

THE HOPLINE



Crescent City HomeBrewers

Volume 25, Issue 3

March, 2014

Editor: Monk Dauenhauer



Our Club Officers For 2014 are:

Richard Doskey – President
Jack Gonzales – Vice President
Brandi Charbonnet – Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre – Quartermaster
Dennis Groome – Webmaster



Meeting Note: When you come to the meeting at the Deutsches Haus realize that for the past 20 years they have allowed us to use their facilities free of

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA

Wednesday March 5, 2014 @ 7:00 P.M.

charge. The only thing they ask is for us to patronize the bar. So, we encourage you to have your first beer from their taps. They have a quality selection.

SHARING BEER

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The following brought their creation to the meeting in February

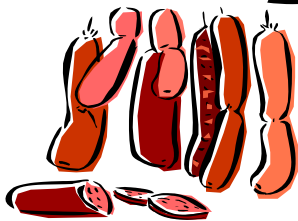
Perry Soniat-IPA & Stout
Neil Barnett- Pilsner & Doppelbock
Gene Flores-did not write down style of beer
Bob Annoni-Oktoberfest
John Vinson-Commercial
Andrew Pollack-Lagunitas & Monday Night Brewing
Scott Peterson-American Pale Ale
Brian Smith-IPA, Hefeweizen, & Bock
Ronnie Rodriguez-Red Ale
Dan Rodbell-Brown Ale w/ Vienna Malt
Jody Moffett-Dunkelweizen
Johnny Fandal-Irish Red Ale
Michelle Nannen-Happy Red Ale
Mike Bindel (I have no idea if this is spelled correctly as it was barely legible)-Double Chocolate Stout

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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.

BONUS: Get a FREE 50/50 ticket for your generosity.

TIME TO MAKE THE Sausage



Date: Saturday March 8th
Location--- Monk's Haus – 7967 Barataria Blvd
Crown Point (Marrero if you use gps)
Time: 10:00am till
Flavors: Cajun Green Onion, Italian, Chorizo
3lb units---- bulk or link
Cost is \$15.00 per unit --- Including all consumables. (Food & Drink)
Must be present to work or make arrangements for someone to take the goods home

Sign up sheet at next

Meeting

Pay at end of event
If paying by check make out to CCH
Open to guys and gals
If you want to trade your homebrew for event goodies, we will talk about it
Questions or additional info Contact Steve
scsuds@cox.net or 610-7346
Deadline to place order ---- March 5

It is Brew off Time!

The Equipment will be ready, how about you?

Due to a cancellation, there is still one unit of Wort left for the Sausage

Stuffing Brewoff at Monk's house. Anyone who has had Derick's Rye Pale ale will tell you just how good it is. Wort is \$20 and Food is \$20 with Sausage and \$15 without.

We are also looking for a Brewmaster for the Pigoast brewoff. The Style will be an ale, English or Scottish. We also have 3 other slots Available for grunts.

Equipment repair is coming along nicely. We have three, clean, working Pumps. Both kettles are clean and hold water, the plate chiller has been Cleaned and is working, and the new Mash Tuns should be done by the End of the week. I would like to thank everyone for their help with this Project.

Anyone interested In the Brewoff's can email me at neilwbarnett@yahoo.com or call at 486-1148.

CCH fund raiser at GB

Katie O'Neil at GB informed Frank that we are the ("charity") beneficiary for the MARCH 12th (Wednesday) Tapping Party 5:30 to 7:30 p.m.

We must make this a "club event" to show support for our own fundraiser. And, to make this a big GB event as well. The proceeds of the fundraiser go to replacing our brewing equipment.

Although we have a dozen or so CCH members that regularly attend GB keg tapping events, we need to "rally the troops" to come out for this event. We need to convince our members to attend !!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

We can also hold our own raffles there, for items that we want to donate, for the benefit of CCH. Items could be beer relate such as beer steins, etc.

CCH needs to send out many notices to our members over the next couple of weeks with a hard sell approach at the March 5th CCH meeting followed by more notices, "arm-twisting" as necessary. It is attendance that make these events successful. If we don't care enough, who should?!

APRIL 12 HAPPENINGS

Crescent City Homebrewers is proud to present the inaugural event! We are not conducting a fund raiser. The ticket price will cover the costs of conducting the event without making a profit. The \$20 entry fee will include:

- Table space to display your gear, crafts, tchotchkes, t-shirts, yada, yada, yada...
- Staff to run the facility, including a bartender and a cashier to make change.
- Serviceware, plates, lots of napkins, cups, cutlery, tickets, wristbands.
- FOOD! The menu:

Roast Smoked Pig (whole)

If there is sufficient interest, we will sacrifice a goat as well.

Barbeque sauces, five or six at least.

This would make a terrific competition! If you are interested, please notify me and provide one gallon of your secret sauce. CCH will provide 2 ounce serving cups. Guests will judge.

Sandwich rolls.

An assortment of sides to be

announced.

Contenders are baked beans, coleslaw, Winterfest potato salad...

Desserts? Yet to be decided.

