



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 29

July 2018

Issue 7

Next Meeting: July 11, 2018 at 7 p.m.

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

Next Meeting: July 11th at the The Deutsches Haus

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Treasurer	Federico Portillo	Secretary	Christian Pierce
Quartermaster	Sam Grooms	Brewoff Coordinator	Neil Barnett
Hopline Editor	Gerald Lester	Webmaster	Gerald Lester

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 – May meeting beers

Sorry, I was unable to attend and no one sent me the list!

By Whom	Beer
???	???

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Ghost in the Machine beer pairing

Provided by Mike Malley

For the ENTIRE month of July, we will be offering a three course Prix Fixe menu for just \$30, alongside three great Parish Brewing beers for an additional \$12.

Come feast on this lineup:

- Course 1 Paired with Canebrake
 - Green Bean Salad with Smoked Gulf Fish, Cherry Tomato, Caramelized Onion Vinaigrette
- Course 2 Paired with Envie
 - Creamy Bolognese Ricotta Gnocchi, with Peas, Squash, Herbs, Grana Padano
- Course 3 Paired with Ghost in the Machine
 - Louisiana Peach & Dried Cherry Tart with Pecan Shortbread Crust and Cabot Clothbound Cheddar Crumbles

The Summer of Ghost is upon us, so we thought we'd do something special for this special beer that only comes around once a year. See the [website](#) for full details.

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Why Cheap Beer Is Still Awesome (And Five You Should Enjoy This Summer)

– Michael Bumbarger

Everywhere you look these days, attention is being paid to craft beers — heavy, hoppy small batch brews made by independent companies with artisanal recipes, new combinations of ingredients, and unique flavor profiles.

Cheap, old school beers — the kind your dad used to drink while grilling some brats or watching the World Series — have come to be looked down upon by some as boring, bland, water-downed corporate swill — the “fast food” of brews.

While craft beers can be tasty, there still a place in a man’s fridge, and definitely his koozie, for cheap beer. Today I’ll talk about why the old school stuff should still be celebrated, and make 5 suggestions to enjoy (unironically) this summer.

Let’s see what your Pops knew all along.

A Very Brief History of “Cheap” Beer

When I talk about “cheap beer,” I’m talking about any domestic beer sold in large quantities, and made by Coors, Miller, or Anheuser-Busch (known as “the Big 3”). These three brewers sell the vast majority of beer in the US and their brands include: Coors and Coors Light, Budweiser and Bud Light, Busch, Natural Ice, Michelob, Miller High Life, Miller Lite, etc. Beyond those, these brewers also still manufacture a number of what would be called “nostalgia brands” like Hamm’s, Pabst Blue Ribbon, Rainier, etc.

The ironic thing about these brands is that while they’re today seen as mediocre budget beverages, 100 years ago, they were actually considered premium stuff, and priced accordingly

In the mid-1800s, most brewers were still making the heavy German lagers of yore, using only malted barley as the alcohol-producing grain. They were catering to a largely immigrant or first-generation market, so this made sense. Once the Midwest started to really come into its own, though, and step out from its immigrant roots, Americans wanted something different. In an industrial, fast-paced world, one couldn’t leisurely drink a heavy beer over a two-hour lunch. Businessmen needed something lighter that wouldn’t fill them up and would sit a little easier over the course of a busy day or evening.

And so brewers adapted (particularly those in the Midwest), and searched out other ingredients, like corn and rice, that might be used in the brewing process. From experimentation and innovation was born a uniquely American beer: the Bohemian lager — a style now technically known as “American adjunct lager” (because it uses “adjunct” ingredients besides just barley). Even though grains like corn and rice were more expensive at the time, making for a pricier beverage, the brew soon became a worldwide sensation, winning numerous accolades and awards. Pabst Blue Ribbon is in fact called such

because it took the top prize at the 1893 World's Fair in Chicago (though that's a hotly debated and even litigated story).

Right from the start, a few titans of brewing — Frederick Pabst, Augustus Busch, Frederick Miller, Joseph Schlitz (recognize those last names?) — made their beer on an enormous scale and took over nearly the entire industry; even back then, the market was dominated by 3-4 big-time companies.

Over the last century, the once novel American lager has come to seem humdrum, a victim of its own success. And the Big 3's monopoly of the beer biz is now viewed as stifling and constricting, if not a nefarious corporate conspiracy. The American consumer has thus gone looking for new tastes, and the craft beer industry has swelled to quench this thirst.

Yet while there's certainly merit in the new (and yes, in many cases, improved), there's also something to be said for the straightforward, non-fussy, comfortingly familiar, and wonderfully cheap.

