

THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 9

September, 2013

Editor: Monk Dauenhauer



MEETING LOCATION

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

Tuesday, September 3, 2013 @ 7:00 P.M.

Our Club Officers For 2013 are:

- Perry Soniat – President**
- Richard Doskey – Vice President**
- Jack Gonzales – Secretary**
- Monk Dauenhauer – Treasurer**
- Barney Ryan – Quartermaster**



SHARE YOUR BEER

Bring your brew to the meeting.

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibility, with your name and the style(s) you bring. You might win a prize!

Brought Beer to August Meeting

Mickey Giovingo ... Selections from Voodoo Brewery and Erie Brewery

Keith St. Pierre Crème Ale and a Porter

Paul Ellington Stout

Marcel Charbonnet Oktoberfest

Mike Malley Burning Ladder Saison

Neil Barnett Ordinary Bitter

Old Ale

Belgium Gold

Michelle Brown Variety of Brews from her recent cross country tour

Support the Haus

Get your first beer at the meeting from the Haus bar. They support us all year long. Please show your appreciation while enjoying a quality brew.

Greatest Man's Bar Ever!!!!



Battle of the Bellies

September 9, 2000

CRESCENT CITY
HOMEBREWERS

UNDEFEATED

SYNCHRONIZED SWIM TEAM

AT

EMERALD COAST BEER FEST



The Real Hooters



Boobs Galore



Preparing Falses

So you want to be a brewmaster?

by Marcel Charbonnet

So, you've brewed some beers at home and gone to a club-brew with your fellow CCH members. Now you'd like to be the next brewmaster. But where to start? Read on!

Style: The first thing you have to do is let everyone know what we're brewing. Usually we announce Club-brews by the style of beer being made. Pick something you know will draw plenty of interest. You've got to get 9 other people to sign up to make it! Most people in the club lack a place to ferment lagers, so stick with ales or ale versions of lager beers. Very high alcohol beers get expensive and aren't something everyone drinks all the time. Try not to do a high alcohol beer right after someone else.

Recipe: Ideally, start with a recipe you've brewed before. You know it's good, share it with us! Another good place to start is clone recipes of commercial beers. If it's a beer a lot of us have tried and like, you should get plenty of interest. If all else fails, pick a recipe from the book "Brewing Classic Styles". Those are all good, award-winning, recipes. Extract recipes should be converted to all-grain, we are a brewing club after all!

Scaling Up: Most recipes are for 5 gallons. So to get a 50 gallon recipe you need to multiply by 10, right? Close. Most recipes assume 75% mash efficiency, but our club equipment gets about 58%. You will need to enter your recipe into a brew calculator and adjust for the efficiency difference. There are many of these online. Personally, I like this one: <http://www.brewtoad.com/recipes/new>

You can play around with the malt amounts to get the beer to the same Original Gravity as your 5 gallon recipe. Do the same thing with hops and IBUs. Brewstock lists the alpha acids of all hops on their website. Use those alpha acid percentages in the calculator.

Price Breaks: Grains and Hops are cheaper by the bag or pound, respectively. Try to design your recipe to mostly use entire 50 or 55lb grain bags and whole lbs. of hops. If your recipe needs some extract, you can buy larger lots of liquid extract at a discount. This adds up to a significant savings for your fellow CCH participants and is much appreciated!

Equipment Limitations: Our mash tuns will hold a maximum of around 150lbs of grain while still leaving room for water. If your recipe needs more than that, start swapping in some extract or sugar. Our boil kettles hold about 60 gallons of liquid. This volume is more restrictive than you might think. Some liquid evaporates during the boil and you need all 10 participants to get a decent amount of clean wort. A recipe with a very large amount of hops will take up room in that kettle, leaving less liquid to go into fermenters. I did a recipe with 3lb of hops; it was a lot of hop residue! Try to use smaller amounts of higher alpha acid bittering hops. Instead of massive late hop additions, you can weigh out some in plastic baggies and distribute to participants for dry-hopping at home.

Yeast: Dry yeasts are the easiest. Provide one 11 gram packet per participant or 2 each for high alcohol beers. Liquid yeasts can be used, but you will need to make a large starter ahead of time so the cost doesn't get out of control. Ten vials of liquid yeast is about \$70. Making a large starter (see below) is much cheaper.

