

THE HOPLINE



Crescent City HomeBrewers

Volume 23, Issue 12

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Editor: Monk Dauenhauer



NOTICE CHANGE
OF VENUE

MEETING LOCATION
PARTY LOCATION

Elks Lodge
2215 Cleary Avenue
Metairie, LA.

The 2012 Club Officers are:

Keith St. Pierre – President
Perry Soniat – Vice President
Greg Hackenberg – Secretary
Monk Dauenhauer – Treasurer
Ryan Casteix – Quartermaster

Friday

December 7

7:00 to 11:00PM

CHRISTMAS

PARTY

+

MEETING

+

ELECTIONS

Pot Luck – Meaning, bring something to eat or drink or both to share with members and guests. Bring your spouse, significant other or a friend to celebrate with us or to drive you home if needed. Keith St. Pierre kmsnola@yahoo.com has volunteered to coordinate.



So kindly let him know what you intend to bring so we don't wind up with 50 dips and no chips or something as such.

Winterfest Report

If you missed the Winterfest, you missed the best party of the year. We had over 30 different styles of beers on tap, TERIFFIC food and a great time was had by all. I did not hear a single complaint and for homebrewers that is a compliment of epic proportion. **Thanks** to all who gave so much of their time for all of our benefit. We are great full to all homebrewers who brought beers for all to enjoy the fruits of their labor and all others who pitched in as needed.

Additionally, we thank the commercial side of beer enjoyment for their contributions in our success. Last but by no means least; we thank the Deutsches Haus for allowing us to have a place we can call home.

Without them ... well, you know the rest! **Thanks A!!!**



SHARING BEER

BRING YOUR BREW TO THE MEETING. LAST MONTH WE HAD BEERS FROM:

Travis Combel.....Dirty DIPA/black DIPA

Charles Sule.....Old ball & Chain Old Ale
Steam Beer

Kevin Shipp..... Bock & red Ale

Derek Lintern ... Sour Dubbel

Dennis Groome Pumpkin Porter

Neil Barnett ..Greavous Angel Le Boutte

Marcel Charbonnet White House
Honey Porter

What a great selection of really good beer. Thanks to everyone for sharing the fruits of your labor. I hope this trend continues from month to month. When you bring your creation to the meeting, please sign the BROUGHT BEER sheet or give to Greg or Monk a slip of paper 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.



at 8:00 pm and help with **all grunt-work [a] during the brewoff, [b] through the end of brewoff, and [c] through final equipment packing and placement onto the equipment movers' vehicles.** Yes, these participants are the strong backs and the weak minds of the brewoff. They are also known as 'grunts'.

[E] Costs:

Wort: pro rata of grain/yeast/ propane bill, probably about \$25-30. If high gravity beer, maybe, \$30-35.

Food & Refreshments: cost probably about \$10-12 whatever it costs, or ... refreshments costs and for lunch, yummy, yummy Rocky's.

[F] Participant List, 504 area code, unless otherwise noted:

None yet. Need some.

[G] Invited:

Everyone is welcomed and encouraged to **attend and enjoy this brewoff.**

[H] Food & refreshments:

Whatever the chef or Rocky's decides.

Words of Wisdom

If four or five guys tell you that you're drunk, even though you know you haven't had a thing to drink, the least you can do is to lie down a little while.

~Joseph Schenck

Here's to a long life and a merry one

A quick death and an easy one

A pretty girl and an honest one

A cold beer and another one!

~Author Unknown

A message from Greg

By Gerg Hackenberg

So, apparently some of you have encouraged me to keep writing these Hopline things. Well Okay, then. So again, a subject initially eluded me, but then someone sent me a link to one of the old Michael Jackson Beer

Hunter's on the interwebs and it got me thinking. And while that can often mean trouble, in this case it might just work out pretty well for all of us. So herewith I present the first installment of something I am going call "Brewing Like a Brit, part 7, One of the Millions" (anyone who gets the running music reference in this article without Google wins a prize, sadly it won't be a pint from [Arkells](#), and that's sort of a clue).

