

THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 6

JUNE, 2015

Editor: Monk Dauenhauer

Submit articles to CCHHopline@aol.com



The 2015 Club Officers are:
Jack Gonzales – President
Frank Ballero – Vice President
Chris Caterine– Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre – Quartermaster



MEETING LOCATION

Deutsches Haus
1023 Ridgewood Street
Metairie, LA
June 3, 2015 @ 7:00 P.M.

UPCOMING EVENTS

Brewoffs – Check schedule on Page 6

Roller Derby - July 18th, 5 PM

Come out and support the *Big Easy Rollergirls* (BERG) for their season closer on Saturday, July 18th! The Crescent Wenches will take on the GrassRoots Rollergirls at 5:00 PM, and the BERG All-Stars will take on the Gold Coast Derby Girls at 7:00 PM. This promises to be a fantastic event: in addition to getting four, action-packed hours of entertainment, BERG will have their inimitable announcer MC No Evil give the Crescent City Homebrewers a shout-out at some point during the night, and they are allowing us to set up a table at the event to solicit new membership, sell swag, and drum up excitement for Winterfest. ***I'll also be organizing a tailgate so everybody can be sufficiently hydrated before the bouts.*** As long as we get a group of 20 people, tickets will be just \$8; if we have less than that they're still only \$10 each.

Please e-mail our esteemed secretary, Chris Caterine, if you would like to attend or have any questions: clcaterine@gmail.com. He'll also be taking names and collecting money at the June and July meetings.

Just the details:

Date: Saturday, July 18th

Time: 5 PM

Location: UNO's Human Performance Center

Cost: \$8*

Contact: Chris Caterine, clcaterine@gmail.com

*As long as we have a group of 20; otherwise, \$10.

- **Around the Lake – August ???**
- **The Emerald Coast Beer Festival will be September 9, 10, 11. 9th-Friday festival, 10th Saturday, 11th Sunday.**
- **It is time to make your hotel reservations for ECBF.**
- **Contact Marta at Pensacola Beach Resort (Days Inn) 850 934-3300.**
- **New Orleans on Tap – September 26**
- **CCH WinterFest – November 14**

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.

Beers brought to last meeting without the names of brewer – (names were not recorded due to secretary absence)

Thanks to all who contributed.

Please bring your latest for all to share!

Beers:

- English bitter
- Old ale
- Rye IPL
- Winter Warmer
- 40 Arpent with 2 yeasts; experimental
- pale ale/honey, pale ale
- Barley Wine
- Dogyard Stout
- 40 Arpent Stout
- 40 Arpent Stout
- RyePA

Dues

Same Price as Last Year \$30.00

R

Due

To be a member in good standing, a member's yearly dues were due by the March meeting.

Credit Cards Now Accepted

Use the membership form on page 8 of this rag or on our web site

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

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Bet You Did Not Know

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A Bit More on Mashing by Mike Retzlaff

There are many ingredients we can put in our next batch of beer. Malted grains are usual but some beers benefit by using adjuncts. Some of these ingredients need to be mashed while others don't require any mashing at all. Sugars, in their various forms are usually added directly to the kettle. Malt extracts are produced through conversion of malts at the "factory" whether they come to us as powder or syrup.

Crystal/caramel malts are stewed and have been converted in sealed roasting drums. They don't require further mashing and can be steeped or added to the mash.

Flaked grains have been rolled between steam drums; the heat ruptures the cell walls and makes the starch available to the enzymes. They need to be mashed.

Torrified grains are processed in a similar manner to puffed breakfast cereals. The processing ruptures the cell walls so that the starches can be quickly hydrolyzed and available for enzyme conversion. They need mashing.

Some raw grains can be crushed and added to a normal mash while other sources of starch have cell walls which can't be degraded at normal mash temperatures. These are the candidates for a cereal mash which involves cooking. Raw corn (maize), for example, will gelatinize around 164°, raw rice at 170°, while raw barley and raw wheat will gelatinize between 126° and 147°. Raw barley and raw wheat can go into the mash as-crushed while the corn and rice require cooking. Differences exist among starches because various plants have a different ratio of amylopectin (branched starch) to amylose (straight-chained starch).

Cereal cooking can involve boiling, steaming, or any number of ways to heat the cereal to a high temperature in a moisture laden atmosphere. Commercial adjunct beer brewers have a dedicated cereal cooker in the brewery for this purpose although it is usually a pressure cooker which delivers quicker processing.

