

May

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Number 5

## In This Issue

1 Pres' Msg

2 Styles

2 Tastings

4 Tap  
Handles

## Next Meeting

Tuesday, May 13  
at 7 pm. At

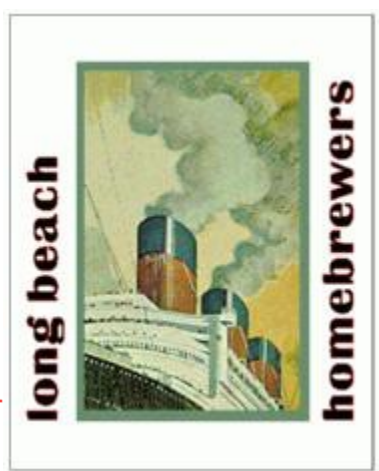
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# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

**My fellow Long Beach Homebrewers,**

Typically in the summer months, I like to brew a bunch of session ales to help beat the heat. But, this year is threatening to be one of the driest years on record, again. I would highly encourage everyone to be cognizant about their water usage when brewing. Here are a few steps that I take when brewing to help reduce my water needs.

First thing I do is use brewing software to determine how much water I will actually need. This helps to prevent any surplus water in my HLT which wastes resources to heat (plus takes more time to heat up). The next step is to let my left over sparge water cool down. Lastly, when cooling down my wort, I use a Therminator, which has demonstrated to be the most water efficient method. There is some water run off, but I try to capture that water in my HLT so I can let it cool down and water my plants.

One mistake I have done in the past is to pour my hot water on my grass when trying to be water-smart. I learned that you can burn your grass with the hot water and it is better to let it cool down first before putting it on your landscape. ☺

As always, Happy Brewing!

Josh

Continued on Page 2...

Continued from page 1

## 2014 Monthly Style Schedule

Here are the styles for each month.

**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 April meeting

Home Brewer of the Year competition: Wheat/Rye

Eric Turcotte - Wheat

Calvin Ninh - Wheat

Dick E. - Wheat

Enrique Piceno - Wheat

Derek Johnstone - Wheat

Dave Gansen - Wheat and Rye

Randy Weber - Wheat and Rye and Honey

Josh Parsons - Rye

Other tastings:

