
THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 3

March, 2013

Editor: Monk Dauenhauer



Our Club Officers For 2013 are:

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



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SHARE YOUR BEER

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
March 6, 2013 @ 7:00 P.M.

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. Also include any particulars you want mentioned.

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

Last Meeting we had:

We had many great beers from many generous members. However the sign-up sheet is nowhere to be found. Many apologies! We will try harder next time.

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 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. Then jump into the beer you or someone else brought to share or might want an honest opinion of their handy work.

Upcoming Events for 2013

March Brewoff & Sausage Making @ Monk's Haus

You can do either or both. Saturday March 9, 2013. Steve Clark scsuds@cox.net is SAUSAGE Master and Richard Cuccia richardcuccia@cox.net is taking names for beer. Style of beer to be brewed will be announced at the meeting.

TIME TO MAKE SAUSAGE



Date: Saturday March 9th
Location--- Monk Haus -- Crown Point --
-Directions – on your right >>>>
Time: Brewing 8AM Sausage 10AM - Till
Flavors: Italian, Chorizo, Cajun Green Onion
We may sell spices for the rookies.
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
Questions or additional info Contact Steve scsuds@cox.net or 610-7346
Deadline to place order ---- March 6

DRIVING DIRECTIONS

From – Westbank Expy., Marrero, LA

1. Start out going SOUTH on LA-45 S /BARATARIA BLVD (go 2.9 miles)
2. Turn LEFT onto LA-3134 S /LAFITTE LAROSE HWY/LEO KERNER/LAFITTE PKWY. (Go 5.4 miles)
3. Turn LEFT onto LA-45/BARATARIA BLVD. (Go 1.0 miles)
4. Turn RIGHT to stay on BARATARIA BLVD/LA-45. (Go 0.6 miles)
5. End at 7967 Barataria Blvd – Crown Point

For GPS users - enter Marrero as city rather than Crown Point

>> TOTAL ESTIMATED TIME: 14 minutes | DISTANCE: 9.96 miles

To view the map, click on the link below or copy and paste it to your browser:
<http://www.mapquest.com/mq/6-gotn>

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CCH Crawfish Boil

In planning stage.
The 2013 “Annual” Crescent City Homebrewers' Crawfish Boil.
Date April 13, 2013 (Noonish)
Location Deutsches Haus
Frank Ballero has volunteered to be the coordinator.
Financing: **Please read carefully.**
Paid members and their spouse or significant other will be admitted at no cost.
According to our By-Laws, a member is considered to be in good standing with the payment of dues by March 1. We extend this to the March meeting date; Wednesday March 6. Children under 12 will be free.
Previous members will be considered guest and all guests will be required to pay \$20 per person.
Guests' tickets have to be paid for by the April meeting. No pay at the door

Latest diatribe from Greg Hackenberg

MARCH 2013

Pure and Easy

To recap, we had a recipe:

“Brewers Reward” Best Bitter

BJCP 8B: Special/Best/Premium Bitter,

O.G. 1048 (75% efficiency) 36 IBU’s

7 lb. Maris Otter (you can use extract)

8 oz. Crystal 60

8 oz. Wheat Malt

4 oz. Invert sugar No.1/Demerara Sugar

1.0 oz. Challenger, 60 min

.50 oz. EK Goldings, 30 min

.50 oz. EK Goldings, dry hop

Yeast WPL002 English Ale

The [Acton Arms](#) is closed, too many Rough Boys, perhaps. So Stardom in Acton will have to wait for whoever gets the musical reference first. Now we need to turn this recipe into beer, the British way. The good news is paying attention to a couple of key details is Gonna Get Ya a prime example of a good British beer. Even extract brewers can get good results. The not so bad news is you will have to pay attention and Keep On Working to control your temperatures through the process. In this installment, we are going to cover the mash and selecting the yeast. Next time I will cover the fermentation, which deserves its own installment, as it is a really important bit. Okay, Let’s See Action.

