

THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 10

October 5, 2016

Editor: Monk Dauenhauer



MEETING LOCATION

Deutsches Haus

1023 Ridgewood Street

Metairie, LA

October 5, 2016 @ 7:00 P.M.

The 2016 Club Officers are:

- Chris Caterine – President**
- Ryan Casteix – Vice President**
- Tom Lay – Secretary**
- Dan Rodbell – Treasurer**
- Sam Grooms – Quartermaster**



November – CCH Winterfest



- Proudly Present -

WINTERFEST - 2016 -



Saturday, Nov. 12
6:00 pm to 11:00 pm



Join us for an evening of beer,
music, German food and more!



Over thirty home brewed and commercial
beers to try, all complimentary! Free Soft
Drinks and cash bar available.

German Sausages and Potato Salad, Sauerkraut,
Soft Pretzels, Dessert and more, all included!



At The Deutsches Haus: 1023 Ridgewood Drive Metairie, Louisiana

All for **\$25.00** Per Person, in Advance.
Only \$30 at the door. Over 21 only!

For Tickets: <http://cchwinterfest2016.bpt.me>

For Information: crescentcityhomebrewers@gmail.com

www.crescentcityhomebrewers.org

Find us on facebook at CrescentCityHomebrewers

Upcoming Events for 2016

Deutsches Haus

October Fest – Kenner

First 3 weekends of October

Please volunteer to help the

Haus with this, their major

fund raiser of the year.

December (Date TBD) Christmas Party and Elections

2017 March 11 Fish Memorial Sausage Fest and Brewoff

WATER Part 4

According to Greg Hackenberg
Water IV

“Whiskey and Beer are a man's worst enemies... but the man that runs away from his enemies is a coward!” - Zeca Pagodinho, Brazilian Songwriter

So it's been awhile...yeah like nearly a year a while...since I managed to get the next part of my epic water series up. To quote a dear and dearly departed friend “I been busy! Alright!” So, when last I left you the question on your mind was along the lines of... “thank God I don't live in Houston, but I want to make something other than brown ales, what can I do?” If you are having trouble recalling, what the deal with brown beer and Houston is, you may want to go back to the Hopline articles and review part 3. It covers the basic reactions that determine the mash pH and why our local tap water works best for beer in the color range of 9-15 SRM, aka brown beers, and why Houston water doesn't work for much of anything

So what can you do? Well, as I've said from the beginning “just about any potable, decent tasting water can be used to make beer”. With our water if you go lighter or darker, you should be too far amount out of optimal pH range, and probably not enough to have a really significant effect.* So for most of you just relax, don't worry, etc. But...yes a ‘but’...you can make your beer a good bit better with a few simple tweaks. What kind of tweaks? Nothing too difficult...really. And, yes, I like ellipses...so sue me.

Let's get this out of the way right now; brewers have been modifying their water for centuries. This is not some fancy new technique, nor are these techniques rocket science. In other words, a few simple water modification and your beer will be better. And we have a couple of options when it comes to those modifications. In this installment I'll run through the simplest.

Changing

The first and most basic is changing your water source to one that works for the beer you want to make. There are a number of potential sources. Kentwood, Abita and Ozarka are all available locally and have extremely low hardness and bicarbonate content, great for light colored beer. Reverse Osmosis RO is another option. The low-to-no mineral content can be a problem, you'll need to add somethings back and I'll have more on that next time. But they are also a good for our second option...

Dilution

The next is simply adding a portion of distilled, RO, Kentwood, Abita and Ozarka or water of very low mineral content to lower the alkalinity and hardness. Minerals can be added back in if necessary.

Acid additions

Acids in the form of Lactic or Citric can be added to the mash to correct the pH. This is what Club has been doing at Brewoffs for lighter beers. Care must be taken in adding acid, as you can have very sudden and significant shift in the pH once the buffers are overcome. Add it in small amounts. There are online calculators the will figure the amount out based on the water, grain, etc. But local tap will vary over the year with river stages and whatnot. But then, the club has a pH meter, and, again, I'll have more on those later.

Boiling

A bit of work, but here's how it works. Munich, water is wonderfully suited to brew Oktoberfest

and Dunkels. But the city is also known for one of the lightest beer style out there, Munich Helles (and if you can get your hands on a good fresh sample...wow!). This is where the aforementioned **temporary** hardness and **permanent** hardness come into play. There is enough calcium in the Munich water to bind with the bicarbonate during the boil to remove the alkalinity to the point where wonderful light lagers can be brewed. Process is simple: boil 15 minutes, sit for a half hour, and then decanting the water off the precipitate.

How does all this play out locality for lighter beers:

Changing: Kentwood has a range of 5-10 SRM, Ozarka is 6-11 SRM.

Dilution: A 50-50 dilution of Tap and Ozarka/RO give us 8-13 SRM.

Boiling: Orleans/Jefferson Parish water 9-15 SRM, boiled drops to 7-11 SRM.

Well, that give us a bit more latitude for lighter beers...But (always with the buts?) what if I want to go darker?

Staged Additions

For those Stouts and Porters, I'd recommend something know as Staged Grain Additions. Now this IS a newfangled idea, one I first heard about in a podcast with Randy Mosher, homebrew god and author of Radical Brewing, etc. and all around expert. As you may recall from extract brewing days, roasted grain and crystal malt do not need to be mashed. A good steep is all they require to impart the roasty goodness. So, get them ground separately and hold back enough from the mash to hit the 9-15 SRM and just add the rest to the sparge.

Brewing software can help a lot on this, but there is always the old back-of-the-envelope calculation method: $\text{Malt Color Unit} = (\text{Weight of grain in lbs.}) * (\text{Color of grain in degrees lovibond}) / (\text{volume in gallons})$. Do this for each of your grains and add them together or subtract as needed and bingo!

