



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 29

December 2018

Issue 12

Next Meeting: December 5, 2018 at 7 p.m.

Location: Deutsches Haus, 1700 Moss Street, New Orleans, LA 70119

Next Meeting: December 5th at The New Deutsches Haus

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Officer Emails

President	Mike Malley	Vice President	Hector Meier
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Quartermaster	Sam Grooms	Brewoff Coordinator	Neil Barnett
Hopline Editor	Gerald Lester	Webmaster	Gerald Lester
Social Meida	Rachel Sicheneder		

Submitting Articles

– Gerald Lester

Please email any articles you want published to Hopline@CrescentCityHomebrewers.org by the 25th of the month.

Beers of the Month – November meeting beers

Sorry, no one made a list!

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Greg Hackenberg

Our very own Greg Hackenberg is featured on the Fermentation Nation podcast:

**FERMENTATION
NATION**

[Take 2 Episode 6: Festbier](#)



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Christmas Party

somebody

etc...

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Welcome to Miel Brewery & Taproom

Alex Peyroux

Hello Crescent City Homebrewers!

We would like to introduce ourselves to you as the newest brewery in New Orleans. Miel (pronounced "ME-ELLE") Brewery & Taproom is an independent microbrewery, taproom, and beer garden located in the Irish Channel neighborhood. We focus on brewing seasonal, rotating beers using local ingredients like honey and muscadine grapes. Our goal to make quality beer while staying environmentally friendly, responsible for the entire lifecycle of all our products, and conscious of how we use resources. We are family and dog friendly too!

Miel Brewery was founded by Janice Montoya and Alex Peyroux. Alex has worked as a professional brewer for 6 years at Abita Brewing Co. and Harpoon Brewing Company in Boston. Janice earned a degree in New Media and Animation from SELU and has worked at creative agencies. While they were living in Boston, Alex's parents picked up beekeeping as a hobby and began supplying Alex and Janice with enormous amounts of delicious Louisiana honey. After doing some research on honey, they came to find to that the word miel means honey in Spanish and French. Miel as a word acts as a bridge, connecting both their backgrounds and cultures. Alex and Janice decided to run with the name and never look back because when life gives you honey, make beer with it. Legally Miel cannot make mead due to licensing, but the plan is to use honey as an ingredient in a couple of beers as a nod to our namesake.

As a small brewery, we have the freedom to experiment often with different yeast strains in order to create as many different styles as we can. We plan on brewing everything and anything from Helles Lagers to Hazy NEIPAs to Barrel-Aged Stouts to fruited, summery sours. We are excited to join the New Orleans craft beer scene and we hope to see you here!

We are still planning our events and beer releases for Decmber so we do not have anything definite yet, but we keep our Facebook, Instagram (@mielbrewery) and website (www.mielbrewery.com) up to date!

Cheers and we will see yall at Winterfest! – Alex & Janice

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2019 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
July (off)	n/a			n/a
Dec. (off)	n/a			n/a

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

Standard Lunch price \$10.00

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

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.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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Links To Things

Club Links:

- [Membership Application Form](#)

Local Brewing Supply:

- [Brewstock](#)

Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [Miel Brewery & Taproom](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)

Missing links – just email them to Hopline@CrescentCityHomebrewers.org!

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