Beer

Commercial Beer. Since we cannot ask for donations, we will purchase a keg or two depending on attendance. Beer will be available at the bar for purchase also.

Homebrew. Donations are encouraged, appreciated, and welcomed. We will have two other things going on that day.

Hop Swap - We will have the **comparison tasting** of our Hop Swap brews. Whoever wants to participate can. Brewers will purchase a kit with the same grain bill and the same yeast from BREWSTOCK www.brewstock.com and brew with different hops. CCH brewers are working on this now. Kyle ships. (Be sweet and give him two to three weeks to get the kit to you.) He will also keep track of this so no hops variety is used twice.

CCH Brew Off – No, it is not a competition. We making a 50 gallon batch of wort in club equipment. Ten members purchase 5 gallons each to take home and ferment as they wish. This brew off is already sold out, so for guest, it will be a demonstration only. You will get to see our awesome gear.

Last, **TICKETS MUST BE PURCHASED IN ADVANCE!**

You can buy tickets by contacting Carol Rice, at the Crescent City Homebrewers meeting March 5, or at <http://www.brownpapertickets.com/event/572548>

BET YOU DID NOT KNOW:

> A beer lover or enthusiast is called a cerevisaphile.



> Prohibition, beginning on January 16, 1920, lasted 13 years, 10 months, 19 days, 17 hours and 32 ½ minutes, was rescinded on December 5, 1933 at 3:32 PM

> Germany serves beer ice cream in popsicle form. Its alcoholic content is less than that found in "classic" beer.

Web Site Links to Some of Our Sponsors and Brother Clubs.

[Deutsches Haus](#)

[Southern Brewing News](#)

[New Orleans Brewing Company](#)

[Heiner Brau](#)

[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

[Bicyclebrewclub](#)

[Louisianahomebrewers](#)

[Maltmunchingmashmonsters](#)



**HOW DO WE GET NEW MEMBERS?
BY ASKING OUR FRIENDS NOW,
NOT TOMORROW**

Dues

Same Price as Last Year \$30.00

R

Due

Use the membership form on page 6 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 70072**

**Makes checks payable to:
CCH**

OVERNIGHT MASHING by Mike Retzlaff

In a previous article, I wrote of what has become routine in my little brewery - overnight mashing. Long before I wrote the article, I had gotten raised eyebrows and some flak about this technique from a number of concerned fellow brewers. The fears were centered on the possibility or even probability of a bacterial infection. These concerns are real even if they aren't realistic. The fears tend to go away when all the facts are considered.

First, don't confuse overnight mashing with sour mashing. German brewers, among others, have for years, utilized an acid rest to lower the pH of the

mash. Phytic acid is produced by enzymes in barley and will acidify a wort in due time. Lactobacillus occurs on barley and will do its thing if given an opportunity. I suspect that Guinness Extra Stout is made with a sour mash. The old Kentucky Common beer was definitely a sour mash beer. Many Flemish style beers benefit from a sour mash in addition to a sour ferment. However, the overnight mash is not a sour mash and this is why: sour mashes are done for long periods at **low temperatures**.

In commercial food services, steam tables and chill tables are used in the kitchen and buffet lines. The chill tables are required to keep the food at 41°F or lower. The steam tables are required to keep the food at 135°F or higher. These temps have proven themselves to inhibit bacterial growth. I have used the overnight mash for more than eight years now and have yet to experience a problem. I use a well-insulated mash tun and my temps don't normally drop into that danger zone. It helps to provide a little extra insulation by wrapping the mash tun in a blanket or other such material to impede the loss of heat over an extended period of time. With the lid snapped on, the mash is somewhat sealed against the atmosphere so I really don't fear assault by airborne microbes. Again, my overnight mash is not, and does not become, a sour mash.

Most of the conversion is probably accomplished in the first four hours. However, it would try the patience of Job to start the mash in the morning, hang around for four hours while it finishes, and then continue with the brew day. Starting the mash in the evening, letting the mash work while you sleep, and then finishing up the brewing the next morning, does make sense. This overnight method can be utilized with any style mashing. Single infusion, step infusion, step or program mashing, and even decoction mashing regimens lend themselves to the convenience of an overnight mash.

Overnight mashing is something that anyone can do and requires no special equipment. You need only change the timing of what you're already doing. It can increase your brewhouse efficiency, help balance your wort, and it breaks up your brew day to utilize your time more effectively. Overnight mashing is another tool you can use in your campaign to brew better beer.

Give it a try on your next batch and see for yourself.



It's Just Homebrew . . . What Could Go Wrong?

We've all had mishaps on brew day which may have caused us grief at the time but in looking back, we can take pride in surviving the ordeal.

Reported by "Brewer X"

He "My pale ale tastes kinda funky! What's wrong?" Me "Let me have a taste."

Me "Did you brew this in the Spring?" He "Yes"

Me "Did you brew it out on your patio as usual?" He "Yes"

Me "Do you have a lot of oak trees around your house?"

He "Yes, I do!"

Me "Oak pollen fell into your kettle during the boil; I did the same thing a few years ago. Tastes kinda funky, doesn't it?"