First we need to mash, and the British make mashing pretty easy. What we might consider the basic all-grain mash, the fairly thick single infusion mash, sparge etc., we got from the British. No fancy decoctions, temperature rests, or other complicated steps, save perhaps a mash out. There are some variations in commercial production. A notable example is Fuller’s (the last of the great 19th century London breweries) essentially does a pseudo-batch sparge partigyle to produce wort of three strengths that are combined to make the ordinary, best and extra special bitters. This was a common technique through the 19th century particularly for porter and stout porters, which soon lost the “porter” and were known simply as “stout”. None of this really applies on a home brewing level, so I digress.

Now, here is where I start going on about temperature. The old rule of thumb was for lower gravity beers your mash temp should be higher to keep some mouthfeel and malty flavor, and that’s where a lot of people go wrong. British Pale Ale, while malty is pretty dry beers. Wait? Malty and dry? Why it’s one or the other! Well, no, it’s not. Malty is not the same as sweetness, or body. Malt flavors are just that, the taste of the grain, and you can be dry and malty. So, while we are not into Belgian territory in terms of temps, you want to mash a British Pale Ale fairly low at 50-52 degrees for nicely fermentable wort.

Now, remember that nice British base malt that I was going on about last time? Those biscuit, toasty notes are going to give you that malty flavor. The crystal malt and wheat, just A Little Is Enough, will fill in with caramel/toffee notes and prop up the mouthfeel. You’ll get a chance latter on to jiggle a little sweetness into the beer with the yeast.

So you’ve mashed and you’re gearing up to sparge. If you actually read some of the stuff I’ve written before, you might recall the technique of First Wort Hopping. This beer is a prime candidate, And I Moved the Challenger bittering hops to FWH addition in letting them steep while sparging. Since the quantities are pretty low to start, I’d still go with the 30 minuet .50 oz. of EKG. Once sparged, you give it the usual 60 min. rolling boil.

You should add Irish Moss or Whirlflock. A lot of British yeasts are buggers about clearing, and chill haze seems to plague these beers. The Irish moss helps. Also Crashing By Design at kegging with gelatin or isinglass finings is standard operating procedure in British brewing and you will likely need it.

Now, this is the biggie; yeast and fermentation. Time to Face The Face. All this work has been leading up to the fermentation and this is where so many beers go awry. I cannot stress this enough; the key to a successful British style beer is selecting the appropriate yeast for the beer, pitching a good quantity of healthy yeast, and maintaining the proper temperature consistently through fermentation.

If you’re not Exquisitely Bored by this article yet, here is a bit about some of the available British Yeast strains and why you might want to use one. As I mentioned last time, there are a lot of very good and very interesting British yeasts available and almost all are from particular breweries with unique flavor profiles. And I’d prove it but right now all I have an Empty Glass, so I will just tell you about a few of the yeast that I regularly use.

WPL002 English Ale /Wyeast 1968 London ESB is the Fuller’s, the last of the great 19th century London breweries, yeast

and it is a spectacular yeast, the one I'd recommend starting with. Pick up a Fullers ESB and that's what you're getting. A little lower attenuation, 63-70%, so it maintains a residual sweetness.

WLP007 Dry English Ale/Wyeast 1096 Whitbread Dry is the Classic Whitbread Ale yeast, which to me produces an "apple" ester that is specific to Whitbread Ale. As the name implies this one devours malt and finishes crisp and bone dry (also described as tart) attenuation 70-80%.

(WLP017 Whitbread Ale Yeast, rare)/Wyeast 1099 another Whitbread yeast. Not as dry, less intense and lacks the tartness of the Dry. Middle of the road, but clears well, and at cooler temps will ferment cleaner than most of the others, if that's what you're going for.