Pat B. - Chocolate Honey Porter

Chris S. - Black IPA

Brad N. - Dark Wheat

Tom H. - Mugwort Pale

Alfredo - Mexi-Belgique ExPEARiment

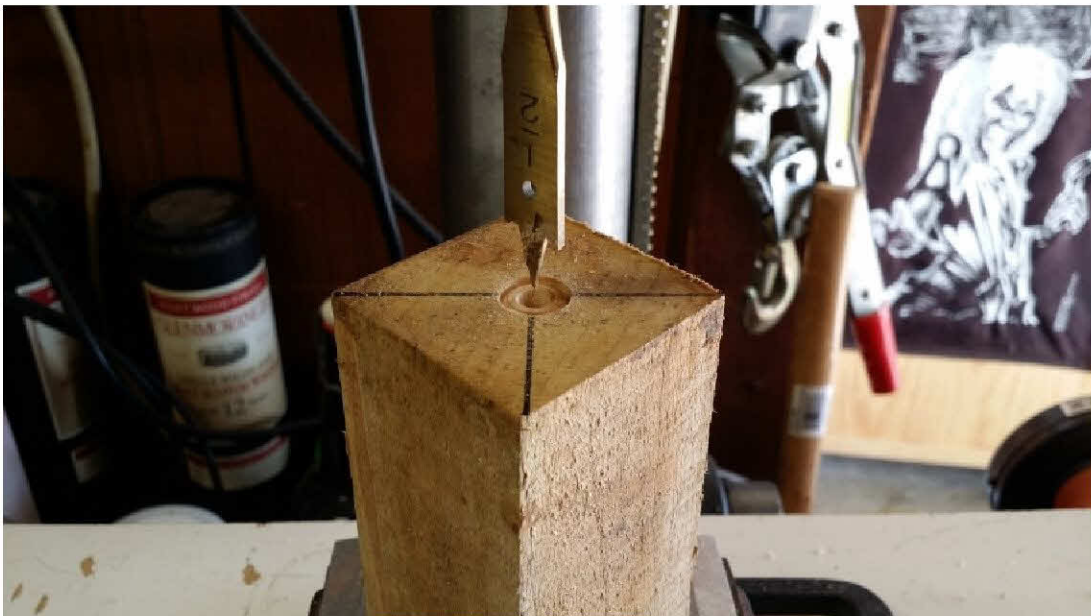
# How to Make a Custom Tap Handle

by Jon Silvertooth

Do you wish you could make your own custom tap handles? It's something that definitely interested me, but I wasn't sure exactly how to start. Once I received a lathe for Christmas, I knew I had to figure it out. What follows is how to turn your own custom tap handle, although you could do this with a piece of wood (or other material) that you don't turn on a lathe if that's your desire.

For \$1.29, you can turn practically anything into a tap handle if you wish. All you need is a 3/8" threaded insert (<http://www.williamsbrewing.com/TAPHANDLE-THREADED-INSERT-P1152.aspx>) and something to screw or glue it into. Below is a step by step process I used to make a custom tap handle for my kegerator out of a 2x2 piece of Maple Ambrosia.

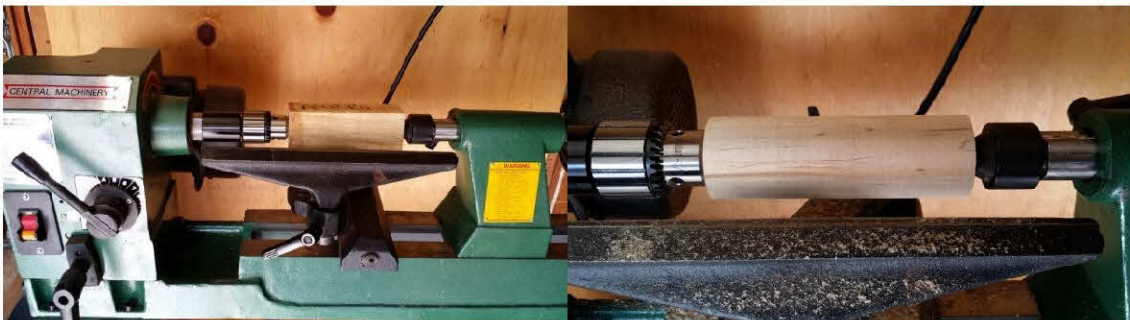
1. Find the center of your piece of wood. I do this by drawing lines from the corners. Where the two lines meet is pretty much the center. Then, using a 1/2" drill bit, drill a hole about 5/8" deep.



2. Screw in the threaded insert. I used a bolt and nut to hold thread the insert in. It's made to be screwed in with a large screwdriver as well, but I didn't have much luck with that. To be honest, now that I've done a few of these, the method I like the best is the drill a slightly bigger hole than 1/2" and simply super glue or epoxy the insert in place. It's a lot less work and it holds better than screwing it in, in my limited experience anyway. Your mileage may vary.



3. The next task is getting this block of wood mounted to your lathe. I used a drill chuck and a 3/8" bolt that I cut the head off of. Threaded rod would also do the trick, but I already had a bolt laying around in the garage, so it was easier for me to grab the grinder and cutoff wheel than to head off to the store for a 2" piece of threaded rod. Once the threaded rod or headless bolt is held firmly in the chuck, you can simply screw on the block of wood by the insert and hold it in place with the live center. Here is the block on the lathe, followed by what it looked like after I knocked the corners off and basically made a cylinder.



4. Once you have a nice balanced cylinder, all you need to do shape it to the design and size you want. My design for this is a pretty simple cone shape that I plan on attaching a small billiard ball to the top of, like an ice cream cone. Here is the handle shaped and polished with a simple friction polish.



5. Once that was done, I simply attached my miniature billiard ball. That's it, my custom tap handle was completed. I figure the billiard balls will give the tap handles numbers that correspond to my tap list numbers. We'll see how that works out over time, but



I'm happy with the idea for now. Now, I just need to make 13 more to complete the kegerator. Here is the finished tap handle on one of my taps.



So that's it. Now you know how to make your own custom tap handles!