

# THE HOPLINE



Crescent City HomeBrewers

Volume 27, Issue 11

November, 2016

Editor: Monk Dauenhauer



## MEETING LOCATION

Deutsches Haus  
1023 Ridgewood Street  
Metairie, LA  
November 5, 2016 @ 7:00 P.M.

### The 2016 Club Officers are:

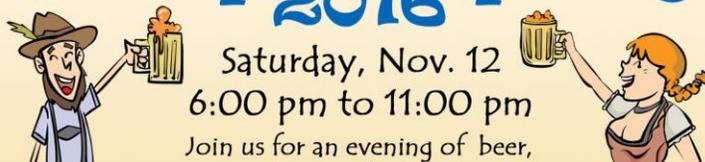
**Chris Caterine** – President  
**Ryan Casteix** – Vice President  
**Tom Lay** – Secretary  
**Dan Rodbell** – Treasurer  
**Sam Grooms** – Quartermaster

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### November – CCH Winterfest



## WINTERFEST - 2016 -



Saturday, Nov. 12

6:00 pm to 11:00 pm

Join us for an evening of beer,  
music, German food and more!



Over thirty home brewed and commercial  
beers to try, all complimentary! Free Soft  
Drinks and cash bar available.

German Sausages and Potato Salad, Sauerkraut,  
Soft Pretzels, Dessert and more, all included!



At The Deutsches Haus: 1023 Ridgewood Drive Metairie, Louisiana

All for **\$25.00** Per Person, in Advance.  
Only \$30 at the door. Over 21 only!

For Tickets: <http://cchwinterfest2016.bpt.me>

For Information: [crescentcityhomebrewers@gmail.com](mailto:crescentcityhomebrewers@gmail.com)

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

Find us on facebook at CrescentCityHomebrewers



**Our Largest fund raiser to support our many activities for the coming year. Please come to the meeting and step up to volunteer to help your fellow brewers make this event a huge success.**

## **A word from Sam your beer wrangler for the Winterfest**

Greetings all!

Your ever-faithful Quartermaster here lending a hand with beer wrangling/pleading for Winterfest.

There are 3 weeks until Winterfest. We are aiming for a total of 40 unique donations.

I now have 31 (thirty-one) confirmed donations between homebrew and local brewery donations as of this email being sent. Please reach out to confirm your donation ASAP. Time is nearly out to brew for this event!

Confirmed donation styles to-date:

- 3 - English Strong Bitter
- 2 - American IPA
- 2 - Belgian Pale Ale
- 2 - Brown Ale
- 2 - English Ordinary Bitter
- American Blonde Ale
- American Pilsner
- Belgian Black IPA
- Belgian Trappist Single
- Bohemian Pilsner

- Cider
- English Porter
- Hefeweizen
- Oatmeal Stout
- Saison
- Scotch Ale
- Smoked Ale
- Weissbier
- American IPA (Specialty)
- American Wheat Ale (Specialty)
- Berliner Weisse (Specialty)
- Kvass (Alternate Grain)
- Oatmeal Stout (Specialty)
- Saison (Specialty)

**If I have not received a donation form from you, you are not confirmed and not included within the above count. Please get in touch with me ASAP if you are donating.**

I have attached a PDF fillable form to be completed by members donating. Please do the following:

- Fill out all of the fields marked in **red**, even if you have to estimate a value; then save the form.
- Complete 1 (one) form per unique donation
  - Ex: If you plan to donate 2 different beers, that would be 2 separate forms to complete.
- Email completed form(s) to both Sam Grooms at sigrooms@gmail.com & Dan Rodbell at dan.rodbell@gmail.com

This is likely the last reminder about donations coming from me going to the entire club. Those that have reached out to



seem to augment hop bitterness, flavor, and aroma.

Higher carbonation levels are restricted to heavier walled glass bottles or kegs. Normal 12oz. long neck bottles can become grenades at such pressures.

Carbonation charts abound on the internet which will give you values of carbonation as it relates to pressure and temperature. Many software programs will calculate the amount of priming sugar or krausen needed to achieve the target fizz you desire.

Even after you've made a decision on the amount of carbonation required for a certain beer, you still have to deal with dispensing. In a keg system, length of run from the keg to the tap and hose diameter can be critical to a good presentation in the glass. High CO<sub>2</sub> pressure combined with a short run of too large a hose will give you a glass full of foam. The same pressure combined with smaller and longer tubing may give you a perfect pour. There is a lot of science and art in setting up a keg system.

Go to the CCH website and find the BA Draught Quality Manual. It is located under ABOUT / ARTICLES / TECHNIQUES. It can give you quite an education on the inner workings of a dispensing system. Even if you have a draught system which seems to work well, you may find a few ideas to help fine tune it.

## Hank Speaks

Thanks to Greg H for his article about water and I would like to add some experiences to his comments.