WLP013 London Ale/1028 London Ale Yeast is Worthington's, a classic Burton-on-Trent brewery now owned by Bass and one of those nameless corporate conglomerates. I have yet to see Worthington's White Shield this side of the pond, nor do I remember the White City Fighting, but the yeast gives a rich mineral profile, earthy and woody with slight diacetyl production. Some pick up a cherry ester in the aroma. Now here's something; a touch of diacetyl is okay in a British ale (so long as it is balanced, of course). A bit drier than the 007/1096 at 67-75%

1318 London Ale III is the Boddingtons yeast. It is a true top cropping strain and will put up a spectacular krausen with globs of yeast. It has a light, fruity palate and unlike a lot of the others finishes with a slightly sweet note despite the 71-75% attenuation.

1469 West Yorkshire Ale is a gem of yeast from the Timothy Taylor brewery, which has raked in the awards and the yeast is a big part of it. It leaves a big malt flavor and with 67-71% attenuation a touch of sweetness, with a dry finish with earthy, nutty and stone-fruit esters.

So notice, we have a range of ester productions, a range of dryness from bone dry to a nice residual sweetness, and a pallet of specific flavors. And there are a lot more yeast strains out there. My suggestion is do little research. There is a great comparison chart at MrMalty.com giving both White Labs and Wyeast strains and the brewery of origin if known. Hit the White Labs and Wyeast descriptions on the web pages for more. Pick one that fits what you are going for or would complement your grains or hops, and give it a go. Brewing with extract? I'd lean to the higher attenuating yeasts to compensate for the "average" ferment ability of the extract. I'd also suggest a partial mash with a little mild malt and the wheat to boost the flavor a bit.

All of these are pretty distinctive yeasts. I would put them second to the Belgian stains in that quality. You may not like the results, either the yeast does not suit the beer, or you just don't care for the flavors. WLP013/1028 London Ale has that "mineral" profile that some do not care for. So if it's not your cuppa tea, move on to another.

Next time I'll cover the fermentation, and the kegging/bottling part.

***Hank Speaks... So Listen* by Hank Bienert**

MARCH 2013

WHAT HAPPENS when the small get big? Craft beer is at a turning point. While upstart breweries continue to blossom—more than 150 opened last year—the companies that started the movement two and three decades ago have grown into relative giants. The largest by far is Boston Beer Co. Started by **Jim Koch** in 1984, today it operates three breweries and produces 1.2 million 31-gallon barrels of beer annually—so much, in fact, that last year the Brewers Association raised the definition of "craft" from a yearly cap of two million barrels to six million. This jostled a few industry pint glasses. After all, Boston Beer seems a far different breed than your local brewpub. And yet, it's farther still from, say, multinational beverage behemoth Anheuser-Busch InBev, which hit the two-million-barrel mark back in 1938. I joined Mr. Koch in his bustling Jamaica Plain, Mass., brewery to sample some new recipes and find out, as craft beer grows up, what it means to be small and whether **Samuel Adams** still counts.

You came early to craft beer, but you weren't the first. What did the craft beer world look like when you started Boston Beer?

Originally, craft brewing was marketing driven, not quality driven. The hope was that people would forgive you because you were small and cute. Drink the marketing, not the beer.

The names Boston Beer and Samuel Adams imply a specific story, or at least history. How'd you settle on them?

We're in Boston, so that wasn't hard. And you don't need to be a genius to know that you don't put the name Koch on a product 26-year-old men put in their mouth!

F. Martin Ramin for The Wall Street Journal

While upstart breweries continue to blossom—more than 150 opened last year—the companies that started the movement two and three decades ago have grown into relative giants.

You started by making lager—something that seemed both cutting into big guys' turf and expanding what most drinkers thought lager was, or could be.

Lager was a huge problem. It's much more expensive and difficult to make. But my family's German. This is what we do. I had a recipe from my great-great-grandfather. My dad said, The big guys will kill you. I said, Dad, I'm not competing with them. They make clean, consistent, inexpensive beer extremely well. You can go your whole life drinking Bud, Miller and Coors and never get a bad one. That's not true with craft beer.