Okay, so it's part one, but seven sounds so much more impressive, or at least wordy. But that's the theme; I will impart on you some of my experience learned from attempting to brew classic British ales and from drinking pints in a number of pubs from Canterbury to the Scottish Borders. Well, at least what I remember...the Green Dragon in Welton, the Yorkshire Pudding was spectacular, and the beer was a veritable Garden of Earthly Delights. It had been frequented by the famous highwayman Dick Turpin, but I digress.

"For a quart of ale is a dish for a king" - William Shakespeare, 'A Winter's Tale'

The BJCP racks up 14 categories for the Brits: 8A, 8B and 8C, represent the Pale Ale continuum. 11A Mild, 11B and C Southern and Northern English Brown. 12A Brown Porter and 12B Robust (which I think should be split into a traditional British type and non-brit categories). 13A Dry Stout, 13B Sweet Stout, and 13C Oatmeal (13F, Russian Imperial Stout, now dominated by the Yanks, originated in Britain for the Russian courts). 14A English IPA. And, 19A Old Ale, 19B English Barley Wine.

That is a pretty impressive range of beers considering they are all ales. But here's the rub, I doubt many of you out there have ever had the chance to try, real, authentic versions of most of these beers. There are a couple of reasons, the biggest (historic India Beer trade aside) is many of the legendary beers simply will not survive shipping and handling of a cross-pond distribution. A fine British ale is a pretty fragile beer. The kind of abuse that shipping imparts, heat in particular, will ruin a good bitter or mild in no time. These beers are meant to be drunk fresh and quickly consumed. This is not a problem in the UK. Pub are usually owned or under contract by local breweries so beer is delivered almost daily and maintained at consistent temperatures in the cellar that's beneath virtually every pub. And remember, this is not Louisiana. Summer's Cauldron in the UK it might mean a beastly 70 degrees outside, and those cellars maintain a consistent temperature through the Season Cycle.

Another is that what we do get is most often "export" versions, usually stronger, often suffering from the shipping and handling, sometimes of dubious quality. Seriously, if you ever see the words "specially blended/formulated/etc. for American tastes" attached to any consumable item, run like hell. Really, I've eaten and drunk what passes for food and beverages in Ohio, and that's what they mean by "American". Seriously they thought Red Dog was a fancy craft beer...they argue over which Applebees is better...coffee looks like tea and tastes like a brown crayon mashed up in water...get the idea? Not exactly setting your Senses Working Overtime.

And then we have a feedback loop. British beers are not widely distributed because they are not popular, and they are not popular because they are not available. See the problem? Third political party enthusiasts can sympathize (steer clear of them if they've been drinking during election years, "blah blah blah...if only candidate X were in the debates, that would show the world...blah blah blah." Followed by banging their heads on the bar). The long and the short of it is that we're missing out on one of the great brewing traditions. We do get a number of good examples, and we're been getting more, but we don't get the depth and breadth of what the styles have to offer. Grand generalization time...German beers are characterized by clean malty beers, spiked with spicy noble hops. Belgian are yeast centric beers showcasing the amazing qualities and range of yeast. Americans go big, with vivid specialty malts and bold strokes of hops. British beers? Well, the British beers are all about balance. Digging into ingredients, almost all the characteristics and flavors of the others are there but they are about the whole package. And what give you is something called "drinkability" and that is not the same as the mass-marketed yellow fizzy stuff advertising slogan. What it means is a malty yet dry beer that hits all the right notes and keeps you heading up at the bar for another satisfying round.

So where does that leave an adventurous beer drinker? Besides booking your ticket to London, and mastering the English Roundabout, it means brewing your own. A bit of unsolicited person history; I started brewing after my first trip to the UK. My first beer was an Elvis of Brew-Ha-Ha fame recipe for a bitter, and I've been working on recreating some of the pints I had savored in sight of the Towers of London ever since.

So if you are Making Plans for Nigel to recreate, or just plan create one of these gems, I hope to impart some of my hard earned experience with these styles. However, given the lack of experience with these wonderful brews, however, it might take some education to set you Burning with Optimism's Flames and inspire a new brew. And if you do make it to the UK, I hope to make your trip something other than The Ballad of Peter Pumpkinhead and you will not feel like The Mayor of Simpleton when you walk into a pub.

