

January
2014
Volume 23
Number 1

In This Issue

1 Pres' Msg

2 Styles

2 Tastings

3 Recipes

5 NYE
Dinner

Next Meeting

Tuesday, January 14
at 7 pm. At

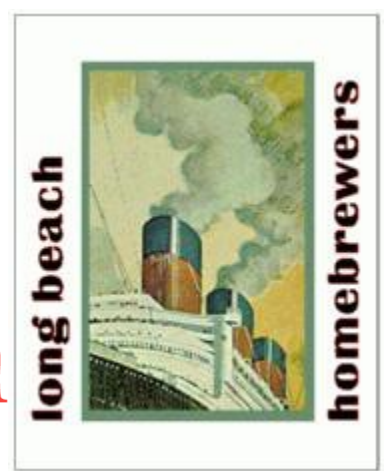
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

Happy new year to everyone! I hope that everyone's holiday season was exceptionally wonderful. This month we have an unusual amount of events planned within a week of each other. First is our annual holiday party, which was held on January 11th at Dave Ganson's house. There were a lot of familiar faces that I haven't seen in a few months as well as a couple of new faces. I didn't count but at times there appeared to be well over 60 people there.

Our next event is the big brew day at Belmont Brewing Company. This event is sold out, for those wanting 5 gallons of wort. I wanted to remind people that anyone can attend this event at BBC, not just those that are collecting wort. Every time we do a big brew day, it is always a great social event where home brewers can see how to brew on a commercial system. The club usually sponsors a continental style breakfast and a few pitchers of beer, and everyone is on their own for paying for lunch.

Obviously our club meeting is this Tuesday at Stein Fillers, where the style of the month is Specialty Ale. Please remember that to be considered a "Specialty Ale" your beer must not be able to fit into any other category. This could be because of unusual techniques, fermentables, or adjuncts. Or this could be from out-of-style variations of existing styles (higher ABV than what the existing style states). This month is the start of the new Home Brewer of the Year competition, with everyone starting from a blank slate. Points awarded will be as follows: 1st place will get 5 points; 2nd place will get 4 points; 3rd place will get 3 points. All entries that do not place will receive 1 point for entering the competition.

As always, Happy Brewing!

Josh

Continued on Page 2...

Continued from page 1

2014 Monthly Style Schedule

Here are the styles for each month.

January: Specialty (cat. 23)**
February: English Pale (cat. 8)**
March: Non-Imperial Dark (cat 4, 12, 13a-e)
April: American Wheat or Rye (cat. 6d)**
May: Blonde Ale (cat. 6b, 18a)
June: Saison (cat. 16c)**
July: California Common (cat. 7b)
August: IPA (cat. 14)**
September: Belgian Triple (cat. 18c)
October: Scottish & Irish (cat. 9)
November: Barleywine (cat. 19B-c)
December: Winter Specialty (cat. 21b)

** Home Brewer of the Year Competition

Tastings at the December meeting

Rudy W	West Coast Red Ale + Oak
Calvin N	Old Ale w/ Oak
Justin M	Pale Ale w/ Oak
David G	Whiskey Oak Amber Ale
Eric L	Pale Ale (clone)
Eric L	Black IPA
Greg J	Coffee Stout
Brian W	Pale Ale
Michael F	Black IPA
Joe & Marvin	Apple Cider
Nick V	Rye Porter on Oak chips
Rick A	Barleywine on French Oak chips
Club Brew	Barleywine (winner)
Adam W	Barrel-Aged Imperial Stout
Enrique P	Cider
Enrique P	English Brown

Recipe(s) of the month: Crab “Tacos”, Shrimp Gratin, and Flourless Chocolate Cake

by Brenda Silvertooth

Jon is handling the pairing information, so here are a few of the recipes to go along with his article.

