

THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 9

SEPTEMBER, 2015

Editor: Monk Dauenhauer

Submit articles to CCHHopline@aol.com



MEETING LOCATION

Deutsches Haus
1023 Ridgewood Street
Metairie, LA
September 2, 2015 @ 7:00 P.M.

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

UPCOMING EVENTS

Brewoffs – Check schedule on Page 8

- **The Emerald Coast Beer Festival will be September 11, 12 & 13.**
- **It is time to make your hotel reservations for ECBF.**
- **Contact Pensacola Beach Resort (Days Inn) 850 934-3300.**
- **New Orleans on Tap – September 26 City Park Festival Grounds – FREE - Kids & Pets Welcome. Twenty Ta-ta's (10 female brewers) will show their brewing skills**
- **Deutsches Haus Oktoberfest First 3 weekends of October**
- **CCH WinterFest 2015 November 14**

New Feature at the Meetings

There will be a table set up for anyone wishing to sell, swap or give away your no longer needed brewing equipment. Make sure you place your name on it. At the end of the meeting, all items must be removed or they will be discarded.



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.

Please bring your latest for all to share!

Last meeting we had a plethora of Beers to enjoy. Many thanks to all who shared their beers.

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Scott Peterson	Irish Black / Tan
Joseph Taylor	Smuttynose Old Brown Dog
Joel Henschen	Nebraska Brewing
Mike Retzlaff	Brown / Red Beer
Bret Cassagne	Belgian Dark Strong Ale
Tim Power	Belgian Pale Ale
Michelle Nannen	Belgian Ale (Brewoff at Neil's)
Sam Grooms	Belgian Steam Beer +
Honey Smack 2.0	
Neil Barnett	Pilsner + Belgian Pale Ale
Brian Smith	Blueberry Stout + Gose
Bobby Smith	Smiff Session
Christian Pierce	Sorachi Saison
Tom Lay	Belgian Strong
Chris Caterine	People's Choice IPA
(Naked Wise Guy IPA)	
Marcel Charbonnet	Strong American Stout
Keith St. Pierre	Saison
Keith Statford	Mystery Ale + Mystery Ale
Ryan Casteix	Lemon/Lime Hefe
Mike Binder	Hoppy Wheat on Merlot
Chips	

%%%%%%%%%

Dues

Same Price as Last Year \$30.00

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Due

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

New member's dues are prorated for the rest of the year (\$10.00)

Credit Cards Now Accepted

Use the membership form on page 10 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

ICE BOX FERMENTER

by Mike Retzlaff

Some time back, I had been using an old refrigerator to manage ferment temperatures. It wasn't energy efficient but it was paid for and worked just fine. One day it crapped out and I was left with ambient temperatures which work okay for about three or four weeks out of the year. Brewing seasonally is not for me so I had to do something. I wasn't about to purchase a new fridge just for fermenting so I starting looking around and thinking about my situation.

I found plans on the Internet for **Son Of Fermentation** which is an insulated box designed for fermenting beer. It has a large ferment chamber and two smaller ice chambers. It uses a regular household A/C thermostat which controls a 12v cooling fan for the power supply from an old computer. The fan circulates air across a jug of ice and back into the fermentation chamber through a plenum. When the temp drops to the set point, the thermostat shuts off the fan. It's about as simple as a bag of rocks.

I started gathering the necessary parts and then cut out the pieces, glued them together, and finished sealing it with a caulk gun. I wired it up and did a dry run. It worked! With a 25 degree differential between ambient and ferment temp, it simply idles along on one jug of ice per day. With a 20 degree differential, it only requires a change of ice every two days. I use bleach jugs, fill them with water, and freeze them in my kitchen freezer. Once equilibrated to the set temp, everything runs like a clock. I have used it to ferment down to 60° but it's certainly capable of lager ferment temps by using up to four jugs of ice at a time. The amount of ice required, of course, depends on the temperature differential.

For those of you who don't have the room or a fat enough wallet for an extra fridge or chest freezer on which to fit an external thermostat, this type of chill chest just might be the thing. It is 32" tall by 22" wide by 29" long. It is

compact enough for the confines of an apartment and light enough for one person to easily move when empty. When not in use, it can be stored in a closet, shed, or attic. Application of contact paper could dress it up. I keep my ice box where it isn't required to be attractive; Martha Stewart has never insisted on visiting my garage. The real beauty of this chest is in how well it works.

