

THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 8

AUGUST, 2015

Editor: Monk Dauenhauer

Submit articles to CCHHopline@aol.com



The 2015 Club Officers are:

Jack Gonzales – President

Frank Ballero – Vice President

Chris Caterine– Secretary

Marcel Charbonnet – Treasurer

Keith St. Pierre – Quartermaster

MEETING LOCATION

**Deutsches Haus
1023 Ridgewood Street
Metairie, LA
August 5, 2015 @ 7:00 P.M.**

UPCOMING EVENTS

Brewoffs – Check schedule on Page 7

- **“Around the Lake” Brewery Tours – August ???**
Need coordinator
- **The Emerald Coast Beer Festival will be September 11, 12 & 13.**
- **It is time to make your hotel reservations for ECBF.**
- **Frank will have tickets and complete information at the August meeting**
- **Contact Pensacola Beach Resort (Days Inn) 850 934-3300.**
- **New Orleans on Tap – September 26 City Park Festival Grounds – FREE Kids & Pets Welcome. Twenty Ta-ta’s (10 female brewers) will show their brewing skills**
- **CCH WinterFest 2015 November 14**

New Feature at the Meetings

There will be a table set up for anyone wishing to sell, swap or give away your no longer needed brewing equipment. Make sure you place your name on it. At the end of



the meeting, all items must be removed or they will be discarded.

SHARING BEER

Bring your brew to the meeting.

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet with your name and the style(s) you bring. We would like this to be published monthly. Also include any particulars you want mentioned.

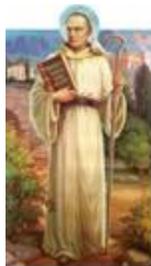
Thanks to all who contributed.

Please bring your latest for all to share!

Beers brought to last meeting

- Doskey brought a Märzen;*
 - Gerald brought a Cask-conditioned smoked stout;*
 - Mr. Smith, American Lager;*
 - Richard brought a dark mild;*
 - Greg brought a 40 Arpent Brew with British Hops and Scottish Yeast;*
 - Sam Grooms brought three: Keith's brewoff beer (Belgian), Version 1 + 2 of Honey Smack;*
 - Mike hoppy wheat on merlot oak chips;*
 - Katie brought a Mingo IPA.*
- %%%%%%%%%%

It is my design to die in the brew-house;



Let ale be placed to my mouth when I am expiring, that when the choirs of angels come, they may say, "Be God propitious to this drinker." -- *Saint Columbanus, A.D. 612*
St. Columbanus was a missionary priest whose claim as a *Beer Saint* derived from a story of him happening upon a group of "pagans" about to sacrifice a cask of ale to the god Wodan. Using only his (beer laden?) breath, St. Columbanus shattered the ale cask from across a clearing. He then explained that the men were wasting good ale and that his God loved ale, but only when drunk in His Name.

Dues

Same Price as Last Year \$30.00

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Due

To be a member in good standing, a returning member's yearly dues were due by the March meeting.

New member's dues are prorated for the rest of the year

Credit Cards Now Accepted

Use the membership form on page 9 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

Pay up now or you will be considered a member of the Deadhead Society

BEECHWOOD AGING

by Mike Retzlaff

We've all read the can or bottle labels or heard the slogan on a TV advertisement - "Beechwood Aging" in connection to Budweiser Lager. So . . . what does it actually mean?

I remember a short program on TV, some years ago, showing a brewery worker climbing into a bright tank at one of the Bud breweries to clean out some wooden slats after the beer was pumped out. It looked like a small wood pile neatly coated with a mass of sludge.

I was left with the impression that beechwood aging was their special technique like wine vintners use oak barrels to help mellow their wine during maturation. Au contraire, mon frère!

Beechwood is the traditional material chosen to make baking peels and other culinary tools because it imparts no odor or flavor - hot or cold. It is chosen for this stage of brewing for the same reason.

