



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 29

May 2018

Issue 5

Next Meeting: May 2, 2018 at 7 p.m.

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

Next Meeting: April 4th 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 – April meeting beers

The following beers were some of the beers presented at the April 2018 meeting for the member’s enjoyment (the sheet disappeared before I went to get it – along with my pepper plant):

By Whom	Beer
Gerald Lester	Kentucky Common
Neil Barnett	Lutherbier
Sonny Day	Holy Roller

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Water Analysis Reports Available at May Meeting

– Sam Grooms

As a membership benefit last year I ordered two water analysis reports from Ward Labs. I collected two samples, one from Jefferson Parish and one from Orleans Parish. I performed the same water analysis tests this month to give us a Fall and Spring comparison. These water reports will give you a general breakdown of how these parishes water chemistry adjusts over the course of a year when the River is at the lowest (Fall) and highest (Spring) levels.

I will provide print outs of both the Fall 2017 and April 2018 reports for members at the May meeting. See me after the meeting adjourns to get your copy.

For many of you, water chemistry is no where on your brewing radar and that is perfectly okay. However, keep in mind that water is a key component in making beer. Over the years, what I've heard from professional and home brewers alike is our water profile is naturally geared towards American Brown/Amber Ale styles. If one were to adjust their local water profile, they can come close to or match a specific region's/city's water profile for the beer style they're trying to brew. (Think an English

Pale Ale with the Burton-on-Trent or London water profile, or a German Dunkel with Munich's water profile.)

We have a few active members that are knowledgeable with water chemistry, or have at least played with it for experimentation. Feel free to ask me at a meeting for those members names if you're interested.

There is tons of information out there, the below links are via a simple Google search.

A few resources to review regarding water profiles:

- <https://www.brewersfriend.com/brewing-water-target-profiles/>
- <https://www.brewersfriend.com/2009/03/14/all-grain-water-chemistry-brewing-information/>
- <http://howtobrew.com/book/section-3/understanding-the-mash-ph/balancing-the-malts-and-minerals>

A few water chemistry calculators:

- Basic Version: <https://www.brewersfriend.com/water-chemistry/>
- Advanced Version: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/>

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Annual Swap Meet

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If you are trying to sell unneeded equipment, we have our annual swap meet at the Pig Roast event in June. This is where you can unload your gear or maybe make out like a bandit with some new-to-you gear. For other times throughout the year, please contact a board member and we can coordinate a club email blast with what you want to sell/barter/donate.

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The 7th Annual Larry Hartzog's Twisted Brew Festival

– Mike Malley

The Mystic Krewe of Brew Northshore and the St. Tammany Humane Society will be hosting the 7th Annual Larry Hartzog's Twisted Beer Festival and Homebrew Contest on Saturday, June 23, 2018 from 3pm - 8pm at the Castine Center @ Pelican Park in Mandeville, Louisiana.

This year we will have a special VIP admission one hour before the general public admission. The VIP tickets are limited to 100 tickets. VIP's will enjoy speciality VIP only beers, hors d'oeuvres and a meet and greet with some of the Northshore's craft brewers and brewery owners.

The Larry Hartzog's Twisted Beer Festival and Homebrew Contest ("Larry Fest" for short) is a memorial beer festival dedicated to one of our fellow homebrewers and member of the Mystic Krewe of Brew, Larry Hartzog. Larry was know for his twisted and wacky homebrews. Most famous was his Nacho Mama hot pepper beer.

Again this year, all proceeds for the Larry Fest will go directly to the St. Tammany Humane Society. The St. Tammany Humane Society is the largest not for profit, no kill animal shelter on the Northshore. Together, we have raised thousands of dollars to benefit the animal welfare on the Northshore.

If you have attended one of our Larry Fests in the past you may remember that we used to hold the beer festival in the parking lot of the Mellow Mushroom in Covington, LA. Last year the beer festival moved indoors to the Castine Center @ Pelican Park in Mandeville, LA. Inside the Castine Center is air conditioned and out of the weather elements, so we don't have to worry about the festival being too hot or getting rained on.