Crab “Tacos”

You’ll need:

- ½ lb lump crabmeat, picked over for shells
- 2 Black Radishes, or other giant radish
- 3 Tbsp citrus vinaigrette of your choice
- 2 tsp capers (I forgot them)

Microgreens

Procedure: Slice the radish very thin using a mandolin. You want it to be thick enough to hold a filling, but pliable enough to bend around the filling.

Toss the crabmeat with the vinaigrette and capers, being careful not to break it up too much. Place a heaping tablespoon full of the filling on each radish slice, and place a few microgreens on top. Makes quite a lot.

Shrimp Gratin

For 8 as an appetizer, 4 as a small course, or two very hungry people

You’ll need:

- 1 lb shrimp with shells
- 1 ½ cup water
- 1 cup cream
- ½ cup white wine
- 2 Tbsp Flour
- 2 Tbsp butter
- 1 tsp thyme leaves, chopped
- 1 bay leaf
- ½ cup chopped asparagus
- 1 medium tomato, seeded and chopped
- ½ cup frozen pearl onions, defrosted and quartered
- ½ cup quartered mushroom caps
- ½ cup melted butter
- 1 cup bread crumbs

Procedure:

Shell and devein the shrimp, then quarter each. Place the shells in a small saucepan and cover with the water. Simmer for 45 minutes, then strain. Make a light roux with the flour and butter, then slowly stir in 1 cup of the shell stock, stirring constantly to prevent lumps. Add the wine, then the cream, and bring to a boil. Reduce to a simmer and add the bay leaf and thyme. Simmer for about 10 minutes, then remove the bay leaf. Add a bit of salt and pepper.

Divide the shrimp and vegetables evenly among gratin dishes. Pour sauce over each to just cover. Mix the melted butter and bread crumbs in a bag and spread over the dishes. Place in a 350 degree oven for about 12 minutes or until shrimp are cooked through. If after 10 minutes the crumbs are not browning, turn off the oven and turn on the broiler.

Flourless Chocolate Cake

Derived from a recipe from Los Olivos Café published in Bon Appetit in October of 2002.

The changes I made to this recipe are mostly in process, gained through a tip seen in the recipe comments. The addition of vanilla to the original recipe also helps.

You'll need:

- 1 cup butter, cut into pieces
- 8 ounces semisweet chocolate, coarsely chopped
- 1 ¼ cups granulated sugar
- 1 cup sifted Dutch process cocoa powder
- 6 large eggs
- 1 tbsp vanilla (you could use strong coffee here or maybe even a liqueur)

Preparation:

Preheat the oven to 350°F. Butter a 10 inch springform and line bottom with buttered parchment. Put the butter and chocolate in a microwavable bowl and melt, stirring occasionally, in 30 second increments at 30% power. Set aside to cool slightly because if you don't the cake turns out leaden. Mix the sugar and cocoa in a large bowl and set aside. Put the eggs in your mixer bowl and mix until they become light in color. Add vanilla and mix a bit more. Add the sugar mixture in a stream and mix well until creamy. Add the chocolate mixture in a stream and mix well. Pour into the pan. Bake in the center of the oven until a tester inserted into the center of the cake comes out clean, 45-50 minutes. Cool completely before loosening cake from sides of pan and releasing.

To serve: Cut in small slices and serve with caramel sauce, fruit sauce, ice cream, or even slightly sweetened whipped cream.

Calories? Don't ask.

New Year's Eve Dinner

A few years back, a local beer restaurant advertised a multi-course beer tasting dinner on New Year's Eve. My wife and I saw the information while eating lunch there one day and asked the owner for a reservation, to which we were told they weren't taking any. Not wanting to stand around in the cold waiting for a table on New Year's Eve, we passed. My wife offered to make a beer tasting dinner at home instead and it's become an annual tradition ever since. It's changed over time. The first year was almost all commercial beer because I had just started home brewing and didn't have much around. It soon became almost all homebrew, which made pairing easier for my wife since she could easily taste all the beer ahead of time from the tap while formulating the dishes. The guest list has slowly grown, coming up to 8 adults this year. Another change this year was to add wines as a contrast to various courses.