So what makes you different than Budweiser?

It's what's in the glass. It tastes different. It's obvious.

What makes craft beer craft?

It's not quality. Everybody jumps on Budweiser. But they have better brewing skills than you do and they care just as much about their product as you do.

This month you're releasing a couple of new beers in your small-run Single Batch collection—Norse Legend, a Finnish juniper beer, and Verloren, a gose, made with salt and coriander. Most American drinkers have probably never heard of gose. Do you try to find old styles to resurrect?

Not that much. This didn't come from thinking, I want to educate people about salt in beer. It's about wanting to make great beer. The gose has a unique mineral note that I can't recall ever having in a beer. It'll be really interesting to see drinkers' reactions.

Have any beers failed?

There was a beer called WTF. Very experimental, a lot of things going on—steeping of whole flowers, barrel aging, very high alcohol. Everybody who rated it [on the beer-rating website Beer Advocate] gave it an "F." I remember watching people try to drink it out of the bottle and just blowing it out—Pffffff! I thought, We have the lowest-rated beer in history. Cool. Maybe we can get another one.

Our beer will make its own friends. Or not. Most of these [Single Batch series beers] have been commercial failures. That doesn't mean it's a bad idea. At our size, we can do whatever we want. You need to be big enough to be able to do it, but you also have to be small enough to want to do it.

You started a microloan program, Brewing the American Dream, for small food and drink businesses. But it's more than that—it's really a mentorship program.

When I started out, nobody made brewing equipment, nobody had brewing skills. You used old dairy equipment. Now, it's gotten easier—you can actually make your beer. But there are different problems. And I thought, just giving money away is lazy. That's ticking boxes. Businesses that recognize their social return perform better.

If big brewers like Anheuser-Busch wanted to make, say, a gose, they could, right? Why don't they?

You're focusing on the hardware, not the software. They have the resources. But it's more than money and

hard assets. It's also a matter of passion. What do you love, what are you proud of? These are the things that motivate people.

You started as a home-brewer. Do you think you keep that spirit?

The line between a talented amateur and a practicing professional is largely arbitrary.

—*Edited from an interview by William Bostwick*

Norse Legend

New Boston Beer to Try Now

Norse Legend

7.0% ABV

This ancient Finnish rye-and-juniper-flavored beer, called sahti, was traditionally home-brewed by women; Boston Beer's Jennifer Glanville helmed its take on the style with a rustic, loamy bloom and fresh pine-needle finish.

F. Martin Ramin for The Wall Street Journal

Verloren

Verloren

6.0% ABV

German for "lost," Verloren dusts off a forgotten salt-infused Saxon style called gose. Just a dash (think milligrams per liter) goes a long way, balancing the beer's slightly sour tang, juicing up the touch of coriander and finishing the mix with a curious mineral edge, like a Manzanilla Sherry.

F. Martin Ramin for The Wall Street Journal



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

January

CCH General Membership Meeting	Wed	9	7:00 pm	11:00 pm
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February

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Begins	Sat	16	7:00 am	4:00 pm

March

Sausage Making – Monk’s Haus	Sat	9	9:00 am	until
Brewoff – Monk’s Haus	Sat	9	8:00 pm	until
CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	16	9:00 am	12:00 pm

April

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Crawfish Boil	Sat	13	Noonish	4:00 pm
Brew Off	??	??		
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	25	9:00 am	12:00 pm

June

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
WYES Beer Tasting	Sat		6:00 pm	9:00 pm
http://www.wyes.org/events/beer.shtml				
CCH Beer School Continues	Sat	15	9:00 am	12:00 pm

July

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

August

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

September

CCH General Membership Meeting	Thu	4	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun		TBA	TBA

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	?	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	Fri	7	7:00 pm	11:00 pm
Location Pending				
Club Brew	Sat		7:00 am	4:00 pm

***CRESCENT CITY
HOMEBREWERS***

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