Why We Should Still Celebrate the Cheap Beers

They're easy drinkin'. As a style, Bohemian/American lager is effervescent, pale to pretty much clear in color, and slightly sweet because of the corn (and sometimes rice). They go down easy, sit a little lighter in the stomach, and don't fill you up as much as other beers. They're also lower alcohol by volume (ABV) than a lot of craft brews, which means you don't have to worry about sitting in the backyard and throwing back a few brewskis with your friends.

They're cheap. They're not called cheap beers for nothing. While a sixer of craft beer here in Colorado is likely to cost me \$8-\$10, that same price point gets me a 12-pack of something like Miller High Life or Hamm's. That's a big difference, especially as years — and beers — go by.

They support a ton of American jobs. While the Big 3 companies are no longer independent or American-owned and have extremely complex structures for their brands and beer-making, they are still producing at the same large (often unionized) breweries they started at here in the States, and providing thousands of jobs across the country, and especially in their local markets. While it's definitely nice to support independent businesses sometimes, it's not like the big beer makers don't also contribute to their respective communities.

They're nostalgic. Cheap beer is very likely what your father or grandpa (and definitely your cool uncle) drank back in the day (and perhaps still drinks today). Dad gave you a sip now and then, and that taste is imprinted in your memory, or you can picture him doing work around the house with a specific beer in hand. Cheap beer is probably what you started drinking in college and a connection to it has stuck with ya all these years. While nostalgia alone isn't a reason to choose one brew over another, it does add an intangible layer of enjoyment to drinking one.

For the full article follow [this link](#)!

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Shipping entries to competition may have become a bit easier...

– Will Lambert

The owner of the UPS store that I work at has recently let me know that he has a liqueur license that allows us to ship wine, beer and spirits through our store. If you'd like to send something out to be judged at competition, or just by friends and family, please come by and see us!

The UPS Store
201 Saint Charles Ave
Ste 114
New Orleans, LA 70170
P: 504-523-2494
store4539@theupsstore.com

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Update Emerald Coast Beer Festival, September 7th & 8th, Pensacola

– Mike Malley

This is a quick heads up to those planning or thinking of attending the festival. There are less than 30 rooms remaining at the Days Inn. Even if you are not sure, make a reservation and you can cancel it up to three days prior without penalty. Call (800-934-3301) after 3 pm and ask for Roy.

For the Friday tasting, we already have over 20 registrations out of 50 spots available. Register soon and add your beer list or other info later.

Frank Ballero only 10 VIP tickets remaining of our club's allotment. He will have the sign-up sheet at the July 11th CCH meeting. Sign up then, because when they are gone they are gone!

The beer pairing dinner held Thursday, September 6 at Seville features the beer of Idyll Hounds brewery located at Santa Rosa Beach, FL.

For more information, please talk to Frank Ballero or email him at f.ballero@yahoo.com.

The online reservations for the beer cruise, departing October 25th, ended on June 14th – so now you have to call Kristof at Vacations to Go (800-514-9986) to book a room (subject to availability).

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Brewoff News and Such for July

– Neil Barnett

“History flows forward in rivers of beer.” — Anonymous

Hey Buckeroo's,

The last Brewoff went off with barely a hitch. A gang of very dedicated brewers, most wearing bathing suits, braved the hot weather and sunshine to brew a Petite IPA. The beer was a combination of 2 Row, Pilsner, and Crystal malts that were hopped with Belma, Cascade, and Azcaca Hops. We came in at 1.050 OG, one point over projected, and used 27 oz of hops which gave us 38 IBU's. Yeast was supplied to wort participants. This event made more than \$100 profit for the club, the beer came out great, and we even have a club unit to boot. I would like to thank everyone who came for making this a great event, especially my wife, who could not get in the pool and had to put up with us. One last note, No Speedo's were worn in the making of this beer.

After the July hiatus, we will be making a Stout at Barney Ryan's house in Harahan. This is the second Brewing in a Bathing Suit event, and Marcel will be the Brewmaster. We are still in need of one equipment mover and have space for alternates and guest. This is one of the most fun events every year so don't miss it. The date is August 11th.

On September 15th, we will be back in River Ridge at Michael Bumbarger's house to make a Pilsner. Greg Hackenberg will be leading the charge for that one. Pilsners are the most popular beers in the world for good reason, they are smooth, well balanced, and have a delicate hop presence. It is a classic beer that every beer drinker loves. We still need a chef, one equipment mover, and grunts.

On October 6th, the event will take place at Brewstock. This one is a Dunkel, a malty, dark German Lager. We are wide open now and need a Brewmaster along with all the other jobs.

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	Petite IPA	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	224 Douglas Dr River Ridge, LA 70123	Greg Hackenberg	
10/6/2018	Dunkel	Brewstock 3800 Dryades St NOLA, 70115		
11/10/2018	Historic			
Dec. (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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