
The Hopline

Crescent City HomeBrewers

Volume 22, Issue 12

December, 2011

Editor: Monk Dauenhauer



MEETING LOCATION
Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
December 2, 2011 @ 7:00 P.M.

The 2011 Club Officers are:

- Keith Stafford – President
 - Keith St. Pierre – Vice President
 - Greg Hackenberg – Secretary
 - Monk Dauenhauer – Treasurer
 - Travis Combel – Quartermaster
- *****

Friday

December 2

7:00 to 11:00PM

CHRISTMAS

PARTY

+

MEETING

+

ELECTIONS

Pot Luck – Meaning, bring something to eat or drink or both to share with members and guests. Bring your spouse, significant other or a friend to celebrate with us or to drive you home if needed. Keith Stafford has volunteered to coordinate.

So kindly let him know what you intend to bring so we don't wind up with 50 dips and no chips or something as such.

Email = knstafford@cox.net

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SHARING BEER

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

Brian Smith... Beet and Raisin Belgian

Marcel Charbonnet.....Oktoberfest & ????

Neil BarnetDe Klonic Belgian & Angel Trapist

Taylor WeidmanAbita Restoration Ale - dry hopped w/ simcoe hops

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.

Winterfest Report

If you missed the Winterfest, you missed the best party of the year. We had over 35 different beers on tap, great food and giant screens to watch LSU victorious in the game of the year.

A special thanks to Derek for putting it all together. I did not

hear a single complaint and for homebrewers that is a compliment of epic proportion. **Thanks also to**

Michelle who gave so much of her time for all of our benefit. We are great full to all homebrewers who brought beers for all to enjoy the fruits of their labor and all others who pitched in as needed.

Additionally, we thank the commercial side of beer enjoyment for their contributions in our success.

Last but by no means least; we thank the Deutsches Haus for allowing us to have a place we can call home.

Without them ... well, you know the rest! **Thanks A!!!**

Upcoming Events for 2012

January Brewoff @ Greg Hackenberg's House

Date and time not set yet. However, if you are interested in being a participant, contact Richard Cuccia.

February Brewoff & Sausage Making @ Monk's Haus

Saturday Feb. 25. Steve Clark is SAUSAGE Master and Richard Cuccia is taking names for beer. More details forthcoming.

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](#)



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

CCH - Brewing Today For a Better Brew

Tomorrow

Hank Speaks

Being in the first generation in my Mother's family line to speak English as a primary language makes me pretty much a Cajun and therefore part alligator which explains why I have written nothing for the Hopline preferring to spend the summer immersed in water. The onset of cooler evenings and the request of our lovely and talented Hopline editor, Monk precipitated this article... When Monk asks something of you and you look at his gentle, almost human, face it's a tossup as to whether you scratch him behind the ears or do as he wishes (write something in my case). I felt avoiding touching any part of him the wiser decision.

Continuing this thread of our heritage brings me to a series of observations about south Louisiana:

--Surrounded by gators and mud dwelling insects (crawfish)-make them a gourmet dish!

--Burdened by repressive religious dogma-change the most somber season -Lent- into something to look forward to by celebrating on a world class level so that the Tuesday before Ash Wednesday is better than in any other American city!

--Need a mascot for a swampy state-forget "Mighty Mosquitos" and remember that group of wild Irish and German longshoreman who, when they weren't fighting the Yankees, were fighting each other and who wore those distinctive striped trousers and called themselves the Tigers!

---Need some distinctive colors for that team-Green for the trees and gray for the moss?? Non, cher-run down to New Orleans and buy left over Purple/Gold Mardi Gras

bunting- does any other college team have those colors?!!

And the common thread in all of this is called **STYLE**- a unique, pleasing presentation that makes others wonder "why didn't I think of that?"

Bring this "strive for style" to your recipe design. When I first started brewing I sought out recipes for an ale and then for a clone of a favorite beer. Clones are nearly impossible to produce. Brewing Network's show called *Can you brew it?*

(<http://thebrewingnetwork.com/shows/The-Jamil-Show>) pretends to clone beers but I doubt the reported results since there are so many variables. A brewmeister friend in WA told me that a few years ago before a major craft brewers convention a number of small breweries were asked to produce a beer using the same recipe/yeast and the results were close but each was different. .too many variables.

