

January  
2017  
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## Next Meeting

Tuesday, January 10  
at 7 pm. At

### ***Stein Fillers***

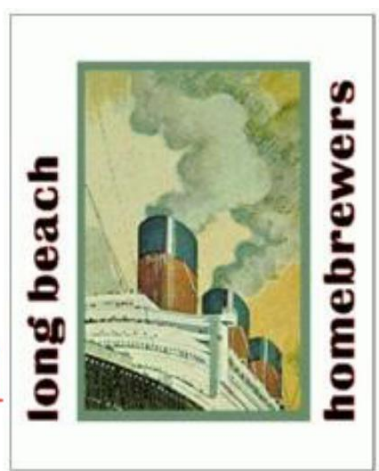
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# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

Greetings Fellow Homebrewers and Happy New Year!

I hope everyone had a wonderful holiday season and is excited about the new brew year. January's meeting has us starting a new Homebrewer of the Year competition and a new series of beer styles to try. January is a non-competition month with any beers with at least 20% rye, I can't wait to try the variety of beers we should get. Congrats again to Derek for winning last year but we're coming for you!

January also means the annual club holiday party, held once again at the Gansens on Saturday the 14<sup>th</sup> at 6 pm. The club will be providing a main course via a taco truck as well as a couple kegs of commercial beer. I strongly encourage everyone to bring some sort of side dish or dessert as well as any homebrew they want to share. The jockey box will be available for keg dispensing. We will also be continuing the annual white elephant beer exchange, bring a 22/750 or a couple 12oz bottles of a commercial beer (typically in the \$10-12 range) for the exchange.

Finally, several of us traveled up to Burbank for a private tour and tasting at our very own Chris Walowski's new venture – Verdugo West Brewing. The three beers he had to share, as expected, were great and the place was beautiful with all that brand new, barely used, stainless steel. They officially open on January 19<sup>th</sup> and are located at 156 West Verdugo Avenue in Burbank. Keep an eye out for their beers and stop in for a visit the next time you're up near the Griffith Park area.

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Happy Brewing

Ray

## 2017 Monthly Style Schedule

Month	Comp Month	Style or theme
January		Beers with at least 20% rye
February	1st	Oatmeal Stout - 16B
March		Anything Imperial
April		SCHF Bragging Rights Style – Lagers of any sort
May	2nd	American Pale Ale - 18B
June		Any fermentable beverage except beer (wine, mead, cider, etc...)
July		Anything Belgian
August	3rd	Biere de Garde - 24C
September		5 minute beers (details to follow)
October		Intentionally Sour
November	Final	Marzen - 6A
December		Beers with spices / Holiday beers

# Tastings at the December meeting (Bourbon Barrel)

## Other beers:

Ray Grace	Citra/Mosaic Saison
Travis Bos	Spiced Coffee Porter
Richard Harris	Big Brew IPA
Neil Horowitz	Apple Ale #5

## Brewing With Mr. Tooth! (AKA: Brewing with a veteran)

By Jon Silvertooth

I have decided to host another “Brew with a veteran” day. This is an event where club members are invited to come to a brewer’s home to observe his or her brew day. Whether you are a new brewer looking to see how an all-grain batch is brewed or a long-time brewer who just wants to see how the other half brews, you are likely to pick up a tip or two from seeing how someone else goes about their brew day. I’ll be brewing an American Pale Ale, which we’ll be tasting at the May club meeting.

### Details:

Date: 3/12/2017 (Sunday)

Time: 10am – 4pm

Location: Silvertooth Brauhaus

- o 1864 Stevely Ave
- o Long Beach, CA 90815

Some of the techniques and equipment used for this batch

- o Milling your own grain
- o All grain brewing
- o Infusion mashing with a cooler
- o Batch Sparging
- o Whirlpooling
- o Hop Bursting
- o Using a pump
- o Using counter flow chiller
- o Temperature controlled fermentation

The Long Beach Homebrewers Annual Holiday Party is this Saturday so come out and celebrate with the club as we usher in the New Year!

**Stuff to know:**

**When:** Saturday January 14, 6:00 pm

**Where:** Dave & Peg's house: 6254 E Metz St, Long Beach

**Food:** The Club will be serving a taco cart dinner but guests are encouraged to bring an appetizer, side dish or dessert

**Beer:** Thanks to connections of some of our members there will be a couple of excellent beer offerings on tap: Sierra Nevada Narwhal and a special selection from Brouwerij West!

**White Elephant:**

Those wishing to participate in the White Elephant Beer Exchange should bring a minimum 22 oz bottle of commercial craft beer, wrapped and with a retail value of \$10-12. Details and rules will be announced at the party.

Hope to see everyone there!

Dave