

June

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Next Meeting

Tuesday, June 10
at 7 pm. At

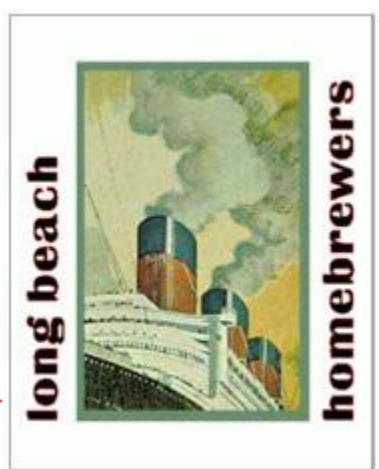
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

Vacationing with your family always brings some joy and sometimes some pains. In addition to those two feelings, it sometimes also makes you think differently about things in your life. Granted, I didn't solve the meaning of life on my last trip to Western Nebraska, but I was able to convert my aunt and uncle to drink homebrew as well reminded me about how far Long Beach as come in the beer world. When I joined LBHB it was well before Beachwood in Long Beach opened and well before craft beer was a news story. I did it because I was tired of drinking BMC and wanted to create my own beer that I could drink (and make really cheap).

Today we are blessed to be living in the area of America we do. Southern California is still experiencing a growth of new breweries and every time I go into California Heights there is always something new I've never heard of before. Middle America is definitely different. They have different priorities and hipsters haven't reached Nebraska yet to drive the need for craft beer. They still love to go to Wal-Mart and buy BMC. While my family considers me a beer snob, I reminded them that there is a time and place where it is appropriate to drink BMC, and that was when someone else buys it and puts it in front of you.

As always, Happy Brewing!

Josh

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2014 Monthly Style Schedule

Here are the styles for each month.

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 May meeting

Enrique	Belgian Single
Brad N	Triple/Blonde
Dick E	Blonde Ale
Partrick S	N German Altbier
Randy W	Blonde Ale
Calvin N	Honey Blonde
Paul K	Belgian Blonde
Karl R	Kolsche/Blonde
Mike C	Blonde Dort Belgian
Adam W	Non-Blonde Dark Belgian
Michael	Blonde
Terrence M	All Simcoe IPA

When you consider the recent 30 or so year history of the brewing industry, a conflict arises of the flavorless, watery products of the macro brewing behemoths pairing off against the palatable and savory offerings of the micro brewing revolutionaries, it good against evil, right against wrong. It's the righteous federation against the dark empire. And the vision we as beer enthusiasts likely conjure is that of the domineering corporate mega breweries who absorb all the little breweries and use coercive marketing tactics to impose their thin watery swill upon the innocent beer drinking public. But what if a less condemning story was closer to being more accurate?

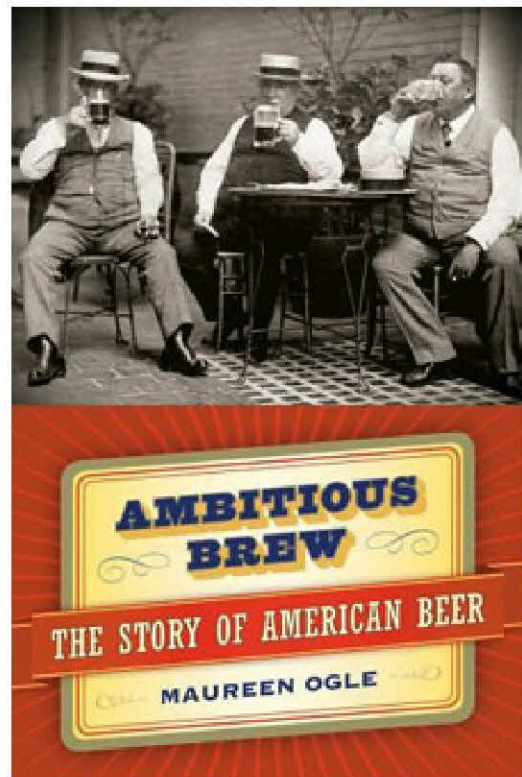
Maureen Ogle presents the epic story of the history of American beer in her new book, *Ambitious Brew: The Story of American Beer* and I found it an enjoyable and illuminating expose of the culture of beer in our country. I have a passion for beer and a passion for history and the book combines both in a comprehensive and entertaining study, and serves to dispel a lot of what I had always believed to be truths about the gargantuan breweries and the American style lagers they invented. Don't get me wrong, they have their faults to be sure but I found the story of the history of brewing to be fascinating and I heartily recommend the read.

