
THE HOPLINE



Crescent City HomeBrewers

Volume 24, Issue 8

August, 2014

Editor: Monk Dauenhauer



Our Club Officers For 2014 are:

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



MEETING LOCATION

Deutsches Haus
1023 Ridgewood Street
Metairie, LA
August 6, 2014 @ 7:00 P.M.

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.

Many thanks to all of you for sharing your creations!

When you come to the meeting at the Deutsches Haus - The only thing they ask is for us to patronize the bar. Have your first beer from the bar.

News from NOLA

Hey,

I am putting together a beer, chocolate and cheese pairing August 19th at the brewery with St. James Cheese and Bittersweet confections and thought the club might be interested.

<https://www.stjamescheese.com/events/>

Also, the NOLA Brewdogs episode will be airing August 20th on the esquire network. Come by the brewery for a viewing party, or watch from home!

Derek

Proposed By-Law Change

Hey guys,

Below are my suggested amendments to the newly approved procedure for appointing a webmaster and Hopline editor. Note that I have treated the webmaster and hopline editors as separate amendments within the same scope of procedure to appoint:

Original: Under Article X, Committees and Appointments

The President shall appoint a Webmaster who shall be responsible for the design and content management of the Club's website as well as oversee the content and use of all other social media representing the Club and any other duties and responsibilities as directed by the President

Proposed: Under Article X, Committees and Appointments
Amendment to change the appointment and succession procedures

The President shall present his recommendation for appointment of a Webmaster to the voting officers of the club. The officers then must vote yes or no and achieve a majority to ratify the appointment. The Webmaster shall be responsible for the design and content management of the Club's website as well as oversee the content and use of all other social media representing the Club and any other duties and responsibilities as directed by the President. The appointment is without limits on tenure of service and is active until resignation is submitted or the officers of the club have ratified the appointment a new webmaster.

Original: Under Article X, Committees and Appointments

The President shall appoint a Hopline Editor who shall be responsible for compiling, editing and distributing the Club newsletter, The Hopline monthly. The Hopline Editor shall maintain a distribution list that includes all active Club members and disseminate information as requested, at their discretion or as directed by the President and any other duties and responsibilities as directed by the President.

Proposed: Under Article X, Committees and Appointments
Amendment to change the appointment and succession procedures

The President shall present his recommendation for appointment of a Webmaster to the voting officers of the club. The officers then must vote yes or no and achieve a majority to ratify the appointment. The Hopline Editor shall be responsible for compiling, editing and distributing the Club newsletter, The Hopline monthly. The Hopline Editor shall maintain a distribution list that includes all active Club members and disseminate information as requested, at their discretion or as directed by the President and any other duties and responsibilities as directed by the President. The appointment is without limits on tenure of service and is active until resignation is submitted or the officers of the club have ratified the appointment a new webmaster.

Summary and rationale for suggested amentments:

Both amendments are narrowly focused on the appointment and succession procedures for the webmaster and hopline editor. All responsibilities and task oriented verbiage is unchanged from the original amendment as approved on July 2, 2014 at the club meeting at the Deutsches Haus in Metairie, LA.

Firstly, the changes to the procedure for appointment are identical for both the webmaster and Hopline editor. Under the new procedure, the appointment process ensures that a majority of the officers agree that they can trust the appointments to be satisfactory in their job as well as agreeable to work with in their separate capacities. This amendment can be viewed as particularly important since it holds the potential to curb hasty and/or poorly thought out appointments.

Secondly, procedures for succession have been placed in each amendment. As currently written the webmaster and Hopline editor would serve in perpetuity with no mention of how they would be replaced or how long they would serve. In the amendment the succession of both positions is clearly spelled out so that the officers of the club can act quickly to appoint a new webmaster or hopline editor should circumstances necessitate a change. It is also suggested that the positions of webmaster and Hopline editor have no pre-set term limits as they are both positions that require unique skillsets and continuity of mind and effort to achieve satisfactory results in their duties to the club.

