

# THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 2

February, 2016

Editor: Monk Dauenhauer



DATE CHANGE

**MEETING LOCATION**  
Deutsches (Half-Way) Haus  
1023 Ridgewood Street  
Metairie, LA  
February 10, 2016 @ 7:00 P.M.

### The 2016 Club Officers are:

- Chris Caterine – President
- Ryan Casteix – Vice President
- Tom Lay – Secretary
- Dan Rodbell – Treasurer
- Sam Grooms – Quartermaster

### Upcoming Events for 2016

**February Brewoff @ Ryan Casteix**  
Style: IPA

Date: Saturday Feb. 20.  
Address: 105 Oak Ave Harahan 70123  
Brewmaster: Chris Caterine  
*Interested??? Neilwbarnett@yahoo.com or see him at a meeting*

**March 5, 2016 @ Monk's Haus**  
**"Fish" Memorial Sausage Fest And Brewoff**  
**TIME TO MAKE SAUSAGE**



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

Date: Saturday March 5<sup>th</sup>  
Location--- Monk Haus -- Crown Point --  
Directions – on your right >>>>  
Time: 10:00am till  
Flavors: Cajun Green Onion, Italian,  
Chorizo  
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

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  
Open to guys and gals  
Questions or additional info Contact  
Steve [scsuds@cox.net](mailto:scsuds@cox.net) or 610-7346  
Deadline to place order -- March 2th

### 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

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

\$

# Dues R Due

Same Price as Last Year \$30.00

**Use the membership  
form on page 10 of this  
award winning  
newsletter or on our  
esteemed web site**

**www.crescentcityhomebrewers.org**  
Bring it to the meeting or mail it  
to:

**Crescent City Homebrewers, Inc.**  
**1629 Second, Apt D**  
**New Orleans, LA 70130**

**Makes checks payable to: CCH**

\$

### BET YOU DID NOT KNOW:

#### Beer and Brew Trivia:

Monks brewing beer in the Middle Ages were allowed to drink  
five quarters of beer a day. In ancient times, monks who fast or  
abstained from solid food subsisted on beer.



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



CCH - Brewing Today For a Better Brew  
Tomorrow

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**Hank Speaks** and speaks and ...  
so read & Listen. This is long so get a beer or two

Here's a sobering thought for THOSE  
UPCOMING ST PADDY'S DAY PARTIES  
AND CRAWFISH BOILS: Chronic heavy  
drinking can cause insidious damage to the  
brain, even in people who never seem  
intoxicated or obviously addicted. Experts say  
alcohol-related brain damage is underdiagnosed  
and often confused with Alzheimer's disease,  
other forms of dementia or just getting older.

Now, brain imaging is revealing how long-term  
alcohol abuse can change the structure of the  
brain, shrinking gray-matter cells in areas that  
govern learning, memory, decision-making and  
social behavior, as well as damaging white-  
matter fibers that connect one part of the brain  
with others. "As we get older, we all lose a  
little gray-matter volume and white-matter  
integrity, but in alcoholics, those areas break  
down more quickly. It looks like accelerated  
aging," says Edith Sullivan, a professor of  
psychiatry and behavioral science at Stanford  
University, who has studied alcohol's effects  
for years.

Long-term alcohol abuse also changes how the  
brain regulates emotion and anxiety and  
disrupts sleep systems, creating wide-ranging  
effects on the body. Increasingly, clinicians are  
diagnosing "alcohol-induced neurocognitive  
disorder" and "alcohol-related dementia."

[How much is too much and over what period of  
time?](#) Researchers are reluctant to say, because  
alcohol's effects are highly individual and  
based on genetics, age, sex, patterns of  
consumption and general health. The National  
Institute of Alcohol Abuse and Alcoholism  
(NIAAA) says the probability of serious health  
issues is low for men who have no more than  
14 drinks a week, or 4 on a single day, and  
women who have no more than 7 drinks a week

or 3 on a single day. Some people, though,  
experience severe effects at much lower levels.