Ogle traverses the path of how rum and whiskey were the preferred drink in 1820's America to the dark, heavy and rancid attempts at the English style Ales, really the only beer available on the market at the time, and how the prevalent availability of whiskey ushered in a culture of dank saloons and slothly behavior of the working class that nearly resulted in the passage of the nation's first attempt at prohibition. The story creates a hero of sorts as a savior appears on the horizon in the form of German immigrants who introduced a magical potion that would change the culture of alcohol consumption in America: German lager yeast.

Germans brought with them their traditions from their homelands and with the lighter lagers they produced that stayed fresher longer and were lower in alcohol content, biergardens sprang up along with beer halls and became integral centers of social activity in their communities where families could gather and engage in meaningful social activities.

From this world rose a handful of ambitious brewers that capitalized on the fanatical demand for lager beer and saw their small breweries expand to astronomical sizes nearly overnight. The book delves into the details of the Pandora's Box of complications and difficulties these men faced not only in the demand of innovation but also in the processes and recipe formulation they struggled with to provide the beer drinking public with the flavors they wanted to drink. Ogle literally demonstrates that men like Frederick Pabst and Adolphus Busch were the original beer geeks pouring over hops and malt and isolated yeast strains, the same way we do today.

These two risk-taking and driven industrialists revolutionized the brewing culture through innovative invention and design, having utilized railroads for mass distribution, refrigerated rail cars, and a fully automated bottling assembly line fully in production some forty years before the first Model T rolled off Henry Ford's assembly line at Dearborn. But not only that, the beer they produced was of an



exceptional quality and I believe, was probably quite good. These two perfectionists would have had it no other way. Their breweries produced multiple varieties of lager, employed the finest Chemists in the world that specialized in yeast propagation, and always purchased the finest, most expensive ingredients to ensure their beers were the finest on the market. Ogle describes the painstaking and lengthy process Adolphus Busch went through to reproduce the delicate but complex and floral Bohemian style lager they learned of in German that they would one day name for the small Bohemian town where it was made, Budweiss.

These two titans of the brewing industry would battle for supremacy until the rivalry culminates in a showdown at the Columbian Exposition in Chicago in 1893. The result was a World's Fair beer competition mired in chaos and confusion, and the decision, even more mind-boggling, if not comical in its conclusion. *Ambitious Brew* then takes the story into the twentieth century but things would never be quite the same after the great biergarten era of the nineteenth century comes to a close. Ogle details the severe impact world and National events would have on the industry such as World War I and certainly Prohibition, and the struggles the brewers faced after the Volstead Act was repealed. She even elaborates on the corporate era when the selling of beer became marketing driven and the large breweries began gearing their advertising toward demographic profiles. The beer became less about the flavor of their beer and more concerned with words like "gusto" infused into their advertising.

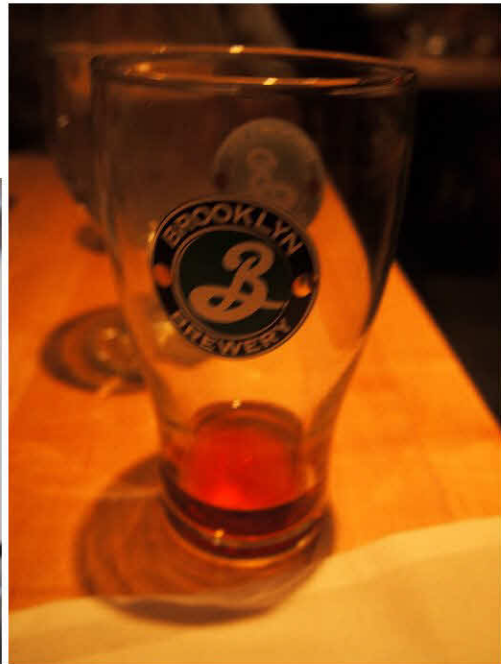
The rise of the new generation of beer geeks in the late sixties and seventies completes the cycle with the new age of craft beer creating a new renaissance of flavor. But what intrigued me most was the "corporate" era from the late forties to mid-fifties, which is the period in brewing history responsible for the mega breweries altering their recipes to produce the flavorless, watery swill that we know today. And the reasons they did just might surprise even the most ardent macro brew detractors. It certainly made me want to be able to step back in time to the biergarten era and try the beers they produced back then. I'll bet they weren't that bad and in any event it certainly sounded fun! But if you're interested in knowing the story of the American culture of beer this book is really a good read, especially if you share my passion for history and beer like I do. *Ambitious Brew: The Story of American Beer* by Maureen Ogle.