When cooking, keep in mind that you don't salt the water or worry about the grist coming out al dente, sticky, or any other similar concern. You aren't preparing a meal for the family table; you're breaking down cell walls. Once cooked, simply add this "porridge" to your mash but watch the temp; don't overshoot the main mash temperature with this infusion.

There are many starch sources which can be used in brewing. Among them are potatoes, yams, tapioca, taro, turnips, beets, millet, milo, oats, buckwheat, beans, etc. A leisurely stroll through the produce section or the rice & beans aisle of your local supermarket will convince you that the list is almost endless. Some really exotic brews can be made this way and the only thing to hold you back is a lack of imagination. Skeptical? Consider what goes into Pumpkin Ale!

Heavily roasted grains and malts such as roast barley, chocolate malt, and black patent malt, do not require mashing as they contain no convertible starch. They are used, even in extract beers, for flavor, color, and aroma; they can be steeped. In the mash, they're just along for the ride; well, sort of; more on that in a minute.

Simply knowing that roasted grains don't need mashing can work in your favor. If you're making a Stout, Porter, or other beer loaded with roasted grains or malts, you can hold out all of that grist until the end of the mash. This can subdue much of the acrid flavors from the charred hulls of the grain. I started using de-bittered black malt many years ago to tone down that "bite." The

Weyermann Carafa Special series of roasted malts falls into that category. Briess Malting has gotten into the act by producing Black Prinz® and Midnight Wheat; both hull-less black malts. Many styles really require a bit of "bite" so blending of roasted malts is a good way to reach your goal without casting the baby out with the bathwater; recipe formulation is still important.

Along the same lines, another trick is using roasted malts and grains to set the mash pH in lieu of adjusting your water chemistry. Roasted grains are more acidic than normal malts so you can stir in a portion to get the mash pH just right and the remainder of the crushed, roasted grains can be mixed into the mash just before the lauter and sparge.

This technique can also work for BIAB or for the extract brewer in a mini-mash. It just takes a little trial and error testing to determine the right amount to include in either regimen. After conversion of the mash, add the rest of the roasted grains to the steep in a separate mesh bag.

This is a jumble of many little odds and ends which I couldn't seem to fit into the several articles I've written on mashing. I've included these thoughts here so they don't get lost. This makes for a somewhat disjointed read but I promise there's something here that eventually you'll find useful.



WHO'DA THUNK IT? Hydrogen Conditioned Beer

Submitted by Mike Retzlaff

TOKYO (AP) The recent craze for hydrogen beer is at the heart of a three way lawsuit between unemployed stockbroker Toshira Otoma, the Tike-Take karaoke bar and the Asaka Beer Corporation. Mr. Otoma is suing the bar and the brewery for selling toxic substances and is claiming damages for grievous bodily harm leading to the loss of his job. The bar is countersuing for defamation and loss of customers.

The Asaka Beer Corporation brews "Suiso" brand beer, where the carbon dioxide normally used to add fizz has been replaced by the more environmentally friendly hydrogen gas. A side effect of this has made the beer extremely popular at karaoke sing-along bars and discotheques.

Hydrogen, like helium, is a gas lighter than air. Because hydrogen molecules are lighter than air, sound waves are transmitted more rapidly; individuals whose lungs are filled with the nontoxic gas can speak with an uncharacteristically high voice. Exploiting this quirk of physics, chic urbanites can now sing soprano parts on karaoke sing-along machines after consuming a big gulp of Suiso beer. The flammable nature of hydrogen has also become another selling point, even though Asaka has not acknowledged that this was a deliberate marketing ploy.

It has inspired a new fashion of blowing flames from one's mouth using a cigarette as an ignition source. Many new karaoke videos feature singers shooting blue flames in slow motion, while flame contests take place in pubs everywhere. "Mr. Otoma has no one to blame but himself. If he had not become drunk and disorderly, none of this would have happened. Our security guards undergo the most careful screening and training before they are allowed to deal with customers" said Mr. Takashi Nomura, Manager of the Tike-Take bar.

"Mr. Otoma drank fifteen bottles of hydrogen beer in order to maximize the size of the flames he could belch during the contest. He catapulted balls of fire across the room that Gojira would be proud of, but this was not enough to win him first prize since the judgement is made on the quality of the flames and that of the singing, and after fifteen bottles of lager he was badly out of tune."

