

THE HOPLINE



Crescent City HomeBrewers

Volume 26, Issue 3

March, 2015

Editor: Monk Dauenhauer

Submit articles to CCHHopline@aol.com



MEETING LOCATION
Deutsches Haus
1023 Ridgewood Street
Metairie, LA
March 4, 2015 @ 7:00 P.M.

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

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.

The following brought their creation to the meeting in February

- Tom Lay – Irish Ale
- Dan Rodbell – Black IPA
- Mike Buden – Black IPA and a Stout
- Neil Barnett – Doppelbock; Helles; Pilsner; Pale Ale
- Mike Malley – Bourbon Stout
- Ed Ryan – Chccoolate Pilsner
- Paul Ellington – Winter Warmer from Oktoberfest Brewoff
- Scott Peterson – IPA Clone
- Keith St. Pierre – Brown IPA
- Mr. Secretary (Chris Caterine) – Oatmeal Stout



Dues

Same Price as Last Year \$30.00

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Due

To be a member in good standing, a member's yearly dues are due by the March meeting. Credit Cards Now Accepted

**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**

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Bet You Did Not Know

Cleopatra lived closer to the building of Pizza Hut than the pyramids. The Great Pyramid was built circa 2560 BC, while Cleopatra lived around 30 BC. The first Pizza Hut opened in 1958, which is about 500 years closer.

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HAS IT GOT THE POWER?

by Mike Retzlaff

I found a recipe based on a German brew log from 1890. This recipe for a Doppelbock consists of 100% Munich 20

malt. I thought this might make an interesting beer and starting playing with the idea. I was lucky enough to win a 5 gallon pail of Briess Munich 20 (thanks to Al Bourg!) at CCH's Pig Roast and Swap Meet. This seemed to be an excellent opportunity to do something special with the malt.

Munich 20, as a base malt, is rather dark and I started wondering if it actually has enough diastatic power to convert itself in the mash tun. A little surprise was waiting for me on the Briess web site. Their Munich 20 is rated at only 20° Lintner. Degrees Lintner refers to the amount of alpha and beta amylase in the malt. These are the diastase enzymes and the amount present in any particular malt translates into diastatic power. Several references indicate that 30° Lintner is about the minimum for conversion and, at that low level, it might require a much longer mash time. 35° Lintner is suggested as a safer low end for the mash.

Calculating DP in the mash is rather easy if you can get that specification from the maltster. You multiply the degrees Lintner for each malt by the quantity used, add up the figures, and divide by the total grain bill; well, sort of – more on that later.

As in the above cited recipe:

15# Munich 20 @ 20° Lintner = 300 ÷ 15 = 20° Lintner (diastatic power is too low)

A simple adjustment might be the substitution of 6 row barley @ 15% of the grain bill:

12.75# Munich 20 @ 20° Lintner = 255

2.25# 6 row barley @ 160° Lintner = 360

Total = 615 ÷ 15 = 41°

Lintner (sufficient diastatic power)

This little calculation can come in handy if using a lot of adjuncts. Flaked grains are commonly used in recipes as are torrified grains. Raw wheat is a staple of Witbier. These ingredients require diastatic enzymes from another source to convert them into beer wort. When you calculate, don't include heavily roasted grains and malts such as roast barley, chocolate malt, or black patent malt. These ingredients have zero diastatic power but on the other hand they have no convertible starch so they cancel out as far as these calculations go. Crystal (caramel) malts require no further mashing and are simply along for the ride; just like the roasted grains.

The old, standard, stout recipe is 7# of pale malt, 2# of flaked barley, and 1# of roast barley. The only ingredient in this recipe with diastatic power is the pale malt. For this little exercise, we'll use Maris Otter pale malt which has a DP of 120. 7 X 120 = 840 ÷ 9 = 93.3 DP for the mash. I didn't include the 1# of roast barley in the division as it contains no convertible starch. As far as the enzymes are concerned, the roast barley could be a pound of gravel or some broken bricks; it neither helps nor hinders the mashing. The mash has plenty of enzymes available for the conversion of the pale malt and flaked barley in this recipe.

If we were to substitute Golden Promise malt for the Maris Otter, there would be a difference. Golden Promise has about 70 DP. Therefore: $7 \times 70 = 490 \div 9 = 54.4$ DP for the mash. There are still plenty of enzymes to convert the grist of this mash bill.