Dan Rodbell 504-520-0032



It's Brewoff time again! "He is a wise man who invented Beer" Plato

Well, we are into the Dog days of Summer, and it is important to keep well hydrated. Extra care should also be given to brewing sanitation, since the chance of infection will increase with the heat.

Our next event will be at Rick Doskey's house on Sept. 13th, and we will be brewing an Oktoberfest beer. We still have 5 units of wort available, and still need someone to step up as Brew master.

We are planning two events in collaboration with the Deutches Haus Oktoberfest celebration in Kenner. We will need Brew masters, equipment movers, and grunts. If a problem occurs with the house, we will drop down to one Brewoff, and will need a host. We should have this finalized soon.

The November Brewoff will be in "Da Parish" at Mickey's House, and will be a Pilsner beer. The date is November 8th, and we still need a Brewmaster and chef.

As always, you can sign up at the meeting, or email me at neilwbarnett@yahoo.com. Wort price is \$20 a unit, and lunch is \$10. The club equipment is also available to all members, who know how to use it, for private brewoffs.

Take care and keep on brewing.

***Hank Speaks... So Listen* by Hank Bienert**

AUGUST 2014

SURE IS HOT TODAY..thanks for that wisdom, Sparky!! It is New Orleansnot Nome..what do you expect?

It is time to stay inside, praise the name of WILLIS CARRIER and sipsome cold beer.Those who have stocked up on Coors Banquet and Red Stripe might be OK but those of us wise enough to have brewed a wholelot of Kolsch are quite content, thank you.

What, you didn't brew any Kolsch even after I gave it such laudation in last month's column?

I know folks in CCH who would say " Well, the little fools deserve what they got."

BUT, those of you who familiar with the kindness of Hank know that he is always there and that he gives and he gives so today I give again-a list of, in order of increasing excellence,

COMMERCIALLY BOTTLED KOLSCH

Harpoon Summer Beer

Following a visit to Cologne, Harpoon founders Dan Kenary and Rich Doyle decided to craft this golden kolsch, which debuted in 1999. Capped with a foamy white crown, Summer is a bracing pick-me-up with a lemony zing.

COAST 32°/50°

Named after the latitude of COAST's location in Charleston, South Carolina, and Cologne, the graceful 32°/50° is a smooth, balanced gulper with a fabulous floral complexity.

Metropolitan Brewing Krankshaft

After a stint studying brewing in Munich, Chicago's Doug Hurst fell under the spell of lagers, later founding the German-focused Metropolitan Brewing. Among the standouts you'll find the Dynamo Copper Lager, Flywheel Bright Lager, and straw-colored Krankshaft, which balances its bitterness with a smoothing measure of wheat.

Though the Michigan brewery is known for its inventive stouts, it's also adept at the lighter side of brewing. The stronger "Polish-style" kolsch (about 5.5 percent ABV) relies on plenty of hops from Poland, resulting in a sturdy bitterness that relents to a creamy sweetness.

Freigeist Ottekolong

With Cologne's Freigeist ("free spirit"), Sebastian Sauer and Peter Essel are on a mission to revive and update forgotten and classic styles of German beer. One of our favorites is the cheekily named Ottekolong ("Eau de Cologne"), a traditional, unfiltered kolsch.

It's hazy, lightly sweet, and adept at assassinating thirst.

Dark Horse Kmita Kolsch

Though the Michigan brewery is known for its inventive stouts, it's also adept at the lighter side of brewing. The stronger "Polish-style" kolsch (about 5.5 percent ABV) relies on plenty of hops from Poland, resulting in a sturdy bitterness that relents to a creamy sweetness.

Light enough to savor while mowing the lawn but dignified enough to drink alongside grilled fish or ceviche, the Houston brewery's snappy kolsch marries alight malt sweetness with an appealing floral bouquet.

Mother Earth Endless River

Down in eastern North Carolina, the aptly named Josh Brewer specializes in compulsively drinkable riffs on classic styles. Among the standouts you'll find the Sunny Daze hefeweizen, Weeping Willow Wit, and Endless River. The golden kolsch smells of fresh-cut flowers and honey, with a crispness that rivals New York City seltzer.

