having to turn people away. This year's styles and schedule are not set in stone, this is a living document. If changes need to be made, they will be made. But for now, just sign up. Oh, and while you're at it, buy a truck. Take care and keep brewing.

If you would like to sign up for an event, or whatever, my email is [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com).

As always, I am your most humble and obedient Director Undertaking Massive Brewing Operations (DUMBO).

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## Rough Draft of 2018 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
1/20/2018	Irish Red Ale		Federico Portillo	
2/24/2018	Helles or Mai Bock			
3/3/2018	Rye PA	7967 Barataria Blvd, Crown Point	William Thompson	Sausage Stuffing
4/21/2018	Saison or Harvest Ale		Mike Mallery	
5/12/2018	ESB or Bitter			
6/9/2018	Historic	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett	BIABS* at Neil's
July (off)	n/a			n/a
8/11/2018	Traditional Stout			
9/15/2018	Pilsner			
10/6/2018	Petite IPA			
11/10/2018	Dunkel			
December (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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## Courtyard Brewery Features CCH Member Brew

Starting on December the 12<sup>th</sup> of 2017, Courtyard Brewery started pouring a collaboration brew between CCH members Richard Hargis, Steuart Turner and Courtyard Brewery. The won this honor by being the grand prize winner in Courtyard’s inaugural homebrew competition early in the year. The featured beer was a 5.9% ABV Vanilla Porter. It was a quite tasty beer for the very limited time it lasted (it was a 3 bbl brew).

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## Larger Yeast – Marco Polo or Climate Change?

– Gerald Lester

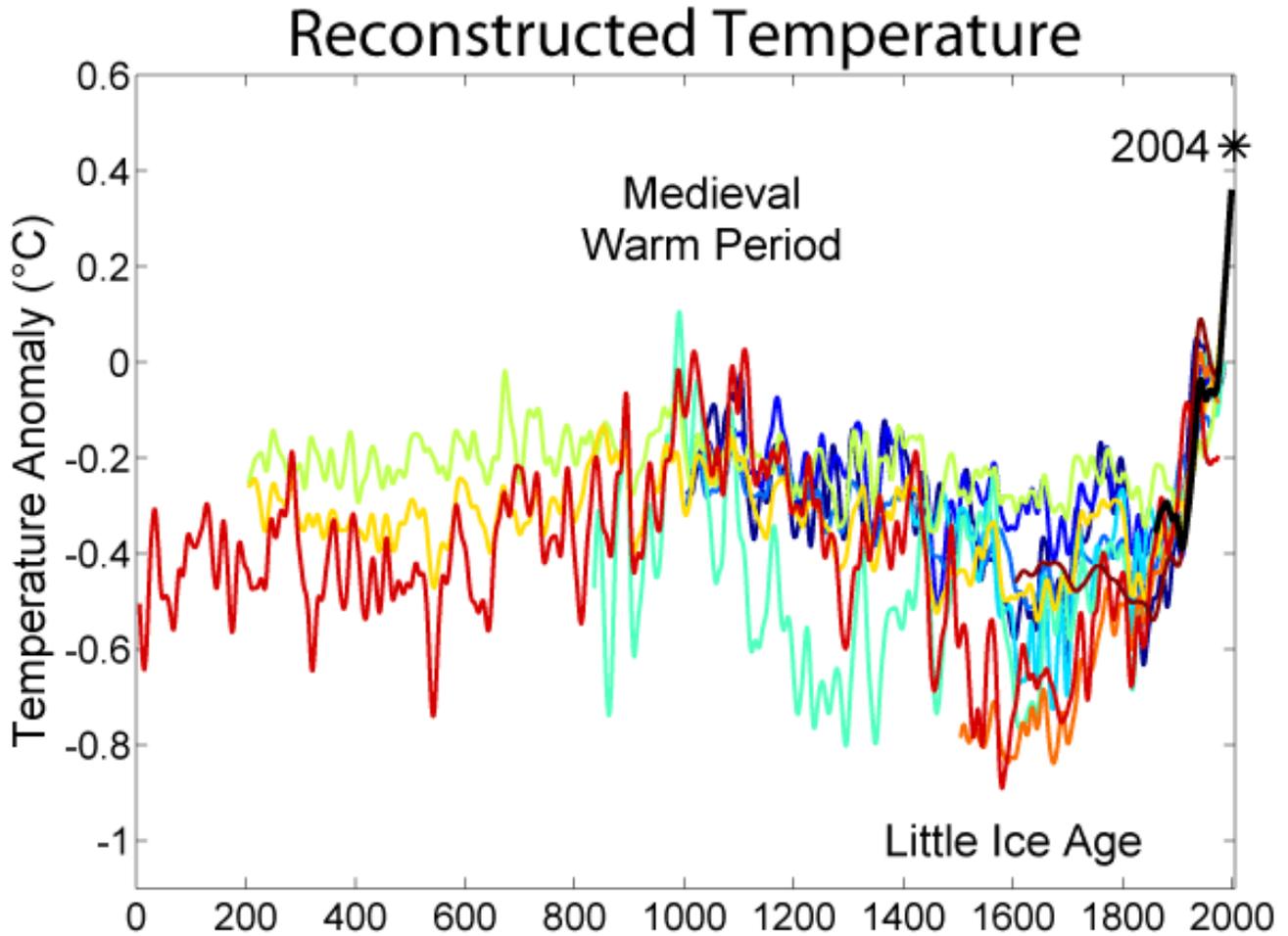
Last month, Mike Retzlaff submitted an article to the *Hopline* titled “Some Thoughts on Yeast 3” that suggested a link between Marco Polo and the rise of lager yeast (*Saccharomyces pastorianus*) in Europe. While this may be a correct explanation, another explanation has been put forward by some – namely Climate Change.

In “Lager: The Definitive Guide to Tasting and Brewing the World’s Most Popular Beer Styles” (ISBN 0760359628) Dave Carpenter draws attentions to what was going on around the time that lagers begin to make an appearance – namely The Little Ice Age. On page 48 in the DARK DAYS IN BAVARIA chapter he writes:

“Lager fermentation had probably been practiced in Bavaria for some time before Duke Albrecht’s summer brewing prohibition in 1553. Some historians posit that the Czechs had originally developed the lager technique and taught the Bavarians how to do it sometime in the fifteenth century. But without an understanding of microbiology, promoting lager at the expense of ale required favorable circumstances, The ban on summer brewing and the increasingly frigid grip of the Little Ice Age supplied just that.

For the next three centuries, brewers in Bavaria unknowingly skewed their house yeast cultures toward *S. pasturianus*. Generation after generation of repitched lager yeast out competed ale yeast, wild yeast, and souring bacteria for nutritional resources just a little more each time. Fermenters and aging casks still harbored other bugs, of course, but brewing and aging beer in the cold ensured that *St pastorianus* was given the competitive advantage it needed to thrive.”

In Wikipedia’s article “[The Little Ice Age](#)” we read, “It has been conventionally defined as a period extending from the 16th to the 19th centuries, but some experts prefer an alternative timespan from about 1300 to about 1850” and displays this graphically:



So, it is possible that Climate Change is responsible for your favorite Pilsners! **Prost!**

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## Links To Things

### Club Links:

- [Membership Application Form](#)

### Local Brewing Supply:

- [Brewstock](#)
- [Laughing Buddha Nursery](#)

### 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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