I once owned nearly 30 brewing books but have ditched almost all. saving John Palmer's How To Brew and Designing Great Beers by Daniels. This latter is something to browse this winter while sitting by the fire with a stout (but don't let her hear you call her that).It might be a good Christmas present for you to be given-act surprised. Daniels breaks down the variety of ingredients used in award winning brews and one can see how the possibilities in any style of prize products are so varied.

Go beyond DGB and use special ingredients/techniques to create your **STYLE**.

He mentions toasting your own grains to produce different Lovibond levels-be advised that his temperature/time combinations work on his oven not the same as your oven and that his pre-roasted grains will be a different age/water content than yours so don't think your can just follow his numbers and get an exact product.

Here's info on roasting grain (your temps/time WILL be different)

- For Pale Gold Malt (est. 10 L), which has a nutty but not toasty flavor, roast your base malt for 20 minutes at 250 Degrees F.
- For Gold Malt (est. 20 L) that is malty, caramelly and rich but not toasty roast your base malt for 25 minutes at 300 degrees F.
- For Amber Malt (est. 35 L) that is Nutty, Malty, and lightly toasty roast your base malt for 30 minutes at 350 degrees F.
- For Deep Amber Malt (est. 65 L) that is nutty, toffee-like; with some crisp toastiness roast your base malt for 40 minutes at 375 degrees F.
- For Copper Malt (est. 100 L) that has a strong toasted flavor with some nutlike notes

roast your base malt for 30 minutes at 400 degrees F.

- For Deep Copper Malt (est. 125 L) that has a roasted, but not toasted flavor; roast your base malt for 40 minutes at 400 degrees F.
- For Brown Malt (est. 175 L) that has a strong roasted flavor, roast your base malt for 50 minutes at 400 degrees F.
- For Crystal/Caramel Malt soak 1-2 lbs. of pale 2 row in just enough water to cover plus about an inch (make sure you use distilled, filtered tap, or spring water). Let soak for a few hours, but no less than 2 hours and no more than 24, I soak for 3 hours. Then Put grains into a pan and keep grains about 2" deep then place into a preheated 180 degree oven (make sure you have a probe thermometer in the oven and not to let the temps inside the stewing grain to go above 160. If they do reduce your ovens temperature) for 1 1/2 hours. Then spread out grain into 2 separate pans and make sure the grains are no more than 1" deep. Then increase temperature in over to 250 and let bake for 2 hours or until dry. Then if desired remove from oven for light crystal, or use the roasting guide above to create your own darker versions of crystal malt. Personally I like the 350 degrees for 45 minutes for a sweet roasty crystal malt. Experiment with 1lb batches and see what you like. I find that 1.5lbs is perfect, 2lbs seems to take way to long to dry.

Use oatmeal that has been slightly toasted in your brown ales/porters. I find that if you taste the oatmeal beginning 15 minutes after you can smell it in the kitchen you will be close to the flavor it will give your beer and that is true for roasting barley. Don't roast wheat unless you want a burnt toast flavor.

Use lots of finishing hops that have definite flavors post whirlpooling.

Ferment at unusual temperatures but strive to keep the temp constant-a beer that fluctuates between 60 and 75 is not the same as one set on 68. My "single yeast for a desert island" is Nottingham dry, named according to the maker not for beer made in that town but because it was felt "Nottingham" sounded authentic. Once I made a double batch and fermented each X 2 weeks-one kept at 68 and the other at 52 and produced 2 markedly different brews.

If an all grain brewer, take a gallon of first runnings and boil it down to a quart, shortly before flame out add 2 quarts of water and return it to the main boil and see if it gives a maltier beer.

Mixing yeast will usually result in a dominant strain winning out so this is unlikely to be beneficial.