Next up, I'll go over some of the key ingredients to these beers, then some techniques, commercial examples and so on. And if you ain't got the music reference you lived under a rock or only listened to mainstream radio in the 80's.

"Give my people plenty of beer, good beer, and cheap beer, and you will have no revolution among them." - Queen Victoria



Hank Speaks... So Listen

By Hank Bienert

This cool weather lead me to clean out parts of my man cave/brew shed and I noticed a 5 G glass carboy and an uncut European Sanke keg holding about 15 Gs and would like to sell them for 20 bux each-8285095 but only to those who will give them a good home!

"Tis the season to relax and sip some of the barley wine you, like me, made in the Spring of 2010..oh, didn't make it or were so greedy to claw open the bottle with your shaking fingers you couldn't wait and had to guzzle it before it had reached the mature stage? Guess you'll have to buy some so here's some choices

IF BEER HAS A SEASON, we're in it. Bold flavors taste best in crisp air—a Jackson Pollock on a stark white wall—but beer's autumnal ties are more than aesthetic. Late fall marks the historic start of the brewing cycle, and the release of the king of beers: barley wine.

Before refrigeration, brewers relied on winter's chill to keep fermentation slow and consistent. They started with barley wine, a potent harvest feast in a glass. First made in 18th-century England with extra helpings of floral Kent hops and coal-kilned pale malt to help them last through spring and beyond, barley wines were born kicking, branded with names like Crackskull and Dragon's Milk.

The King of Beers

Then, as now, they're pricey. In fact, when Napoleonic-era bickering with France threatened England's claret imports, Lords kept their country manors stocked with strong beer, "to answer the like purpose of wine," attests one old brewing handbook. They sipped from elfin glasses, etched with hop vines, and warmed their beer fireside. (Not too close: One over-eager boozier noted his drink "flared up like whisky.")

Extra-pale versions became today's IPAs. Arctic explorers packed darker "winter warmers" that were "as nourishing as beefsteak," in the words of early-20th-century beer writer William Henry Beable, and, crucially, hard to freeze. Today, Boulder, Colo.-based Avery has called its Hog Heaven an "imperial red." Whatever the nomenclature, barley wines are strong enough to last years without turning sour; most benefit from a mellowing rest. J.W. Lees barley wines from the 1980s are, according to some, just starting to peak.

In the U.S., barley wine has grown stronger, trading dainty English hops for high-octane American strains. Some, like Firestone-Walker's Helldorado, are light and subtle. But most pack wallops, bracing as bourbon when young, sage as good Sherry when aged.

At Denver's Great Divide, head brewer Taylor Rees likes his bitter Old Ruffian fresh off the line, but he prefers his buttery Hibernation with a year on it, "when those tobacco and chocolate flavors turn fruity and caramel." So stock up for this Thanksgiving and save a few bottles for next year, too.

And even more from your roving reporter...

Anchor Old Foghorn 8-10% ABV Brewed in SF since 1975, it is the first runnings from a double drained mash, the second being Anchor's Small Beer

Avery Hog heaven 9.2% ABV A tribute to puckering Columbus hops, this flagship beer is a grapefruit smoothie, fresh from the brewery but after being aged for 2 years, becomes luscious and floral, like "butter toffee eaten in a garden of lilies".

Brooklyn Monster Ale 10.1% ABV Made with rich bready English Maris Otter malt and bright citrusy American Cascade hops, it packs a rich lava like heat even after years in the cellar.

Stone Old Guardian 11.8% ABV From a brewery known for provocative product, it is this surprisingly mature resonant beer. A blooming balance, a resinous blood orange syrup.

Great Divide Hibernation 8.7% ABV Tart and smooth with a hint of smoke and fruit pudding. Darker and richer than the rest, it would be reward for an Arctic hike (which I MIGHT be exploring soon based on CCH's budget) or a complement for any holiday feast



CRESCENT CITY HOMEBREWERS

7967 Baratavia Blvd. - Crown Point - LA -70072

Email - cchhonline@aol.com

2013 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: _____, 2013

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

