

From Secretary Greg's Quill

Hank has run out of things to say for the moment and asked me to fill in the columnar duties this month and write something. Me? Well, stupidly I said yes (it must have been something in that beer he handed me). So, now being on the hook, I asked write about what? Hank suggested to write something I do that might be interesting. So there are quite a number of things I do, but the "interesting" part, now there's the rub. I'm also guessing that it should involve beer. What to do. First, I put on some Miles Davis. Really, you can't listen to too much Miles Davis. Then I savored a few beers from the stash. After getting halfway through Bitches Brew and a nice bottle of rum barrel aged Scotch ale, I settled on the topic of First Wort Hopping. So that's it, a good brewing related topic.

Back in the day, that day being long before the great Huracan (the one legged Mayan deity) tossed a particularly disruptive storm, for which they are named, in our general direction (I've been told repeating the word "earth" is supposed to appease him but I can't vouch for it), Elvis, the erstwhile proprietor of Brew Ha Ha who left the building shortly after the storm, described a technique dug out of brewing lore he had heard of. It seems some of the old German brewers (are there any young German brewers? Just asking.) would add a large charge of hops (nearly all) to the kettle prior to filling it with the runnings. This the story went, that this somehow allowed the flavor and aromatics to survive the boil.

Poppycock! I thought. I didn't say it, though. I don't think I have ever actually said "poppycock" but it is such interesting word originating in middle Dutch and possibly Latin...but I digress. Anyway, everything brewingwise I had read said all that stuff is blown off and boiled to oblivion. Hops that go through the full boil are largely irrelevant; all that is left is the bittering compounds, right? Everybody knows that.

Not so fast. It turns out an article first published in 1995 identified the technique (for convenience and to save on keystrokes "First Wort Hopping will be referred to as FWH from now on) and immediately sparked the first bit of attention and some real experimentation with the process that showed that it was possible to get something beside bitterness from those sorry old boiling hops.

At this point you are probably pretty well confused, and if you took my advice and put Kind of Blue on Miles should be cutting loose with the first solo on "So What", which can be distracting. What is this first wort stuff? Is there a second? All I've got is the one?

Okay, the short and the long, goes like this. Take your hop schedule. We all learned the general rule of thumb, 60 minutes – bittering, 20-30 minutes – flavor, 10 or less – aroma (I think I got that from Charlie Pappazian). So how about this, you can shift some of the flavor hops to FWH by tossing them into the kettle before you start sparging and collecting wort, and you'll get the flavor of the later additions AND the bittering from one addition of hops. My Scotch blood (frugal, not cheap!) likes the

idea immensely, but there are a lot of other benefits. A lot of other benefits.

That first charge, steeping in the balmy runoff, does a number of things chemically. So goes the theory (now backed with quite a lot of data) says the flavor compounds bind chemically into the wort and resist being boiled off. Also, the PH is lowered increasing isomerization, so you will extract an additional 10% of IBU's than if boiled in the conventional manner. Side by side tastings, and I can vouch for the results, show a smoother and less harsh bitterness, with more of the base flavors of the hop, and less harshness all around. Paired with some conventional flavor/aroma additions and a nice complexity comes through. I began using it on British style pale ales and other high bitterness beers (with excellent results), but now there are few beer that I do not employ some FWH. Okay, so how do I figure all this out and work all this into a recipe? The physical process is simple as can be: dump the hops into the kettle before run off starts – that's it. You will need a bit less bittering hops to account for the increased IBU's. I have been using the Beersmith software which includes a category which adjusts for the additional 10% of IBU's. Those 20-30 minute additions will need to be dialed back. It's not a one to one ratio in my experience; I've been going with about 75%.

A couple of things to consider. Other hop additions will give you the regular amount of IBU's, flavor and aroma. Don't get carried away and FWH with everything (unless you are trying to make a hop bomb and are considering the flavor addition) as you can blow a beer out of balance. Generally, I am splitting the bittering hops between FWH and a regular 60 minute addition. In my experience, the lower alpha acid, noble and not so noble, hops really shine through with this technique. Give it shot and enjoy.

BET YOU DID NOT KNOW:

There are approximately 20 trillion pounds of ants on the earth

Brewoffs

None scheduled until the weather gets cooler. There will possible be two in October. If you want to participate, contact Richard Cuccia richardcuccia@cox.net. Don't trust anyone who is crazy enough to brew in this heat.

Quotable Quote

"A fine beer may be judged with only one sip, but it's better to be thoroughly sure." ~ CZECH PROVERB

Modern Brewery Age

July 23, 2012

Dear Subscriber,

In this issue, Anheuser-Busch expands its specialty brewing effort in an interesting direction. To date, the post-takeover A-B's high-end focus has been on Stella and Shock Top. The only new specialty offerings have been Shock Top line extensions that seemed driven more by the marketing department's needs ("Make me an IPA!") than a real creative impulse from the brewery side. Back in 2006 and 2007, the old A-B was doing a lot of localized experimentation, with regional draft offerings from the different breweries. That all went by the wayside with the takeover, but the new Project 12 has some of that same feel. It may be hard for InBev to think local, when its whole culture is based on thinking global, but it will have to, if it wants a bigger part of the high-end.

