

## ***We few, we happy few, we Band of Brewers***

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*(Hank's note: Greg is a very active member, willing to come to and host brewoffs (including DH Oktoberfest) and ONE OF THE FEW willing to contribute articles to HOPLINE to share his interest and expertise in British beer. An organized focus and artistic spins are obvious in the product he makes and shares at meetings and likely associated with his life-long profession as an architect.)*

Greg Hackenberg

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1) When, where, why and how did you become a homebrewer?

I made my first batch in 1994 in a small Irish Channel apartment. A former roommate had made a batch and I thought it was the coolest thing.

2) When and why did you join CCH?

When the club ran the beer competition, one of my beers won the Specialty category in 1996. I joined for the rest of '96 and '97...then I bought a house, a fixer upper. Not so much time for beer, but I still brewed often. After that particular storm that upset everything including the closing of Brew Ha Ha, I re-upped in 2009 looking for some beery comradery. Next thing I knew I was secretary.

3) Where did the club meet?

The (is it too soon to use this phrase?) "Old" Deutsche Haus. Possibly one of the low points of the club, I did meet a couple of new and newer members, with ideas who have gone on to fame and non-fortune and drank a lot of good beer.

4) What equipment/supplies did you use then that you no longer use?

Started pretty crude; stovetop mash in a 5 gal canning pot (still use the pot) with a Phil's Phalse bottom in a 5 gallon bucket laudertun (yes, You had to ladle the mash into it before sparging) still have that up on a shelf. Original Keggle was bought legally so it looks like it probably did fall off a truck somewhere (it's in my shed somewhere). Original immersion chiller was co-opted and expanded into a new larger one. Okay, so I don't throw much away.

5) Where geographically have you brewed?

Irish Channel, NO. Ironically just a few blocks up 7<sup>th</sup> street from NOLA. Barrett St. by Tulane. And finally settling back into my current abode edge of the Irish Channel location, which has been largely fixed up quite nicely.

6) What equipment (kitchen stove-atomic reactor) have you used?

Like I said, started pretty crude. Changed over to the Gott 10 gal cooler and built a new keggle post-K (water shed moment, really). Slow adopter, with an "if it aint broke..." attitude, but my latest add is an oscillating plate stirrer for starters.

7) When if ever did you go to all grain?

Really quick. I was doing partial mashes 3-4 batches in and full all grain right after. Followed Charlie Papazian's Complete Joy all the way.

8) Is there anything in your background such as occupation/hobbies/family experiences that helped you improve your technique?

Not really, other than liking to cook and having a DIY type family on both sides.

9) Where are you from? If after age 10, you were local (lived within 10 miles of the directionally improbable junction of South Claiborne with South Carrollton) where were you raised?

As I often say, long story. Grew up in New Jersey with a mother from an old, old, old Baton Rouge area family (she was born in New Orleans, during a blizzard, seriously). Arrived in '85 (*H's note-to attend Tulane*) and pretty much stayed.

NOSTALGIA FLASHBACK PAINS-

*NOW MIGHT BE A TIME TO RELAX AND HAVE A HOMEBREW*

11) How often do you brew?

According to Brewsmith I tend to brew about 12-15 beers a year, plus brewoffs.

12) Any advice for new brewers such as 3 most important things for creating a good beer?

Cleaning and Sanitation are 1-3, 4 would be temperature control during fermentation, 5 would be pitching adequate quantities of healthy yeast aka a good starter, 6 would be using the correct strain for the style or aims of the beer you are making. Seriously, outside of infection issues, the most common flaws I see from new brewer relate to fermentation temperatures, over-stressed yeast or the wrong yeast for the job. Remember, brewers make wort, yeast make beer.

THNX Hank