
THE HOPLINE

Crescent City HomeBrewers

Volume 23, Issue 2

February, 2012

Editor: Monk Dauenhauer



The 2012 Club Officers are:

Keith St. Pierre – President
Perry Soniat – Vice President
Greg Hackenberg – Secretary
Monk Dauenhauer – Treasurer
Ryan Casteix – Quartermaster
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SHARING BEER

**Bring your brew to the meeting.
Last month we had beers from:**

MEETING LOCATION

Deutsches (Half-Way) Haus
1023 Ridgewood Street
Metairie, LA
February 1, 2012 @ 7:00 P.M.

Perry Soniat Robust Porter

**Richard Ebert Lazy Magnolia
Ginger**

Tim Riley Cream Ale

**Neil Barnett Belgian Brown,
Trappist & ESB**

and a couple of others whose names
were not recorded.

When you bring your creation to the
meeting, please give to Greg or Monk a
slip of paper with your name and the
style(s) you bring. We would like this to
be published monthly. Also include any
particulars you want mentioned.

**BONUS: Get a FREE 50/50 ticket for
your generosity.**

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**News Flash! It has been scientifically
proven that the less you know, the
more you think you know.**

Upcoming Events for 2012

February Brewoff & Sausage Making @ Monk's Haus

You can do either or both. Saturday Feb. 25. Steve Clark is SAUSAGE Master and Richard Cuccia is taking names for beer. Style of beer to be brewed will be announced at the meeting.

TIME TO MAKE THE SAUSAGE



Date: Saturday February 25th
Location--- Monk Haus -- Crown Point --
-Directions – on your right >>>>
Time: 10:00am till
Flavors: Bratwurst, Italian, Chorizo
There will be some Green Onion Sausage served with lunch and if popular, it can be added next year. 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
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 or 610-7346
Deadline to place order ---- Feb 18th

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)
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

To view the map, click on the link below or copy and paste it to your browser:
<http://www.mapquest.com/mq/6-gotn>

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BET YOU DID NOT KNOW:

45% of every dollar bill you have owned has been in a stripper's G-string

CRAWFISH BOIL:
The 2012 Annual Crescent City Homebrewers' Crawfish Boil will be held at the new (temporary) Deutsches Haus in Metairie LA on Saturday, April 28th; from 11:00am - 3:00 pm. The Haus will remain open afterwards for further embellishment if desired.
--- This is the first weekend of Jazz Fest---
--- some of the your visitors may want to combine the Crawfish Boil with Jazz Fest---

This is a family event!
In addition to crawfish there will be crawfish boiled potatoes and sausage and garlic, etc.

Also, hot dogs and burgers. A "space-walk" type of inflatable amusement for the kids is planned.

Beer will be provided: Homebrew, possibly a G-B beer, Abita and some other good local beers.

For those that prefer it, there will be some brand of American light beer.

Soft drinks (soda pop) and water will be provided.

There will be a large tent outside for gathering as well as inside of the Deutsches Haus in case of inclement weather.

For tickets or information, contact Frank directly: 504 452-1743. More details to come.
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Louisiana Homebrew Competition!!!

The Dead Yeast Society homebrew club will be hosting the 2012 Louisiana Homebrew Club's brewing competition. The competition will be held on March 31st at Cajun Brewing in Lafayette. The competition is open to any member of a Louisiana-based homebrew club.

In order to make this competition accessible to the largest amount of brewers, we have limited our style selections to only ale categories. With the large selection of quality malt extracts, we feel that any of these styles can be successfully brewed as extract beers to be competitive in this event.

- The categories for the 2012 competition are:
- Belgian Golden Strong Ale - BJCP Category 18D
- American Pale Ale - BJCP Category 10A
- Southern English Brown Ale - BJCP Category 11B
- Weizen/Weissbier - BJCP Category 15A

American Style Black Ale - Brewer's Association Guidelines

Here is the entry process:

1. Contestants must submit three (3) samples of each beer that is being entered. The samples should be in plain, unmarked, brown 12 oz. longneck bottles with a plain bottle cap. Printed bottle caps should be blacked out with a permanent marker to ensure anonymity. Samples should be sent to:
(to be announced)

2. Entries will be accepted beginning Friday, February 24th. The deadline for your submissions is Monday, March 26th.

3. There is a \$5 entry fee for each beer submission. Contestants are not limited to the number of categories entered.

4. Each submission should have an official Bottle Identification Form attached to the bottle via a rubber band. The form should be filled in, and a corresponding Entry/Recipe Form should be included in the packaging. A check or money order should also be included. Total your entry fees and make the check or money order for that amount. Please do not send cash through the mail.