Saint Arnold Fancy Lawnmower

Light enough to savor while mowing the lawn but dignified enough to drink alongside grilled fish or ceviche, the Houston brewery's snappy kolsch marries alight malt sweetness with an appealing floral bouquet.

The longtime Cologne favorite partners a brisk carbonation with a grassy, citrusy aroma and more bitterness than you'd typically expect from the style. At just 4.8 percent ABV, Gaffel is as refreshing as the day is long.

Captain Lawrence Captain's Kolsch

While the New York brewery's rendition is a bit richer and maltier than you might expect, Captain's Kolsch is nonetheless is a crisp drinker with mild fruity sweetness and a bright, lemony aroma.

Gaffel Kolsch

The longtime Cologne favorite partners a brisk carbonation with a grassy ,citrusy aroma and more bitterness than you'd typically expect from the style. At just 4.8 percent ABV, Gaffel is as refreshing as the day is long.

Reissdorf Kolsch

Founded in the 19th century, Cologne's Heinrich Reissdorf specializes in the city's specialty beer. True to style, the clean, refined kolsch

is a balanced interplay of bready malts, light bitterness, a lighty floral perfume.

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If this gift moves you to want to respond in some way, please wipe the tears of joy from your eyes and read below.

As always,. constructive comments are welcome via the Hopline ... for those uncomfortable with readin' n' writin' big words, please continue to mumble during meetings and look to the back row which is where I like to sit/sip/mumble...and where GIFTS OF FREE BEER FOR A THIRSTY SCRIBE beer should be delivered.

**P.S.** It is still hot and I still enjoy a good beer along with a good meal being spoiled by being in CCH and by having wife Georgine out in our kitchen.

August is hot everywhere in the US so we chose this week to have a staycation and in that spirit to dine out for most meals as we do when out of town.

The Gordon Biersch food and beer pairing last time we went was so enjoyable that it was an early entry on foodie list.

The group was larger than last time but that did not limit anything; included in the number were Mickey G, Steve Clark, Frank Ballero, Boom Washington and me to hold up CCH's reputation of having members who know where "the elite meet to eat".

Within a few minutes of being seated, Jucy (sp?), the serving lady ,had a cold unfiltered Czech Pilsner in front of each of us, nicely balanced and as good as one can get at U Pinkasu ( look it up, dear reader, this is an educational newsletter).

Chef Rolando's shrimp filled spring rolls were followed by his pasta salad which is not like pasta salad at the church potluck supper, being a spicy combo of vegetables and pasta and Brewer Daniel's hefeweizens flavors worked nicely with it.

The entree course was BIG. West Coast style Righteous Red ale was big hopped and big malt and the roast chicken with potatoes was bigger than the plate!

Dessert of peach cobbler and ice cream was sweet but perfectly matched by a shwarzbier tilting towards the roasty side giving a nice coffee finish to the evening.

Hmmm.....we liked it,we liked it a lot.

Hank

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NEW STUFF by Greg Hackenberg

Now, if you recall, I've been extolling this sugar syrup in various shades and how it'd just be the bomb in your beer. I've given you the shortcut method and an overly wordy summation of my attempts at making this stuff, but I know you're really just dying to make some yourself.

First you need a pot. Regular stovetop job will do, but use one that hold the heat. You will need a probe type thermometer with an alarm which you should have anyway, but this is the sort of thing you really need it for. You need water – tap is fine, an acid (citric or lactic) food grade lime (I ordered online, but “pickling lime” is the same thing) DAP (Brewstock) and sugar. I use the Demerara sold in the US as “Sugar in the Raw” available at most grocery stores. You will also need a SRM color scale for the lighter shades. The procedure is an amalgamation of several techniques and a lot of people's hard work. I'll pop in some sources at the end of this.

All my quantities are for 1lb of sugar and I will include notes on scaling up and down.

