

THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 5

May 4, 2016

Editor: Monk Dauenhauer



MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
May 4, 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

Hi Folks!

It's time for the Crescent City
Homebrewers'
Spring Pig Fest at Deutsches Haus!



May 7, 2016

10:00 a.m. to 3:00 p.m.

\$10 for members, and \$20 for guests

Buy tickets on Brown Paper Tickets, at the club meeting on May 4th, or at the door.

16. Natural Light, 95 calories, 4.2 percent ABV

Did you know Natural Light was introduced by Anheuser Busch in 1977, five years before Bud Light? And that it's the sixth most popular beer in the United States? What you probably *did* know is that tastes a little bit like hay but mostly like nothing, and that's good enough if you're on a tight budget.

15. Keystone Light, 104 calories, 4.1 percent ABV

Keystone Light is much, much better than Keystone. I guess the easiest way to extract calories from a standard Stone is to remove the brown banana peels from the fermentation tank?

14. Corona Light, 99 calories, 4.1 percent ABV

I despise regular Corona, but the Light is better. It smells—and to a lesser extent tastes—like stale beer, which isn't as bad as it sounds in the context of this shit list. Whereas the lesser competitors resemble stale beer polluted by this or that other terrible flavor, Corona Light is just a regular old shoddy keg-party brew. It's a bit sweeter than an honest doctor would order, but it dries out on the slightly feral finish.

13. Michelob Ultra: 95 calories, 4.2 percent ABV

Michelob Ultra is familiar to any road racer too dumb or dedicated to cherry pick only those races sponsored by reputable local breweries. If you're not careful, your semi-competitive Sunday morning jog is going to be rewarded with a 9-ounce plastic cup of Ultra, a sugary malt juice that sours just enough on the quick finish to make it grudge-chuggable in a pinch.

12. Genny Light, 100 calories, 4 percent ABV

Genny Light has a good, clean brewski smell that's undercut somewhat by a sugary corn taste and a hint of rusty lemon. But it's a decent, straightforward beer that manages to fly under the radar and into the shopping cart due to its low price and manageable ambitions. Genny Light's not trying to impress you; it's just trying to skate by, and there's an ugly honor in that.

11. Bud Light Platinum, 137 calories, 6 percent ABV

Not sure what to do with this one. The flavor is fair—clean, sweet malt, and one-note hops—but 137 calories is awfully high for this category. But so is 6 percent alcohol. Let's move on.

10. Coors Light, 102 calories, 4.2 percent ABV

Regular Coors is nearly flavorless so what's the point in the Silver Bullet? Redundant, redundant, redundant.

9. Medalla Light, 83 calories per 10 ounces, 4.0 percent ABV

This another tough one to rank. I love Medalla Light, but I've only had it on the beach in Puerto Rico. I understand you can also get it at gas stations in Florida, which I have

to imagine degrades the experience. I realize this is very unscientific of me, but I really do think context matters in evaluating taste. How do you think a \$7 ballpark hotdog would go over in your work cafeteria? Like cotton candy in prison.

8. Michelob Light, 122 calories, 4.3 percent ABV

The label says "Our full-flavored light lager features a malty sweetness and aromatic hop profile" and boasts of Hallertau, Strissel, Spalt, and other hop varieties. All that hopping doesn't add up to a ton, but Michelob Light comes across as balanced and bitter relative to the competition. Michelob Light sales declined 70 percent between 2007 and 2012, which makes sense given that Anheuser-Busch has cannibalized it with the Mich Ultra line, but it's still a decent light beer.

7. Michelob Ultra Lime Cactus, 95 calories, 4 percent ABV

You know how when you snort green Runts dust you can taste it a little bit in the back of your throat? Michelob Ultra Lime Cactus reminds me of what your mouth's left with right after you dispatch a green candy loogie, but in the best possible way. It's not too sweet and the aftertaste is only ever so slightly chemical tasting, plus it gets bonus points for novelty and ambition.

6. Heineken Light, 99 calories, 3.2 percent ABV

Last year Heineken reworked this slow-seller by adding Cascade hops, and it seems to have worked. Funky and skunky regular-strength Heineken is my least favorite beer in the world, but the nearly odorless Light makes a strong first impression by making very little impression at all. It tastes like basic-ass beer with a hint of sour metal, which is a welcome addition to this artificially sweetened list.

