

# THE HOPLINE



Crescent City HomeBrewers

Volume 25, Issue 1

January, 2014

Editor: Monk Dauenhauer



Note change of Meeting Date

## MEETING LOCATION

Deutsches (Half-Way) Haus

1023 Ridgewood Street

Metairie, LA

January 8, 2014 @ 7:00 P.M.

### Our Club Officers For 2014 are:

**Richard Doskey – President**  
**Jack Gonzales – Vice President**  
**Brandi Charbonnet – Secretary**  
**Marcel Charbonnet – Treasurer**  
**Keith St. Pierre – Quartermaster**  
**Dennis Groome – Webmaster**

We thank our outgoing 2013 officers for a job well done in moving our club forward. Our club is growing and we thank the many people who have given their time and talent for the benefit of all. We ask all our members to get involved in the many activities planned for the coming year.



# 2014

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**SHARING BEER**

**Bring your brew to the meeting.**

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet 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.**

Meeting Note: When you come to the meeting at the Deutsches Haus realize that for the past 20 years they have allowed us to use their facilities free of charge. The only thing they ask is for us to patronize the bar. So, we encourage you to have your first beer from their taps. They have a quality selection. Then jump into the beer you or someone else brought to share or might want an honest opinion of their handy work.

**BET YOU DID NOT KNOW:**

There are over 200+ synonyms for the word "drunk" including addled, cherubimical, cock'd, bowz'd and fuddled.

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**Web Site Links to Some of Our Sponsors and Brother Clubs.**

- [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**

**Dues**

Same Price as Last Year \$30.00

**R**

**Due**

**Use the membership form on page 6 of this rag or on our web site**

**www.crescentcityhomebrewers.org**

**Bring it to the meeting or mail it to:**

**Crescent City Homebrewers, Inc.  
1209 Farrington Drive  
Marrero, LA 70072**

**Makes checks payable to:  
CCH**

# MASHING

by Mike Retzlaff

When we decide on a particular style of beer we want to brew, a lot of thought goes into the components of the grain bill, the hops we'll use and how long to boil them, the strain of yeast we'll use, and the temperature of the ferment. It seems that virtually no thought goes into how to mash that grain bill. This is a very important part of brewing and probably the most overlooked aspect of the "recipe".

The major purpose of mashing is to degrade proteins, gums, and starches in the grain to produce a wort which will suit our purposes as brewers. Different beer styles require a wort of specific properties. Some beers are supposed to be thick, malty, and sustaining while others should be thinner, crisp, and refreshing. The method of mashing you employ will determine the kind of beer you produce.

Crushed malt can be added to ambient temperature water and it will convert if given enough time. Of course, the chance of a bacterial or other organic infection increases over time. If a perfect environment is established including temperature, mash thickness, and pH, malted barley will convert in as little as 12 minutes. Most of us don't have lab quality brewing conditions and equipment so we need to do things somewhere between the two extremes.

## Single Infusion Mashing

Crushed malt is added to heated water (or vice versa) to a strike temp for saccharification. The mash is stirred to mix and equilibrate and then left for some period of time; usually in some sort of insulated container. It works quite well with modern fully modified malts and is the simplest and most widely used method.

## Step Infusion Mashing

A single infusion mash is employed with a lower strike temp. Near boiling water is added to raise the temp of the mash. This can be repeated as required. Each time near boiling water is infused, the mash thickness is reduced. This style of mashing has a number of benefits. It accommodates the temps and mash thicknesses at which the groups of enzymes work best. I really don't know if this is coincidence or Providence but it works.

## Step Mashing

A single infusion mash is employed at a lower strike temp. Heating of the mash tun or kettle is done while constantly stirring the mash to prevent scorching of the grain. It parallels the step infusion method without adding water. This is basically the process employed by RIMS and HERMS systems which use pumps instead of a paddle or other stirring method.

## Decoction Mashing

A single infusion mash is employed at a lower strike temp. A portion of the mash is removed and heated in a separate kettle. It is brought to a scarification temp and allowed to rest for 10 to 20 minutes. It is then heated to a boil while constantly stirring. After a short boil, it is returned to the main mash as in the step infusion method. This can be repeated as a double or triple decoction. The decoction mash is time and energy consuming but can add some very desirable properties to a finished beer. Decoction mashing was developed in Europe at a time when under-modified malts were the norm. Most German breweries have abandoned decoction mashing because of the availability of fully modified malts and the economic need to reduce labor and energy costs.

Other mash regimens include various combinations of the aforementioned mashing methods. As an example, I often mash in at a lower temp and step mash by direct firing of my kettle. Because I'm too lazy to stir constantly with a paddle, I built a motorized mixer to keep the mash moving so it doesn't scorch on the bottom of the kettle. I can incorporate many rests during the mash, but usually use only two or three. Some of the temps I employ in mashing are 139° for a glucan rest, 144° for a maltose rest, and a saccharification rest at 155°. If I am trying to develop more dextrins in the wort, I might increase that rest to 158° to 162°.

Some of the beers I brew are much better when I utilize step mashing while others seem to approach perfection with single infusion. (I'll let you know if I ever get there!)

Anheuser-Busch achieves extremely fermentable wort in their Bud Light by mashing for 3.5 hours at 140°. Many of the old Munich brewers employed an acid rest of about 109° for several hours just to get the mash pH down to reasonable levels. Mashing does a lot of different things and can be harnessed by most any brewer to brew better beer. When you formulate

your next beer, consider the importance of mashing as part of the design along with grain bill, hops, and yeast. Keep your options open by getting out of your comfort zone to try something different. There are many books available which describe all of the various mash regimens in detail.