I know there are people in the club who are interested in pairing food and beer, so I thought I'd write an article. Below is the menu for this year's dinner and the pairing notes.



Appetizers: As people were showing up, we had a selection of cheeses, prosciutto wrapped breadsticks, and a French Sandwich.

- This paired with some very nice surprise beers brought by a guest. A Cantillon Mamouche, a 2003 Mariage parfait Geuze, and a Beauregarde from The Bruery.



1st Course: Crab “Taco”. Thin sliced black radish acted as the shell for crab, microgreens, and a blood orange vinaigrette.

- Herr Buddy’s Kolsch
 - Pairing Notes: The fruitiness of the kolsch went nicely with the blood orange vinaigrette, and the bitterness from the hops was cleansing and left you ready for another bite.
- Foss Marai Prosecco
 - Pairing Notes: The sweetness of the prosecco went nicely with the blood orange vinaigrette and the sweetness of the crab. The carbonic acid in the carbonation helped cleanse the palate for the next bite.



2nd Course: Baked Shrimp Gratin. Shrimp, asparagus, pearl onions, mushrooms, and tomatoes are baked in individual ramekins with a crispy breadcrumb crust.

- Classic American Pilsner
 - Pairing Notes: The sweetness from the corn in the beer went well with the shrimp and the firm bitterness kept it from being cloying and cut through the rich cream sauce.
- Red Soles 2012 Reserve Chardonnay
 - Pairing Notes: The Chardonnay was rich and matched well with the creaminess of the sauce, which is traditionally the reason you'd pair this. Having tried both the contrasting pairing (CAP) and complimenting pairing (Chardonnay), I preferred the contrasting pairing. I found the Chardonnay and food basically muddy together after a couple bites.



3rd Course: Arancini, Tomato Vodka Sauce. Fried Arancini (cheese stuffed rice balls, basically) served with a Tomato Vodka dipping sauce.

- Honey Blond Ale
 - Pairing Notes: This beer is a very light, refreshing beer. It went well with the Arancini as both were included to be a light break between the seafood and meat courses.



4th Course: Veal Oscar. The classic Veal Oscar, which is Veal, crab meat, asparagus, and hollandaise sauce.

- Lampo Bianco (Italian saison, made with Muscat must)
 - o Pairing Notes: The light fruity notes in this beer went very well with the crab. The moderate hop bitterness did a nice job of cutting through the richness of the Hollandaise sauce.
- 2007 Windward Monopole Pinot Noir
 - o Pairing Notes: The earthiness of the Pinot worked really well with the veal. This wine paired very nicely with the dish and held up nicely to the food. This was the first dish where I thought the wine gave the beer a run for its money. I'd happily take either with this dish.



5th Course: Loaded Smoked Potato

- Schwarzbier
 - The slight roasty quality complimented the loaded mini smoked baked potato without overwhelming it.



6th Course: Braised Short Rib, Goat Cheese Polenta

- Doppelbock
 - This big, rich, dark lager matched up very well to the braised short rib, and the carbonation helped cut through the richness of the polenta.
- 2006 d'Arenberg The Dead Arm
 - This big Australian Shiraz matched up very well as well. The tannic structure and hints of pepper and tobacco balanced out the richness of the polenta. This was the course where, to me, the wine beat the beer.

Dessert Platter: Flourless Chocolate Cake, Raspberry Marangue Cake, Opera Cake, Chocolate Caramel Cake, Lemon Bars.

- Barleywine Two Ways. I made an English Barleywine last year. After fermentation, I split the batch. Half went into a keg and the other half went into a used blue corn whiskey barrel. With dessert, we served them both side by side as an opportunity for guests to see exactly what barrel time does to a batch of beer.
 - Pairing Notes: These big sweet English Barleywines were excellent with dessert. Their sweetness matched well with the chocolate torte and the other desserts.