New York City: Beer Traveling

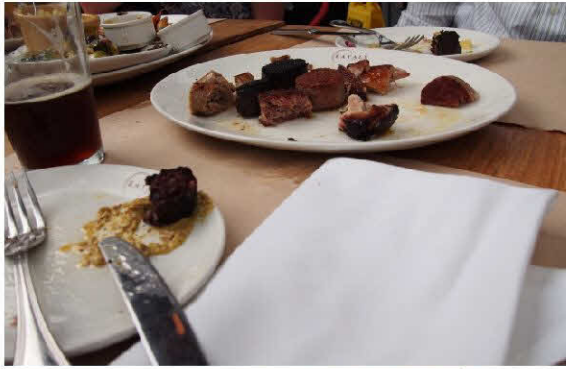
by: Calvin Ninh

New York City is home to memorable beers. Plenty of Irish Pubs and regular bars embed themselves onto the the streets and corners. To my dismay, I cannot visit them all with limited time. Here are some beer highlights of my recent trip.

First memorable beer was Brooklyn Brewery's Keadama Ale at the ramen restaurant, Ippudo West. This beer is brewed specifically for the restaurant. Good luck finding it anywhere else! As a Belgian pale ale, the flavors were all over the place. I recall spiciness from yeast, the malty backbone of a pale ale, mixed with hop flavors. It was difficult to figure the beer's personality with its array of tastes and aromas. However, the ramen served with the beer made a perfect match on the palate. Quality ramen, with its intricate flavors, bring out the characteristics of the beer. It was an enlightening experience in beer pairing.



Eventually, my next stop is Bierreria, a pricey rooftop brewpub/beer garden with a few beers on cask supplemented with a decent bottle collection. I went with getting the chestnut mild ale on cask, Wanda, with dinner. The place seats plenty of people and has a packed bar area. The cityscape of tall buildings surrounds the bar. The roof also opens up during good weather. My recommendation is to arrive before everyone gets off from work or to come here for special occasions.



As a homebrewer, it was a duty to visit a local brewery. Making my way to Brooklyn Brewery, I waited in line with others to get my fill of beer. The tasting room is packed with the after-work crowd, visitors, and tourists. For \$20, you will get 5 tokens for the beers that they have on tap. That's a lot of East Coast beer. The locals here seem accustomed to visitors, so the place welcomes tourist like me.



After the Brewery, I was headed to nostalgia found in Barcade. Picture it as a bar with plenty of arcade games. It fused a combination of video games and beer. With a few more hours left in the night, I started with Honeyspot Road White IPA, by Two Roads Brewing Co. The new beer style (white IPA) is not too familiar to me. So, I figured it is always time to try a new beer. Its floral and fruity aroma was noticeable along with honey lemon and wheat-like flavor. It goes great while playing a classic arcade game.



Sure, there are many more places to visit and drink at in New York City. Above are just a few and I may never get to all the good places. I hope you enjoyed reading my visit to NYC and I hope to hear about other places from travelers in LBHB.

BJCP Exam Process
By Enrique Piceno

Over the next year I will be prepping club members to become BJCP (Beer Judge Certification Program) certified judges. As an overview to the process of becoming a judge here is a flow chart that outlines the requirements. The BJCP wants judges to know beer ingredients, processes, styles, sensory training, and judging etiquette. For more info on the BJCP go to <http://www.bjcp.org/index.php>.