Meanwhile, [some studies](#) show that people who  
drink moderately (generally defined as 1 drink a  
day for women, 2 for men) have a lower risk of  
cardiovascular disease, depression and some  
cognitive issues than those who don't drink at  
all. But the risks of harm rise sharply the more  
alcohol people consume. "Low levels of alcohol  
may improve blood flow to the brain—but  
there's a tension between that and reduced white  
matter," says Ian Lang, a dementia expert and  
senior lecturer in public health at the University  
of Exeter Medical School in England. "At some  
levels, there may be a tipping point where the  
harmful effects outweigh the benefits." Also  
unclear is whether heavy drinking during a  
person's teens and 20s, when important brain  
connections are still forming, has a lasting effect  
on brain function in later life.

Some researchers are bracing for a wave of  
cognitive problems as baby boomers age. "Sad  
to say, we think their increased exposure in the  
1960s has put them at substantially higher risk  
for alcohol-related mortality and morbidity than  
the generation before them," says Gary  
Kennedy, chief of geriatric psychiatry at  
Montefiore Medical Center in Bronx, N.Y.

[Imaging studies](#) show that while long-term  
heavy drinking impacts the entire brain, the  
greatest damage occurs in the frontal lobe that  
controls executive function, which includes  
planning, controlling impulses and modifying  
behavior. "The very part of the brain that you  
need to change your alcoholic intake may be  
most impacted by drinking," says Catherine  
Fortier, an assistant professor at Harvard  
Medical School and researcher at the VA  
Boston Healthcare System, who has led many of  
the imaging studies.

Many of alcohol's effects on the brain and  
behavior are similar to cerebral-vascular  
dementia, the second most common form of  
dementia, which reduces blood flow to the brain  
and affects thinking and reasoning more than  
memory, as Alzheimer's disease does.

That's important for families to keep in mind, says Dr. Kennedy. "A person may have only minor impairments in memory, so families can't understand why they aren't taking care of themselves, can't manage a checkbook, can't get out of the house or stay on a task."

Such damage to executive function is more subtle than the severe forms of alcohol-related brain damage known as Wernicke-Korsakoff Syndrome, in which chronic alcohol consumption causes a deficiency in thiamine that can lead to hallucinations, amnesia, psychosis and difficulty walking. Wernicke-Korsakoff is rarely seen today, experts say, because alcoholics are routinely given thiamine to prevent it.

Researchers are also shedding new light on alcohol's long-term impact on depression, stress and anxiety.

While it isn't clear whether heavy alcohol use also causes depression, or vice versa, experts say there is clearly a vicious cycle: "People often drink because they don't. Dr. Koob and other [researchers have shown](#) that heavy alcohol use hurts the ability of the frontal cortex to control the amygdala, the center of emotions—which explains why drinkers often have mood swings and outbursts.

"One minute you're putting your arm around a friend, and the next minute, you're crying or saying something you didn't intend," says Dr. Koob. With long-term heavy drinking, the amygdala becomes increasingly oversensitive to stress, he says.

Chronic imbibers might also become stuck in a state of high anxiety and fear, much like post-traumatic stress disorder, according to [studies](#) at the Bowles Center for Alcohol Studies at the University of North Carolina, Chapel Hill. In classic "fear learning" experiments, mice can be trained to freeze when a light cue is followed by a mild shock, and learn to relax again if the shock is discontinued. But mice fed the equivalent of six drinks a day for weeks were never able to feel safe again and were constantly fearful. "In short, chronic alcohol can block this form of learning and can

negatively impact how you go through life," says Thomas Kash, an associate professor of pharmacology at UNC School of Medicine.

Researchers are also studying to what extent alcohol-related brain damage is reversible and finding mixed results. Some former alcohol abusers show permanent damage to the hippocampus, a region that regulates balance. But longitudinal studies tracking life-long drinking patterns show that some white-matter damage can repair itself—particularly if people stop drinking before age 50. "Fifty seems to be a critical threshold, probably because brain tissue is less able to recover after a certain age," says Dr. Fortier.