"He took exception to the result and hurled blue fireballs at the judge, singeing the front of Mrs. Mifune's hair, entirely removing her eyebrows and lashes, and ruining the clothes of two nearby customers. None of these people have returned to my bar. When our security staff approached he turned his attentions to them, making it almost impossible to approach him. Our head bouncer had no choice but to hurl himself at Mr. Otoma's knees, knocking his legs from under him."

"The laws of physics are not to be disobeyed, and the force that propelled Mr. Otoma's legs backwards also pivoted around his center of gravity and moved his upper body forward with equal velocity. It was his own fault he had his mouth open for the next belch, his own fault he held a lighted cigarette in front of it and it is own fault he swallowed that cigarette."

"The Tike-Take bar takes no responsibility for the subsequent internal combustion, rupture of his stomach lining, nor the third degree burns to his esophagus, larynx and sinuses as the exploding gases forced their way out of his body. His consequential muteness and loss of employment are his own fault."

Mr. Otoma was unavailable for comment.

You simply can't make this stuff up yet somebody did! It is a total fabrication from stem to stern although the NY Times, Boston Globe, and the Washington Post newspapers picked up on the story and ran it . . . for a short time.

Hopefully, CCH has not a single member who would be willing to risk turning their neighborhood into another Lakehurst, NJ. (remember the Hindenburg?) just to condition some homebrew with hydrogen. I have no doubt that we could find someone, somewhere, stupid enough to belch fireballs across the room but it would probably just set the building on fire.

Kids, don't try this at home!

HANK Speaks Again... So Listen

By Hank

Having attended a few brew offs recently I did notice a few things that I wanted to write about with the belief that everybody has their own spin and sometimes we all have the same spin when we brew.

1) Using oxygen. I think this is terrific and since oxygen was available I did get a one or two minute blast. Hey, Sam's Club is giving out samples I'll try one. But although I could do so fairly easily, I do not own an oxygen setup. Remember that the atmosphere is 20% oxygen and a vigorous stir - I don't mean with a spoon but a motorized whisk such as I have courtesy of Katrina throw out piles will not only aerate the wort if done for more than 5 minutes but will also distribute the proteins and distribute the yeast which is been added. Just something to think about.

Now whisking while adding O2 would be the **ULTIMATE** two minute drill-a stir plate on steroids!!

2) Wort temperature control. We are often fearful that the discharged wort would be too warm especially with a lager which requires a fermentation range lower than the 70 + water temperature we often experience here.

There is a school of thought, whose classroom I sit it in, that says one should start a lager at ambient temperature - even as high as mid seventy's to energize the yeast and once one gets activity demonstrated, then cool it to what will be right for

the long haul-remember LAGER is from LAGERN-.keep or store something in a cool/dry place...and by implication, for a long time .

Others trust the yeast is ready so want to begin with the fermentation temperature set correctly right away.So how to get there?

A common suggestion to slow the pump discharge which is great because half the rule in a counter flow chilling process is the slower the wort, the closer it can approach the coolant temperature.

(An aside, CFCs will get within a couple of degrees of coolant temperature whereas ICs will not be able to get closer than a dozen degrees above coolant temperature)

So even with a CFC the wort will never get below that coolant temperature so if you don't know what temperature water the hose is delivering you are just guessing as to what will happen to the wort temperature so don't slow the pump and assume that alone takes care of everything.

Then there is the idea of putting the chiller in an ice bath. I have looked at the cross sections of a number of plate chillers and at coil- in- coil CFCs which is what I use (a Chillzilla which I got on eBay for about what the copper parts cost!. Always better to be lucky than smart.)

Both styles have all, if not part of, the circuit containing the coolant on the outside so that immersion will affect the COOLANT totally or at least significantly.

NO chiller except one in which the wort runs on the outside makes chiller immersion a significant step. I do NOT know of one built like that unless someone were to do what I once considered which is to make a CFC with the coolant the external tube.

Remember "half the rule in a counter flow chilling process is the slower the wort the closer it can approach the coolant temperature"?

The other half is "the FASTER the coolant, the more heat is removed"

OLD TRUTH-SLOW WORT, FAST COOLANT-why? Visit the internet or research the archives that Mike R has been so kind to arrange and you can see a nice article on hot weather brewing.

OK, you now agree with SLOW WORT, FAST COOLANT but wasn't it also mentioned that if the coolant is too warm then we can't deliver cool wort. TRUE-scratch your heads and analyze what I have just written:

the slower the wort, the closer it can approach the coolant temperature....