Another option, for those of you who are capable of simple cabinet work, is to build a plywood box to house Styrofoam as the insulation. I used closed cell urethane foam insulation which is an underlayment for roofing. The original plans call for 2" material but I stumbled into 2 sheets of 1.5" thick material. I glued the two sheets together and cut them as per the plans. My ferment chamber is 1" smaller all around and I had to use some 1/2" plywood as the fan board but it worked and I've got better insulation than the original design. Styrofoam is a lot more delicate but much easier and cheaper to get. With a protective "hard shell" made of plywood, you could attach hinges and clasps which might prove more durable.

There are several sites on the internet which exhibit 2nd and 3rd generation designs. Several look like furniture. Some will house two fermenters at once. I saw one which utilized two thermostats and allows for different temps in each section of the unit. It is amazing to see how others have modified the basic design to suit their own purposes. Google - SON OF FERMENTATION and get the plans in pdf.



Basic Box



Cabinet finish

somehow make beers less beer-like has always puzzled me. After all, the loosest definition of beer is any alcoholic beverage whose carbohydrate is derived from cereal grains (as opposed to wine, whose carbohydrate comes from fruit sugars). In any case American brewers began using adjuncts long before Prohibition. Historically, World War I and World War II had a tremendous effect on brewing around the world. Most nations at war instituted ration programs intended to protect the supply of all resources needed for waging war and maintaining public health. Food is pretty darn essential for human life, and anything relating to food became part of rationing around the world. Although barley isn't a common food source for humans, it is a major livestock feed source. Barley for beef or barley for beer? In times of war barley for beef was more important. Lawmakers in England used this logic during World War I to justify increases in the duty on wort gravity, limit the hours of operation of taverns, and limit the volume of beer that could be brewed. One consequence of the tax on wort gravity was a decline in the original gravity of English ales. Some American breweries even used potatoes in place of maize and rice during World War II. Another key event during World War II was a large swing in the beer-drinking demographic. Young men were drafted for the war, and many young women were recruited for building the American war machine and worked in factories. Women, who tended to prefer lighter beers, soon became a very large part of the American beer-drinking market. Many beer historians tie the lightening of American beer flavor, particularly hopping rates, to this great change in beer drinking. After the war ended the American palate was drastically changed. The bland trend was not reserved for beer alone. American food in general was bland, perhaps because Americans were accustomed to bland foods during war-time rationing. Today, flavorful coffee, tea, cheese, bread, meats, specialty vegetables, beer, wine, and ethnic cuisines of all sorts give the American consumer tremendous variety. Are American beers bland? Most microbrew drinkers would say yes. Ninety percent of domestic beer sales fall into the bland category, and Bud drinkers like their Bud. Was Pabst bland in 1844? No one alive today can comment on its flavor, but most American lagers of that period did contain adjuncts and probably had less character than their European counterparts. How much better were the beers back then than they are today? Read on!

In 1844 commercial refrigeration did not exist, pure yeast culturing had not been developed, the most basic understanding of beer spoilage by bacteria had not even been conceived, the word biochemistry did not exist, and there was absolutely no concept of how yeast biochemistry influenced beer flavor. In short, brewing science had not been born. In 1844 beer was fermented in wood or concrete fermenters left exposed to the atmosphere. These fermenters were very difficult to clean, and bacteria were

certainly full-time residents in breweries of the period.

