

THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 5

May, 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
May 6, 2015 @ 7:00 P.M.

UPCOMING EVENTS

- **CRAWFISH BOIL – May 30**
at the Haus - Prepay at
the May meeting or
contact Frank Ballero at
452-1743 before May 22
- **Roller Derby – July 18**
details pending
- **Around the Lake –**
August ???
- **New Orleans on Tap –**
September 26
- **CCH WinterFest –**
November 14

You're invited to:

The Crescent City Homebrewer's Crawfish Party

When: **Saturday, May 30th, 2015**

Time: **11am-3pm**

Loc: **Deutsches Haus**

1023 Ridgewood Dr

Metairie, LA

Cost: \$10 per person for members and \$10 per person for any family or friend they wish to invite. Children under 10 are free.

(You must be an active member to purchase tickets as this event will be subsidized by the Club)

Beer: We invite anyone to please donate homebrew for this event. We will provide serving equipment including connections, ice, tubs and CO2.

For every 5gls you donate, you will receive 2 complementary tickets

Menu: Boiled Crawfish with all the fix'ens, beer and soft drinks, No other food will be provided.

Please be prepared to purchase your tickets at the May 6th membership meeting. If you can't make the meeting you can purchase on line through Brown Paper Tickets and a link will be sent out when active.

If you have any questions, please contact Frank Ballero at f.ballero@yahoo.com or by cell at 504-452-1743

GERMANY'S LONGEST WORD MEETS ITS END

BERLIN – A tweak to state laws in the German state of Mecklenburg-Western Pomerania to conform with EU regulations has caused an unexpected casualty: the longest word in the German language.

The Rindfleischetiketteruhgsueberwachungs-aufgabenuebertragungsgesetz is no more.

The “law delegating beef label monitoring” was introduced by the state in 1999 as part of measures against mad cow disease. But the dpa news agency reported Monday that the law removed from the books last week because European Union regulations have changed.

Germans still have words like the very robust Donaudampfdchiffahrtsgesellschaftskapitaenswitwe – meaning “widow of a Danube steamboat company captain” – to fall back on.

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.

Dues

Same Price as Last Year \$30.00

R

Due

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

Credit Cards Now Accepted

Use the membership form on page 7 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**The History Corner** by Mike Retzlaff

We tend to romanticize about many things and beer styles are no exception. Today, there is a warm spot in the hearts of many for Anchor Steam beer. By 1965, California Common, as a style, was circling the drain. Heading the list of reasons for its eminent dissolution was that the commercial products had been inconsistent and generally of poor quality. Fritz Maytag changed that by making a rather large wager that he could indulge his passion to resurrect it and actually make a living from it. He won that bet and consequently, so did we!

The following is an observance of how California Steam Beer [California Common] was made over a hundred years ago and the general construction and operation of the breweries. It might give you some insight as how to make a traditional example instead of just trying to clone Anchor Steam.

California Steam Beer. American Brewers' Review 1903

At a meeting November 21 of the Saccharomyces Cerevisiae Society embracing the present class at the American Brewing Academy (Wahl-Henius Institute) Mr. CHARLES G. KUMMERLANDER read a paper on California Steam Beer which was as follows:

Steam beer breweries are generally constructed on the gravity system. Few steam beer breweries have an ice machine, and those which have not, rely upon the atmosphere to cool their wort.

In the brew-house are the hot and cold water tanks, mash tub, (in some places a cooker, but raw cereals are seldom used), brew kettle and hop jack.

Upon the roof of the highest building is placed a surface cooler which is a shallow vessel about 6 inches deep at the outer end and 8 inches in the middle. It is generally made of iron. This Surface cooler is so placed that when there is beer on the cooler, there is a constant draft over and under the cooler. It is protected by a roof, and shutters around the sides protect it when there is no beer upon its surface.

Where one brew per day is made, all the fermenting vessels necessary are 3 or 4 starting tubs, each of which holds a whole brew, and a corresponding number of clarifiers which are oblong or square wooden vats about 12-15 inches deep, and also constructed large enough to contain a whole brew. The clarifiers are used in order to allow the beer to stand at a less depth than in the ordinary fermenting vats and at the same time to allow a quicker fermentation and settling of yeast. Some brewers also have a separate krausen tub in which they pitch a certain amount of wort so that it will head into krausen at a specific time. This is used to krausen the beer in the trade packages in racking.

