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# THE HOPLINE



Crescent City HomeBrewers

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Volume 24, Issue 9

September, 2014

Editor: Monk Dauenhauer



## MEETING LOCATION

**Deutsches Haus**  
**1023 Ridgewood Street**  
**Metairie, LA**  
**September 3, 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**  
**Michael Mickey Giovingo - Web Master**



## **SHARE YOUR BEER**

### **Bring your brew to the meeting.**

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibly, with your name and the style(s) you bring.

### Last Meeting we had:

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Sam Grooms- Caddoo IPA, Le  
Boutte/Liberty Clone Pale Ale  
Niko Bebic-American Dark Brown Ale  
Vinnie- Mango Fandango (Habanero) Ale  
Mike Retzlaff- Belgian Pale  
Greg Hackenberg-Mickey's Stout  
Chris Catherine- Wheat beer, IPA  
Chris Joachim- Milk Stout, Scottish Ale  
Chris Kamm- Doppel Bock  
Paul Costanza- Hoppy Pale Ale-  
Dr.Hoptaeon Clone, Session IPA  
Kevin Shipp- Amer IPA  
Neil Barnett- Le Boutte, Willy Nilly, Pils,  
Scotch  
Dan Rodbell- English Mild  
Michael Naquin- Milk Stout  
Daniel @ Gordon Biersch- Beer 9+%  
Brian Smith-?

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### **QUIZ**

Now that we are coming into Football season we test your NFL knowledge.

First 5 with all correct answers submitted to Hopline will win a special prize at the next meeting. Go to page 9



This means the \$10 food charge will be waved, as the Deutches Haus will be providing the food. If you want to come and hang out as a guest, you have to pay the admission fee and pay for your own beer and food.

The first event will be on October 11th, and will be a Munich Helles. The next one will be a week later, October 18th, and will feature a Christmas Ale.

The last scheduled brewoff will be at Mickey's house in Da Parish. We are planning to make a classic pilsner. We still need a brewmaster, movers, and a chef. Don't underestimate the power of the pilsner beer, it may seem pretty mainstream, but when properly done is a joy to behold.

As with most all events, the Wort price is \$20 and food is \$10. Each Wort participant must bring his own yeast and fermentation vessel. In the case of the Doskey brewoff, Peter suggested using a good Lager strain with a starter, or a double pack of dry yeast. It is also advisable to keep the beer as cool as possible during fermentation, close to 55°F, since this will produce a smoother, cleaner product.

That's all for now, contact me at neilwbarnett@yahoo.com or at the September meeting. I will not be at the October meeting. The club equipment is also available for all member, who know how to use it, for private brewoffs

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

[Deutsches Haus](#)

[Southern Brewing News](#)

[New Orleans Brewing Company](#)

[Abita Brewery](#)

[Crescent City Brewhouse](#)

[Gordon Biersch](#)

[NOLA Brewing Company](#)

[BrewStock](#)

[BR club-Brasseurs a la maison](#)

[Dead Yeast Society](#) – Lafayette

[Bicyclebrewclub](#)

[Louisianahomebrewers](#)

[Maltmunchingmashmonsters](#)




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

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**Not too late to join the club.  
New (meaning never been)  
members may pay a prorated  
fee of \$10 for membership for  
the rest of 2014**

**Use the membership  
form on page 7 of this  
rag or on our web site  
[www.crescentcityhomebrewers.org](http://www.crescentcityhomebrewers.org)  
Bring it to the meeting or mail it  
to:**

**Crescent City Homebrewers, Inc.  
1213 Curtis Drive, Harvey, LA  
70058**

**Makes checks payable to:  
CCH**



North American varieties of 2-Row malting barley average 12% protein on a dry basis. North American varieties of 6-Row malting barley average 13% on a dry basis.

Some of the additional protein comes from the higher husk content of 6-Row malting barley. Because it's more plump, 2-Row malt has less husk in relation to its size than 6-Row malt. Since husk contains protein, some of the additional protein in 6-Row comes from its extra husk.

The resulting S/T ratio in malts produced from North American varieties of 2-Row and 6-Row malting barley are very similar.

Here's an interesting characteristic about the husk of 6-Row malting barley: it sticks to the kernel better than 2-Row!