CLARIFYING CHIPS

From American Handybook of Brewing 1902

While in storage, a sound beer becomes clearer by degrees, the particles making it turbid, as yeast and other suspended matters, especially albuminoids, settling on the bottom. In order to hasten clarification and make it perfect, clarifying chips are put into the beer where filters are not used.

These chips are made of hazel or white beechwood. The wood is cut so as to secure straight chips about 16 to 18 inches long, 1.5 to 2 inches wide, and 1/16 to 1/10 inch thick. They should be smooth and without cracks. Before using them they are thoroughly boiled in a special tub, changing the water repeatedly, steam that is pure and without oil or other impurities being commonly used, whereupon they are rinsed in cold water. They are wet when put into the storage cask, being inserted either into the empty cask through the manhole, which is simple and quick, or being added through the bung-hole after the cask has been filled with beer. The beer is run on the chips if it is to be marketed soon, whereas it is preferable to insert the chips through the bung-hole if the beer is to remain on storage for some time. They can be put in two to four weeks before racking for shipment, in the latter case. As to the number of chips for a cask a little experience will speedily give the requisite information. The more quickly the beer is to be clarified and the more stubborn it is of clarification the more chips should be used. As a rule one kilogram of wet chips is enough for one hectoliter of beer, which is equal to about half a kilogram of dry chips. Care should be taken to prevent chips lying in front of the tap-hole, which might cause trouble in racking. This is more likely to happen where the beer is run on the chips and for that reason experienced brewers generally prefer to put in the chips through the bung-hole or else remove the chips from the tap hole after the cask has been filled.

It appears that the use of "Beechwood Aging" is not an innovation of Anheuser-Busch but a tried and true clarification aid; at least for use in the keg. Today there is a practical reason to continue this technique. It helps remove a goodly portion of the suspended yeast so they can get a longer run of beer through the filters just before packaging. "Beechwood Aging" apparently has nothing to do with flavor or "drinkability" as their advertisements suggest, but I must admit it does sound good.

As a snub to us fancy schmancy beer sniffers and home-brewers, this is how AB brews "some golden suds the hard way." Perhaps they might try another slogan: "Our beer is sterile filtered to remove most of the color and all of that nasty old beer flavor." Besides, when Bubba's guzzling, flavor and aroma just get in the way!

OH, THE HUMANITY!

by Mike Retzlaff

Humankind has triumphed over a plethora of hindrances, obstacles, and adversities during the many millennia that we, as a species, have existed. However, our reign over the Earth may be coming to an end.

Y2K didn't do us in nor did the Mayan "End of Days" scenario. The Hopi Prophecy declares that "Kachina will remove his mask during a dance in the plaza before the uninitiated children" which somehow will trigger a global armed conflict and destroy us all. I believe this is all nonsense and that our downfall will be at our own hands.

The first real indicator of our decline was white bread. It is still with us but people are starting to wake up and opt for nutritious foodstuffs that don't simply serve as an edible napkin.

Another major hiccup in our development was light beer. If it were only a passing fad, there would be little cause for alarm, but its production and sales continue to grow. It is distressing to note that Miller Lite has now been produced for more than 40 years. I've tried this "beer" and in it can find no redeeming value. Its continued existence and popularity is a mystery which haunts me.

I believe that our societal death knell has come in the form of "beverages" such as Bud Light Lime-A-Rita, Michelob Ultra-Light Lime Cactus, and Bacardi Silver Pomegranate Mojito. Obviously, the dreaded Zombie Apocalypse will be a direct result of the continued over-consumption of these types of "beverages." Mankind is not fragile but cannot withstand such a vile onslaught forever.

As the future unfolds, the human race may consist as pockets of survivors sustained by kegs and bottles of home-brew. The surviving members of society will have done their part by stocking up on these necessary and life enhancing provisions.

Neil Barnett, that great Statesman of Libation, is waiting to sign you up for the next Brew Off. In addition to your

that tastes so awful it must be good for you. Whether it is or not, water from these sources posses high concentrations of off putting minerals, not to mention being terribly hard (more on that to come).