Materials used are either malt alone or malt and flakes. Some brewers use rice or grits in conjunction with malt.

Glucose is also used in small quantities. Hops are nearly all Pacific coast hops. The malt for steam beer brewing is usually somewhat darker than lager beer malt.

Every brewmaster has his own mashing method, and naturally thinks that his is the best. Some mash in at a low initial temperature, say about 35° R (111° F), holding this for half an hour, then mashing quickly up to 56° R. by means of a raw cereal mash or with hot water and steam. Others dough in at 56° R. (158° F) and simply mash for half an hour, leaving mash at rest for one hour, and then tapping. The grains are sparged with water of 176-180° F. (64-65.7° R.).

Generally when the bottom of the kettle is covered, the wort is started boiling, and is boiled for 2 to 2.5 hours after the kettle is full. The hops are added the same as for lager beer, and at the rate of about ¾ lbs. per bbl. of wort. Irish moss is used to a great extent, and is added about 10-15 minutes before running out.

The wort is run from the kettle into the hop jack, from where it is pumped upon the Surface cooler, not in a full stream but over an inverted funnel-shaped hood which causes it to fall in a spray upon the cooler, and serves to aerate the wort, and at the same time helps to cool it.

The wort generally falls from a height of 4-5 feet on the cooler. Instead of a hood, some brewers pump their wort into a long metal trough which has one or two rows of perforations through which the wort falls upon the Surface cooler in a fine spray. This trough is also placed about 4-5 feet above the cooler.

The wort is allowed to stand on the cooler until it is cooled to the desired temperature which takes from five to eight hours. It is then run by gravity into the starting tubs, where it is pitched at a temperature ranging from 56-62° F. (10.6 to 13.3° R.). The amount of yeast per barrel used depends upon the strength of the yeast and conditions in regard to temperature of wort and fermenting room. The brewer cannot always obtain the same pitching temperature if he has no mechanical cooler and must rely upon the atmosphere to cool his wort. Where a mechanical cooler is used, the pitching temperature is generally 56° F. (10.6° R.).

Usually about ¾ lbs. yeast per bbl. of wort is used. This yeast is a bottom fermenting yeast, and when a brewer sees that his yeast does not work well or is getting weak, he then takes some yeast from another steam beer brewery. Often a yeast that will not work well with one brewer, is just the thing that another brewer requires.

When the wort is in high krausen, which takes about 24-30 hours, it is run into the clarifiers, in which it stands about 8-10 inches high. The wort while fermenting in the clarifier, continually throws up the proteids and hop resin and other matter to the top, forming a cover, which is skimmed off at a certain stage. Sometimes it is necessary to skim this cover off two or three times, especially in warm weather.

There is great variation in the time of fermentation in the clarifiers. It generally takes from 3.5 to 5 days until fermentation in the clarifiers is complete, that is, until the

yeast is well settled and the wort in the clarifiers looks black. The Balling indication before fermentation varies from 12.5 to 15% in different breweries. After fermentation it shows from 3 to 5% B.

The racking cellar is directly below the fermenting room so that the beer can run by gravity into the trade packages which are placed in rows with the bung hole up. The packages are filled from hose to which, at one end, a "dogs head" cock is coupled, and the other end is coupled to a pipe which is connected with the clarifier. Usually one man can run two or three leads of hose. First a man puts about 2 to 3.5 gallons of krausen per half barrel, into each trade package. The fermented wort is next run in and a small amount of finings added. After the finings have been added, the package is filled completely and closed with an iron screw bung. After 3 to 4 days the beer is ready to be delivered to the saloon where the half barrels are laid upon a stand, upon which they must lie about 2 to 3 days before being tapped so that the yeast has a chance to settle again. This yeast is produced from the krausen which were added.

Steam beer is a moderately clear, refreshing drink and requires care in the hands of the dispenser. It is not necessary to have any air pressure upon the beer in the trade packages as there is generally from 40-60 lbs. of pressure upon the package which can be regulated by the amount of krausen added. Where the beer is placed in basements and is drawn upstairs into the saloon, it is the custom to add 1 gallon more of krausen. Steam beer is usually of a dark amber color and has a sharp taste, similar to weissbeer. It has an effect similar to weissbeer on the stomach owing to the great amount of carbonic acid it contains.

nota bene °R is degrees Réaumur – an obsolete French scale with 0 as freezing and 80 as the boiling point of water.