Also, in this issue, Mark Carpenter of Anchor brews a mild ale. At last year's craft conference, we were talking to Mark about mild, and how it was an underutilized style, and he got a kind of faraway look in his eye. We won't try to take credit for inspiring this new beer, but we do look forward to trying it.

In this week's SymphonyIRI spotlight, we look at craft for the last 13 weeks in grocery, and in Brewnotes, we try to work through some of the many great summer beers out there, including offerings from O'Fallon, Harpoon, and Alaskan.

Cheers!

Click on link below to access the most recent weekly issue.

<http://www.breweryage.com/tabloid/archive/2012/July23.pdf>

Regards,
Peter V.K. Reid

Editor

Modern Brewery Age

If you have any comments or questions, contact me via e-mail at: pete@breweryage.com

Germanfest Home Brew Competition

Please let your club members know about our home brew competition (AHA sanctioned) for our annual Germanfest festival in Roberts Cove (near Rayne, 15 miles west of Lafayette), Louisiana. Please go to our web site (www.robertscovegermanfest.com), or contact me for more information. I would be happy to send brochures to you for the club members.

Thanks,
Lawrence Cramer
President and a home brewer
337-278-4685 (cell)

Useless Facts

80% of people claim to be "on their way" when they haven't even left yet

An ounce of gold can be stretched into a wire 50 miles long

Web Site Links to Some of Our Sponsors

[Deutsches Haus](#)

[Southern Brewing News](#)

[New Orleans Brewing Company](#)

[Heiner Brau](#)

[Abita Brewery](#)

[Crescent City Brewhouse](#)

[Gordon Biersch](#)

[NOLA Brewing Company](#)

[BrewStock](#)

[BR club-Brasseurs a la maison](#)

[Dead Yeast Society](#) – Lafayette

<http://www.bicyclebrewclub.com/home>

<http://www.louisianahomebrewers.com/> - a new forum.

<http://www.maltmunchingmashmonsters.com/>



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

Hank Speaks... So Listen

August 2012

ROVING REPORTER SPECIAL

I was talking with Monk (the man who beat LA DEPT of REVENUE!!) the other day about the need for an article on summer beach vacation beer information

I gathered a few ideas from him over his usual garbled phone line. If you ever call him you will know what I mean about the line-not only is the phone tap from the LA Dept. of Rev still in place (WHAT A BUNCH OF SORE LOSERS.. I'm glad we still talk deviously to mess with them saying things like "I put the stuff in the slop tank of the last 2 Portapotties at Orleans Parish Prison) but the tap is a power drain plus if the gators on the treadmill that runs his system are tired and slow, communication is poor.)

But I did hear a few things...the Hopline was in full support as long as I stayed in the US and I heard loud and clear "SPARE NO EXPENSE" and later that week the CCH credit card came in the mail. I confess that the whole conversation was a little vague (but not as vague as the rambling/mumbling announcements at CCH meetings) but I gathered he said – "1)Go to a Great island or a grand one or a big island"...B)"It's a place where Monks are seen ...they are rare"...3)"Natives are primitive with their own language"...4) "Lots of fishing"...5) Something about sandwiches...6)" There was a cook who tried to work around there but the job killed him".. or..he said something like that when the call dropped. I tried to call back but no connection.

Being completely confused, Rocky (the Wonder Dog) and I consulted the Internet and WE FOUND IT!!

And so here's the pictures of me ON ASSIGNMENT- on the Big Island of Hawaii, enjoying a post –snorkle Maui Big IPA



(Of course he meant for me to go to Hawaii!! Where else do you find such an alignment of vectors contained in the clues?

1)The Big Island,2)the home of the rare Monk seal,3+4)Unpronounceable names, rough hewn fisherfolk 5)The Sandwich Islands which is what the discoverer 6)Captain Cook named it, a place where he was killed-I didn't realize before this that Monk D knew all that history-what a guy!!)

The major Breweries encountered were Kona

<http://konabrewingco.com/>

whose leading product is Longboard lager which one can buy for less at Sam's Club, Airline than at the Foodland, a major grocery chain in Kona, a few blocks from the brewery and this is an undertone throughout. Food in stores is 20% more than

N.O. although the fruit is fresher, hotels 50% except around Honolulu where they are 250%, and the air fare and time to get there is at best the same time it takes to get to Europe. Since you are still in the US however your cell phone works and since you fly "domestic" you have to pay to check a bag. This was a second trip to Hawaii for me and the first time I saw Kuauai, Big Island and Maui which are less crowded than Oahu where Honolulu is. It was pricey moving from island to island and I sure appreciate the club paying my way.