Without an understanding of microbiology, ease of cleaning didn't matter because the brewers did not even know the true objective of cleaning. In 1844 beer was packaged in wood casks and exposed to air during serving. Oxidation and the proliferation of aerobic bacteria that turn alcohol to vinegar must have been commonplace. In 1844 breweries used tools that would be classified today as crude. Life in the brewery was hard. In 1844 the beer consumer could not imagine what he did not have, and the beer industry did very well. Breweries that consistently made highly ranked beer stood out from the crowd, but all breweries of that period certainly had their difficulties. Modern brewers and beer drinkers need not look to the past with rose-colored glasses but instead should be in awe of the advances made over the past 150 years by the brewing industry. Brewers were among the most inquisitive and open-minded thinkers of the 19th century in the fields of chemistry, biology, and food-processing technology. Enzymes were identified and defined by brewing scientists; Louis Pasteur revolutionized the world with his *Etudes sur le Vin* and his *Etudes sur la Biere* in the mid-19th century (these studies later gave rise to milk pasteurization); Emil Christian Hansen developed pure culture techniques for yeast in the late 1800s; and S.P.L. Sørensen, a colleague of Hansen at the Carlsberg Laboratories in Copenhagen, suggested the pH scale in 1909. All of these achievements were applied to different industries and spawned new ideas in the field of science. Today, brewing benefits from advances in raw-material quality, advances in the understanding of brewing science, and advances in brewing technology. Almost every homebrewer today understands that beer is damaged by oxidation. This most basic kernel of knowledge was not known by the commercial brewing industry at the turn of the century. Today, oxygen pick-up is minimized by design in the brewhouse, in the design of beer transfer systems, filters, and packaging lines.

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\*Dear hearts, I am very happy to be a beer drinker NOW\*! The difference in today's N.O. beer scene and in the mid 1990s when I started brewing is amazing. Even the products for homebrewing are better.

BUT, if you are still a prisoner of nostalgia and want a stroll down memory lane as regards British beer, one can read about Ron Pattinson:

<http://beersmith.com/blog/2014/02/14/vintage-english-beer-brewing-with-ron-pattinson-beersmith-podcast-75/>

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The Home Brewer's Guide to Vintage Beer.

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<http://www.europeanbeerguide.net/-which> is a site I tumbled on before a trip to Germany a few years ago following which I began a e-mail correspondence with this very pleasant man.

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A little background on these CCH folks with whom we work, drink and meet .

THNX  
Hank

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

\*\*\*\*\*

Neil W Barnett  
[neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com)

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

I first tried homebrew at a friend's house in Birmingham, AL when I was just out of college. I thought it was the coolest thing ever. On a trip to New Zealand and Australia, I found out that it was a very popular hobby there, bought my first equipment, and flew home with it. My first brews were in 1990.

2) When and why did you join CCH?

Shortly after I started brewing, I found out about the club from a Deutches Haus friend. I was very nervous at first, but I didn't have any trouble getting people to try my beers. Funny how some things never change. I learned a lot really fast from these meeting and the quality of my beer went up by leaps and bounds after each meeting. Peter Caddoo, Steve Clarke, Doug Lindley, Kevin Stuart, and Wayne Rodrigue were instrumental in helping me learn how to brew.

3) Where did the club meet?

I believe my first meeting was under the Monk administration at the old Deutches

Haus.

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

I don't used canned or powdered extract anymore, and I try to use stainless whenever possible. What can I say, I'm attracted to shiny things.

5) Where geographically have you brewed?

Although I have a friend who used to brew on his ship, I was never able to do so myself. I have only brewed in the New Orleans area and California.

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

I started, like most, using a plastic bucket and the kitchen stove. I fermented in my bedroom since it was the only air conditioned space. I now use a three Keg rig with separate gas burners and a pump. Sparge water is gravity fed, and the wort is pumped from a grant to the kettle. I have been playing with the idea of a Hermes system and changing to Natural gas, but have not gotten to it yet. I ferment using a conicylindrical stainless steel vessel in a standup freezer with temperature control, which is really bitchin.

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

I started learning about whole grain brewing at the club brewoffs. The club would make 60 gallons of beer at a time at Doug Lindley's house for the Winter fest. We would make a batch of Pilsner, and another of Octoberfest to supplement the normal homebrew donations. A couple of years after I started brewing I went out on my own using a bucket with holes in it for a mash tun, and a cut down keg. Shortly after, I realized it takes the same amount of time to brew 10 gallons instead of 5, so I bought another keg, a Sawsall, a welding machine, and started building equipment. I also got an old refrigerator to ferment in. I've used buckets and false bottoms on my



