

THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 1

January, 2015

Editor: Monk Dauenhauer

Send articles to hopline@aol.com



MEETING LOCATION
Deutsches Haus
1023 Ridgewood Street
Metairie, LA
January 7, 2015 @ 7:00 P.M.

The 2015 Club Officers are:
Jack Gonzales – President
Frank Bellaro – Vice President
Chris Caterine– Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre – Quartermaster

We thank our past officers for all their work on our behalf!

Richard Doskey – President
Jack Gonzales – Vice President
Brandi Charbonnet – Secretary
Marcel Charbonnet – Treasurer
Keith St. Pierre – Quartermaster



January Events

Brew Off at Dave Applegate’s House
617 N. Cumberland St.
Metairie LA
Saturday January 17, 2015
Start time 7:00 AM

Style of beer to be brewed:
Dry Stout

Sign Up at the meeting if you want a portion of the WORT.
Contact Neil Barnett
neilbarnett@yahoo.com for details.

February Brewoff & Sausage Making @ Monk’s Haus
You can do either or both. Saturday February 28th. Steve Clark is SAUSAGE Master and Neil Barnett is taking names for beer. Style of beer to be brewed will be Dry Stout.

TIME TO MAKE THE SAUSAGE



Date: Saturday February 28th
Location--- Monk's Haus – 7967 Barataria Blvd
Crown Point (Marrero if you use gps)
Time: 10:00am till
Flavors: Cajun Green Onion, Italian, Chorizo
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

Sign up sheet at next Meeting

Pay at end of event
If paying by check, make out to CCH
Open to guys and gals
If you want to trade your now drinkable
homebrew for event goodies, we will talk about it

Questions or additional info Contact Steve
scsuds@cox.net or 610-7346
Deadline to place order ---- TBA

Dues

Same Price as Last Year \$30.00

R

Due

Use the membership form on page 7 of this rag or on our web site www.crescentcityhomebrewers.org Bring it to the meeting or mail it

**to:
Crescent City Homebrewers, Inc.
1213 Curtis Drive
Harvey, LA 70058**

**Makes checks payable to:
CCH**



He that buys land buys many stones,
He that buys flesh buys many bones,
He that buys eggs buys many shells,
But he that buys good ale buys nothing else.

-- John Ray

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ALMOST AS SIMPLE AS ASKING "WHY"

Wort Boiling by Mike Retzlaff

The commonly quoted reasons for the vigorous boiling of wort are:

- a. to promote necessary chemical changes and extract bitter and other substances from hops
- b. to precipitate unwanted nitrogenous material
- c. to terminate enzymic action
- d. to remove undesirable volatile compounds
- e. to sterilize the wort
- f. to evaporate excess water

Some experiments were conducted by the Brewing Industry Research Foundation in Surrey, England in 1971 to determine if the boiling of wort is actually necessary. It was thought that the above criteria could be met without the vigorous boil which has been commonplace for millennia. Post-fermentation bittering removes the need for hop isomerization in the kettle. One researcher was of the opinion that there is no relationship between bright worts at the kettle stage and good shelf life of the finished beer.

Another researcher felt that boiling tended to form a haze precursor which would carry over into the finished beer. Enzyme activity is stopped at temps below the boiling point. Volatile compounds are readily driven off during a vigorous boil but so are desirable volatile compounds. Sterilizing of the wort occurs below the boiling point. Large scale evaporation of water can be eliminated by manipulating the mash run-off.

The malt used in testing was commercially produced and mashed at a temp of 150°. A test batch was made in which the wort was held at 185° for 90 minutes while constantly agitated by stirring. Hop extracts were introduced into the wort during this rest period. The main difference between this batch and a normally boiled beer was a reduced shelf life – 12 weeks compared to 16 for the normally boiled wort beer.

Another test batch was made and the wort pH was reduced to 4.9 with an acid addition. This bumped the shelf life up to the normal 16 weeks.

