
THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 10

October, 2014

Editor: Monk Dauenhauer



MEETING LOCATION

Deutsches Haus
1023 Ridgewood Street
Metairie, LA
October 1, 2014 @ 7:00 P.M.

Our Club Officers For 2014 are:

Richard Doskey – President
Jack Gonzales – Vice President
Brandi Charbonnet – Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre – Quartermaster
Michael Mickey Giovingo - Web Master

SHARE YOUR BEER

Bring your brew to the meeting.

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibly, with your name and the style(s) you bring.

Last Meeting we had:

JOSEPH TAYLOR- REBELLION IPA
PAUL COSTANZA- MOSAIC IPA
NEIL BARNETT- PILS, HELLES, PIRATE'S BLOOD
MARK ADAMS- AMERICAN BROWN ALE
BRIAN SMITH- COFFEE ALMOND CHOCOLATE MILK STOUT, GOSE
KEVIN MITTERNIGHT- GENTIAN GRUIT, BELGIAN DUBBEL
RON MERTZ- OTTER CREEK PALE ALE
JODY MOFFETT- IPA
DAN RODBELL- RYE ESB
CHRIS CATERINE- IPA
GREG HACKENBERG- VICTORY ENGLISH MILD
MIKE BINDER- CHOCOLATE STOUT



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without losing its soul. And keeping these flagship craft brews consistent across millions of barrels requires another sort of creativity. "It might look like the same old Pale," Brian Grossman said. "But it could have a new cap liner, or new packaging to improve shelf stability."

California is home to an eclectic mix of almost 400 craft-breweries.

The Golden State's many breweries are increasingly as much of a draw as the stunning scenery along the Pacific Coast Highway.

Which is why it's beneficial all around that brewers like Sierra Nevada are still in the craft category, said Mr. Gatzka of the Brewers Association: "They shouldn't be punished for being successful. They bring expertise that all craft brewers are benefiting from." Scott Jennings, head brewer at Sierra's new facility, said, "I don't see other craft brewers as competitors, I see them as colleagues." He shared the secrets of his Torpedo hop-infusing machine with California's Firestone Walker. And Sierra's annual Beer Camp Across America brings brewers and drinkers together at festivals around the country that include collaborative brew sessions on Sierra's small-batch system. This year's tour kicked off with the release of a case of partnership beers made with a dozen different breweries. New Belgium, too, plays big brother to scrappier outfits like Indiana's 3 Floyds Brewing Co. Their latest joint effort resuscitated a once-forgotten wheat beer called Grätzer, introducing drinkers to an ancient style and an unfamiliar brewer at the same time. "We have a responsibility to build momentum in the industry," New Belgium's marketing director Josh Holmstrom said. "Sometimes that means helping smaller brewers build their brand."

So, as these breweries grow, and their flagship beers sail ever farther, they're better able to foster pet projects. Sierra Nevada's new brewery will allow them to create more of their Pale Ale while making room at both facilities for smaller-scale experiments. "For the past few years there was a perception that we haven't been that creative, but we've just been strapped," Mr. Jennings said. "Now we're able to get back to our innovative roots."

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Measuring Beer Color by Mike Retzlaff

Some time back I wrote an article on **Calculating Beer Color** which is helpful in the recipe formulation end of brewing. Morey's formula works well as a good "guesstimate" in predicting a beer's final color. At the other end of brewing, the desire to accurately measure the color of finished beer is nothing new. This desire became ability when Joseph Lovibond invented the Tintometer and Lovibond scale ca. 1885. The scale is still in use but the Tintometer morphed into the device most big commercial brewers use to measure the exact SRM of their beers – a spectrophotometer. But that's the big boys - for the home brewer, it isn't necessary to measure the SRM but it's not really necessary to measure the OG of the wort or, for that matter, the FG of the fermented beer. Such metrics help us to maintain control over our brewing and that's enough reason to make and record these simple measurements.

In the early 1990's, the late George Fix devised a method of comparison measurement by using Michelob Classic Dark beer. He used it as a known standard of 17 SRM and would dilute it to determine the SRM of any particular sample of another beer. There are two problems with this method.

- a) Michelob Classic Dark is no longer being brewed.
- b) You couldn't measure the color of any beer darker than 17 SRM.

The Steven Deeds Blog (woodlandsbrew.com) offers a solution for those of us who have the desire but can't afford even a cheap \$3,000 bench model spectrophotometer. He proposes using a dark liquid that almost everyone has in their home and diluting it until it matches the color of the beer. The amount of water needed to dilute the liquid can then be measured and from that the SRM value is determined – the same concept held by George Fix.

So what is this mystery liquid? Soy sauce! Don't laugh as the color content is very close to that of beer, and only a very small amount is needed for the test. Both Kikkoman's low sodium and regular have the same apparent attenuation of light. Testing indicates that, at a dilution of 38:1, the liquid has an SRM of 8.

Two glass 250ml graduated cylinders make a convenient way to measure the amount of water added and to view the beer. 100ml cylinders will work for most of our needs. For measurements of 1 – 20 SRM, use ¼ tsp. of soy sauce; for 21 – 40 SRM, use 1 tsp. of soy sauce. Michelob Ultra-Light doesn't quite get down to 1 SRM while 40 SRM, for all intents and purposes, is black. Anything darker would require the high dollar apparatus to make an accurate measurement. You need to de-gas the beer sample and then stand the two cylinders side by side against a white background. Dilute the soy sauce until you get a comparable shade of color to the sample beer. If you are measuring a beer straight from the fermenter, degassing isn't necessary. This technique should work fine for any home brewer as it is easy and cheap to use. On top of that, when you're done measuring, you can drink the beer sample. If you're really adventurous, you can also drink the diluted soy sauce.

SRM Chart using soy sauce

SRM	1	2	3	4	5	6	7	8	9	10
ml	368	184	123	92	74	61	53	46	41	37

Use 1/4 tsp. or 1.23 ml

SRM	11	12	13	14	15	16	17	18	19	20
ml	33	31	28	26	25	23	22	20	19	18

SRM	21	22	23	24	25	26	27	28	29	30
ml	70	67	64	61	59	57	55	53	51	49

Use 1 tsp. or 4.93 ml

SRM	31	32	33	34	35	36	37	38	39	40
ml	47	46	45	43	42	41	40	39	38	37



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive, Harvey, LA 70058

Email - cchhonline@aol.com

2014 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:** _____, 2014

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events

2014 CALENDAR

October

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat	11	?:00 pm	?:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat	18	?:00 pm	?:00 pm
Deutsches Haus Oktoberfest Last 3 weekends. Kenner Old Town 11:00 AM until ???				

November

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	15	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	Fri	5	7:00 pm	11:00 pm
Club Brew	Sat		7:00 am	4:00 pm

CRESCENT CITY
HOMEBREWERS

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