If we were to brew a Witbier using 4# Belgian Pils (DP 110) + 2# of raw wheat + 2# of flaked wheat, we would calculate: $4 \times 110 = 440 \div 8 = 55$ DP for the mash. Again, there are plenty of enzymes to do the job.

Here is a short reference list of commonly used mash ingredients with their approximate degrees Lintner:

- American 2 Row Malt: 140 °L
- Munich Malt (20 SRM): 20 – 25 °L
- American 6 Row Malt: 160 °L
- Vienna Malt: 75 °L
- British Pale Malts: 40 – 70 °L
- Wheat Malt, German: 60 – 90 °L
- Maris Otter Pale Malt: 120 °L
- Wheat - raw, flaked, torrified: 0 °L
- Belgian Pale Malt: 45 – 70 °L
- Crystal Malt (all): 0 °L
- German Pilsner Malt: 110 °L
- Chocolate Malt: 0 °L
- Munich Malt (10 SRM): 70 °L
- Black Patent Malt: 0 °L

Diastatic power is a small but significant factor in recipe formulation. It can make a big difference when you're brewing close to the edge. Keep this in mind and you might not have to find out the hard way!

Surprising but True

Oxford University is older than the Aztecs.

Teaching started in Oxford as early as 1096, and by 1249, the University was officially founded. The Aztec civilization as we know it began with the founding of Tenochtitlán in 1325.

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Hank Speaks... So Listen

When I joined CCH in 2000, I was struck by the chaos and comments of the meetings and the members but in time learned that many of them had interesting ideas and experiences concerning brewing. I also learned how most of them were very generous with advice but that few would volunteer wisdom.

Below are some communications between 2 CCH members (Mike R. and Hank B.) about the CCH Hopline and its roll as a source of information for the club and we both seem to feel the same way and I suspect many of you do too.

BOTTOM line-if you have some thoughts/experiences/successes+failures to share there is an outlet and an audience..

GO AHEAD!! ANSWER THE QUESTIONS I SENT OUT YEARS AGO (see below) IF YOU'RE BRAVE ENOUGH!!

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Hank,

I had suspected that reading of the articles in the Hoplines was not a regular activity of CCH members and was recently convinced. I had submitted a translation of the Reinheitsgebot back in August and found the identical translation in the January issue. Perhaps whoever submitted it again wanted to emphasize the lack of yeast as a component in the early decree. I, too, had some commentary.

As I went through the issues I had saved on disk and added to them the ones in the old Hoplines I borrowed from Carol Rice, I was truly impressed with the quality of many of these articles and the wisdom available to anyone who bothered to read them. That's why I suggested that these articles should be available on the CCH web site. I volunteered to glean them and convert them to pdf format for inclusion. Rick is the pro tem webmaster and has inserted them under the "ARTICLES" banner. If we can only get the membership to start reading. BTW, my picture appears on the ARTICLES page but not at my request. I told him that it makes me feel uncomfortable as I'm pretty much the new kid on the block. I asked Rick to include anyone who has submitted a few articles to be included in that gallery. It hasn't happened yet. Perhaps your picture standing in front of the top half of the popcorn popper!

I was also impressed with the sheer volume of articles which you have authored. You had pled for others to step up and start submitting articles. Greg H. did so and I figured I had some thoughts to share also. There are some younger members (in point of age and/or brewing experience) who surely have something of value to share but they are probably a bit wary of jumping in. We need to encourage them to share their experience or simply ask a question. I did notice that at sometime in the past, there was a small section of the Hopline dedicated to answering questions. It didn't last long but we might start that again. What do you think?

Thanks again,

Mike Retzlaff

Mike,

Thanks for the compilation you are doing.

The questions idea fizzled as did a plan to write a series about the early days (I began brewing solo in 1995 and joined CCH 2000) based on some simple questions I sent

to the 50 longest in the club members asking such things as-how did U get started?,what was it like "back in the day"? worst beer U ever made? most important 3 things U think a new brewer should know?

I got 4 responses-all of which were excellent but not enough material to make it worth catching a goose and pulling a quill to write it up.