Awards

1st, 2nd, & 3rd place awards will be issued for each category.

Packing and Shipping hints:

1. Carefully pack your entries in a sturdy box. Line the inside of your carton with a plastic trash bag. Partition and pack each bottle with adequate packaging material. Do not over pack! Write clearly: "Fragile. This Side Up." on the package. Your package should weigh less than 25 pounds. Please refrain from using messy packaging materials such a Styrofoam peanuts or pellets; please use packaging material such as bubble wrap.
2. Place entry forms and payment in a sealed zip-top bag. Additionally, enclose each of your bottle labels in a small zip-top bag before

attaching to their respective bottles. This way it makes it possible for the organizer to identify specifically which beer has broken if there is damage during shipment.

3. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles.

4. It is not against any Bureau of Alcohol, Tobacco and Firearms (ATF) regulations or federal laws to ship your entries via privately owned shipping company for analytical purposes. However, **IT IS ILLEGAL TO SHIP ALCOHOLIC BEVERAGES VIA THE U.S. POSTAL SERVICE.** Private shipping companies have the right to refuse your shipment if they are informed that the package contains glass and/or alcoholic beverages. It is solely the entrant's responsibility to follow all applicable laws and regulations.

Hank Speaks... So Listen

Mardi Gras is a time of parades

“HEY, THROW ME SUMPIN’!!!”

But it is also a time of standing around, drinking lots of beer and standing around, drinking lots of beer and then rushing around to find a bathroom.

“Hey, Cap, ain’t cha got no terlet ‘round here?”

It is fact that with age men get wiser but have to urinate more frequently because of an enlarged prostate...does this mean that wisdom is based in the prostate? Before the ladies in our club become offended/violent, I wish to state that I will offer no further medical opinion on this subject.

More thoughts on making water-

Foods are a combination of their ingredients. Pick up a common packaged item and read the label, understanding that the list is in order of percentage and see how many stabilizers and artificial flavors we get that we didn’t consider.

Beer’s prime ingredient is WATER-sanitized, flavored, fortified with nutrients and alcohol based calories. Monastic life in the Middle Ages always

required long hard physical labor especially in Lent, a time of the heavy work of spring planting and yet a time of severe fasting. This contradiction of less calories yet more work needed was handled elegantly by the Brewer Monk* who made a high alcohol drink therefore high energy in a sanitary liquid plus a mind altering/spiritually strengthening libation.

Beer’s prime ingredient is WATER. Extract brewers are using a concentrate made with a processor’s water but they are diluting it so even they need be aware of what their own water is like and of course this information is key for all-grain brewers (which many extract brewers morph into) who are tasked with extracting flavors from grain using local water .

DE chlorination of municipal water is mandatory and can be a matter of simply letting it sit uncovered for a couple of days but I prefer the cheap, quick always reliable Camden tablets-1 tab per 20 Gs will clear it in a few minutes which means if you suddenly need more water it can be quickly obtained.

Prepare enough water for mash as well as sparge. Most recipes claim to be based on a 5 G yield but, after all the transfers are done, fall short of that as a final volume For a 6 FINAL wort yield I require

(A) 7 Gs which I must begin with since my evaporation with a 1 hour boil reduces it to 6G- 6G and not the 5 most recipes mention to end up with enough GOOD beer. After cool down, I rack the top 5.5 into the primary fermenter leaving 0.5 sludge in the boil pot which I then put in a covered pail and refrigerate and when the junk drops out by the next AM, I put the clear portion into freezer bags and store it frozen as a “worticle” which will be used for a starter for the next brew or add it to the primary if fermentation has begun. After primary fermentation is almost over, I transfer 5.25 into my secondary leaving about 0.25 which is a yeast source I save for future brews (see previous articles about harvesting yeast) or to throw into the boil pot after flameout at next brew as a yeast nutrient. When I go from secondary into serving keg I once again take only good beer which gives me a FULL 5 G keg. Any other good beer beyond that can be bottled but being lazy/practical I usually put this little leftover into a gallon jug and drink it over the next few days mixed with some carbonated brew I have on hand. What I want in my serving keg is plenty of GOOD beer.