Why does that matter? Well, 6-Row barley that is handled more simply hangs onto its husk better than 2-Row. For instance, specialty malts that are more highly roasted or undergo several processes to develop unique flavor will in general have more husk intact when made from 6-Row rather than 2-Row malting barley.

Enzymes. As a rule of thumb, 6-Row base malts have higher Diastatic Power (DP) than 2-Row, and slightly lower alpha amylase. Newer varieties of North American 2-Row malting barley, however, are starting to bridge this gap.

Because 6-Row is an enzyme animal, you may want to use it as a base malt when the grist includes large quantities of non- or low-enzymatic specialty malts.

Flavor and color in 2-Row and 6-Row specialty malts

1) Base malts. We've already discussed flavor. What about color? No difference. Let's move on.

2) Highly temp kilned malts. Now it gets interesting. The slightly higher protein content of 6-Row malting barley makes it develop color faster when high temperatures are applied during the specialty malting process. Why? And why is this important?

The amino groups in proteins are an integral part of the color development process. More protein = more amino acids = faster color development. Because 2-Row malting barley has less protein on average, the maltster has to apply heat for a longer period of time to develop the target color.

The result? Same color. Slightly different flavor. That's one reason why we produce both 2-Row Munich-style malts (Bonlander® Munich and Aromatic) and their 6-Row Munich-style twins (Munich 10L and Munich 20L). More flexibility. More options.

Keep in mind, however, that this is also a generality. Different varieties of both 2-Row and 6-Row malts perform differently in the specialty malting process.

In addition, the flavor differences are subtle. Like standard base malts, the impact of 2-Row highly temp kilned malts is often lost when masked by intense malt and hop flavors.

If you want to switch from 2-Row to 6-Row Munich-style malts but are concerned about the subtle flavor differences, make the switch gradually. If 10% of your grist bill is Bonlander® Munich Malt, replace it with 5% Bonlander and 5% Munich Malt 20L first to see if you notice the difference.

When used in small amounts, the flavor difference between 2-Row and 6-Row Munich-style malts is very difficult to detect.

3) Roasted Malts. Because intense temperatures are used to produce roasted malts, including Briess caramel malts, we detect no flavor difference between 2-Row and 6-Row styles.

Because of this, dark roasted malts offer the greatest flexibility in price and availability of all three malt categories. We produce almost every dark roasted malt from both 2-Row and 6-Row, which means you can brew all 2-Row if you choose. If price is critical, 6-Row performs great too.

Now, back to the question

2-Row or 6-Row? We've given you a lot to think about. Here are key points for review:

Both 2-Row and 6-Row malts deliver excellent flavor, color and brewhouse performance. It's a matter of understanding their unique characteristics as well as personal choice.

If price is a critical factor, purchase 6-Row malts. Base and specialties alike perform like champs. If your beer has little or no flavor masking, use a 2-Row base malt (Briess Pilsen Malt is superb!). 6-Row base malts are good choices for most ale styles. Remember, it's not just the grain. It's the overall quality of the raw grain. Whether it's 2-Row or 6-Row, quality malting barley makes quality malt. Poor quality malting barley negatively impacts the flavor and color of the finished malt. 6-Row, domestically-produced specialty malts are readily available. So, now it's your decision. And we're happy with whatever you choose, because we make both!

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THNX  
Hank



**IT'S A MYSTERY TO ME!** by Mike Retzlaff

I found an article from 1901 in the Scientific American magazine which stated that the *London Standard* newspaper had called for making sugars for brewing from sugar beets. This, it declared, "*would dispense with the employment of substances like those which brought on the recent arsenical poisonings.*" My interest was perked by these 'recent poisonings' so I did a little research.

In the last few months of 1900, an outbreak of illness appeared in the Manchester, England area. The symptoms included muscle paralysis and loss of sensory nerve function. Other symptoms included skin discoloration which led to the common moniker of "khaki disease." Focus was almost immediately drawn to beer but action was delayed as it was thought to be a side effect of alcoholism. As the number of victims rose, Doctors looked into it with a bit more urgency and the illness was diagnosed as arsenic poisoning.