Kona has the usual selection plus an unusual offering-a wheat with passion fruit, Their lavaman red Ale was just OK and not even close to my favorite West Coast red Cinder Cone red, made by Deschutes

Maui Brewing

<http://www.mauibrewingco.com/mbc/MBCCannedBeer.html>

makes a number of beers which, like Kona, include Island fruit including a Coconut Porter, a Pineapple wheat, Big Swell IPA and a helles called Bikini Blond, the last two being excellent and my favorites of the ten or so different beers I sampled. The fruit additions I cite whether by Kona or Maui are not to my taste inasmuch as I prefer the unadulterated versions of those styles.

There are a few microbreweries which are closing and opening. I sampled from Waimea which has just moved a mediocre pale ale. Bottled beer in grocery stores is the usual Bud light swill with some from Deschutes but NOT the cinder Cone. Overall a limited selection and few Asian beers for a place closer to Japan than we are. But we must remember it is the most isolated archipelago in the world

Food-a lot of fancy HRC (Hawaiian regional cuisine) restaurants in the tourist areas with good seafood-fish, rarely shrimp which like most food other than fruit is imported. Plate lunches and road side trucks are abundant but it's the old story-little flavor added during cooking-no one has such good food for so little as the Crescent City hole in the wall!!

.Plate lunches choices are laua pork(pulled pork),Poke (raw fish chunks marinated in vinegar/soy)fried chicken, grilled fish tacos-all with little seasoning and a choice of sticky rice or macaroni and mayonnaise as sides. I guess spices are costly.

McDonald's deluxe breakfast is eggs, rice and a choice of Portuguese sausage or Spam; some offer noodles.

Something I did enjoy was saimin, a chicken noodle soup with Chinese style pork and bok Choy and sometimes cooked egg-read about it here

<http://en.wikipedia.org/wiki/Saimin>

Sushi is plentiful but NOT at the low prices you will find here at such places as the east Buffet on Severn or Rouse's.

One goes to Hawaii for the beautiful weather with constant breezes,breathtaking scenery around every corner and along every road (the Honolulu city bus can take you in 20 minutes from downtown to some incredible places) and nice music.In my case I HAD to go as a job assignment.

As always,. constructive comments are welcome via the Hopline ... for those uncomfortable with readin' n' writin' big words, please continue to mumble during meetings from the back row which is where I like to sit/sip/mumble...and where the often and previously mentioned (yet sadly still unseen)free beer should be delivered.

Editor's Note:

Studies suggest that people who stay awake late at night are more intelligent than the people who go to bed early to rise for the day.



Emerald Coast Beer Festival™

September 6 & 7, 2012 Pensacola, Florida

TICKETS AVAILABLE FIRST OF JULY

DISCOUNT TICKETS

Frank Ballero has them.

F.ballero@yahoo.com or

504-452-1743 or at the meeting.

Beer Pairing Dinner

Beer Tasting

This year's plans are already underway. Seville Quarter has been reserved for the event. The dates are Thursday, September 6th for the beer pairing dinner and Friday, September 7, 2012 for the beer tasting. This is the best street party in Pensacola. Tickets will be available the first of July. You may buy them in advance from a club member or by [mail](#) for \$20, or from a ticket outlet for \$25. The day of the event tickets will be \$30. VIP tickets will be available from a club member or by [mail](#) for \$50, or from a ticket outlet for \$55.

Become a friend of the Emerald Coast Beer Festival™ on facebook to receive the most current information about the festival.

The charities which the 2011 Festival supported were:



Big Brothers Big Sisters

[Big Brothers/Big Sisters](#): Helps children reach their potential through professionally supported, one-to-one relationships.



[Seville Rotary Club](#): Works locally, regionally, and internationally to combat hunger, improve health and sanitation, provide education and job training, promote peace, and eradicate polio under the motto Service Above Self.



We return to the home of the original world famous "**Rosie O' Grady's Goodtime Emporium**" entertainment complex. There are seven different rooms and two courtyards, each dedicated to its own unique style of entertainment.



CRESCENT CITY HOMEBREWERS

7967 Baratavia Blvd. - Crown Point - LA -70072

Email - cchhonline@aol.com

2012 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:** _____, 2012

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2012 CALENDAR

January

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Greg Hackenberg	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

February

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off – Monk's Haus	Sat	25	7:00 am	4:00 pm
Sausage Making – Monk's Haus	Sat	25	9:00 am	4:00 pm
CCH Beer School Continues	Sat	11	7:00 am	4:00 pm

March

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	10	9:00 am	12:00 pm
Brew Off	Sat	31	7:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	14	7:00 am	4:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Beer School for this month has been postponed.				

June

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
WYES Beer Tasting http://www.wyes.org/events/beer.shtml	Sat	2	6:00 pm	9:00 pm
CCH Beer School Continues	Sat	16	9:00 am	12:00 pm

July

CCH General Membership Meeting	Wed	11	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

August

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
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September

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	7	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	8	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	9	TBA	TBA

October

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Deutsches Haus Oktober Fest	Last 3 weekends			

November

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	10	6:00 pm	11:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending	Fri	7	7:00 pm	11:00 pm
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CRESCENT CITY

HOMEBREWERS

C/o Monk Dauenhauer.
7967 Baratavia Blvd
Crown Point, LA 70072