At this point one ordinarily would be reminded of an old truism about leading horses to water and drinking but CCH members have no trouble drinking!!

I submitted articles in the early 2000s in response to subjects that had been discussed at brewoffs and then stopped as U can see when U follow my "scat" trail.About 2006 Monk approached me at a Christmas party and asked if I would write something of an educational nature and both of us being slightly jolly/juiced, I agreed.

I am glad when others step up which makes it more of a community effort.

Look, let's be honest-I do it for the MONEY. They pay me a grand a YEAR but with MY dues being \$1030 annually (since I have been granted a SPECIAL rate) I am not quite ready to retire and write full time.

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THNX
Hank

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Trivia

There is more processing power in a TI-83 calculator than in the computer that landed Apollo 11 on the moon.

The guidance computer from the Apollo 11 mission ran at 1.024 MHz, about 1/6th of the processing power of a TI-83 calculator. One is used by students to play Tetris, the other took humans to the moon.

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## DORIGNAC'S

By Sonny Day  
Brew Masters Corner  
Hefeweizen , Weizenbier , Weisse , Wheat Ale

### Definition:

Weissbier means white beer in German.The name derives from the yellowish-white tinge that is imparted by the pale malted wheat from which. The brew is made in North America,the brew is more commonly called hefeweizen because it is unfiltered, meaning the yeast

remains in suspension and causes the beer to look slightly turbid. Filtered, clear Weissbier is called Kristallweizen (crystal wheat), there are also dark wheat beers, these are called Dunkelweizen (dark wheat).

Here is a list of these Beers In our store frost !!!

- Teche Hombres Agave Wheat
- Ayinger Bravweisse
- Ayinger urweisse
- Erdinger Hefe-weizen Dunkel
- Erdinger schneeweizen
- Weihenstephaner Hefe
- Weihenstephaner Kristall Weissbier
- Weihenstephaner Vitus Weizenbock
- Schneider Weisse Auentinus
- Schneider original
- Schlenkerla Smoke beer weizen
- Franziskaner weissbier
- Franziskaner Weissbier Dunkel
- Erdinger Weissbier Alkoholfrei
- Anchor Winter Wheat
- Paulamer Hefe-weizen
- Konig Ludwig Weissbier
- Shiner White wing Belgian white
- Shock top Honey crisp apple wheat
- Shock top Raspberry wheat
- Shock top Belgian white
- New Belgian snapshot Wheat
- South Hampton Double white
- Clown shoes Cementine White Ale
- Sierra Nevada Kellerweis
- Goose Island 312 Urban Wheat
- Hacker-Pschorr Weis
- Hofbrau Heff-Weizen
- Saint Arnold Weed Wacker
- Harpoon vfo
- Blue Moon Belgian White
- Canebrake Wheat Ale
- LA-31 Boucaneer Smoked wheat Ale
- LA-31 Passionne Passion fruit wheat beer
- Covington Kolsh
- Southern Prohibition Suzy B Blonde Ale
- Abita Purple Haze
- St.Bernardus Wit Bier
- Schonram Weisbier
- Hope Dunkle Weisbier
- Hope Helle Weisbier
- Hope Weisbier Bock