1lb Demerara type sugar; sucrose with a small amount of molasses
 1 pint of water
 ½ cup corn syrup; dextrose helps to prevent crystallization and will add a roasty flavor
 ½ teaspoon Lactic acid at 88% (or equivalent of citric acid)

Set up. This can get messy. I put a sheet of newspaper next to the stove to catch the inevitable drips and globs of sugar. Also, spattering is an issue. I will lay some newspaper a few inches from the pot away from the flame (a fire extinguisher is always handy in my kitchen, as it should be in yours...it code) during the worst of it. Clean up is not so bad, hot water will take it right off.

Heat water to boiling and remove from the heat. Slowly add the sugar, corn syrup and DAP and allow it to dissolve. This will take a little while and you may not get it all. You can stir in the beginning until the mass of sugar is dissolved and the mixture can flow. At that point do not stir it again. When you've given up getting those last bits to dissolve add the acid and start heating it up to a boil. Here's the sugar dissolved and coming it up to boil.



The next step is cooking off most of the water. The mix will splatter and spit as the water is driven off. Control your heat to keep it to a minimum. When you get a good froth going, insert your probe...your thermometer probe...into the liquid and set the alarm for 240d. At this point ammonia from the DAP will start to off gas. This is normal and it will dissipate. At this point it is all about chemistry, flavor come later. When you hit 240 and the alarm goes off, which should take about fifteen minutes, turn the heat down. Reset your alarm for 250d, and adjust the flame to stay right around 240. This will take some finesse.

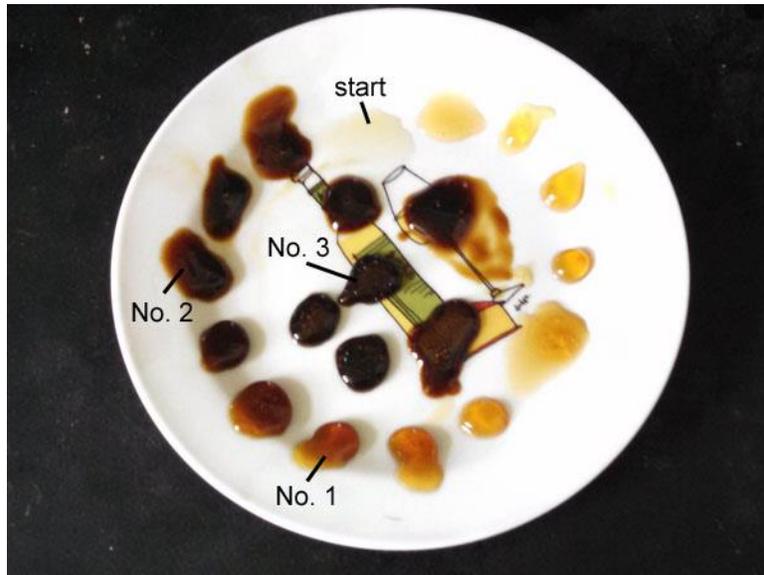
Some notes on maintaining temperature. For me the solution seemed to go through long stretches of stability with only minor heat adjustments necessary, punctuated by spikes and swings in the temperature. I believe this may mark chemical changes in the solution. Be ready for them. The response of the sugar solution will be fairly slow. If you get too hot, add water by a teaspoon or two at a time and let the temperature settle in. The 250d alarm is just that, an alarm and your call to add some water to cool it back down. And do not stir! Stirring can cause the whole shebang to crystallize and means you need to add water, dissolve and start over.

Once you've held this for 20 min. or so, you have completely inverted your syrup. Take a sample and drop onto a clean white plate. Check your SRM with a card or scale. You should be close to No. 1 at this point. For reference here are the colors you are shooting for. Aim slightly on the low side as the syrup will darken a bit more as it cools.

No1 12-16 SRM dark amber: Pale Ales
 No2: 30-35 SRM dark brown: Old Ales, Milds and Porters
 No3: 60-70 SRM shades of black: Porters and Stouts

Now dissolve your food grade lime as best you can in a teaspoon or two of water. Turn the heat up a notch and add the mix. Let the water cook off and stabilize at 240. If the lime did not dissolve all the way, it soon will. Take a sip of cool homebrew and don't worry. You are on your way. Start taking samples and checking the color at regular intervals and above all the taste (let cool). The flavor development is pretty amazing. Here is my

test plate, which spirals in to the center.