We are asking all homebrewers to brew some beer and participate in this years beer festival. You can bring any style of beer you want. Again this year, we will have a people's choice contest for all the homebrews entered. For people's choice contest, the attendees of the festival will get to vote for their favorite beer of the day. The homebrew winners will receive an award acknowledging their achievement. Unfortunately, this year we will not be having a BJCP homebrew contest.

If you are interested in serving your beer at the festival please let [Mike Malley](#) know. If we have enough people interested we can coordinate a meet up and use some of the clubs serving equipment. Also, check out [the website](#).

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Quartermaster P.S.A. -- Hand tighten keg posts fully before wrenching it on

– Sam Grooms

Don't be like me ... :-)

This is what happens when you accidentally cross thread a keg post and fight for 30 minutes trying to remove it.

Apparently some variations of kegs you see on websites have the threaded male side welded at an outward angle and can be easy to snap when trying to get a cross threaded keg post off. Sigh.



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Yeast Suggestions for May's Brewoff

– Gerald Lester

For May, we will be doing an ESB. I'm shooting for an OG of 1.056 with about 46 IBUs of bitterness and a color of about 10.2 SRM. The final ABV should be between 4.8 and 5.4 depending on what yeast you use. I recommend one of:

- London ESB Ale Danstar
- Wyeast 1968 London ESB
- WLP002 English Ale Yeast

For other suggestions, visit:

- [This Wyeast page.](#)
- [This White Labs page.](#)

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Tribute(?) to Sam

– Henry Bienert

Sam Grooms is a focused man and we are fortunate to have someone like him as Quartermaster. This semi old CCH member will tell you there were times in The Good CCH member will tell you there were times in The Good Old days when equipment had been lent out to ??? and would be back ??.

Not only does he monitor the equipment he even sleeps in the Storage locker 6 nights a week. I promised I wouldn't reveal the day he is not there for security reasons.

If you doubt me, sniff Sam when you next see him and do so for a week..go on, I dare you..and when he no longer smells of oil and charred propane gas burners then you know he has recently had a night off and you have broken the code!!.

He also took the lead in getting some water samples done and will provide such to the Club at next meeting. His kindness reminded me of a note I submitted a few years ago to Hopline and I offer it as a supplement to his report.

Based on personal communications with some nationally known brewers when Orleans water is acidified and approaches East Bank Jefferson Parish water, it turns out that one need minimal additional minerals to make pretty good porters and pale ales.

But what about those who wish to “fine tune” their brewing so they can combine their British hops/yeast/grain with the local water of London for a “real” London Ale? They need to modify the mineral content with the important values being 6-Ca,Cl,CO₃,Mg,Na SO₄. Local water analysis is interesting since we have so many different systems with Orleans and Jefferson parish each having separate plants for each bank of the river.

Contact your local water treatment plant for the makeup asking for the 6 minerals cited above... unless you can get East Bank JP H₂O (TIP-Deutsches Haus faucet looks unguarded to me!!) and then you can simply read on.

A few years ago I introduced myself to Sal, lab tech at East Bank Jefferson Parish water plant and now Director of all JP water works. The lab then was in that singular structure on Jefferson highway near Central Ave (looks like the Mother Ship of the Taco Bell group). This distinguished remnant of Old Jefferson I believe to be the inspiration for that old song “By the banks of the S and WB” also known as “I get sedimental over you”. Because the plant is fenced no hops have been added to the drinking water even though Hopzilla-our own Peter Cadoo- lives nearby and I suspect would love to “improve” JP water. Rumor has it he even adds hops to the reservoir tank of his toilet-talk about a refreshing bathroom experience!!

Sal, a sometimes brewer, was glad to provide the chemical makeup and some overall knowledge. Although it varies slightly from season to season the figures I will give are close to reliable year round being numbers calculated by averaging 104 weeks. Knowing the mineral content, one can determine style appropriate mineral additions by 2 methods

1. Direct Calculation

Step 1. Compute the mole fractions of carbonic (f_{1o}), bicarbonate (f_{2o}) and carbonate(f_{3o}) at the water sample's pH (example: pHo = 8.3)

$$\begin{aligned}
 \text{pHo} &= 8.3 \\
 r_{1o} &= 10^{(\text{pHo} - 6.38)} = 83.17638 \\
 r_{2o} &= 10^{(\text{pHo} - 10.33)} = 0.009332 \\
 d_o &= 1 + r_{1o} + r_{1o} * r_{2o} = 84.95262 \\
 f_{1o} &= 1/d_o = 0.011771 \\
 f_{2o} &= r_{1o}/d_o = 0.97909 \\
 f_{3o} &= r_{1o} * r_{2o}/d_o = 0.009137
 \end{aligned}$$

Step 2. Compute the mole fractions at pH_b = 4.3 (the pH which defines alkalinity).

