



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 29

March 2018

Issue 3

Next Meeting: March 7, 2018 at 7 p.m.

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

Next Meeting: March 7th at the Haus!

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Submitting Articles

– Gerald Lester

Please email any articles you want published to Hopline@CrescentCityHomebrewers.org by the 25th of the month.

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Beers of the Month – February meeting beers

The following beers were presented at the February 2018 meeting for the member's enjoyment:

By Whom	Beer
Mike Retzlaff	Belgian Single / Munic Dunkel Bock
Mike Retzlaff	Scottish Ale
Alessat Hector	Peanut Butter Heffenweiser
Steuart Turner	Schwartz Bier
Richie Hargis	Barrel Aged Imperial Stout
Arron Cusman	Saison
Neil Barnett	Luther Bier
Neil Barnett	Irish Red (frozen)
Neil Barnett	Scottish Ale
Neil Barnett	Pilsner
Sam Grooms	English Mild
Christian Pierce	Saison with Muscadines
Christian Pierce	Imperial Stout
Will Lambert	Mango Habanero Pale Ale
Evan Kolk	Scottish Ale

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Because You Need To Know – Insects In Draught Beer

– Mike Retzlaff

I haven't noticed a lot of discussion on this subject lately at the club meetings but you never know. Our regular meetings can get rowdy enough so to head off any heated debate, I offer this article which describes the scientific method of making such a determination. This should settle any arguments before they start.

While doing some research I came across the following abstract. It brings so many questions and weird images to mind that I don't really know where to begin, so I'll just offer it with a single thought: Wonder if it'd work with humans, too?

Analytical Methods to Determine Whether Insects Detected in Draught Beer Entered During Packaging or in the Market.

Hiroyuki Nakagiri, Isao Ishida, Naomi Yoshimura, Shuso Sakuma and Masahiro Kowaka, Kirin Brewery Company, Ltd., Technical Center,

1-17-1, Namamugi, Tsurumi-ku, Yokohama 230, Japan J. Am. Soc. Brew. Chem. 54(2):67-70, 1996

Occasionally, insects are detected in beer in the market. When an insect is detected in pasteurized beer, it is now possible to determine whether it entered the beer during the packaging process or in the market by measuring the catalase activity of the insect. However, this method is unreliable when used to analyze unpasteurized beer. The change in activity of a variety of insect enzymes when an insect is soaked in beer was investigated. A certain degree of cholinesterase and acetyl cholinesterase activity was detected in fresh insects. These activities decreased when the insects were soaked in beer. The length of time the insect had been soaked in beer could be estimated by measuring the residual activity of these insect enzymes.

– Gleaned from the Heart Of The Valley Homebrewing Club newsletter (Willamette Valley Oregon)

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Turn! Turn! Turn!

– reprinted with permission of Brad Smith [BSHB]

To everything (turn, turn, turn)

There is a season (turn, turn, turn)

And a time to every beer style, under heaven!

For many years, I've wanted to do a better job of matching my beer brewing with seasons and major holidays. But I always found myself behind. When October rolled around it was too late to brew that Oktoberfest, and my green beer was always a bit too late for St Patty's day. My stouts were always finished for the warm summer months.

To combat this, I've assembled a brewing schedule of sorts to help me have mature beers ready for the right holiday or season. To keep it simple, I've listed popular styles of beer for different seasons by quarter, and a corresponding list of which quarter you need to brew them in. The assumption here is that 3 months lead time is enough for me to assemble the ingredients, brew the beer, and have it mature properly. While I don't brew all of these styles each year, it gives me a list to choose from.

