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# The Hopline

*The newsletter of the Crescent City Homebrewers Club*

**Volume 29**

**February 2018**

**Issue 2**

Next Meeting: February 7, 2018 at 7 p.m.

Location: The Deutsches Haus, 1023 Ridgewood Dr, New Orleans, LA 70119

**Next Meeting: February 7<sup>th</sup> at the Haus!**

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## Welcome

– Gerald Lester

As you may have noticed by now, the Hopline has changed from a print based two column format to a on-line one column format. One feature of the new format is that you can jump to an article from the Table of Contents by clicking on the page number. At the end of each article there will also be a “Go To Table of Contents” that you can click on and jump back to the table of contents.

Please email any articles you want published to [Hopline@CrescentCityHomebrewers.org](mailto:Hopline@CrescentCityHomebrewers.org) by the 28<sup>th</sup> of the month.

That is all for now, please enjoy the *Hopline*.

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## Beers of the Month – January meeting beers

The following beers were presented at the January 2018 meeting for the member’s enjoyment:

By Whom	Beer
Gerald Lester	Imperial Russian Stout (from 2016 Brewoff)
Evan Kolk	Semi-sweet Christmas Mead
Bubba	Belgium Pale Ale
Greg Hackenberg	1914 English Double Mild
Rich Szydlo	Christmas Ale
Neil Barnett	Pilsner
Neil Barnett	Luther’s First
Neil Barnett	Scotch Ale (from 2017 Brewoff)
Dan Rodbell	Spicy Mango Weissbier
Chris Caterine	Xmas Ale
Peter Caddo	Revivalist Pale Ale
Will (no last name)	10-24 Brewoff – English Translation

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## 2018 Dues Due!

Only \$30 for a year of fun and frolic, payable to Treasurer, by check (made out to CCH), credit card, or with that quaint stuff from another era – CASH.

### MEMBERSHIP BENEFITS:

- The aforesaid fun and frolic, etc.
- Participation in our BrewOffs. You do not have to have ANY brewing experience. Brew-Offs give participants hands-on experience. Other members come to socialize. Wort is \$25. Lunch is \$10.
- Participation in our annual sausage making day.
- First shot at a place on the bus for our pub crawls, brewery tours, and other adventures we concoct.
- Members price tickets for our events, when appropriate.
- Free Christmas Party. Guests tickets are \$10.

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## Mechanical Refrigeration

– Mike Retzlaff

Mechanical refrigeration was developed in the 1800s based on the principle of vapor compression and expansion. The first practical refrigerating machine using vapor compression and expansion was developed in 1834. Its use was not widespread because of the lack of a source of adequate power.

It was the invention of a German engineer, Carl von Linde, which finally allowed brewers to replace the traditional ice houses with mechanical refrigeration. The breakthrough came in 1873, when Linde, with the financial backing of Gabriel Sedlmayr, brewmaster at the Spaten Brewery in Munich, completed his first working model of what was then called an ammonia cold machine.

Linde recognized that a compressed gas when it is permitted to expand, or a solid when it is liquefied, absorbs heat from its surroundings. Ammonia and several other volatile chemicals can be used as refrigerants, as long as they lend themselves to alternating condensation and evaporation in a closed system. Linde used an electromotor to compress gaseous ammonia into a liquid. He then released it into the coils of a refrigeration compartment. There the ammonia reverted to its gaseous form and, in the process, drew heat from its environment. The motor then repeated the cycle by converting the ammonia gas back into a liquid, and so on and so forth. Compression is best done away from the refrigerated area, because compression gives off heat.

Depending on the sources, different people, including Linde, have been credited with the invention of refrigeration, but it was Linde's work with the new technology and the enthusiastic support of brewmaster Sedlmayr, that led to the universal embrace of refrigeration by the brewing industry. By

the late 1800's, refrigeration systems were being used in cold storage warehouses and breweries nearly everywhere.

To this day, the compressors and evaporators in a modern brewery still work according to the same principles that Linde used in his first cold machine.

You can also thank this man and his successors for the A/C which makes living in the NOLA area bearable, for the ice in your tea, and for that cold beer you enjoy.

## **Nuit Belge**

– Mike Malloy

Nuit Belge is an event series that features Belgian and Belgian inspired beers paired with small plates from many of the best chefs and restaurants in the city. They are excited to return to New Orleans for a third year.

Ticket prices range from \$89-\$139 and include entry, tasting glass, festival program, all food/beverage, and more! This is a 21+ event and proper ID is required for entrance. Dress to impress (no shorts, t-shirts, or flip flops).

Here is the line up so far:

<b>Food From</b>	<b>Beer From</b>
Angeline	Blackberry Farm Brewery
Boucherie	Creature Comforts
Cochon Butcher	Jester King Brewery
Coquette	NOLA Brewing
Mopho Mid-City	
Pêche Seafood Grill	
Toups' Meatery	
Two Ten Jack	

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## Sausagefest 2018!

– Stephen Clark

**“Fish Memorial”**

**Sausage Fest And Brewoff**

**join in the festivities**

**making approximately**

**350 lbs sausage & 50 Gallons of Rye Pale Ale**

Scheduled for March 3, 2018!