Big Starters: Use a stir plate to save time and get a high enough yeast density. Make approximately 2.5 to 5 gallons of starter, depending on the beer. 100g of DME per liter of starter, so you'll need either 2.2 to 4.4 pounds of DME. Pitch your vial in a 1-2 liter starter on the stir-plate for a day. Then dump it into the full sized 2.5-5 gallon starter for 2 days. Turn off the plate and let the yeast settle overnight. Then rack off most of the liquid. Pour the yeast into sanitized containers (I like mason jars) and refrigerate until the club-brew. You can use sanitized fermentation buckets for

Everything In Its Right Place Or, lost styles and crappy BJCP categories ... by Greg Hackenberg

I've got Viktor Krauss's (Allison's brother) *Far from Enough* playing and I'm thinking of delving into a lost beer style this time around as it fits the "soundtrack in search of a movie" quality this album has. Call this a beer in search of a style. This is a beer that had/has a very long and storied history and definitely should not have been lost. "Lost" may not be the best term...let's call it "misplaced". This was one of the cornerstones of London brewing in the 19th and early 20th century. Following WWII its popularity receded like the Louisiana coastline and nearly vanished, but it did survive.

Now, if you happen to ask any good brewer during Victoria's, Edward's or George IV's reign, "what are the principle beers brewed these days" the response would be "Why, Porter, Pale Ale, Mild and Burton!" While the first three in their post WWI and WWII incarnations managed to survive to be sanctified and defined in the BJCP, good luck finding Burton Ale mentioned in there. Wither Burton Ale; by the time the beer writers and style boys came of age, the taste for bitter and lager had reduced the available examples of this wonderful beer to a seasonal brew that weren't even called "Burton" anymore.

And why would the once so important Burton Ale style not be covered? Well, evidently Michael Jackson never wrote about it, so therefore it doesn't exist. Well, he sort of did, he just got it wrong. What happened was Mr. Jackson saw the designation BPA in some old brewing literature and thought it meant "Best Pale Ale" but he was wrong. Can you guess what it is? I hope so. It's Burton Pale Ale which is decidedly NOT what stylistically we would think of as a Pale Ale. Mr. Jackson has since "gone for a Burton" so we'll leave him in peace. Which is a great expression; it's believed to have originated in the Battle of Britain for a pilot who had come out on the wrong end of a dogfight, much nicer than "won't be here for tea because plowed up an acre of sod with the burning hulk of his aircraft. Oh, say, they found his watch."...but I digress.

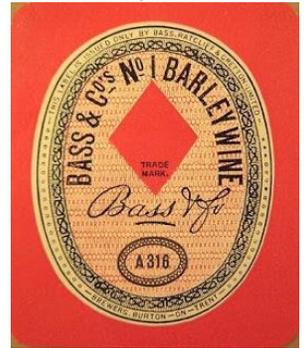
The beer writers and style boys that followed just assumed he was right, and you know what happens when you assume? Stuff like this; forcing the facts to fit the theory. Burton Ale was often mentioned alongside Pale Ale in old advertising, and since we know there was no such thing as Burton Ale they erroneously assumed it to be a kind of IPA. You know, because Burton-on-Trent and IPA and all that. Or a Burton-on-Trent brewed Pale Ale, you know, Bass orange triangle and whatnot. Actually, Bass Ale No.1 was their Burton Ale and it is the stuff of legend. It was first simply called a strong ale and featured an orange diamond on the label. Okay, so what is Burton Ale? In short it is a darkish, somewhat sweet beer, first brewed by the great breweries of Burton-on-Trent for export to the Russian market before the inevitable wars, politics and tariffs cut off their trade and in the 1820's and compelled them to start brewing heavily hopped Porter and a bit of pale stock ale for the East India market that has come down to us as IPA. Those of you getting your dander up about that bit about that Porter and IPA bit, keep you powder dry, I will explain that one another time. But remember that "stock ale" bit. It will play a part later.

What's in it? As most British beer, we start with a good base of pale malt but with darker crystal malts, invert brewing sugar for additional fermentable, and a dark, molasses like invert sugar for extra color and flavor. What you end up with should be a dark, fruity, slightly sweet and warming, possibly with some subtle molasses notes...Yum.

Now if you're not still cheesed off about IPA, you may be thinking "I've heard of beers like that" and you'd be correct. There are even a few examples left for us to enjoy...if you can find them: Young's Winter Warmer, Marston's Owd Roger and Theakston's Old Peculiar. But according to our friends, such beers are lumped into the catch-all or catch nothing category of 19A "Old Ale". And where would we be without the BJCP to tell us how we are all doing it all wrong? Well this time BJCP is wrong. They completely botched the Old Ale category. Really, it's worse than the "clone the one or two surviving commercial examples" categories.