But by all means, take accurate notes and keep them as you develop your **STYLE**. If my ancestor Alphonse Guedry had only done that when he was working on nuclear fission in his outhouse along Bayou Lafourche, he would have gotten the credit that frizzy haired pretender Albert Einstein stole from him, family lore is that he frequently went into the outhouse with the Sears Roebuck catalog (back then Sears used to sell everything including houses .. must've sold nuclear reactor parts) ...he used up all the pages of 2 catalogs every year in his research.... and after awhile there was a lot of noise and noxious fumes and the cows that grazed near the privy would run away and in time he would exit saying in his broken English, he was "in dere t'inking about fission" ..makes sense to me.

As always, the reader is invited to direct to the Hopline any written comments, polite disagreements or original articles. Any impolite written comments should be placed "where the sun doesn't shine" which is in the lower level of the aforementioned outhouse along Bayou Lafourche. For those who are too limited to write but wish to make impolite comments, please continue to speak at the meetings

--
THNX
Hank

Editors Note: Add this treasure to your collection. You will look back some day and be glad you did. Many thanks, Hank, for sharing,

I'll have another beer. I'm not driving. -- Father Theodore, Trappist Monk

The Pilgrims and Beer

If The Mayflower Had Been Carrying More Beer, It Might Never Have Landed At Plymouth Rock

When the Pilgrims sailed for America, they hoped to find a place to settle where the farmland would be rich and the climate congenial. Instead, they found themselves struggling with the stony soil and harsh winters of New England. And all because of a shortage of beer.

An entry in the diary of a Mayflower passenger explains the unplanned landing at Plymouth Rock: "We could not now take time for further search...our victuals being much spent, especially our beer..."

That may have been the last time America's settlers ran short of beer. They soon learned from their Indian neighbors how to make beer from maize. Local breweries sprouted up throughout the colonies, and experienced brewmasters were eagerly recruited from London. By 1770 the American brewing industry was so well established that George Washington, Patrick Henry, and other patriots argued for a boycott of English beer imports. The Boston Tea Party almost became the Boston Beer Party.



William Penn wrote that the beer in his colony was made of "Molasses...well boyled, with Sassafras or Pine infused into it." The taste of such a concoction must have been interesting, especially from the popular drinking vessel of the period: a waxed leather tankard known as a "black jack."



In 1637, the legislature of the Massachusetts Bay Colony met to fix the price of beer. After lengthy deliberation, the new price was announced: "not more than one penny a quart at the most."

All that, of course, is history. But the enjoyment of beer remains as important to Americans today as it was to our colonial forebears. And America's brewers are proud to contribute to that enjoyment.

The next time you're enjoying a beer, you

might think about the poor Pilgrims who had to settle for the bitter conditions in New England when they might have sailed on to Miami Beach. The moral is clear: always make sure you have enough beer on hand.

By law, beer in Colonial America had to be served in standard half-pint, pint or quart vessels. When tin could no longer be imported from England, American pewter production stopped. It then became fashionable to melt down and recast old pewter mugs from England.

While beer has been made from many different grains through the ages, barley has proven to be the world's most valued brewing ingredient. In fact, the word beer itself probably comes from the old Anglo-Saxon word baere, meaning barley.

From Parade Magazine, October 16, 2011, p.24

A daily glass of beer can help women stay slim.

Though over indulging in alcohol can add unwanted pounds, a new study found that women who sipped one to two glasses a day were less likely to gain weight than those who abstained completely. Turns out that women who drink alcohol usually consume fewer calories from other beverages, says study author Dr. Lu Wang. Cheers!

Beer: The cause of, and -- Homer
solution to, all of life's Simpson
problems.



CRESCENT CITY HOMEBREWERS

7967 Baratavia 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	?	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	18	7:00 am	4:00 pm

March

CCH General Membership Meeting	Wed	9	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	17	9:00 am	12:00 pm

April

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	21	9:00 am	12:00 pm

May

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	19	9:00 am	12:00 pm

June

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
WYES Beer Tasting http://www.wyes.org/events/beer.shtml	Sat	?	6:00 pm	9:00 pm

July

CCH General Membership Meeting	Wed	11	7:00 pm	11:00 pm
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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	?	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	?	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	?	TBA	TBA

October

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
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November

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