Winter Beer Styles – Beers to Brew in Fall, Drink in Winter:

- Holiday Ales
- Christmas/Winter Beer
- Stouts, Porters and other Dark Beers
- Barley Wine (needs long aging – start a year or more in advance)
- Winter Wheats
- Smoked Rauchbier
- Scotch Ale
- Old Ale

Spring Beer Styles – Beers to Brew in Winter, Drink in Spring

- Irish Ale and Irish Stout
- Green Beer for St Patty's Day
- Bock/Doppelbock
- India Pale Ale
- Fruit Beer
- Wheat Beer, Weizen and Weisse – particularly Hefeweizen
- Saison
- Blonde Ale
- Belgian Wit/White Beer

Summer Beer Styles – Beers to Brew in Spring, Drink in Summer

- Bavarian Weizen/Weisse
- Pilsner
- Cream Ale
- Steam Beer – California Common
- Kolsch Beer
- Summer Ales
- Saison
- Fruit/Wheat Beers

Fall Beer Styles – Beers to Brew in Summer, Drink in the Fall

- Marzen/Oktoberfest
- Pumpkin Beer
- English Pale Ale
- Brown Ales
- Dunkelweizen
- Harvest Ale

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February Brewoff – at least the Food

– [Gerald Lester](#)

February brewers were feed with the following at the Brewoff:

- Pesto Baked Salmon
- Barley, Couscous and Mushroom Risotto
- Boiled Corn on the Cob
- Hot and Spicy Potato Chips
- Garlic Bread

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Making a Porter Recipe

– reprinted with permission of Brad Smith [BSHB]

The Porter Beer Style

Porter is a English beer style that has become very popular in the United States. This week we will look at the origins of Porter, how to brew Porter at home and provide a collection of sample recipes. When I started brewing back in the 1980's, the microbrewery revolution was still in its infancy, and it was difficult to find anything beyond the classic American lager in the stores. Yet dark beers were a passion of mine, and Porter was a perennial favorites.

History

Porter is first mentioned in writings in the early 1700's, and the name Porter is derived from its popularity with London's river and street porters. There are many stories surrounding the origins of Porter, such as one about it being a blend of three other beers, but more likely Porter was derived from strong brown ales of the period. Original porters were substantially stronger than modern versions. Wikipedia mentions that hydrometer measurements on 18th century Porters indicate original gravities near 1.071, or 6.6% ABV – about twice the alcohol of a modern beer.

Taxes during the Napoleonic wars drove the alcohol content down to modern levels. Porter was also the first large scale beer to be entirely aged before delivery, often remaining in vats or casks for 18 months before shipment to pubs. As the 1800's started, breweries mixed aged porter with new porter to reduce storage times. Stouts started as a stronger, darker version of Porter, with most including the nam “Stout Porter”. Eventually the “Porter” tag was dropped giving the modern style of “Stouts”. (Re: [Wikipedia](#))

In another interesting side note, Porter's popularity was so high that it was stored in huge vats in the late 1700's, and there was an arms race of sorts between major breweries to see who could build the largest vas. According to Ray Daniels book (below), the largest vats approached 20,000 barrels (860,000 gallons) at the end of the 1700s. This compares to the largest in the world today which clocks in at around 1600 barrels, less than 1/10th the size. In October of 1814, a huge vat at the Meux brewery ruptured and reportedly wiped out an adjacent tank and devastated the neighborhood in a 5 block radius. In the ensuing chaos at least 8 people were killed.

Designing a Porter Recipe

Designing Porter recipes can be a lot of fun as the Porter style includes room for experimentation. Porters have an OG of 1.040 and up, color of 20-40 SRM and bitterness of 18-35 IBUs for Brown

Porter, or up to 55 IBUs for higher gravity Robust Porter. The color is brown to black, and they have low to medium hop flavor. They are almost always brewed with a full bodied mash schedule (higher mash temperature of 154-156F) to give a full body taste. They have low ester, fruitiness and diacytl, are well balanced and have low to medium carbonation.

Traditional porters start with a Pale malt base, and typically add a mix of Crystal, Brown, Chocolate and Black malts to achieve a dark color and taste. Roasted malts are used only in Robust Porter styles. Pale malt makes up 40-70% of the grain bill (60-80% for malt extract brewers). Dark Crystal/Caramel malts are used for color and body and provide at least 10% of the grain bill. Chocolate and Roasted malts each average around 5% of the grain bill, with roasted malt less common in Brown Porter.