And here it is cooking away, past the No.1 range and well on its way to invert No. 2.



You want to get it a notch below your desired color you are done, as it will darken a bit further as it cools. When you are there, remove the pot from the heat and allow to cool. You may want to set it in a pan of water to help it along. Be careful, this stuff is volcanic and will cause serious burns if it gets on you. If spilled you have sugar coated whatever it lands on. Newspaper and oven mitts are your friend. My procedure is to use kitchen scales that can 0 out. I use 1 pint mason jars, add $\frac{1}{2}$ cup water, and zero out the weight. Then I pour in 1 lb of syrup. The water in the jar will boil up, but it will quickly settle down. Place the lid on loosely and set aside to fully cool. The added water cools it and keeps the final syrup a bit more viscose.

What I did, was start with 4 lbs of sugar. When it reached No. 1, I poured off two pounds and let the rest keep going. I poured of 2 lbs of No. 2 and finished off with a pound of the stuff seen in the dot in the middle of the sample plate, No. 3. Here is my whole set up with the last bit almost ready to pour off.



Scaling up. Just double the amounts for all but the acid and lime. This is not linear as the water is cooked off. Use the full $\frac{1}{2}$ for the first pound, $\frac{1}{4}$ for the second pound, $\frac{1}{8}$ or so for the third. So, really no more than a tsp for 5 pounds.

This is just the first steps in figuring this out. Next steps? You can adjust the flavors with using a portion of dextrose (corn sugar) in place of the Demerara. I have not tried it. PH testing along the way. I have not done any. I'd like to try, but to do it right I'd need a PH meter and perhaps have a chemist along. Have at it and let me know your results.

THE REINHEITSGEBOT or GERMANY'S PURITY LAW

Translation by Karl J. Eden * Commentary by Mike Retzlaff

"We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

From Michaelmas to Georgi, the price for one Mass [Bavarian Liter 1,069] or one Kopf [bowl-shaped container for fluids, not quite one Mass], is not to exceed one Pfennig Munich value, and

From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller
If this not be adhered to, the punishment stated below shall be administered

Should any person brew, or otherwise have, other beer than March beer, it is not to be sold any higher than one Pfennig per Mass.

Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance shall be punished by the Court authorities' confiscating such barrels of beer, without fail.

Should, however, an innkeeper in the country, city or markets buy two or three pails of beer (containing 60 Mass) and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass or the Kopf, than mentioned above.

Furthermore, should there arise a scarcity and subsequent price increase of the barley (also considering that the times of harvest differ, due to location), WE, the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned

September 24th - Michaelmas is the festival day of St. Michael the archangel.
April 23rd - Georgi is the festival day of St. George the dragon slayer.

At first glance and according to common lore, this decree was made in 1516 as a "Consumer Protection Law" to protect the public from adulterated ingredients, unsafe brewing practices, and the tendency of some retailers toward price gouging. In addition, the law was designed to eliminate

competition for grain between brewers and bakers. Wheat and rye were more suited to baking while barley was better suited to brewing. Of course, the Duchy retained authority to license the privilege to brew with these other grains.

Brewers were putting all sorts of things in their beer. Hops were well known but cost a lot more than herbs which could be gathered along a fence row or from the forest floor. The declining quality of beer translated into declining sales. Declining sales meant dwindling taxes to be collected. As the contents of the coffers of the city and aristocracy diminished, something had to be done to reverse this financially devastating trend. The civil authorities and nobility were suddenly interested in preserving public health. “Follow the money” is an admonition which seems timeless. When the decree is weighed against the reality of the times, the focus seems to deviate away from consumer protection.

Over the years, there were many such regulations which affected only particular cities, but this was the first which covered all of Bavaria. When Germany was unified in 1871, the Reinheitsgebot was still only a Bavarian thing but was adopted by a few other German states. It wasn't enforced as a national code until 1906 when yeast was officially added to the list of ingredients. The purity portion of the Reinheitsgebot was retained in the Beer Taxation Law or Biersteuergesetz. It was updated in 1952 and prevailed until 1987 when the barley-hops-water-yeast only requirement was struck down in court as an impediment to free trade. This only affected beers imported into Germany.