So there you have it; just about everything you ever wanted to know about brewing this style of beer. You probably won't build your own coolship for the roof of your home or construct a shallow fermenter out in the garage, but there's enough info in this overview to produce a credible example of this American classic.

8¼ pounds of American Vienna plus a ½ pound of flaked barley, ¼ pound of Biscuit malt, and a bit of color malt might do the trick. Wyeast #2112 (WLP810) is the standard choice but Saflager W-34/70 (Wyeast #2124 or WLP830) is an excellent option and makes little to no sulfur when fermented at 60° or above. Northern Brewer is the standard hop of the Anchor version but there are a number of West Coast hops which should do quite well. Among the possible contenders are Glacier, Nugget, Palisade, and Willamette. This won't produce an Anchor Steam clone but it should measure up to the traditional parameters of this historic beer.

Give it a try and don't forget to bring a sample of your efforts to a club meeting.



Rare Beer Styles

Go to the CCH web page and read about it.

<http://www.crescentcityhomebrewers.org/>

Look for the article Rare Beer Styles – Seef.



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
???????	IPA	Richard Cuccia	CoochDome Towers 4725 Chastant St Metairie, LA 70006	Chris Caterine
5/9/15	Belgium Pale Ale	Ryan Casteix	105 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	??????????	New Orleans on Tap	City Park Festival Grounds, NOLA	
10/10/15	Octoberfest	Deutes Haus Octoberfest	Williams Blvd, Rivertown Kenner	
10/17/15	London Porter	Deutes 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 May

"Give me a woman who loves beer and I will conquer the world."

- Kaiser Wilhelm

We are full into festival season, and nothing goes so well with Music as Beer, so let's get brewing.

In March we brewed a traditional bock beer at Hank's house. He wrote about it, in Iambic Pentameter no less, but for the less culturally minded I will go over it again. Marcel was Brewmaster, and used a malt bill of 100 pounds of Munich, 50 pounds of Pilsner, and 5 pounds of Cara Munich malt. Bittering consisted of 6 oz of Magnum hops, which gave us 30 IBU's of bitterness. Bavarian yeast was supplied and the starting gravity was 1.065. The final amount of wort was high, so each participant went home with 5.5 gallons. The brewoff went off without a hitch, thanks to the hard work of everyone involved. Thanks again to Hank and Marcel.

The April event was cancelled due to inclement weather, we were unable to reschedule due to various commitments of the Host and Brewmaster. We can try again later in the year if people are interested.

On May 9th, Keith will be the Brewmaster for a Belgium Pale Ale which will be hosted by Ryan Casteix. The original plan, of brewing a wheat beer, was changed due to lack of interest. This style lends itself well to experimentation with different yeast strains, it can also set you up with a great starter for the next brewoff in June. We still have two units of wort available for grunts.

On 6/6/1+5 we will be making "Fallen Angel", a strong Belgium Pale Ale at my house in Lakeview. This is a BIABS (Brewing in a Bathing Suit) event, and guests are invited. The 300 pound Speedo limit will be in effect, you know who you are. We are taking names for guests and alternates. If you would like to sign up for any of the Brewoff events, see me at the meeting, or email me at neilwbarnett@yahoo.com . Take care and keep 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 - cchhonline@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

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		TBA	TBA
Pensacola Emerald Coast	Sat		TBA	TBA
Pensacola Emerald Coast	Sun		TBA	TBA
Brew Off	Sat	19	7:00 am	4:00 pm
Brew Off City Park Festival Grounds	Sat	26	TBA	

October

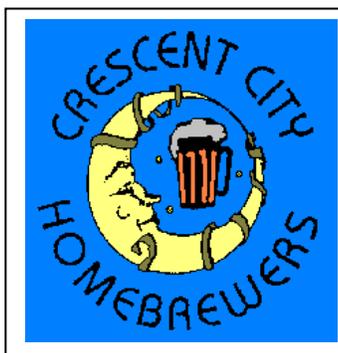
CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off Kenner Oktoberfest	Sat	10	TBA	
Brew Off Kenner Oktoberfest	Sat	17	TBA	

November

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

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