A variety of grains including Munich malt, Roasted malt, wheat and additives are also used. I will occasionally brew “kitchen sink” Porter which consists of whatever malts I have laying around over a pale malt base. Traditional Porter also made heavy use of Amber and Brown malts, though these are less commonly used today. Ray Daniels recommends a mash temperature of 153F, though I often go a bit higher (156F) to provide a full bodied beer.

Traditional English hops are the appropriate choice for Porter, with East Kent Goldings being a favorite of mine. Other good choices include Fuggles, Northern Brewer, Northdown and Williamette. Light dry hopping is appropriate to the style, though hops aroma should not be dominant. English ale yeast is traditionally used for Porter for its fruity flavors, though other high attenuation yeasts are appropriate. Irish ale yeast is also occasionally used by homebrewers. Adjuncts are only rarely added to specialty Porters. A London water profile (high in carbonates) is best.

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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 of Rye Pale Ale

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 March

– Neil Barnett

“There are two reasons for drinking: one is when you are thirsty, to cure it; the other, when you are not thirsty, to prevent it.”

Thomas Love Peacock, Melincourt, 1817

Hey Buckeroo's,

I hope everyone had a safe and fun Mardi Gras, I know I did. I can tell by the fact my beer supply has dwindled. So I guess the party is over and we had best get back to business

On February 24th, we had a Helles Bock Brewoff/ Grateful Dead pre-party at Greg Hackenberg's house. Peter Caddoo was Brewmaster, other than that I can't say much since I missed it. Hopefully someone will write something up about it.

The next event will be on March 3rd, in a couple of days, I will be out of town for this one also. Missing all this the fun, I feel that my life is spiraling out of control, don't be like me, sign up for the annual Fish Memorial Sausage Stuffing and Brewoff. For those of you who don't remember Fish, he was a true Sausage aficionado. He would spend weeks in deep research to find the best training films possible for this event. This is a great event even if you don't want to brew beer, lots of food, lots of Beer, and great people. On the Brewoff side of it, William Thompson will be making a Rye PA, the signature Sausage Stuffing beer. We only have alternate spots left, so let me know soon.

The CCHB's Fearless Leader, Mike Malley, will take the lead on our April 21st Saison event at Urban South. Once again this fine, local establishment has opened its doors to us, and we get to hang out with the cool kids. Due to the location, this tends to be one of the fastest and best organized events of the year. Don't wait, this is one of the best styles to brew in New Orleans, and is a great Summertime beer.

Finally, I want to talk about the May 12th event. This will be either a Bitter or ESB, the style that really hooked me into brewing, it is a gateway beer and is addictive. This event will be hosted by Mickey Giovingo, and we need a Brewmaster and Movers.

On June 9th, we will be doing a New Orleans Historic beer and my house. Details to come. This will be a Brewing in a Bathing Suit event, save the date. Logistics has always been the biggest problem with our brewing events, and I would like to thank all you truck driving men out there for your help. Anyway, Take care and keep brewing.

If you would like to sign up for an event, or whatever, my email is neilwbarnett@yahoo.com.

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

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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	504 Craft Reserve	Federico Portillo	Done
2/24/2018	Helles or Mai Bock	3422 Annunciation St NOLA, 70115	Peter Caddoo	Done
3/3/2018	Rye PA	7967 Barataria Blvd, Crown Point	William Thompson	Sausage Stuffing
4/21/2018	Saison or Harvest Ale	Urban South 1645 Tchoupitoulas St. NOLA, LA 70130	Mike Malley	
5/12/2018	ESB or Bitter	413 Bear Drive Arabi, LA 70032		
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 or sign up at the meetings.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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Links To Things

Club Links:

- [Membership Application Form](#)

Local Brewing Supply:

- [Brewstock](#)

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!

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