## Brewoff Schedule for 2015 (Subject to Change)

|           |                      |                            |                                                            |                   |
|-----------|----------------------|----------------------------|------------------------------------------------------------|-------------------|
| 1/17/15   | Dry Stout            | Applegate's                | 617 N. Cumberland St<br>Metairie                           | Neil Barnett      |
| 2/28/15   | Rye P A              | Monk's Sausage<br>Stuffing | 7967 Baratavia Blvd<br>Crown Point                         | Dan Rodbell       |
| 3/28/15   | Mai Bock/Helles Bock | Hank Bienert               | 330 W Livingston Metairie                                  | Marcel Charbonnet |
| Cancelled | IPA                  | Richard Cuccia             | GoochDome Towers 4725<br>Chastant St<br>Metairie, LA 70006 | Chris Caterine    |
| 5/9/15    | Belgium Pale Ale     | Ryan Casteix               | 105 OK Ave<br>Harahan, LA                                  | Keith St. Pierre  |
| 6/6/15    | Strong Belgium Gold  | BIABS* at Barnett's        | 5636 Hawthorne Pl<br>NOLA, 70124                           | Neil Barnett      |
| Cancelled | Cream Ale            | John Foley                 | 6386 Canal Blvd NOLA,<br>70124                             |                   |
| 8/8/15    | Saison               | BIABS* at Barney<br>Ryan's | 101 Garden Rd Harahan,<br>LA 70123                         | Neil Barnett      |
| 9/19/15   | California Common    | Charles Sule               | 6325 Perlita Drive<br>Lakeview, NOLA                       | Charles Sule      |
| 9/26/15   | Estrogen Ale         | New Orleans on<br>Tap      | City Park Festival Grounds,<br>NOLA                        | Carol Rice        |
| 10/10/15  | Octoberfest          | Deutes Haus<br>Octoberfest | Williams Blvd, Rivertown<br>Kenner                         | Sam Grooms        |
| 10/17/15  | London Porter        | Deutes Haus<br>Octoberfest | Williams Blvd, Rivertown<br>Kenner                         | Greg Hackenberg   |
| 11/7/15   | New American Pilsner | Brewstock                  | 3800 Dryades St<br>New Orleans, LA                         |                   |
|           |                      |                            |                                                            |                   |
|           |                      |                            |                                                            |                   |

\*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](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.



## Brewoff News and Such for September

*"A woman drove me to drink and I didn't even have the decency to thank her."*

-W.C. Fields-

The August 8th Saison Brewoff was a huge success. We started before 8 AM and were finished by 2 PM. The pool felt great after a hard day brewing. I would like to thank Barney and Diane Ryan for being such gracious host, and for the excellent food they provided. The beer itself was a straight forward Saison with Lemon and Orange zest added at knockout. We used only Belma hops, finished with an OG of 1.056, and were able to supply 5.5 gallons per person. I just racked it, and it finished at 6.5% ABV and taste really good.

The next brewoff will be on Sept 19th at Charles Sule's house in Lakeview, and he will be making a California Common. We have one wort slot left, hopefully for an equipment mover, and plenty of room for guest and alternates. On Sept 26th, the "Twenty Ta-Ta's" will be brewing a Finnish Sahti at the New Orleans on Tap event in City Park. This is an all women Brewoff, but some help lifting and moving equipment would be helpful. If you are interested, please contact Carol Rice.

We will also be having two Brewing events at the Deutches Haus Oktoberfest event in Kenner. The first weekend will be an Oktoberfest style, headed by Sam Grooms, and the next weekend will be an English style Porter, championed by Greg Hackenberg. Wort slots are available for both. The November Brewoff is on the 7th, and will be held at Brewstock.

I will not be at the September meeting, so if you are interested in any Brewoff email me at [neilwbarnett@yahoo.com](mailto: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](http://www.crescentcityhomebrewers.org)**



## CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058

Email - [cchhonline@aol.com](mailto: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 <b>CANCELLED BY ATC</b> | 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  |

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## September

|                                     |     |    |         |          |
|-------------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting      | Wed | 2  | 7:00 pm | 11:00 pm |
| Pensacola Emerald Coast             | Fri | 11 | TBA     | TBA      |
| Pensacola Emerald Coast             | Sat | 12 | TBA     | TBA      |
| Pensacola Emerald Coast             | Sun | 13 | 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

|                                                                                              |     |   |         |          |
|----------------------------------------------------------------------------------------------|-----|---|---------|----------|
| <b>CCH General Membership Meeting, Nominees<br/>from Floor, Election and Christmas Party</b> | Fri | 4 | 7:00 pm | 11:00 pm |
|----------------------------------------------------------------------------------------------|-----|---|---------|----------|

### 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

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Crown Point, LA 70072