

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna			Peter Caddoo
2/20/2016	IPA			Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Barataria Blvd Crown Point, LA	Tom Lay
4/16/2016	German Alt	Gordon Biersch	200 Poydras St. New Orleans, LA 70130	Dan Rodbell
5/21/2016	Pre Prohibition Beer	John Foley	6386 Canal Blvd NOLA, 70124	
6/18/2016	BIABS Belgian Trappist	Neil Barnett	5636 Hawthorne Pl, New Orleans,70124	Neil Barnett
7/16/2016	Off month			
8/20/2016	BIABS ESB	Barney Ryan	101 Garden Road River Ridge, LA 70123	
9/24/2016	Old English Ale			Greg Hackenberg
October	Imperial Pilsner			
11/12/2016	Dunkelwiessen			

Brewoff Schedule for 2016 (Subject to Change)

*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 December

"For a quart of Ale is a meal for a King"
-William Shakespeare-

It has been a great year for our club's large batch brewing. We have had 11 Brewoffs this year, and made some really great beers, so I would like to do a year end recap.

In January we brewed a Dry Stout at David Applegate's house. It was called "Je Suis Stout" and came in at 4.7% ABV and 30 IBU's. It was a very poundable beverage for St. Patrick's day.

February was our annual Sausage Stuffing party at Monk's house, and Dan Rodbell led the charge with a Rye P A. It came in at 53 IBU's and 6.4% ABV. With the exception of a stuck run off, and a major malfunction on the new hop strainer I made, it went flawlessly and the final beer was sublime.

March came in with a Bock beer brewed by Marcel and hosted by Hank. It was a combination of Munich, Pilsner, and CaraMunich malt and came in at about 6.6% ABV. Very Tasty.

The April event was cancelled due to lack of interest. Shame on you.

We came back in May with a brewoff at Ryan Casteix house, which was a Belgian Pale Ale formulated by Keith St. Peirre. It was a straight forward ale with Pilsner, Munich and Cara Pils malts. The hops were all East Kent Golding, and different Belgian yeast strains were used to give a subtle, or not so subtle, difference to each unit of beer.

June was the scene of the second annual "Brewing in a Bathing Suit" event. We made a Strong Belgian Golden Ale, I'm still sipping mine, and we all cooled off in the pool. Those who stayed a little later got to see the Belmont Stakes produce a Triple Crown winner.

July was also cancelled due to lack of interest, but we came back in August with a Saison at Barney Ryan's house. The beer was made with fresh lemon and orange zest, thanks to my wife, and hopped with Belma hops. This was also a BIABS event, and a good time was had by all.

September had two events. In the first, Charles Sule hosted, and acted as Brewmaster for a California Common beer. He blended 2 Row, Crystal and Chocolate malt and used Northern Brewer and Cascade to bitter. The beer has a deliciously malt forward, toasty flavor, and is very quaffable. The second event was the "20 Ta-Ta's", Finnish Sahti beer flavored with Juniper berries. This was the first time we tried to brew beer at the New Orleans on Tap event at City Park, and I would like to thank Carol Rice for taking lead.

We brewed two different beers at the Deutches Haus Oktoberfest in Kenner. The first was a traditional Oktoberfest Style, and was lead by Sam

Grooms. The next week Greg Hackenberg made a London Porter with his own dark invert sugar. I had some at the Winterfest and it was awesome. Thank you both for doing such a great job.

Last, but not least, Marcel brewed a New American Pilsner in November. Brewstock hosted this event, and Tom Lay was chef. It was really handy for those who forgot their yeast, or fermenting bucket. I would like to thank Kyle again for his support of the club, we get our ingredients discounted for the Brewoffs, and that has helped to keep our cost down. A final shout out goes to Jack, our fearless leader, who helped move equipment when no one else would do it. Thank you, from everyone in the club, for a great year.

Next year will be awesome, the new schedule is posted above for anyone who is interested. We still need host for the first two events, and always need equipment movers. If you have what it takes to brew with the cool kids, contact me at neilwbarnett@yahoo.com or sign up at a meeting. The club equipment is also available for use by members who know how to use it. Take care and keep brewing. Neil