(B)10 lbs. of grain will permanently hold 1 g of water so if I am using 15 lbs. of grain, B=1.5 Gs

(C)This is particular to each system-dead space-liquid that remains in the mash tun, hot liquor tank. Pump + hoses which in my case =0.4Gs

A+B+C= volume required =8.9 Gs which I round up for DE chlorination purposes to ½ tablet in 10Gs, setting the extra 1.1Gs aside Add 1.25 quarts for each lb. of grain for mash and divide the



CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - cchhopline@aol.com

2012 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:** _____, 2012

Paid: \$ Cash Check #

For the responsible drinker, there is always another party.

Schedule of Events 2012 CALENDAR

January

| | | | | |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 4 | 7:00 pm | 11:00 pm |
| Brew Off – Greg Hackenberg | Sat | 28 | 7:00 am | 4:00 pm |
| CCH Beer School Continues | Sat | 21 | 9:00 am | 12:00 pm |

February

| | | | | |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 1 | 7:00 pm | 11:00 pm |
| Brew Off – Monk's Haus | Sat | 25 | 7:00 am | 4:00 pm |
| Sausage Making – Monk's Haus | Sat | 25 | 9:00 am | 4:00 pm |
| CCH Beer School Continues | Sat | 11 | 7:00 am | 4:00 pm |

March

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|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 7 | 7:00 pm | 11:00 pm |
| CCH Beer School Continues | Sat | 10 | 9:00 am | 12:00 pm |
| Brew Off | Sat | 24 | 7:00 am | 4:00 pm |

April

| | | | | |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 4 | 7:00 pm | 11:00 pm |
| Brew Off | Sat | 14 | 7:00 am | 4:00 pm |
| Brew Off | Sat | 28 | 7:00 am | 4:00 pm |
| CCH Beer School Continues | Sat | 21 | 9:00 am | 12:00 pm |

May

| | | | | |
|--------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting | Wed | 2 | 7:00 pm | 11:00 pm |
|--------------------------------|-----|---|---------|----------|

June

| | | | | |
|--|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 6 | 7:00 pm | 11:00 pm |
| Crawfish Boil | Sat | 9 | | |
| WYES Beer Tasting http://www.wyes.org/events/beer.shtml | Sat | 2 | 6:00 pm | 9:00 pm |
| CCH Beer School Continues | Sat | 19 | 9:00 am | 12:00 pm |

July

| | | | | |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 11 | 7:00 pm | 11:00 pm |
| CCH Beer School Continues | Sat | 21 | 9:00 am | 12:00 pm |

August

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|--------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting | Wed | 1 | 7:00 pm | 11:00 pm |
|--------------------------------|-----|---|---------|----------|

September

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|-----------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting | Wed | 5 | 7:00 pm | 11:00 pm |
| Pensacola Emerald Coast Beer Fest | Fri | 7 | TBA | TBA |
| Pensacola Emerald Coast Beer Fest | Sat | 8 | TBA | TBA |
| Pensacola Emerald Coast Beer Fest | Sun | 9 | TBA | TBA |

October

| | | | | |
|--------------------------------|-----|---|---------|----------|
| CCH General Membership Meeting | Wed | 3 | 7:00 pm | 11:00 pm |
|--------------------------------|-----|---|---------|----------|

November

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|--|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 7 | 7:00 pm | 11:00 pm |
| CCH Winterfest @ Deutsches Haus | Sat | 10 | 6:00 pm | 11:00 pm |

December

| | | | | |
|---|-----|---|---------|----------|
| CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party Location Pending | Fri | 7 | 7:00 pm | 11:00 pm |
|---|-----|---|---------|----------|

CRESCENT CITY

HOMEBREWERS

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