The third is good old swamp water. Fens are swamps, like Fenway Park in Boston which is nothing but a fetid morass built on the swampy bits off Boston Bay...okay, I digress, but I grew up a Yankee's fan...Bucky Dent and all that. While you could, given the boiling, make beer from it, surface water of this sort is typically very soft (again, more on that). Stick with the "best and lightest".

So what sort of water do we have 'round these parts? Is it the best and the lightest? Well, if you're talking Orleans and Jefferson...it aint bad, despite rumors to the contrary. Yes, the "we live along the nation's sewer..." and all that. And despite the bottles water craze, which more often than not is just filtered domestic tap water, even here we have pretty much the safest water in recorded human history. But what about beer?

I'll spare you the "how to read a water report" crap, because without seventeen phone calls and a few transfers to get to a hydrologist, what you would get from your water company is a laundry list of chemical names showing a whole lot of stuff federal regulation deem important for water to be deemed potable, that as brewers we could care less about. Potable water...remember? What I mean by not bad, is that for brewing purpose, good old Mississippi river water falls in at the mid range of the spectrum for beer, meaning, it's going to work reasonably well for nearly all beers, and there are no fundamental flaws with it that might have any detrimental effects on most beers. Hooray!

By "all beers" the range I'm talking about is generally the SRM. And this is the first definition I am going to throw out. That's **Standard Reference Method-SRM**, which is a measure of beer color. Anyone perusing BJCP style definitions have run across this, and most recipes and beer software will include it. Charts abound, but here are some highlights via BJCP: 2-3 is straw, 3-4 gold, 5-6 gold, 6-9 Amber, 10-1 amber/copper, 14-17 copper, 17-18 copper/light brown, 19-22 brown, 22-30 dark brown, 30-35 black, 35+ "It's like, how much more black could this be? And the answer is none. None more black." – Nigel Tufnel . I actually met Harry Shirer aka Nigel Tufnel, Mr. Burns, Smithers, et al...total, pompous, ass. Yeah, I know, now I'm starting to sound like Harold, but I digress...

So where are we? So Roughly 9-15 SRM is the ideal range for our water. Roughly because the water profile will vary as much as the river stages do, so we do see some significant oscillation throughout the year. The long and the short is, we're pretty fortunate with a middle of the road water that allows us to make most beer without too much trouble. Not everywhere can say the same...Houston...But we can go a lot better with a few tweaks.

I mentioned a few simple steps you can take, right? The one I'm going to start with, and this month's lesson is to **run your water through a carbon filter**. Club equipment includes one, with good reason. While chlorine will boil out, and our levels are not as high as some places, a simple carbon filter will get it out of the way from the get go. And it will remove any particulates and even some undesirable odors (read: summer river water, when the river stage is low). There a numerous options. I've got the basic cartridge type that will hook up to a standard hose which ran around \$30. The basic level carbon filters are cheap and since you are not running a household water supply through them, will last a long, long time.

Next, hoses. There are varicose web sites warning of the supreme dangers of drinking from a garden hose. It is true trace chemicals will leach into the water, but to do so you generally need to leave a hose full of water out in the sun a few day. I'm guessing you might have tasted such water in your lifetime and said "blech!" or something along those lines. So long and short is to do what you did then and just flush out the water that's been sitting around in the hose. Once you do the water should be just fine. If you have any concerns, you can pick up a Boat/RV/camper water hose with an FDA approval for drinking water.

Next up...what is next up? Mash pH. I know you're waiting with baited breath.

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"he was a wise man who invented beer"

Plato

Brewoff Schedule for 2015 (Subject to Change)