Next up adding things to your water...

If you go way back to part one, I gave the three roles that water and water chemistry plays in your beer. The first is in determining the pH of the mash. We've got the gist of that. The second is in providing mineral for the mash and by the yeast for growth and fermentation. And the third is in the contributions to flavor and character in the finished beer. I'll cover the pH related part of mineral additions along with the other two next time.

*Brew in a bag BIAB brewers take note, the large amount of water and its requisite mineral content can wreak havoc on your pH in lighter beers. You should actually do okay on darker beers. But you will want to either dilute or make acid additions to keep the pH down.

2017 CCH Beer (Appreciation) School

Purpose

To increase the knowledge of beer and all-grain brewing; to increase the skill in evaluating and judging beer; and to indulge in appreciating 120+ beers***. The class will follow the Beer Judge Certification Program Style Guidelines.

Instructor

Carol Rice of Crescent City Homebrewers, Recognized Beer Judge, BJCP. I have been brewing with my husband, Richard, since 2000. We first took this class in 1999, and thought it was only right that if we were going to judge beer, we should attempt to brew some. Richard is the gizmo part of the team. I am recipe. I have been teaching all or part of this class since 2007.

I may be contacted at: **10105 Tiffany Drive, River Ridge, LA 70123, 504-737-4309, dogearbrewing@hotmail.com**

Time and Place

The classes will be held on the third Saturday (mostly) of every month from 9:00 am to 12:00 noon at the

Deutsches Haus

1023 Ridgewood Street
Metairie, Louisiana.

Cost

\$130.00 is due on or before January 2, 2017 for CCH members in good standing. This cost will defray the expense of the handouts, materials, and beer used for the classes. Because Crescent City Homebrewers subsidizes the class, non-members will be charged an additional **\$30.00** for membership in CCH. Classes are open to guests at any time for a charge of \$25 per class. (Please make checks payable to **Carol L. Rice.**)

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



CCH - Brewing Today
For a Better Brew Tomorrow



Dues

Use the membership form on page 7 of this award winning newsletter or on our esteemed web site

www.crescentcityhomebrewers.org

Bring it to the meeting or mail it to:

**Crescent City Homebrewers, Inc.
3444 Somerset Drive
New Orleans, LA 70131**

**Makes checks payable to: CCH
*NEW member dues are prorated***

??

Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Deskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Gasteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Baratavia Blvd Crown Point, LA 70072	Tom Lay
4/16/2016	German Alt	Gordon Biersch	200 Poydras St. New Orleans, LA 70130	Dan Rodbell
5/21/2016	Pre Prohibition Beer	John Foley	6386 Canal Blvd NOLA, 70124	Legacy Brewers
6/18/2016	BIABS Belgian Trappist	Neil Barnett	5636 Hawthorne Pl, New Orleans, 70124	Neil Barnett
7/16/2016	Off month	Too	Damn	Hot
8/20/2016	BIABS ESB	Barney Ryan	101 Garden Road River Ridge, LA 70123	Sam Grooms
9/24/2016	Old English Ale	Jacob Landry Urban South Brewery	1645 Tchoupitoulas St. New Orleans, LA 70130	Greg Hackenberg
10/01/2016	Imperial Pilsner	BrewStock	3800 Dryades St. New Orleans, LA 70115	Mike Malley
11/05/2016	Dunkelwiessen	Mickey Giovingo	413 Bear Drive Arabi, LA 70032	Mickey Giovingo

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00 Standard Lunch price \$10.00

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 or sign up at the meetings.

Brewoff News and Such for October

"The church is near, but the road is icy.

The bar is far away, but I will walk carefully."— Russian proverb

Well, Autumn is here. There is a nip in the air, the trees are changing color and the Saints are dominating the gridiron. Just kidding of course, it's still as hot as the plains of hell outside, but we can pretend.

The last Brewoff took place at Urban South on the 17th. It was an Old English ale, crafted by Greg Hackenberg which came in around a 1.067 gravity. The wort tasted fabulous. Chris Caterine cooked the food, and everything went off without a hitch. I would like to thank Jacob for hosting us, and everyone there for helping with this event.

Oct 1st will be the Russian Imperial Stout Brewoff at Brewstock. You want in? Better let me know fast. We need an equipment mover and Alternates and Guest are welcome.

On November 5th, we will be making a Dunkelweissen in Arabi. This is a wonderful German style beer with a great depth of flavor. Mickey (and Scout) will be hosting this event in the Parish and Wort spots are still available. This will be the last brewoff of the year so don't get left out.

I am now taking suggestions for next year's styles, we will be doing at least one historic beer, in honor of Martin Luther's 500 years of heresy. We also plan on bringing back the Rye PA for the Sausage event. I would also like to do a fresh Hop IPA in January and a Saison for the Summer months. Any suggestions can be sent to me or just see me at a meeting.

Winterfest is coming up fast, shake the dust off those recipes and start brewing. This is the time for our club to really shine. I would also like to ask you all to consider volunteering at Oktoberfest. The Deutsches Haus allows us to use its facilities without cost and this is a great way to help pay them back. Go to <http://deutscheshaus.org/> and click on volunteer. Under comments, let them know you are a home brewer.

To sign up for any event, or if you have questions, see me at a meeting or email me at neilwbarnett@yahoo.com.

As always, I'm your **D**irector **U**ndertaking **M**assive **B**rewing **O**perations.
Take care and keep brewing. Neil



CRESCENT CITY HOMEBREWERS

3444 Somerset Drive
New Orleans, LA 70131

Email - cchopline@aol.com

2016 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:** _____, 2016

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.