.Stop scratching, wash that scalp grunge off your hands and you might have come to the conclusion... LOWER the coolant temperature!

TWO ways

A) sump pump in ice bath so begin with hose water and send wort back to boil pot NOT fermenter until wort temp drop curve has flattened out then connect ice water pump and run that through CFC.

OR

B) create a post chiller so that you are using a

different coolant. Attach end of wort discharge tube to hose---->copper coil in ice bath----->valve----> fermenter and monitor temperature and adjust valve as needed.

I like building contraptions and have both and find B) takes less time to setup since sump pump in ice bath takes a lot .of time to setup/ breakdown.

3) How much run off from the mash tun should we use? Some say

a) they stop when they have reached the volume they need and throw away the extra runoff and others

b) use ALL runoff if over 1.018

View a) may be wasting some sugar whereas View b) may be spending more boiling time to concentrate the wort.

Good note keeping will have shown a brewer how much volume he has in his liquor tank and the usual evaporation rate of the boil pot so at the end of the boil one can know how much of volume will be in the boil pot.

Also, before beginning to boil one has taken the specific gravity so at the end of the boil as the volume percentage decreases the gravity will increase and it's a simple calculation to know what the likely specific gravity will be after the boil. How much extra sugar will you gain? How much runoff should you use?

I have my own view.... Does that surprise anyone? I know those volumes and rates and I remember in the batch sparge approach usually used the last ounces of the runoff is about the same SG as the first runoff of that batch.So I mash with half the needed preboil volume then 3/4 of that same number for the first batch sparge and continue batch sparging a volume equalling that last 1/4 until I reach 1.018-1.020.There is a variability as to what the final volume is.

I have of course already started the boil pot after the first batch is in so total time is the same. I consider a good brew hitting my desired pre-fermentation SG, NOT any particular volume since any extra can be used as a starter base and any deficit made up by adding water/DME and sugar. I'm not talking about major deficits or major excesses but probably within a ten percent range either way.

That's my story and I'm stickin' to it and your story may be better so if you have any disagreements, discussions or suggestions on any of the above or on anything else... I will not accept criticism of the way I dress because "I will not submit to the tyranny of fashion"... they should be sent to the Hopline or discussed with me after a meeting where I sit in the back waiting for my grateful public to bring me free beer!

Thanks
Hank

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Brewoff Schedule for 2015 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/17/15	Dry Stout	Applegate's	617 N. Cumberland St Metairie	Neil Barnett
2/28/15	Rye P-A	Monk's Sausage Stuffing	7967 Baratavia Blvd Crown Point	Dan Rodbell
3/28/15	Mai Bock/Helles Bock	Hank Bienert	330 W Livingston - Metairie	Marcel Charbonnet
Cancelled	IPA	Richard Cuccia	Gooch Dome Towers 4725 Chastant St Metairie, LA 70006	Chris Catherine
5/9/15	Belgium Pale Ale	Ryan Casteix	405 OK Ave Harahan, LA	Keith St. Pierre
6/6/15	Strong Belgium Gold	BIABS* at Barnett's	5636 Hawthorne Pl NOLA, 70124	Neil Barnett
7/11/15	Cream Ale	John Foley	6386 Canal Blvd NOLA, 70124	
8/8/15	Saison	BIABS* at Barney Ryan's	101 Garden Rd Harahan, LA 70123	
9/19/15	California Common	Charles Sule	6325 Perlita Drive Lakeview, NOLA	Charles Sule
9/26/15	American Brown Ale	New Orleans on Tap	City Park Festival Grounds, NOLA	Marcel Charbonnet
10/10/15	Octoberfest	Deutches Haus Octoberfest	Williams Blvd, Rivertown Kenner	
10/17/15	London Porter	Deutches Haus Octoberfest	Williams Blvd, Rivertown Kenner	Greg Hackenberg
11/14/15	New American Pilsner			

*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 June

"24 hours in a day, 24 beers in a case. Coincidence?"

- Stephen Wright

I hope you all are staying dry on the outside, and wet on the inside. In this addition I would like to briefly go over the various Brewoff jobs, along with discussing the previous and future brewoffs.

On May 9th, we brewed a Belgium Pale Ale at Ryan Casteix house. Keith St. Pierre was the Brewmaster and blended Belgian Pilsner, Carapils, and Biscuit malts to an O.G. of 1.058 and hopped

it with Kent Golding hops. From what I understand, everything went smoothly, and we even tried out our new hop strainer. I would like to thank everyone involved for helping out with this event.