Another change was made after Germany became a member of the European Union. The Biergesetz of 1993 allows even sugar in German-brewed top fermenting beer. Lagers brewed in Germany are required to abide by the original decree.

Although there is anecdotal evidence of German brewers, even Bavarian brewers using “verboten” ingredients over the years, most German brewers still adhere to that provision of the Reinheitsgebot as a matter of tradition and National pride.

ASTRINGENCY by Mike Retzlaff

Some time back, Aaron at Brewstock was running occasional brewing contests. I decided to enter the one for dark beer. It could be any style of beer as long as it was dark. I was more interested in getting an honest appraisal of the beer than anything else. My friends always seem to love my beer but I think that they love the “free” part best. Getting an honest and informed appraisal from them is tough.

After the contest, I got the score sheet for my pseudo Murphy Stout. The sheet listed a flaw - astringency. The judge had suggested: “mashed too long?, over sparged?” I went back to my brew sheet and found that I had only mashed for an hour so I conceded to myself that the problem must have come from over sparging. I knew I had a little problem with astringency in some beers but it wasn't noticeable in others. Color didn't seem to be a factor with this occasional flaw as these beers were all over the map as far as style. The problem would come up from time to time and I had no idea when it would happen. I seemed to be at the mercy of some mystical force.

I checked the books to learn how to keep those pesky tannins out of my beer. Some texts said to stop collecting wort during the lauter at a SG of 1.008. Others said 1.010 or 1.012. That's really a fairly wide spread. What are the measurement parameters for this? Are these cut-off gravities based on OG? Are they based on color? Is this just a matter of hocus pocus and “feel”, or is it based on some scientific principle? I put this problem on my “things to figure out” list.

For a few batches, I started checking the SG toward the end of the lauter and stopped collecting at the suggested gravity. I still wondered why the tannins don't leach out during the entire lauter. I found my answer in reading more technical publications. They seemed to lay it out in a way my puny brain could understand although I would have expected this explanation from basic brewing texts. As the sugars are being rinsed from the mash, so are the buffers which keep the pH down in the 5.1 to 5.5 range. As the sparge water, with a higher pH, rinses these buffers out, the pH of the grain bed starts to rise. Once the grain bed rises to about pH 5.9, the tannins start to leach out of the hulls. The pH of the mash will continue to rise and eventually would match the pH of your sparge water, if you were to lauter that long. Raising the temp of the grain bed by using sparge water over 172 degrees just exacerbates the problem.

I read that many brewers acidify their sparge water to alleviate this condition. Sulfuric, lactic, and phosphoric acids were mentioned. I really didn't have a clue as to which kind or even how much to use but this mystery seemed to be unravelling. I found John Palmer's RA worksheet on the web and downloaded it. One part of this worksheet is a calculator for acidifying the sparge water. I used lactic acid in the amount set by the calculator on my next batch of beer. Toward the end of the collection, I checked gravity as well as pH which stayed low so I collected until I had enough for the boil. Neither the collected wort nor the finished beer had any perceivable astringency. I tried it again on subsequent batches and still found no astringency.

The gravity of the final runnings seems to be of lesser concern if that wort doesn't climb above pH 5.8. Keep this in mind if you are making a double batch from a single mash such as a Wee Heavy and a small beer or a DIPA and a bitter. However, there is nothing to gain by rinsing the grain bed until there is zero sugar left!

The mystical force of “hocus pocus” has now been replaced by honest-to-goodness science. It has provided me with a technique which seems to have corrected the problem and is keeping astringency at bay in my brewing.



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive, Harvey, LA 70058

Email - cchhopline@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

August

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
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September

CCH General Membership Meeting	Thu	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	5	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat	6	TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun	7	TBA	TBA
Brew Off – Rick Doskey	Sat	13	8:00 am	

October

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat		2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town October TBA 11:00 AM until ???				

November

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	?	6:00 pm	11:00 pm
Club Brew	Sat	8	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
HOEBREWERS
HOPLINE

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