5. Miller Lite, 96 calories, 4.2 percent ABV

This is the best American macro-light.

4. Sam Adams Light: 119 calories, 4.3 percent ABV

This is a disappointing showing for a beer that should have been a ringer. The Boston Beer Company is the only legitimate craft brewer that makes a nationally distributed light beer, and while Sam Light is fine, it should be better. Despite the label's claim that it's a whole different beer, it resembles a limp, watered-down version of the flagship Boston Lager, which is to say it resembles Yuengling. It's very sweet, with a strong suggestion of candied orange peels and very little discernible hops. Its greatest strength is its lack of glaring weaknesses.

3. Labatt Blue Light: 108 calories per 11.5 ounces, 4 percent ABV

Blue Light is surprisingly ambitious and assertive, showing enough bite to resemble a credible Czech pils. There's a slightly off-putting soapiness on the finish, but Labatt Blue Light is still one of my world's best light beers.

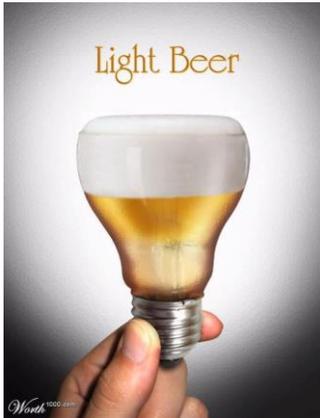
2. Kirin Light: 95 calories, 3.3 percent ABV

It turns out that this Japanese impostor is brewed domestically by Anheuser-Busch, which likely contributes

to its superfresh taste. Kirin Light is so crisp and lively it reminds me of prosecco that's been open for an hour at an all-you-can-mimosa brunch place. The tart apple and biscuity yeast character are unusual for a light lager, but slightly faded prosecco is better than most light beers.

1. Molson Canadian Light: 120 calories, 3.9 percent ABV

The best light beer I've ever had is floral, dainty, and a tiny bit grapey up front, with a clean, dry finish. Molson Canadian Light is merely a good beer, which makes it a great light beer.



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



CCH - Brewing Today For a Better Brew Tomorrow

Hank Speaks and speaks and ...
so read & Listen.



How to have the strongest yeast possible and then have it again -a STIR PLATE



Materials

- 1 box (size nearly unlimited)
- 1 computer fan 12v
- 1 dc power supply 6v
- 1 rare earth magnet
- 1 rheostat (pot) 25ohm 3watt
- 1 power toggle switch (optional)

Nearly any wood or plastic box large enough to hold a muffin fan will work. HD/Lowe's/Radio Shack sell small project boxes cheaply. Cigar boxes or smaller wine boxes would work as well (**Hank used an inverted old Tupperware bowl at least 3" deep-the lids warp in the dishwasher so there are a lot of naked bowls available**) Use your imagination, even the cheapest of pine boxes look great with cherry stain and a few coats of polyurethane. I've even seen a post where a guy built one into a plastic tool box, which conveniently held other small brew gadgets on the inside.

Computer fans are cheap. Failing computers are a great source of fans, either in the power supply or case (read: FREE). If not, these fans are available at any computer parts store for \$5 to \$10. Get a 12v fan that is roughly 4" x 4".

DC power supplies are usually abundant. Anyone who has gone through several cell phones, digital cameras, and other small electronics probably has a drawer somewhere full of unused power supplies, so ask around (again read: FREE). Otherwise, your friendly neighborhood Radio Shack should have them for a few dollars. A 6V DC power supply is what you're after, though a 9V or 12V would work with fiddling.



Rare earth magnets can be harvested from dead computer hard drives. All you need to do is open the hard drive case and remove the magnet from the read/write head (again, read: FREE). Rheostats can be found at electronic shops, at electronic stores, or online.