Our next event is on June 6th at my house. It is a "Brewing In A Bathing Suit", not a "Brewing In Your Birthday Suit" event. Please keep this in mind. We will be making a Belgian Strong Golden Ale and we have one spot for an equipment mover left. Since it is D Day, amphibious landings are allowed, so long as your ass is covered. Anyone who would like to come, as an alternate or guest, should contact me at the meeting or email me.

In July we will be Brewing a Cream Ale at John Foleys house, and we are in need of participants! We still need a Brewmaster, Equipment movers, and a Cook along with Grunts. This is a great style for the summer and is very easy to drink.

In August we will have our second BIABS event at Barney Ryan's, and we will be making a Saison. We will also have events at NOLA on TAP and the Deutches Haus Octoberfest in Kenner, along with our normal events during the remainder of the year.

New members, or those inexperienced with our equipment, should start off as a Grunt during the brewoff. This gives them a chance to get accustom to the equipment and learn the process of whole grain brewing. The Chef or Cook is responsible for lunch, and will coordinate with the Host and keep within the budget. The Host will provide a clean, covered area for us to brew at and will provide coffee, water and beer. Again, try to stay within budget. The Equipment movers must have a truck, van, or trailer, be able to lift heavy shit, and be able to drive. They should be available to move the equipment a day or two before the event, and then bring it back after the Brewoff is over. In all cases, Wort participants will need a 5 gallon fermenter and yeast. In some cases yeast will be provided, but you will be told if this is the case.

Once again, if you are interested in joining as a Wort participant, or just want to hang out with the cool kids as a guest, you can sign up at the meeting or email me at neilwbarnett@yahoo.com. Take care and keep on brewing.

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Don't forget to see our WEB SITE from time to time.

It has been revitalized with current activities and historical archives.

www.crescentcityhomebrewers.org



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058
Email - cchhopline@aol.com
2015 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:** _____, 2015

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2015 CALENDAR

January

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Dave Applegate’s House	Sat	17	7:00 AM	4:00 PM

February

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Monk’s Haus	Sat	28	7:00 am	4:00 pm
Sausage Making – Monk’s Haus	Sat	28	9:00 am	5:00 pm

March

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4:00 pm
Crawfish Boil				

May

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
Brew Off	Sat	9	7:00 am	4:00 pm

June

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Brew Off	Sat	6		
WYES Beer Tasting CANCELLED BY ATC	Sat	XX	6:00 pm	8:00 pm

July

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4:00 pm
Roller Derby	Sat	18	5:00 pm	

August

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off	Sat	8	7:00 am	4:00 pm

September

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Pensacola Emerald Coast	Fri	9	TBA	TBA
Pensacola Emerald Coast	Sat	10	TBA	TBA
Pensacola Emerald Coast	Sun	11	TBA	TBA
Brew Off	Sat	19	7:00 am	4:00 pm
Brew Off City Park Festival Grounds	Sat	26	TBA	

October

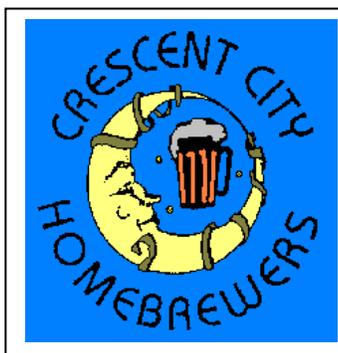
CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off Kenner Oktoberfest	Sat	10	TBA	
Brew Off Kenner Oktoberfest	Sat	17	TBA	

November

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
CCH Winterfest	Sat	14	:00 am	:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party	Fri	4	7:00 pm	11:00 pm
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Web Site Links to Some of Our Sponsors and Brother Clubs.[Deutsches Haus](#)[Southern Brewing News](#)[New Orleans Beer Company](#)[Covington Brewhouse](#)[Abita Brewery](#)[Crescent City Brewhouse](#)[Gordon Biersch](#)[NOLA Brewing Company](#)[BrewStock](#)[Mystic Krewe of Brew - Northshore](#)[BR club-Brasseurs a la maison](#)[Dead Yeast Society - Lafayette](#)**HOW DO WE GET NEW MEMBERS?****BY ASKING OUR FRIENDS NOW, NOT TOMORROW****CCH --- Brewing Today For a Better Brew Tomorrow**

Published by:

CRESCENT CITY HOMEBREWERS

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