
THE HOPLINE

Crescent City HomeBrewers

Volume 23, Issue 4

April, 2012

Editor: Monk Dauenhauer



The 2012 Club Officers are:

Keith St. Pierre – President
Perry Soniat – Vice President
Greg Hackenberg – Secretary
Monk Dauenhauer – Treasurer
Ryan Casteix – Quartermaster
.....



**SHARING
BEER**

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
April 4, 2012 @ 7:00 P.M.

Bring your brew to the meeting.
Last month we had beers from:

M. Kegel ... Cream Stout, IPA & Porter
Brian Smith Stout, Rye
Eric Bajon Belgian Christmas, Stout
Keith St. Pierre Dunkelweizen
Marcel CharbonnetESB
Kevin ShippCherry Stout, Pilsner,
Bock
Perry SoniatBlonde Ale

and a couple of others who did not sign in so their names were not recorded.

When you bring your creation to the meeting, please give to Greg or Monk a slip of paper with your name and the style(s) you bring. We would like this to be published monthly. Also include any particulars you want mentioned.

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

#####

April Brew-offs

**Two are scheduled for the month.
The dates are April 14 and 28.
More information and details at
the meeting and future emails**

+++++

Hank Speaks... So Listen

Making water (part 2)

A local lad, Tom Conklin, brewer at Gordon Biersch downtown has won many awards including the Super Bowl of brewing-Great American Brew festival-using dechlorinated unaugmented tap water which seems to fly in the face of the usual recipes for lagers which call for a very low mineral soft (mostly RO) water.

This seems to prove the old adage that if your water tastes good it will make tasty styles; personal experiences with water from City of Atlanta, Northshore Parishes and some West Texas towns demonstrate that off flavors will carry through into homebrewed beer. Bad water supply will require reverse Osmosis water which could mean a filter-costly and how do you know when the filter element needs to be changed or can be easily handled by inexpensively filling your 5 gallon jugs at a reverse osmosis machine.

When I need some RO water for an accurate lager or mineral dilution, the nearest supply for Fashionable Old Metairie/Deutsches Haus is in front of the Winn Dixie on the Lake (North) side of Veteran's Highway where it first leaves Orleans Parish. Bring jugs/coins since it is not closely related to the store's operation.

There are also cheap 1 gallon bottles of distilled water at lower Garden District Walmart and while you are there you can also pick up some large jugs of them-there pork rinds to get rid of aggravating older

folks who have named you in their will and to do so in a S-L-O-W fashion without being obvious enough to be indicted.

Let's begin by dealing with pH which is recommended to be between 5 and 5.5.

Orleans parish water is definitely more alkaline than JP water. The city has so many old lead soldered pipes that for safety it is kept by design quite basic (high pH) and needs to be made more acid. Even though one can expect some mild acid to be generated in the mashing process it may not be enough in Orleans to overcome the initial alkalinity.

Although Gordon Biersch guru Conklin doesn't add acid, counting on a pH drop to naturally occur from the mashing grains via the Kulmbach reaction, the addition of acid (1/2 teaspoon 88% lactic acid for each 5 gals to include ALL water used) is the advice of Lakeview (East Bank Orleans Parish) resident Charles Sule, a prize winning brewer and excellent brewoff host which almost makes up for he did awhile back-working as a software consultant one weekend while tasting barley wines with the background of Heavy Metal sounds, a combination of influences which gave him the idea of "pimping up" the bank's system, a modification which lead to the present world wide banking crisis-if INTERPOL only knew!!

Based on personal communications with some nationally known brewers when Orleans water is acidified and approaches East Bank Jefferson Parish water, it turns out that one need minimal additional minerals to make pretty good porters and pale ales.

But what about those who wish to "finetune" their brewing so they can combine their British hops/yeast/grain with the local water of London for a "real" London Ale.? They need to modify the mineral content with the important values being 6-Ca, Cl, CO3, Mg, Na SO4. Local water analysis is interesting since we have so many different systems with

Orleans and Jefferson parish each having separate plants for each bank of the river.