## Brewoff Schedule for 2015 (Subject to Change)

| Date     | Style                | Host                       | Location                                                 | Brewmaster         |
|----------|----------------------|----------------------------|----------------------------------------------------------|--------------------|
| 1/17/15  | Dry Stout            | Applegate's                | 617 N. Cumberland St<br>Metairie                         | Neil Barnett       |
| 2/28/15  | Rye P A              | Monk's Sausage<br>Stuffing | 7967 Baratavia Blvd<br>Crown Point                       | Dan Rodbell        |
| 3/28/15  | Mai Bock/Helles Bock | Hank Bienert               | 360 Jefferson Ave Metairie                               | Marcel Charbonnert |
| 4/11/15  | IPA                  | Richard Cuccia             | CoochDome Towers 4725<br>Chastan St<br>Metaire, LA 70006 |                    |
| 5/9/15   | Wheat or Wit Beer    | Ryan Casteix               | 105 OK Ave<br>Harahan, LA                                |                    |
| 6/6/15   | Strong Belgium Gold  | BIABS* at Barnett's        | 5636 Hawthorne Pl<br>NOLA, 70124                         | Neil Barnett       |
| 7/11/15  | Cream Ale            | John Foley                 | 6386 Canal Blvd NOLA,<br>70124                           | Keith St. Pierre   |
| 8/8/15   | Saison               | BIABS* at Barney<br>Ryan's | 101 Garden Rd Harahan,<br>LA 70123                       |                    |
| 9/19/15  | California Common    | Charles Sule               | 6325 Perlita Drive<br>Lakeview, NOLA                     | Charles Sule       |
| 9/26/15  | ???????????          | New Orleans on<br>Tap      | City Park Festival Grounds,<br>NOLA                      |                    |
| 10/10/15 | Octoberfest          | Deutes Haus<br>Octoberfest | Williams Blvd, Rivertown<br>Kenner                       |                    |
| 10/17/15 | London Porter        | Deutes Haus<br>Octoberfest | Williams Blvd, Rivertown<br>Kenner                       | Greg Hackenberg    |
| 11/14/15 | New American Pilsner |                            |                                                          |                    |
|          |                      |                            |                                                          |                    |
|          |                      |                            |                                                          |                    |

## Brewoff Schedule for 2015 (Subject to Change)

\*BIABS = brewing in a bathing suit

Standard Wort price \$25.00      Standard Lunch price \$10.00

### Brewoff News for March

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

Happy St. Patrick's Day everyone. I have just come back from the Sausage Stuffing Brewoff and have a short deadline, so I will try to get through this fast.

We had a private Brewoff earlier in the month in which "Los Cinco Pendejos" made two parti gyle beers. The first was a Barley wine with a starting gravity of 1.099 and a second beer, from the same mash, of 1.043. Both beers have finished out, and taste great. This old style of brewing was very popular in England for many years, but for us, it required the use of four mash tuns, and a huge learning curve. Sam Grooms and Keith St. Pierre did a great job.

The Sausage Stuffing brewoff was run by Dan Rodbell. We made the traditional Rye P A beer formulated by Derek, and even used most of the Rye! The brewoff went off without a hitch, until the end. The new, improved hop strainer I made, will need some more work. Oh well, back to the drawing board. We came in a little bit high on gravity at 1.063 and the wort tasted great. We would all like to thank Monk and Millie for hosting this annual event, and Dan for running the brewoff.

The next brewoff will be a Bock beer, at Hank's house. Marcel will be brewmaster, and wort is still available. If you are interested in this, or any other brewoff, you can sign up at the meeting, or email me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com). Take care everyone, and keep on brewing.

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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](http://www.crescentcityhomebrewers.org)**



# CRESCENT CITY HOMEBREWERS

1213 Curtis Drive - Harvey La 70058  
Email - [cchhonline@aol.com](mailto: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 | 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 <b>CANCELLED BY ATC</b> | 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  |

**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 | 19 | 7:00 am | 4:00 pm  |
| Brew Off City Park Festival Grounds | Sat | 26 | TBA     |          |

**October**

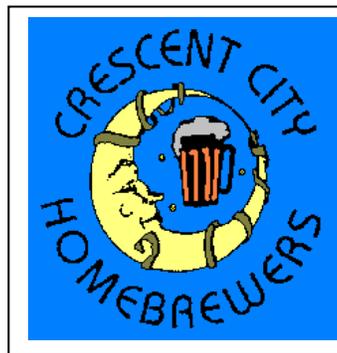
|                                |     |    |         |          |
|--------------------------------|-----|----|---------|----------|
| CCH General Membership Meeting | Wed | 7  | 7:00 pm | 11:00 pm |
| Brew Off Kenner Oktoberfest    | Sat | 10 | TBA     |          |
| Brew Off Kenner Oktoberfest   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

**November**

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

**December**

|                                                                                              |     |   |         |          |
|----------------------------------------------------------------------------------------------|-----|---|---------|----------|
| <b>CCH General Membership Meeting, Nominees<br/>from Floor, Election and Christmas Party</b> | Fri | 4 | 7:00 pm | 11:00 pm |
|----------------------------------------------------------------------------------------------|-----|---|---------|----------|

**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:

***CRESCENT CITY HOMEBREWERS***

c/o Monk Dauenhauer  
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