Subsequent trials were made and even added hops to the steeping wort. The wort was raised to boiling and immediately allowed to cool to 185° for the remainder of the 90 minutes. This actually drove off some of the hop volatiles and reduced the shelf life. Another test held the wort at temp for only 15 minutes but the flavor was unacceptable.

The unboiled wort testing resulted in:

- a. Wort and resulting beer were slightly lower in color
- b. Slightly higher in total nitrogen
- c. Slightly lower in bitter substances
- d. When acidified, there was no difference in shelf life
- e. Flavor was different but sound in character

These trials showed that boiling of worts is not an absolute requirement for the production of stable beers of sound flavor.

This study apparently hasn't lead many brewers to abandon wort boiling but it is interesting to see what others have done and are doing when they simply ask "why" and have the resolve to deviate from "normal" to discover the answer.

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BET YOU DID NOT KNOW

GERMANY'S PURITY LAW

Following is an English translation of the Reinheitsgebot (German Purity Law) adopted in 1516, the oldest provision still enforced to protect the consumer. This is taken from the article "History of German Brewing" by Karl J. Eden, published in 'zymurgy' magazine, Vol. 16, No. 4 Special 1993.

"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 [Heller usually one-half Pfennig].

"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 of 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."

Note that no yeast was mentioned in the original text. It was not until the 1800s that Louis Pasteur discovered the role of microorganisms in the process of fermentation; therefore, yeast was not known to be an ingredient of beer. Brewers generally took some sediment from the previous fermentation and added it to the next, the sediment generally containing the necessary organisms to perform fermentation. If none were available, they would set up a number of vats, relying on natural yeast to inoculate the brew.

Brewoff News 2015

Happy New Years to one and all! A new year is starting, and I think we can make this a banner year for the club. For any new members, or old members who have forgotten, a Brewoff is a club collaboration in which we make 50 gallons of beer with the club's equipment. The beer is then split up between the 10 members who sign up as Wort participants. All members are invited to attend as active participants, or guest. The cost for wort is \$25, and lunch, with beer, is \$10. Again, everyone is invited, these events are one part educational, one part social, and one part actual brewing. All members, new to beer making, should consider coming to learn about whole grain brewing before you invest time and money into your own equipment, even if you just want to watch. Don't be shy. To give you an idea of what we do, here is a recap of last year.

January: A secret meeting was held, in an undisclosed beer bunker, to make elaborate plans for the new year. God heard us and laughed.

February: The first brewoff was cancelled due to the Storage Shed Fire. Fire Bad.

March: The New first brewoff was held at Monk's Haus. Derek made his famous Rye PA sans Rye while the rest of the club made sausage. A good time was had by all.

April: We had our first Pig roast/ Swap meet at the Deutches Haus and brewed an Irish Red Ale. Many thanks to Marcel and Carol Rice for bringing this event together.

May: The club descended on Greg Hackenberg's house to make a "No hops left behind" IPA, under the expert hand of Peter Caddoo. Yum.

June: This was the first annual BIABS (Brewing in a Bathing Suit) event at my house. We made a Liberty Ale clone and cooled off in the pool.

July and August we took off.

September: Richard and Mili Doskey hosted the next event, which was a multiple decoction concoction, again by Peter Caddoo. I'm not exactly sure what style it turned out to be, but it sure did taste good.

October: We did two brewoffs this month in collaboration with the Deutches Haus Octoberfest in Kenner. The first weekend was a Helles Bock, brewed by Sam Groomes, which stretched the efficiency of our equipment into the range of a Honda Civic driving down Mt Everest. The brew went off without a hitch, and the beer was excellent. The next weekend, Greg Hackenberg brewed an Old English Ale which stretched the limits of our Mash Tuns. I haven't tried it yet, but I hear good things. These two brewoffs were more difficult than normal, due to the location and crowds of people, but it gave us a chance to show people who we are and what we do. I would like to thank everyone involved for making it run so smoothly.

November: The last event of the year was held at Barney Ryan's house, and we brewed a Classic Pilsner with Marcel as Brewmaster. Once again we produced a very nice beer, and had a lot of fun doing it.