Rheostat Tip

The computer fan spins so fast that you really only need 10-20% of its power. Spinning much faster than that will spin the magnets so fast that excessive turbulence is created inside the flask (suspending the yeast is one thing, making them pull 5 G's is another). The 25ohm pot provides enough resistance to get the fan spinning at its fastest potential, with its minimum speed being just about right for yeast suspension. The combination of 12v fan and 25ohm rheostat seems to be a good one for both 1 liter and 2 liter flasks, though nearly any combination could work with some tweaking. If a 9v or 12v power adapter is used, you can employ a fixed resistor or second rheostat to add resistance and slow the fan down. Some stirplates use two pots, one as a master to set the the general speed of the fan (this sits entirely on the inside of the box). The second pot is the fine control which is mounted to the box wall with the control knob on the outside. I only have a single one and it works fine



Assembly

I don't think I can describe the wiring in way that would be detailed enough to be helpful. So the following is a very general description. Splice your fan's power cable and connect it to the cable of the 6v DC power supply. I soldered my connection and covered with shrink wrap, but wire nuts and/or electrical tape would probably suffice. The toggle switch and pots will also need to connect into the power line (if you use two pots, just put a short jumper cable between the pots for power and ground). Setting all the components in place and making your best guess would work fine. If the system doesn't work, switch something around. If you're handy with an ohmmeter, you can save yourself some time. Or like me, find someone who is skilled in this area and promise them some homebrew if they lend a hand.

Use

I've followed the advice of Jamil Zainasheff from [Mr Malty](#). Jamil gives an incredibly informed and detailed explanation of yeast, starters, and pitching on his site. I make a batch of wort two days before my brew day. I cover with plain old foil. After the wort has cooled, yeast is pitched and I put the flask on the stirplate and spin for 18 hours. Generally speaking, a properly prepared starter can increase yeast cell counts from 100 billion to 240 billion in two days.

Then to make sure I haven't been just shuffling around dead cells, I pour it into a bottle, add some fresh starter and put on a bubbler.

I am a dedicated 'yeast rancher' having read about and then witnessed how robust yeast are in the second to fifth generation

The stir plate will make plenty of strong yeast even from 2 yr. past "best date" original container or yeast stored in frig 7 month post harvest .

Top cropped yeast are cleaner and stronger compared to using the trub from the bottom of the fermenter.

You can scrub vigorously and apply semi-magic chemicals to prevent infections but if the cell colony is strong enough, all will be fine so

if you are serious about stepping up your brewing game then you need to step up your cell count.



Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Deskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Gasteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Barataria Blvd Crown Point, LA 70072	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	Legacy Brewers
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	Hank Bienert	360 Jefferson Ave Metairie, LA	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 or sign up at the meetings.

Brewoff News and Such for May

"May your glass be ever full. May the roof over your head be always strong.
And may you be in heaven half an hour before the devil knows you're dead."
- Irish Toast

It has been a real busy month, and the warm weather is upon us, so it's time to get serious about brewing.

An April 16th, the Club descended on Gordon Biersch like a plague of beer crazy locust and brewed 50 gallons of a high gravity Alt beer. It was not supposed to be high gravity, but hey, go big or go home. Dan Rodbell did a great job getting everything done in a timely manner, even with the logistical

hiccup. Gerald impressed us all with a lunch of Smoked Salmon, Chicken and Pork with Maque Chow and salad. Sonny, and the Crew at Gordon Biersch were the perfect hosts and supplied a keg of beer. I would also like to thank Jack and Kirk for moving equipment the last minute. It was a great help.

The next Brewoff is on May 21st, at John Foley's house in Lakeview. This beer will be a "Pre Prohibition American Lager", which is a nice summertime beer, and will be led by some of our older Legacy members. They will be blowing the dust off this "Recipe from the Crypt", and showing the young members how we used to do it back in the Day. We still have a spot for a Chef, and alternates are always welcome.

On June 18th, we will be brewing a Belgian Trappist beer at my house. This is a BIABS event (Brewing In A Bathing Suit), and the Speedo wearing weight limit is still 300 pounds. Even if you don't want the wort, it's a great day to hang out in the water. We are still looking for a chef and two equipment movers.

We will be off in July, and back in August with another BIABS event at Barney Ryan's house. This will be an ESB, and we still need equipment movers and a Brewmaster.

I would like to say a thank you to Jack Gonzales, Sam Grooms and John Vinson for all their help setting up and breaking down the Reinheitsgebot Party at the Deutsches Haus. I would also like to thank Tom Lay, Mike Retzloff, and Gerald Lester for donating beer. It was a fun night and the Haus was very happy with the crowd and the money it generated.

If you are interested in any of the upcoming events, email me at neilwbarnett@yahoo.com or see me at the meeting. Take care and keep brewing. Neil



CRESCENT CITY HOMEBREWERS

3444 Somerset Drive
New Orleans, LA 70131

Email - cchhopline@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.