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	Dan Rodbell
3/28/15	Mai Bock/Helles Bock	Hank Bienert	330 W Livingston - Metairie	Marcel Charbonnet
Cancelled	IPA	Richard Cuccia	Gooch Dome Towers 4725 Chastant St Metairie, LA 70006	Chris Catherine
5/9/15	Belgium Pale Ale	Ryan Casteix	105 OK Ave Harahan, LA	Keith St. Pierre
6/6/15	Strong Belgium Gold	BIABS* at Barnett's	5636 Hawthorne Pl NOLA, 70124	Neil Barnett
7/11/15	Cream Ale	John Foley	6386 Canal Blvd NOLA, 70124	
8/8/15	Saison	BIABS* at Barney Ryan's	101 Garden Rd Harahan, LA 70123	
9/19/15	California Common	Charles Sule	6325 Perlita Drive Lakeview, NOLA	Charles Sule
9/26/15	Estrogen Ale	New Orleans on Tap	City Park Festival Grounds, NOLA	Carol Rice
10/10/15	Octoberfest	Deutches Haus Octoberfest	Williams Blvd, Rivertown Kenner	Sam Grooms
10/17/15	London Porter	Deutches Haus Octoberfest	Williams Blvd, Rivertown Kenner	Greg Hackenberg
11/7/15	New American Pilsner	Brewstock	3800 Dryades St New Orleans, LA	

*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 August

"For a quart of Ale is a meal for a King."

-William Shakespeare-

As you all know, the last Brewoff was cancelled. I realize brewing in the Summer heat is not everyone's cup of tea, but this next one will have a pool! On August 8th, we will be making a Saison at Barney Ryan's house in River Ridge. As of yet we still need a Brewmaster and an Equipment mover. This event will go forward, even if I have to step in. Anyone planning to come should contact me so I can get you on the list.

On September 19th, Charles Sule will be brewing a California Common at his house in Lakeview. This style is best typified by Anchor Steam Beer, which ferments its beer with a Lager yeast at higher than normal temperatures. This is tasty session beer with a toasty malt flavor. We may, or may not, have a chef but are still looking for equipment movers and a grunt or two.

The next event will be the "Twenty TaTa's" Finnish Sahti Brewoff at New Orleans on Tap in City Park. Carol Rice will be running this one, with an all woman crew and it is all filled up. They may need some help lifting the heavy stuff though, so if you are a manly man, and want to help, contact Carol.

The Deutches Haus will host two Brewoffs at the Oktoberfest in Kenner on the 10th and 17th. The first will be an Oktoberfest style, led by Sam Grooms and the next will be an English style Porter with Greg Hackenberg at the wheel. Most positions are available. The Deutches Haus has been very good to this club for many years, and I encourage all the members to volunteer at the Haus for this event. You can cook or serve food, help Michelle with logistics, or maybe even serve beer with Jack. It's really a fun event and the time goes fast!

As always, if you interested in any of the Brewoffs or helping at Oktoberfest, sign up at the meeting or email me at neilwbarnett@yahoo.com. Take care and keep brewing.
Neil

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Don't forget to see our WEB SITE from time to time.

It has been revitalized with current activities and historical archives.

www.crescentcityhomebrewers.org



CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058
Email - cchhopline@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	5:00 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	9	7:00 am	4:00 pm

June

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Brew Off	Sat	6		
WYES Beer Tasting CANCELLED BY ATC	Sat	XX	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
Roller Derby	Sat	18	5:00 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	11	TBA	TBA
Pensacola Emerald Coast	Sat	12	TBA	TBA
Pensacola Emerald Coast	Sun	13	TBA	TBA
Brew Off	Sat	19	7:00 am	4:00 pm
Brew Off City Park Festival Grounds	Sat	26	TBA	

October

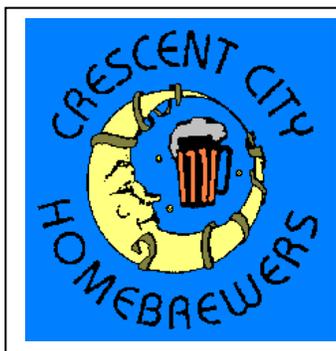
CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
Brew Off Kenner Oktoberfest	Sat	10	TBA	
Brew Off Kenner Oktoberfest	Sat	17	TBA	

November

CCH General Membership Meeting	Wed	4	7:00 pm	11:00 pm
CCH Winterfest	Sat	14	:00 am	: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 Beer Company](#)[Covington 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](#)

Published by:

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