Studies at Stanford found that former alcoholics and people with no history of alcoholism can perform equally well on cognitive tests, although brain scans showed they used different brain pathways to do so. "The alcoholics used wider and additional areas of the brain to get the job done," says Dr. Sullivan. "My worry is that this may come at a cost. If you are recruiting different areas of the brain, it might be harder to switch your attention from one activity to another."

### ***LET NOT YOUR HEART BE TROUBLED-THERE IS A GENTLE MIDDLE PATH!!***

The Good, the Bad, the Dangerous

While the effects of alcohol consumption are highly individual, government researchers suggest these general guidelines.

'Moderate': Up to 1 drink a day for women, 2 for men. Drinking at this level can lower the risk of cardiovascular disease and depression, and help maintain cognitive function, according to some studies.

'Low risk': Up to 3 drinks a day and 7 a week for women; 4 a day and 14 a week for men. Staying within both the daily and weekly limits has a low risk of short- or long-term health issues. Experts say pregnant women, and people under 21, planning to drive, or taking certain medications should abstain.

Heavy or ‘High Risk’: More than 3 drinks a day and 7 a week for women; 4 a day and 14 a week for men. Exceeding these levels regularly runs the risk of long-term cognitive damage, memory loss, depression, cirrhosis of the liver, high blood pressure, stroke, Type 2 diabetes, cancer of the throat, esophagus, breast and colon, as well as drowning, falling and being hurt in motor vehicle accidents

NOTE from a friend in theUK

These recommendations are a bit misleading, as the amount (at least in the UK) is actually 3-4 UNITS not drinks. A pint of beer is 2 units, a large glass of wine is 3 units, so a lot lower than many people think.

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**Beer Wisdom #082**

**“Ah, Beer, the cause of and the solution to all of life’s problems.”**

**Homer Simpson**

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**The History Corner** by Mike Retzlaff

**THE WAR TAX – EVEN HANDED?** (As reported in the American Brewer’s Review, Dec. 1898)

**New Orleans Brewing Industry Crippled by War Tax.** — (Spanish-American War)

The oppressive weight of the war tax reinforced by an arbitrary ruling of the Internal Revenue Office has brought the brewing industry of New Orleans, La., to the verge of ruin. In an interview in the New Orleans States [newspaper], A. G. Ricks of the New Orleans Brewing Association, recently expressed himself on this subject as follows: "The war revenue act had not been in effect very long before, on a reference to him of the subject matter, Commissioner of Internal Revenue Scott ruled that wine was not subject to the payment of the stamp tax except when bottled, whereas the brewing companies were required to pay a special revenue war tax of \$1 per barrel."

‘What has been the result of this unfair discrimination? Simply the serious crippling of the beer industry and an enormous increase in the consumption of clarets, which are sold here not in bottles, but in cans and pitchers and demijohns, and other receptacles without the payment of a cent of tax. As soon as we raised the price of beer to the extent of the war tax, we faced an antagonism from every saloon and corner grocery in the city. These naturally were compelled to reduce the size of their glasses sold over the counter and, in turn, there came from the public a vigorous protest against the shrinkage in quantity of the beverage served to them. We sought to ease matters somewhat by bearing a share of the tax ourselves at the expense of our moderate profits, but with little avail; for immediately the market began to be flooded with cheap California clarets and the sales of beer fell off to an alarming extent, making serious inroads upon our income and rendering it no longer possible for me to continue my successful management of the affairs of the concern.’

‘Carefully prepared figures bear out all that I say. In the months of July, August and September of this year the increase in the sales of clarets in this city reached the stupendous total of 21,497 barrels, or 1,074,854 gallons, on which - I venture to say, not one cent of war tax was paid. In the same period there was a decrease in the sale of beer to the remarkable total of 19,593 barrels. You can readily appreciate, therefore, what harm the war tax has done to the beer industry, and that it will do vastly more injury is self-evident from the knowledge that there is stored in this city sufficient wine to supply all demands for the next seven or eight months."