I will stop now in mid-step 2...

Hey, I didn't make that stuff up!! Those who want the entire thesis need only to contact me.

2. Software

One can use various Freebies. One can recalculate every time one makes a style of beer just as I can recalculate the distance from my house to the Lake each trip but it is the SAME every day no matter how I travel the distance. I preferred doing it ONCE for all common styles so here's an early Easter gift and you can reciprocate and buy a beer for me/Monk at the next meeting..

Mineral adjustment in tsp for 5 gallons/H2O (I treat all water)

Based on average East Bank JP mineral report which is:

Ca-41, Cl -27, CO3-90, Mg-12, Na-19. SO4-50

- **For LONDON Porters/Browns/Milds**
Add 1/8 MgSO₄;1 NaHCO₃
- **For Yorkshire pale**
Add .9/10 Ca SO₄ +.1/8 MgSO₄
- **For Munich (malty) Lager**
Dilute 1to9 JP/Reverse Osmosis H₂O
- **For Pilsner**
Dilute 1to9 JP/Reverse Osmosis H₂O-
- **For Vienna**
Add 9/10 MgSO₄
- **For hoppy Pales or Burton**
Add 2 3/4 tsp CaSO₄;1MgSO₄;3/4 NaHCO₃
- **For Stouts**
Add 2/3 NaHCO₃;1/8 NaCl
- **For Belgians**
Add 2/3 CaSO₄
- **For Dortmund**
Add 1/5 MgSO₄;1/6 NaCl;2/3NaHCO₃;3 1/2 CaSO₄

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Brewoff News and Such for May

– Neil Barnett

I am on my way to San Antonio today, and almost missed another deadline. But I have joy in my heart, even if I am missing Jazz Fest this week. Do you want to know why? I have engaged the help of several of our finest truck driving brewers, and do not have to beg for help until September. I know this may not seem like much to you, but for me it's like winning the lottery.

Last week we all had a great time at Urban South, where Mike Malley led the team in making a Saison. The event was almost flawless, except someone forgot to bring the tables (me), and we did not have anything to light the burners with. With some luck, we found a Boy Scout who rubbed two beer bottles together and created the sacred flame. We all feasted on Pizza from Slice, and Crawfish. After the event, we headed to the Hop Fest at Courtyard Brewery and indulged our taste buds in some very hoppy beers. I would like to thank Hector and Jacob for hosting and putting up with our antics, Mike for the fine job, and Richard and Walter for moving the gear.

On May 12th we will be heading to the Parish to make an English style Ale. Mickey will host this event and act as cook. He has a great location with shade and no pesky squirrels, Scout will take care of that. Gerald Lester will be the Brewmaster, and we have a couple of Grunt spots left. ESB's and Bitters are the Rock of Home Brewing, these are some of the first beers home brewers will try to make, and with good reason. They are fruity, hoppy, and a pleasure to drink. I get goose bumps even thinking about them. We need still have spots for a couple of Grunts. Sign up now.

The next yearly event, a BIABS event at that, will take place at my house and will be a historic beer. I am not trying to be mysterious, but when I figure out what I am doing, I will alert the media. This is a fun event for participants and guest alike, the pool will be open and beer will be flowing. We still have room for alternates and guest, so let me hear from you.

After the July break, we will be brewing a traditional stout at Barney Ryan's house in Harahan. Another BIABS event, so bring your swimsuits. Marcel has signed up as Brewmaster and we need movers and Grunts. This event will be on August 11th, and is very well attended, so let me hear from you.

The last event I will talk about is the Pilsner Brewoff in September. Michael will be the host and we need people. More about this event later.

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

You can contact me by email, or sign up at a meeting. 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	Gerald Lester	
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	101 Garden Rd River Ridge, LA 70123	Marcel Charbonnet	
9/15/2018	Pilsner	Michael Bumbargar		
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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