When I got into all grain brewing, it was sensible to want to adjust my East Bank Jeff parish water to mimic the mineral ratios of world class brewing cities.

I called the Jefferson highway water works and learned that the head tech was a sometimes home brewer and grateful that someone ACTUALLY WAS INTERESTED IN THE RESULTS OF HIS TESTING.

This happened a few years ago but I suspect the information below is still true but a few phone calls should answer any questions that are out there.

I also learned that there is seasonal change but not significantly since they seek to reproduce a more or less "standard" product which makes sense.

and that when water has been sitting in a certain set of pipes for a few days in summer, off flavors WILL occur so, before drawing from a rarely used source always flush by running for a few minutes. There are FOUR water systems in the Metro AREA-EAST and WEST bank for Orleans and a separate couple from Jeff Parish. Please note that ORLEANS is by design more alkaline than Jeff Parish because of the prevalence of LEAD soldering in those lovely older homes. More alkaline water means less lead leaching into drinking water

There are a few programs out there that allow one to know what to add to brew a geographically appropriate beer but instead of going through this ritual for each brew, I did it once and made a reference chart for JP EAST BANK ONLY.

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### Mineral adjustment in tsp for 5 gallons H<sub>2</sub>O

<<total water needed will =

1) water retained in hot water vessel

+2) water retained in grain which is 1.25-1.5 gallon/10 lbs. of grain (grind dependent)

+3) water needed for the preboil wort is usually post boil wort X 1.15-1.25 boil intensity dependent>>

When JP ~ Ca-41 Cl -27 CO<sub>3</sub>-90  
Mg-12 Na-19 SO<sub>4</sub>-50 total  
hardness 172 all of which are  
average

for LONDON-porters, browns,  
milds

Add 1/8 MgSO<sub>4</sub>; 1 NaHCO<sub>3</sub>

For Yorkshire pale

Add .9/10 Ca SO<sub>4</sub> +.1/8 MgSO<sub>4</sub>

For Munich (malty) lager + Pilsner  
dilute 1to9 JP/RO H<sub>2</sub>O

For Vienna

Add 9/10 MgSO<sub>4</sub>

For hoppy Pales- Burton

Add 2 3/4 tsp CaSO<sub>4</sub>; 1MgSO<sub>4</sub>; 3/4 NaHCO<sub>3</sub>

For stouts

Add 2/3 NaHCO<sub>3</sub>; 1/8 NaCl

Belgian

Add 2/3 CaSO<sub>4</sub>

but if more malty wanted add

CaCl<sub>2</sub>

Dortmund

Add 1/5 MgSO<sub>4</sub>; 1/6

NaCl; 2/3 NaHCO<sub>3</sub>; 3 1/2 CaSO<sub>4</sub>

For hop emphasis above 50 calcium and above 10 magnesium in a 3 to 1 Sulfate to chloride ratio

For malt emphasis above 50 calcium just above 10 magnesium and a 1 to 2 sulphate chloride ratio

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THNX  
Hank

This is an interesting article from the Motley Fool:

## Is Anheuser-Busch InBev Doing an End Run Around Craft Beer Restrictions?

"A backdoor play

Now Anheuser-Busch has purchased the two biggest suppliers to the homebrew market, Northern Brewer and Midwest Supplies, through its venture capital arm, ZX Ventures, which describes itself as a global disruptive growth group and incubator. The deal with the suppliers was for an undisclosed sum.

Northern Brewer founder Chris Farley wrote on his company's blog that the deal is all about growing the business and that both management and the business will remain independent. Yet by Anheuser-Busch effectively acquiring the suppliers that many craft brewers today once used to get their start comes with it certain implications. The simple fact of the matter is that AB InBev will have an even stronger hold on beer consumption in the U.S."

It seems that AB InBev is not happy with only 80% of the beer sales in America, they are coming after us next. Read the whole article here:

<http://www.fool.com/investing/2016/10/27/is-anheuser-busch-inbev-doing-an-end-run-around-cr.aspx>

Buy your ingredients responsibly. Neil

## 2017 CCH Beer (Appreciation) School

### Purpose

To increase the knowledge of beer and all-grain brewing; to increase the skill in evaluating and judging beer; and to indulge in appreciating 120+ beers\*\*\*. The class will follow the Beer Judge Certification Program Style Guidelines.

### Instructor

**Carol Rice** of Crescent City Homebrewers, Recognized Beer Judge, BJCP. I have been brewing with my husband, Richard, since 2000. We first took this class in 1999, and thought it was only right that if we were going to judge beer, we should attempt to brew some. Richard is the gizmo part of the team. I am recipe. I have been teaching all or part of this class since 2007.