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The Spanish-American War started at the end of April, 1898. To support the war effort, the beer tax doubled from \$1 to \$2 per 31 gal. barrel. The war lasted about 3½ months but the tax had better staying power. In 1901 the tax was reduced to \$1.60 per barrel and in 1902 it reverted to the original \$1 per barrel.

With the advent of Prohibition in 1920, there was no legally produced beer, ergo no tax was

collected. One of the driving forces behind the repeal of Prohibition was to generate revenue through such taxes.

In 1933, "good beer" was back with a tax of \$5 per barrel, in 1940 it went to \$6, in 1944 to \$8, and in 1951, it went to \$9 per barrel. Today the Federal tax is \$7 per barrel for the first 60,000 barrels. Over 60,000 barrels, the tax is \$18 per barrel. Louisiana tacks on an extra \$10 per barrel; apparently for all of their help and support during those early mornings and late nights; in the heat of summer and the cold of winter.

(Thanks to Dylan Lintern @ NOLA Brewing for his help on some of the figures.)

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### BEER WISDOM #096

**"Beer, if you drink in moderation, softens the temper, cheers the spirit and promotes health."**

**Thomas Jefferson**

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### Makes You Stop And Think

by Brian Smith

I found this on a homebrew forum I'm a regular at.

"My buddy and I have been brewing for a while now. We started making extract kits a couple years ago, then switched to all-grain batches about 8 months ago. We bought a full gravity brew system and have been brewing pretty much every other week since then.

A couple weeks ago we had to dump a batch of an IPA we brewed because it came out sour. We had gotten a little careless and didn't taste the beer at every stage that we could. We assumed we had picked up an infection somewhere, so we washed and sanitized all of our equipment and moved on.

The next batch was a pretty simple Pale Ale. We have a base recipe that we tweak a little bit each time we brew. It's a great way to sample different hop varieties, but it's a beer that we have brewed a dozen of times without an issue. We taste this batch at every stage and it's fine. We let it condition for a couple weeks in the bottle. Tasting day comes and we are shocked to find that the beer comes out sour and flat. What the hell? We sanitize all of the equipment again, and buy a new siphon and replace our plastic primary fermenters just in case.

Our next batch was 10 gallons of a porter recipe we had not done before. Now, you are probably wondering why you would do a 10 gallon batch of a style of beer you had never worked with before, when you obviously have a major issue with your brewing process. You would be correct in thinking that.

Our process is on point for this brew. We document every step this beer takes. We split the 10 gallons into two brand new primary fermenters. We use our brand new siphon to move those two batches into two meticulously cleaned and sanitized secondary fermenters. We sample the beer at every stage and find no issues with it.

Bottling day comes yesterday and we are both optimistic that we have eliminated any issues. We sample it before siphoning it into our bottling bucket and priming sugar mixture, no issues at all. We proceed to fill 130 bottles of non-sour porter. Just to be safe, we sample the last half-bottle that isn't going to get capped. It's sour . . . brutally sour.

My buddy and I are dumbfounded at this point. I would like to think that we are both fairly intelligent people, but we just can't figure out what went

wrong here. We've checked everything.

As I sit there, wondering how much I will be able to get from selling all this homebrewing equipment, I notice the bag of priming sugar. It's the only thing we haven't checked. I taste a small sample of it and find that it carries the overwhelming taste of sour patch kids. Or sour skittles. Or the crushing reality that our process was not the issue and that we had been sold a three pound bag citric acid instead of priming sugar.

I find this situation equal parts infuriating and hilarious. Always taste-test your ingredients I guess."



## Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Doskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Casteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Barataria Blvd Crown Point, LA	Tom Lay
4/16/2016	German Alt	Gordon Biersch	200 Poydras St. New Orleans, LA 70130	Dan Rodbell
5/21/2016	Pre Prohibition Beer	John Foley	6386 Canal Blvd NOLA, 70124	
6/18/2016	BIABS Belgian Trappist	Neil Barnett	5636 Hawthorne Pl, New Orleans, 70124	Neil Barnett
7/16/2016	Off month			
8/20/2016	BIABS ESB	Barney Ryan	101 Garden Road River Ridge, LA 70123	
9/24/2016	Old English Ale			Greg Hackenberg
October	Imperial Pilsner	Brewstock	3800 Dryades St. New Orleans, LA 70115	
11/12/2016	Dunkelwiessen			

\*BIABS = brewing in a bathing suit

**Standard Wort price \$25.00      Standard Lunch price \$10.00**

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.

### Brewoff News and Such for January

*"The good Lord has changed water into wine, so how can drinking beer be a sin?" -Sign near a Belgian Monastery*

*Happy New Year Beer People,*

*It is time to look forward to the future, Christmas and New Years Eve are just the memory of a hangover behind us, and Mardi Gras is fast approaching. Do you have enough beer for the year ahead, or will you be sneaking off to the store to stock up? Do you tell all your friends about how good your homebrew is, but run out before they show up? Don't be that guy! We're talking long term planning here my friend, and I'm here to help.*

*We have 10 Brewoffs scheduled this year, which include 3 lagers, and will feature the brewing styles of Germany, Belgium, England, and the USA.*

*The February IPA will be hosted by Ryan Casteix and led by our president, Chris Caterine. This is a classic style, and one that should be in every home brewer's repertoire. We were forced to cancel this event last year, but are glad to have it back. Wort spots are still available.*

*The Sausage Fest at Monk's house will be the site of a Cream Ale brewoff. Tom Lay will be doing the honors for this one. The Sausage Fest is a great yearly event, remember to mark it on your calendars. I'm glad to see some of the new brewers picking up the mantle of Brewmaster for these events.*

*In April, between French Quarter Festival and Jazz Fest, we will be the guest of Sonny Day and Gordon Biersch. Dan Rodbell will be making a German Alt beer, a great, if little known style. "Alt" is the German word for "old", which means it was the type of beer brewed before they figured out how to make Lager. It still has the smoothness of a Lager, but the fruitiness of an ale. Good stuff if you ask me.*

*John Foley's house, in Lakeview, will be the scene of a Pre Prohibition American Lager. This "Recipe from the Crypt" event will be overseen by several of the "Legacy" members. American Beers suffered from the double whammy of Prohibition and WWII, which forced the closing of smaller breweries and led to the large scale, one size fits all, cat piss brew we call American Premium. This is an all malt beer with plenty of hops that goes down great on any occasion. I will give out more info as I get it.*

*In June, we will have the 3rd annual BIABS event at my house. I will be making a Belgian Tripel called "St Ives". I have been making Belgian beers for over 20 years now, and may just get this one right, it's worth a shot.*

*We will taking July off due to the heat, but will be back at Barney Ryan's house in August for the second BIABS event. This one will be an traditional ESB. For those who haven't been to a BIABS event, it does NOT mean Brewing in a Bag. It means Brewing in a Bathing Suit. The hosts have graciously allowed us to use their pools to cool off before, after, and during the event. The no glass and no (Plus size)Speedos rules will be in effect. They are really fun events.*

*The Clubs equipment is available for use by the members to do personal or small group brews. Let the Quartermaster or myself know what you want to do and when you want to do it. Please return the equipment in a clean, properly maintained state. If more club brewoffs are desired by the club, we can do that also. Just let me know.*

*Lastly, Equipment Movers have been the weak link in the whole Brewoff process. If you have access to a truck or trailer, seriously think about helping us out moving the gear.*

*If you are interested in any event, let me know at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) or see me at a meeting. Take care and keep on brewing, Neil.*



# CRESCENT CITY HOMEBREWERS

**1629 Second, Apt D  
New Orleans, LA 70130**

Email - [cchhonline@aol.com](mailto:cchhonline@aol.com)

## 2016 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:** \_\_\_\_\_, 2016

**Paid: \$**  Cash  Check #

**For the responsible drinker, there is always another party.**