Contact your local water treatment plant for the makeup asking for the 6 minerals cited above... unless you can get East Bank JP H₂O (TIP-Deutsches Haus faucet looks unguarded to me!!) and then you can simply read on.

A few years ago I introduced myself to Sal, lab tech at East Bank Jefferson Parish water plant, that singular structure on Jefferson highway near Central Ave which I believe is the inspiration for that old song "By the banks of the S and WB" also known as "I get sedimental over you". Because the plant is fenced no hops have been added to the drinking water even though Hopzilla-our own Peter Cadoo- lives nearby and I suspect would love to "improve" JP water. Rumor has it he even adds hops to the reservoir tank of his toilet-talk about a refreshing bathroom experience!!

Sal, a sometimes brewer, was glad to provide the chemical makeup. Although it varies slightly from season to season the figures I will give are close to reliable year round being numbers calculated by averaging 104 weeks. Knowing the mineral content, one can determine style appropriate mineral additions by 2 methods

---1) direct calculation

Step 1/6. Compute the mole fractions of carbonic (f_{1o}), bicarbonate (f_{2o}) and carbonate (f_{3o}) at the water sample's pH (example: pH_o = 8.3)

$$\begin{aligned} \text{pH}_o &= 8.3 \\ r_{1o} &= 10^{(\text{pH}_o - 6.38)} = 83.17638 \\ r_{2o} &= 10^{(\text{pH}_o - 10.33)} = 0.009332 \\ d_o &= 1 + r_{1o} + r_{1o} * r_{2o} = 84.95262 \\ f_{1o} &= 1/d_o = 0.011771 \\ f_{2o} &= r_{1o}/d_o = 0.97909 \end{aligned}$$

$$\begin{aligned} f_{3o} &= r_{1o} * r_{2o} / d_o = \\ &0.009137 \end{aligned}$$

Step 2/6. Compute the mole fractions at pH_b = 4.3 (the pH which defines alkalinity).

**I will stop now in mid-step
2...hey, I didn't make that stuff
up!!**

: -Those who want the entire thesis need only to contact me

---2) Software - I used the freebie Brewwater. One can recalculate every time one makes a style of beer just as I can recalculate the distance from my house to the Lake each trip but it is the SAME every day no matter how I travel the distance. I preferred doing it ONCE for all common styles so here's an early Easter gift and you can reciprocate and buy a beer for me/Monk at the next meeting..

**Mineral adjustment in tsp. for 5
gallons/H₂O (I treat all water)**

**Based on average East Bank JP
mineral report which is:**

**Ca-41 Cl -27 CO₃-90 Mg-12
Na-19 SO₄-50**

**for LONDON-porters, browns,
milds**

Add 1/8 MgSO₄; 1 NaHCO₃

For Yorkshire pale

**Add .9/10 Ca SO₄ +.1/8
MgSO₄**

For Munich (malty) lager

**dilute 1to9 JP/Reverse
Osmosis H₂O**

For Pilsner

**dilute 1to9 JP/Reverse
Osmosis H₂O-**

For Vienna

Add 9/10 MgSO4

For hoppy Pales- Burton

**Add 2 3/4 tsp. CaSO4;
.1MgSO4;3/4 NaHCO3**

For stouts

Add 2/3 NaHCO3;1/8 NaCl

Belgian

Add 2/3 CaSO4

Dortmund

**Add 1/5 MgSO4;1/6
NaCl;2/3NaHCO3;3 1/2 CaSO4**

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 aforementioned free beer should be delivered

Thanks

Hank

**Sports - Quotable
Quotes**

"When I read about the evils of drinking, I gave up reading."

Paul Horning

To some it's a six-pack, to me it's a Support Group - Salvation in a can!