I may be contacted at: 10105 Tiffany Drive, River Ridge, LA 70123, 504-737-4309, dogearbrewing@hotmail.com

### Time and Place

The classes will be held on the third Saturday (mostly) of every month from 9:00 am to 12:00 noon at the

#### Deutsches Haus

1023 Ridgewood Street  
Metairie, Louisiana.

### Cost

**\$130.00** is due on or before January 2, 2017 for CCH members in good standing. This cost will defray the expense of the handouts, materials, and beer used for the classes.

Because Crescent City Homebrewers subsidizes the class, non-members will be charged an additional **\$30.00** for membership in CCH. Classes are open to

guests at any time for a charge of \$25 per class. (Please make checks payable to **Carol L. Rice.**)

## Dues

**Pay early to avoid the  
New Year blues.**

**Use the membership  
form on page 9 of this  
award-winning  
newsletter or on our  
esteemed web site**

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

**Bring it to the meeting or mail it to:  
Crescent City Homebrewers, Inc.  
3444 Somerset Drive  
New Orleans, LA 70131**

**Makes checks payable to: CCH**



## Brewoff Schedule for 2016 (Subject to Change)

Date	Style	Host	Location	Brewmaster
1/23/2016	Vienna	Rick and Milli Deskey	4841 Avron Blvd Metairie, LA 70006	Peter Caddoo
2/20/2016	IPA	Ryan Gasteix	105 OK Ave Harahan, LA 70123	Chris Caterine
3/5/2016	Cream Ale	Monk	7967 Baratavia Blvd Crown Point, LA 70072	Tom Lay
4/16/2016	German Alt	Gordon Biersch	200 Poydras St. New Orleans, LA 70130	Dan Rodbell
5/21/2016	Pre Prohibition Beer	John Foley	6386 Canal Blvd NOLA, 70124	Legacy Brewers
6/18/2016	BIABS Belgian Trappist	Neil Barnett	5636 Hawthorne Pl, New Orleans, 70124	Neil Barnett
7/16/2016	Off month	Too	Damn	Hot
8/20/2016	BIABS ESB	Barney Ryan	101 Garden Road River Ridge, LA 70123	Sam Grooms
9/24/2016	Old English Ale	Jacob Landry Urban South Brewery	1645 Tchoupitoulas St. New Orleans, LA 70130	Greg Hackenberg
10/01/2016	Imperial Pilsner	BrewStock	3800 Dryades St. New Orleans, LA 70115	Mike Malley
11/05/2016	Dunkelwiessen	Mickey Giovingo	413 Bear Drive Arabi, LA 70032	Mickey Giovingo

\*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](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.

## Brewoff News and Such for November

*“One drink is just right,  
two are too many,  
three too few”  
— Spanish saying*

Octoberfest is over, and Winterfest is ahead. With the Holidays coming up, it's time to get brewing. We only have one more event this year, so let's go out with a bang.

The last event we had was on October 1st, at Brewstock. Mike Malley made a Russian Imperial Stout with a Starting Gravity of 1.097. He mashed 138 pounds of grain, and then added Molasses and liquid extract to the boil. This was subtly balanced with almost 3 pounds of hops. This beer should have the stopping power of a Hell Fire missile. Gerald acted as chef and supplied a German

feast to the troops working on the "Russian Front". I would like to thank Kyle for his hospitality and Mike for all the hard work.

On November 5th, we will be making a Dunkelweizen at Mickey's house in Arabi. This is a beer that combines the spiciness of a wheat beer with the seductiveness of dark malts. I have seen the recipe and this should be a kick ass beer. We have only one grunt spot left, but will take names for Alternates and Guest. This is a great style from a great brewer and you don't want to miss out.

I will be coming out with next year's list of events and styles by next month. If you have a style, or type of beer you would like to brew, let me know. Also, Christmas is coming and I expect to see a lot more brand new Pickup Trucks in the parking lot. The equipment moving positions are the main bottle neck to our Brewoff Events, more people with more trucks helps to spread the work out amongst the club.

In a couple of weeks, I will be making a bulk order of hops from Hops Direct. This is the 2016 crop which was just harvested and I plan on doing a fresh, whole hop IPA for the January Brewoff. They are making the whole hops available to the public as they are possessed. Since this was a good year for Hops in Washington, and if there is enough interest, I can set up a hop swap and we can split up some one pound bags. This is also the only place to buy Belma hops, one of my favorites. Check out the web site and let me know.

To sign up for any event, or if you have questions, see me at a meeting or email me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com).

As always, I'm your **D**irector **U**ndertaking **M**assive **B**rewing **O**perations, take care and keep brewing. Neil



# CRESCENT CITY HOMEBREWERS

3444 Somerset Drive  
New Orleans, LA 70131

Email - [cchopline@aol.com](mailto:cchopline@aol.com)

## 2016 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: \_\_\_\_\_, 2016

Paid: \$  Cash  Check #

**For the responsible drinker, there is always another party.**