Short anecdotes of such personal terror, surprise, or defeat should be valued as instructional as well as amusing to the sadistic side of our fellow club members. If you have a short story for Brewer X to report, please send it to mickey.61@cox.net You can remain anonymous to avert needling by your fellow brewers.

Mail Bag (Info received for you)

Ladies and Gentlemen,

My name is Richard Bryant from Golden Triangle Brewers in Starkville, Mississippi. I am writing to regional homebrew clubs today to announce open registration for our third annual homebrew competition, War of the Wort. I am also writing to ask you to announce our competition to your respective clubs.

Last year War of the Wort saw a record number of BJCP judges. We were able to have every beer judged by at least one BJCP judge. This was great for the quality of feedback we were able to offer.

War of the Wort is an entire weekend of events starting Friday, May 2, 2014 with a judges party complete with food and beverages provided. Saturday, May 3 is the final judging, award ceremony, and after party. All entrants are invited to the awards ceremony and party. Again this event is complete with food and drinks. All events are held at the Mississippi Modern Homestead Center in Starkville, MS. If any of you have BJCP or aspiring

judges, we would love to have you as well. Overnight accommodations and food is provided free of charge for judges throughout the weekend.

The club with the most medals last year, as well as the Best of Show, was Carboy Junkies out of Birmingham, Alabama. I am sure they will be back in "Force" this year to defend that honor.

The competition is open to all 23 categories of beer. The registration deadline is April 19 and entries must be received by this date as well. Complete information is available at the registration site below. Or if you have any questions, feel free to contact me as well.

Registration of entries can be handled at www.wickdawg.com/warofthewort

Thank you for sharing this information with your fellow brewers. We hope to see your beers at War of the Wort in May!

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Hello,
I have 30 pin lock kegs that I would like to sell. Would rather sell all of them in bulk. Make offer, I need them gone. Moving out of state. stephenlambert@aol.com

Yes, we have found the holy grail" it's 3 8 packs of 7 oz. Lil' Dixie's unopened I bet y'all could reload these like shotgun shells and keep on using them. Contact. MARK. 504-912-2109 thanks.



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey- LA -70058

Email - cchhonline@aol.com

2014 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

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 myself, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

SIGNED: _____ **DATE:** _____, 2014

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

It is Brew off Time!

Come pass a good time and hang out with the cool Kids!

Wort Price \$20.00

Standard Food Price \$10.00

Brew Off Schedule Brew off
start time is 8AM sharp unless
otherwise stated

Month	Date	Style	Host	Brew master	Chef	
February	8th	Stout	The Rice's	The Rice's	Mike Malley	
March	8th	Rye P A	Monk's Haus	Derek Lintern	XXXXXXXXXXXX	Sausage Stuffing
April	12th	Scotch Ale	Duetches Haus	?	XXXXXXXXXXXX	Pig Roast, swap meet
May	24th	IPA	Greg Hackenberg	Peter Caddoo	?	Dry Hop SWAP
June	14th	APA	The Barnett's	Neil Barnett	?	BIABS*, Yeast Swap

* Brewing in a Bathing Suit

September	13th	Octoberfest	Rick Doskey	?	?	Beer for Winterfest
October	???	Christmas Ale	DH Octoberfest	?	XXXXXXXXXXXX	Octoberfest brew off
November	8th	Classic Pilsner	?	?	?	

* The Crescent City Homebrewers have had a long history of making large quantities of beer.

* Good ones at that

It is a chance to Socialize with your Homies (Homebrewers).

* Newbie Brewers will learn the techniques and procedures that will help them improve their beer.

* Older Brewer can hang out and tell Sea Stories, I've got a ton of them.

* If you would just like to hang out, sign up as a guest so we know how much food to make.

If you think you have what it takes, e-mail me at
neilwbarnett@yahoo.com or sign up at the meetings.

If the interest is there, more brew offs can be scheduled. Also, the equipment is available to all members.

Schedule of Events

2014 CALENDAR

January

CCH General Membership Meeting	Wed	8	7:00 pm	11:00 pm
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February

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off – The Rice’s	Sat	8	8:00 AM	

March

Sausage Making/Brew Off – Monk’s Haus	Sat	8	8:00 am	until
CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm

April

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Brew Off/Fig Roast/Swap Meet – Deutsches Haus	Sat	12	8:00 am	4:00 pm

May

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	24	8:00 am	

June

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
WYES Beer Tasting	Sat		6:00 pm	9:00 pm
http://www.wyes.org/events/beer.shtml				
Brew Off – The Barnett’s	Sat		8:00am	

July

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
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August

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
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September

CCH General Membership Meeting	Thu	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	5	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	6	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	7	TBA	TBA
Brew Off – Rick Doskey	Sat	13	8:00 am	

October

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat		2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town October TBA 11:00 AM until ???				

November

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	?	6:00 pm	11:00 pm
Club Brew	Sat	8	8:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending	Fri	5	7:00 pm	11:00 pm
Club Brew	Sat		7:00 am	4:00 pm

*CRESCENT CITY
HOMEBREWERS*