Steve Clark is SAUSAGE Master and Neil Barnett is taking names for beer.

Location--- Monk's Haus -- Crown Point --Directions – Below

Time: 10:00am till

Flavors: Green Onion, Italian, Chorizo

We may sell spices for the rookies. 3lb units---- bulk or link - Please specify desired.

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!**

If you want to trade your now drinkable homebrew for event goodies, we will talk about it.

Sign up sheet at next Meeting. Pay at end of event. If paying by check make out to CCH not Steve or Neil. Open to guys and gals. Questions or additional info Contact Steve scsuds@cox.net or 504-610-7346. Deadline to place order -- February 25th

### 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 to yield sign)
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

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## Brewoff News and Such for February

– Neil Barnett

*"Always remember that I have taken more out of alcohol than alcohol has taken out of me." - Winston Churchill*

Hey Buckeroo's,

Our next event will take place on February 24<sup>th</sup>, and it will be a Helles Bock. NOLA's favorite son, and new Haus member Peter Caddoo, will leading the charge with a Grateful Dead inspired Lager of wonderful complexity. We are still looking for an equipment mover, grunts, and a host.

On March 3<sup>rd</sup>, we will descend on Monk's house for the annual Fish Memorial Sausage Stuffing and Brewoff. For those of you who don't remember Fish, he was a true Sausage aficionado. He would spend weeks in deep research to find the best training films possible for this event. This is a great event even if you don't want to brew beer, lots of food, lots of Beer, and great people. On the Brewoff side of it, William Thompson will be making a Rye PA, the signature Sausage Stuffing beer. This event fills up fast so you better sign up now.

The CCHB's Fearless Leader, Mike Malley, will take the lead on our April 21<sup>st</sup> Saison event at Urban South. Once again this fine, local establishment has opened its doors to us, and we get to hang out with the cool kids. Due to the location, this tends to be one of the fastest and best organized events of the year. Don't wait, this is one of the best styles to brew in New Orleans, and is a great Summertime beer.

Finally, I want to talk about the April 12<sup>th</sup> event. This will be either a Bitter or ESB, the style that really hooked me into brewing, it is a gateway beer and is addicting. The event is wide open now, so please get involved.

Logistics has always been the biggest problem with our brewing events, and I would like to thank all you truck driving men out there for your help. I would also like to the anonymous member who sent me the Xanax after my last email meltdown.

Anyway, Take care and keep brewing.

If you would like to sign up for an event, or whatever, my email is [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com). As always, I am your most humble and obedient Director Undertaking Massive Brewing Operations (DUMBO)

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## **January Brewoff – Irish Red Ale**

– Neil Barnett

As I crawled under my house, with a torch, to fix my water pipes, I realized I would much rather be brewing. Luckily, we had the first event of the year on Saturday, and what an event it was!

Patrick and Jason from 504 Craft Beer Reserve were our host, and Rico lead the team in making a Irish Red. Rico's deep Irish roots lent a genetic authenticity to this recipe, which will have you longing for Galway Bay. The mash consisted of Maris Otter, Vienna, Crystal, Carafoam, and Roasted Barley which gave us a starting gravity of 1.051. We were just a tad high of the mark, and there was great rejoicing. We then added Perle, Styrian Golding, and Willamette hops to the boil, which gave us about 25 IBU's. As a first time Brewmaster, Rico pulled off and almost perfect event. David Applegate cooked some delicious gumbo for lunch, and Sam Grooms, the Rices, and Hissself supplied beer. The only downside was that a bunch of weirdo dudes on bikes decided to show up. This was my first time at 504, and I have to say it was a really nice place with a great vibe. I would like to thank them again for supporting the club.

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## **Coasters Coming to a Club near you!**

– Gerald Lester

We hope to have a sample of a marble coaster with the club logo on it at the next couple of meetings. The coasters will be made to order, so if you want one you need to sign up for them. Cost will be \$10 each or four (4) for \$38.

## Proposed 2018 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
1/20/2018	Irish Red Ale	504 Craft Reserve	Federico Portillo	Done
2/24/2018	Helles or Mai Bock			
3/3/2018	Rye PA	7967 Barataria Blvd, Crown Point	William Thompson	Sausage Stuffing
4/21/2018	Saison or Harvest Ale		Mike Malley	
5/12/2018	ESB or Bitter			
6/9/2018	Historic	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett	BIABS* at Neil's
July (off)	n/a			n/a
8/11/2018	Traditional Stout			
9/15/2018	Pilsner			
10/6/2018	Petite IPA			
11/10/2018	Dunkel			
December (off)	n/a			n/a

\*BIABS = brewing in a bathing suit

**Standard Wort price \$25.00**

**Standard Lunch price\$10.00**

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5 gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5 gallon fermenter, and yeast. If you are interested, email me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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## Links To Things

### Club Links:

- [Membership Application Form](#)

### Local Brewing Supply:

- [Brewstock](#)
- [Laughing Buddha Nursery](#)

### Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)
- [Wayward Owl Brewing](#)

Missing links – just email them to [Hopline@CrescentCityHomebrewers.org](mailto:Hopline@CrescentCityHomebrewers.org)!

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