Looking back at last year, I would like to thank everyone who hosted, and acted as Brewmaster, for their help in making this year a success. I would also like to thank all the members who helped move, repair, or donated equipment for the cause. We pulled ourselves out of a very deep hole, very quickly, and really showed our dedication and expertise as brewers. After over 20 years in this club, I am still surprised at the quality of product we produce. Let's keep it up!

The planned **2015** schedule brewing events are listed below, subject to change. Anyone interested in Hosting or acting as Brewmaster should let me know as soon as is possible. We have 12 planned events, but any members, who know how to use the equipment, are welcome to borrow it for private brewoffs. Anyone who would like to sign up can email me at neilwbarnett@yahoo.com or sign up at the meetings.

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Date	Style	Host	Location	Brewmaster
1/17/15	Dry Stout	Applegate's	617 N. Cumberland St Metairie	Neil Barnett
2/28/15	Rye P A	Monk's Sausage Stuffing	7967 Baratavia Blvd Crown Point	Derek Lintern
3/28/15	Mai Bock/Helles Bock			
4/11/15	IPA			
5/16 or 5/9*	Wheat or Wit Beer			
6/6 or 6/13**	Strong Belgium Gold	BIABS at Barnett's	5636 Hawthorne Pl New Orleans, LA	Neil Barnett
7/11/15	Cream Ale			
8/8/15	Saison			
9/19/15	California Common			
10/10/15	Octoberfest	Deutes Haus Octoberfest	Williams Blvd, Rivertown Kenner	
10/17/15	London Porter	Deutes Haus Octoberfest	Williams Blvd, Rivertown Kenner	
11/14/15	New American Pilsner			

*Not to conflict with CFB

**Not to conflict with WYES

Wort participants much bring yeast and a fermenter. Standard Wort price is \$25.00 and lunch is \$10.00. Take care and have a Happy Brewyear!

Contact me at neilwbarnett@yahoo.com

Smarter people with high IQ's are more likely to fall for tricks and scams because they tend to think they are immune to mistakes.



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058

Email - cchhonline@aol.com

2015 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:** _____, 2015

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2015 CALENDAR

January

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off – Dave Applegate’s House	Sat	17	7:00 AM	4:00 PM

February

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off – Monk’s Haus	Sat	28	7:00 am	4:00 pm
Sausage Making – Monk’s Haus	Sat	28	9:00 am	4:00 pm

March

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	28	7:00 am	4:00 pm

April

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4:00 pm
Crawfish Boil				

May

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
Brew Off	Sat	??	7:00 am	4:00 pm

June

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Brew Off	Sat	??		
WYES Beer Tasting	Sat	??	6:00 pm	8:00 pm

July

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
Brew Off	Sat	11	7:00 am	4:00 pm

August

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brew Off	Sat	8	7:00 am	4:00 pm

September

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Pensacola Emerald Coast	Fri		TBA	TBA
Pensacola Emerald Coast	Sat		TBA	TBA
Pensacola Emerald Coast	Sun		TBA	TBA
Brew Off	Sat		7:00 am	4:00 pm

October

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off Kenner Oktoberfest	Sat	10	TBA	
Brew Off Kenner Oktoberfest	Sat	17	TBA	

November

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
Brew Off	Sat	14	7:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party	Fri	4	7:00 pm	11:00 pm
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Web Site Links to Some of Our Sponsors and Brother Clubs.

- [Deutsches Haus](#)
- [Southern Brewing News](#)
- [New Orleans Brewing Company](#)
- [Couvington](#) Brewhouse
- [Abita Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [NOLA Brewing Company](#)
- [BrewStock](#)
- [Mystic Krewe of Brew](#) - Northshore
- [BR club-Brasseurs a la maison](#)
- [Dead Yeast Society](#) – Lafayette



**HOW DO WE GET NEW MEMBERS?
BY ASKING OUR FRIENDS NOW, NOT TOMORROW**
CCH ---- Brewing Today For a Better Brew Tomorrow

CRESCENT CITY

HOMEBREWERS

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