Leo Durocher

Useless Facts

The portable beer cooler was invented in Australia in the 1950's

All 13 minerals necessary for human life can be found in alcoholic beverages.

!!

Web Site Links to Some of Our Sponsors

- [Deutsches Haus](#)
- [Southern Brewing News](#)
- [New Orleans Brewing Company](#)
- [Heiner Brau](#)
- [Stein's Market and Deli](#)
- [Abita Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [NOLA Brewing Company](#)
- [BrewStock](#)
- [BR club-Brasseurs a la maison](#)
- [Dead Yeast Society - Lafayette](#)



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

DUES-R-DO

**Same cost as last year -
\$30.00**

CASH OR CHECK

You had been warned!

As customary, the April issue of our newsletter reports our membership "pays" and others -"deadheads".

Dues can be paid by mail or at the meeting

6 THE HOPLINE

Last	First	Paid
Alegro	Megan	
Annoni	Bob	X
Applegate	David	
Armentraut	Sheridon (Fish)	
Ballas	Marion	X
Ballero	Frank W.	X
Bark	Michael R.	
Barnett	Neil W.	X
Bienert	Hank	X
Biggs	Mike	
Binder	Mike	x
Bourg Jr.	Al	X
Braud	Kent	
Brown	Michele J.	X
Caddoo	Peter	X
Caleyo	Joey	
Caskey	Don	
Casteix	Ryan	X
Charbonnet	Brandi	X
Charbonnet	Marcel	X
Clark	Steve	X
Combел	Travis	X
Cook	John	
Copeland	James	
Crassons	Norman	x
Crotteau	Brian	X
Crotteau	Kathy	
Cuccia	Richard	X
Dauenhauer	John	
Dauenhauer	Monk	x
Day	Sonny	X
Doskey	Mili	
Doskey	Richard	X
Drenski	Michael	
Duggan	Danny M.	
Ebert	Richard	X
Ehrhard, Jr.	Leo	X
Ellington	Ashlee	X
Ellington	Paul	X
Finigan	Denis	X
Finigan	John	X
Folse	Jim	
Folse	Richard	
Giovinsu	Michael	x
Gonzales	Jack	X
Gourrier	Michael J.	X
Gresham	Jeremy	
G'sell	Chris	
Guarino	Ron	X
Hackenberg	Greg	X
Hochhalter	Harold D.	X
Hofler	Richard	

Huber	Marc	
Kegel	Mike	X
Kuemmel	Chris	
Liggio	Joe	X
Lintern	Derek	X
Mahony	Arthur	
Mercke	George	X
Metzger	Michael	
Mitchell	Michael	
Monrillaro	Sal	
Monteleone	Benny	X
Nolan	Bradley	
Nygaard-Ostby	Bigner	x
Oshea	Pat	
Pertutaro	Daniel	X
Peyroux	Alex	
Ratcliff	Jeff	
Retzlaff	Mike	
Rice	Carol	
Rice	Richard	
Riley	Tim	X
Rodrigue	Wayne	
Rodriguez	Charles	
Ryan	Barney	X
Ryan	Edward	X
Ryan	Marty	
Sacknoff	Michael	X
Shall	Don	
Shall	Tricia	
Shall	Devin	
Shipp	Kevin	X
Short	Stephanie	
Smith	Brian	
Soniat	Perry	
Spreen	Ernie	
St. Pierre	Keith	X
Stafford	Keith	X
Sule	Charles	
Thompson	Dan	X
Towles	Byron	
Van Roeyen	Jason	
Vinson	John	X
Washington	Boom	X
Weatherly	Charles	
Wolleat	Janel	
Wroten	Michael	



CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - cchhopline@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
--------------------------------	-----	---	---------	----------

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	19	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
--------------------------------	-----	---	---------	----------

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
--------------------------------	-----	---	---------	----------

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
---	-----	---	---------	----------

CRESCENT CITY

HOMEBREWERS

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