As the local investigation continued, the epidemic spread to Lancashire and Staffordshire. As one of his first acts, newly crowned King Edward VII established a Royal Commission to determine the cause and suggest remedial action. The Commission's investigation confirmed that beer was the source of the poisoning and it seemed to be confined to the Midlands. Hundreds of beer samples were run through laboratories and many were found to contain arsenic in varying amounts. Oddly, some beers contained arsenic while others from the same brewery did not. Samples of raw materials revealed that some sugars used in the kettle and for cask priming contained arsenic. In other breweries, some beers contained arsenic although they didn't use contaminated sugars at all. It had all the elements of a mystery novel.

Bostock & Co. near Liverpool was the principal supplier of glucose and invert sugar for the brewers of the region. The company had, only a few years before, been purchased as a thriving concern. It kept on doing business as it always had . . . until now. In the process of refining sugar, Bostock used sulfuric acid purchased from Nicholson & Son in Leeds. This company had recently started making an additional line of sulfuric acid from pyrites. It was this acid which contained the arsenic although it was claimed they had no idea for what purpose Bostock used the acid.

The city of Liverpool alone was estimated to have over 2200 retail outlets for beer. 750,000 gallons of beer were consumed per year in a city with only 680,000 people. Over 267,000 gallons were "poured away" by the brewers of that city when the beer was proven tainted. Overall, millions of gallons of beer were recalled from pubs and dumped into sewers along with the brewery stores which hadn't yet shipped. Law suits were filed and legislators attempted to enact laws to deal with this fiasco. There were proposals to enact a Pure Beer regulation similar to the Reinheitsgebot of Bavaria which would ban the use of sugar in brewing altogether.

There was still the question of the beer containing arsenic in which no contaminated sugars were used. The Royal Commission studied even malting procedures in detail. It turned out that gas coke kilns were responsible for the arsenic contamination in the malt while other maltsters, using oven coke kilns or those fired with anthracite coal, did not produce contaminated malt. The arsenic contamination of malt had probably existed for several years but was so slight that it was never noticed. Keep in mind that many brewers had their own malting operations while smaller breweries bought their malt from malting houses or larger brewers.

The Commission's report in July of 1901 apparently led to using anthracite coal in malt kilns as an immediate correction. Eventually, using hot air kilns for drying malt in which the malt was never in contact with the fumes from the fuel became the standard for the industry. Once the problem was identified and corrective solutions were put in place, it was recognized that most of the brewers had been proactive in these corrections and had been far ahead of any legislation or legal mandate. Even breweries which previously didn't have much use for a chemist were hiring one and providing him an office and laboratory in the brewery.

Over 6,000 people suffered and more than 70 people died due to arsenic poisoning during the several months of this epidemic.



## CRESCENT CITY HOMEBREWERS

**1213 Curtis Drive, Harvey, LA 70058**

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

### September

CCH General Membership Meeting	Thu	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	5	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	6	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	7	TBA	TBA
Brew Off – Rick Doskey	Sat	13	8:00 am	

### October

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat	11	?:00 am	?:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat	18	?:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town October TBA 11:00 AM until ???				

### November

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

### December

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

*CRESCENT CITY*  
*HOMEBREWERS*

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



## NFL TEASERS

CLUE	NICKNAME	CITY/STATE/AREA
1. Credit Card Users		
2. A Girl Toy and A Boy's Arm		
3. Uncles' Spouse in the Army		
4. Half Bovine - Half Man		
5. American Forefathers		
6. Henry's First Compact		
7. Alamo Defenders		
8. Peter & Paul		
9. Equine Goes Wild		
10. Spotted Felines		
11. Fundamental Laws		
12. 747's		
13. Seven Squared		
14. I.O.U.'s		
15. U. S. Bird		
16. Six Shooters		
17. Ewe's Mate		
18. \$1.00 for Corn		
19. Marine Bird		
20. Six Rulers		
21. Birds of Prey		
22. Indian's Leader		
23. Loader		
24. Stupid Sunbather		
25. Wise Sunbather		
26. Gasping Females		
27. Midnight Snackers		
28. Streakers		
29. King of Beast		
30. Persons of Colossal Size		
31. Tigers		
32. Thieves		