I can say that at least when the term “Old Ale” is invoked these are the beers one thinks of, and the style description hits on all the characteristics. However the guidelines then go on to contain enough fuzzy terms, weasel words and take backs that it must have been written by an attorney specializing in car rental agreements. And brewing to it is like using a shovel to cut a steak; you’ve got a blunt and virtually useless tool for the task.

You get stellar criteria like this; “Light amber to very dark reddish-brown color (most are fairly dark).” Translated that says it can be SRM 6 or 30, but mostly 22, and then for good measure they put 10-22 in the Stats. And then, right there in the “Old Ale” comments is this actual admission that it’s a junk-drawer of a style “Fits in the style space between normal gravity beers (strong bitters, brown porters and barleywines). Can include winter warmers, strong dark milds, strong (and perhaps darker) bitters...” Um, okay. Anything else you’d like to add?

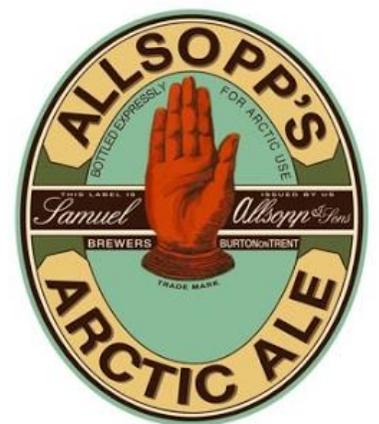


Really, trying to contain the stupid here is a tricky business. How so? Well, 19A mentions barleywine and right next door is 19B English Barleywine. Everybody knows these are the strongest beers. Well, sort of. By BJCP basically anything over a certain strength that is not too dark or an “imperial” of something else is a Barleywine, right? Well what do you do with a sweet, ruddy brown Ale, aged for years with a whopping 1.130 O.G.? That’s what the original Allsopp’s “Arctic Ale” was, and it was most definitely a Burton Ale, not a “Barleywine”. In its heyday Burton with gravities of 1.100 was common, but it came in a variety of strengths.

And when we start looking at the old adverts and marketing (they are useful for something), some of the strongest Burton Ales were actually described as “barley wine” as early as the Edwardian era. Ind. Coope produced a “Burton Barley Wine” until 1934 when they renamed it “Arctic Ale” to take advantage of the publicity of an Arctic exploration (there we go, marketing!). But “barley wine” was also used as a descriptive term for a number of other strong beers. But here’s an even better one. That Bass Ale No.1 Burton Ale I mentioned before, in the early 20th century they changed the description and take a guess what they called it? As you can plainly see on the label, it’s Barleywine.

And now for the punchline: make the rounds of most beer writers and discuss this as if it was a modern barleywine in the school of Thomas Hardy Ale, Fuller’s Golden Pride, and so on. Like I said, Michael Jackson never wrote about it, so therefore it doesn’t exist. You want a bonus punchline? That Fuller’s Golden Pride? It’s listed as a commercial example in the barley wine category. Fuller’s Vintage Ale shows up in the examples for old ale. Are you ready for this? They are **the same beer**. The only difference is Vintage Ale is bottle conditioned. Like I said, hard to contain the stupid here.

So now that I’ve thoroughly confused you, you might be asking what the heck is a barleywine? Unfortunately, this rant is running long so next month I will delve into all this a bit further, perhaps with a recipe or two, and possibly trying to find a way to make sense of this all.





CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - cchhopline@aol.com

2013 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:** _____, 2013

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events

2013 CALENDAR

August

CCH General Membership Meeting	Tue	6	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	24	9:00 am	12:00 pm

September

CCH General Membership Meeting	Tue	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	6	6:00 pm	8:00 pm
Pensacola Emerald Coast Beer Fest	Sat	7	ALL DAY	DAY
Pensacola Emerald Coast Beer Fest	Sun	8	'til	Go Home
Club Brew	Sat	??	7:00 am	4:00 pm

October

CCH General Membership Meeting	Wed	2	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	6	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	2	6:00 pm	11:00 pm
Club Brew	Sat	?	8:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending	<u>Fri</u>	6	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm

CRESCENT CITY

HOME BREWERS

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