It's no wonder that brewers of yesteryear were likened to alchemists. They turned grain into an elixir to sustain a populous besieged by hard times and disease . . . well; I guess things really haven't changed that much after all.

## ***Hank Speaks... So Listen***

JANUARY 2014

Here's an article I read awhile back on the BEERSMITH blog; I share it to start YET ANOTHER year off with my usual generosity

Russian Imperial Stout Recipes

by Brad Smith on February 28, 2010 · 3 comments

This week on the BeerSmith blog we turn to the Russian Imperial Stout beer style, the king of stout beers. We will explore the origin, history, beer style and some sample Imperial Stout beer recipes for home brewers.

### History

Imperial Russian Stouts were actually brewed in England for the export to the court of the Tsars of Russia in the 18th century. A high, malty alcohol content and high hop rate were intended to preserve the beer and also prevent it from freezing during its shipboard trip across the Baltic sea. Thrale's brewery of London brewed the style preferred by Catherine II's court in Russia.

Later Thrale's brewery changed hands and was taken over by Courage, renaming the beer as Courage Imperial Russian Stout. The style has a high alcohol content of 9-10% alcohol by volume. High gravity Russian stout's are also brewed by Guinness and Boston Beer Company (Samuel Adams). [Ref: Wikipedia]

While the style was regularly brewed in the 18th and early 19<sup>th</sup> century, this beer has enjoyed a resurgence the last few years with the rise of microbreweries.

### The Russian Imperial Stout Style

Russian Imperial Stout is a rich, deep, complex beer with full bodied flavor. It has a rich dark malt flavor that may vary from dry chocolate to slightly burnt. A slight alcoholic warmth is normal. It may have a fruity profile including complex dark fruits such as plum, raisin or prune flavors. Like many British beers, it can have a caramel, bready or toasted flavor as well with roast malt complexity.

Color ranges from dark brown to jet black (30-40 SRM). Alcohol content is usually high (8-12% alcohol by volume) with a high starting gravity (1.075 to 1.115 OG). Bitterness generally runs high to balance the malty flavor (50-90 IBUs), but hop flavor should only be low to medium overall. Many US versions have higher bitterness. Carbonation is generally low to moderate. [Ref: BJCP Style Guide]

### Brewing an Imperial Stout

Imperial stouts start with a well-modified pale malt base, generally using UK pale malts. The pale base typically makes up 75% of the grain bill. Roasted malts of all kind are added, usually comprising of a mix of moderately colored caramel malt, chocolate malt and roast malt to provide complexity, body and flavor. Together these make up the remaining 25% of the malt bill. Other malts such as Munich and aromatic are occasionally used, though roast malts make up the bulk of the specialty grain bill.

Traditional variations use classic English hops such as Fuggles or BC Goldings, though American microbreweries often also use US hop variants. Hops are typically added as a single boil addition, since a lingering hop aroma and flavor is not needed here. Instead a high hop rate during the boil provides the bitterness

needed to offset the malt.

Since roast malts provide a very acidic addition, it is not uncommon to use slightly alkaline water when brewing imperial stouts. Traditionally, English Ale yeast or Imperial Stout yeast provides the fruity complexity required for this style, though again some American variants use high attenuation US yeast variants for a cleaner finish. Very high gravity options may require high gravity yeast such as champagne or barley wine yeast.

Imperial stouts are fermented at ale temperatures in the 63-68 F range, carbonated at low to moderate carbonation rates, and stored at ale temperatures or lower (as they were during the icy trip across the Baltic). Often Imperials require an extended aging period to achieve full maturity due to the high starting gravity.

#### Imperial Stout Recipes

There are some sample recipes on the BeerSmith Recipe Page:

Cossack Imperial Stout – All Grain

Jay's 'One at a Time' Imperial Stout – All Grain

Spiced Imperial Stout – All Grain

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As always, constructive comments are welcome via the Hopline ... for those uncomfortable with readin' n' writin' big words, please continue to mumble during meetings from the back row which is where I like to sit/sip/mumble...and where traditionally (NEW MEMBERS PAY HEED!!) free beer should be delivered to ME, your thirsty worthy scribe

THNX

Hank



# CRESCENT CITY HOMEBREWERS

1209 Farrington Drive - Marrero- LA -70072

Email - [cchhopline@aol.com](mailto:cchhopline@aol.com)

## 2014 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**

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

**SIGNED:** \_\_\_\_\_ **DATE:** \_\_\_\_\_, 2014

**Paid: \$**  Cash  Check #

**For the responsible drinker, there is always another party.**

## Schedule of Events

# 2014 CALENDAR

### January

CCH General Membership Meeting	Wed	8	7:00 pm	11:00 pm
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### February

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
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### March

Sausage Making – Monk’s Haus	Sat	8	8:00 am	until
CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm

### April

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Brew Off	Sat	??	7:00 am	4:00 pm

### May

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
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### June

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
WYES Beer Tasting	Sat		6:00 pm	9:00 pm
<a href="http://www.wyes.org/events/beer.shtml">http://www.wyes.org/events/beer.shtml</a>				

### July

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
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### August

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
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**September**

CCH General Membership Meeting	Thu	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun		TBA	TBA

**October**

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat		2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town October TBA 11:00 AM until ???				

**November**

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	?	6:00 pm	11:00 pm
Club Brew	Sat		8:00 am	4:00 pm

**December**

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending	Fri	5	7:00 pm	11:00 pm
Club Brew	Sat		7:00 am	4:00 pm

*CRESCENT CITY  
HOMEBREWERS*

