

August

2014

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Number 8

In This Issue

1 Pres' Msg

2 Styles

2 Tastings

3 Events

3 PacCup!

Next Meeting

Tuesday, August 12
at 7 pm. At

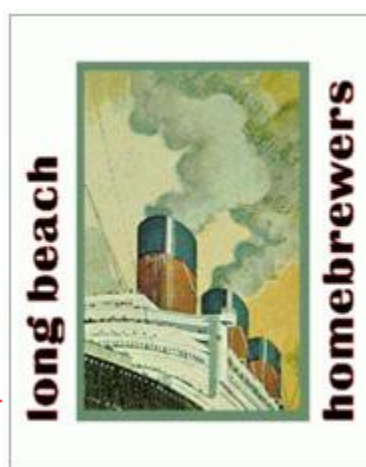
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<http://lbhb.org>

The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

August is a notoriously hot month. Regardless of what you are doing, it is always hotter in August, including brewing beer. The tap water that comes out of the ground is hotter than we normally pitch, so it is important to cool your water first before using an immersion chiller or counter-flow (including plate) chillers.

I use my 5 gallon cooler, which I found at big lots for about \$10 at the end of summer about 3 years ago, and put my immersion chiller in there with about 10lbs of ice and fill it with tap water till it just covers the top of my copper coils. When I am ready to start cooling off my wort, I slowly run tap water through the immersion chiller and into my therminator. Once my plates have cooled down, I start to pump my hot wort through the plate chiller. Depending on the temperature of the water coming out, I will adjust the flow of tap water. If the water is scorching hot, I will increase the flow, but if the water is cool I will slow it down. I shoot for a lukewarm temperature to ensure that I am not using too much water.

To help prevent water wasting in this desperate time of drought, I also collect my run off water into one of my keggles to water my lawn and flowers with. From the email discussion thread that was sent around this month, others use their water to wash down their equipment. I think I might try this as well as another water saving tip. If you have any other ideas about conserving water usage, please let me know!

As always, Happy Brewing!

Josh

Continued on Page 2...

Continued from page 1

2014 Monthly Style Schedule

Here are the styles for each month.

August: IPA (cat. 14)** (twice the points!)

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 July meeting (California Common)

Ray	Big Brew (Honey & Extra Hops)
Enrique	Belgian Golden Strong
Karl R.	Oatmeal Stout
Justin N.	California Common - Anchor Steam Clone
Alfredo	Mexican Vanilla Session Steam
Richard	Anchor Steam
Rick	Black IPA
Dick E.	Ommegang Abbey Ale Clone
Adam	Big Brew (BBC)
Michael	Peach Beer

Upcoming Long Beach Homebrewer's Events

Just a reminder about two upcoming club events.

The first is the Pediwagon tour reserved by Josh.

For those of you interested, I have reserved a Pediwagon tour through Belmont on September 1st. It seats 15 people while we have a driver steer us where we want to go. I still have about 5-6 seats left if anyone wants to join us. Here are the details

Who: Anyone interested

What: Bar hopping in Belmont using the Pediwagon

When: Monday Sept. 1st from 2-4pm

Where: Starts at KC Branaghan's in Naples. The address is 5734 2nd Street, Long Beach CA 90803

Why: Why not?

How: just email me and tell me that you are interested.

Even if all spots are filled, I'm sure it would be ok if people followed on their own bicycles as long as they obeyed all local legal restrictions.

The second event is the upcoming Pacific Brewer's Cup

The registration and drop-off time is now open until Friday, August 22nd. Steinfiller's is as usual a designated drop-off site so get your beers in.

Also, if you are qualified and interested in judging or stewarding please volunteer.

All info can be found at <http://pbc.pacificgravity.com/>

El Dorado Bar & Grill Tap Takeover – Valiant Brewing

by George Eldridge

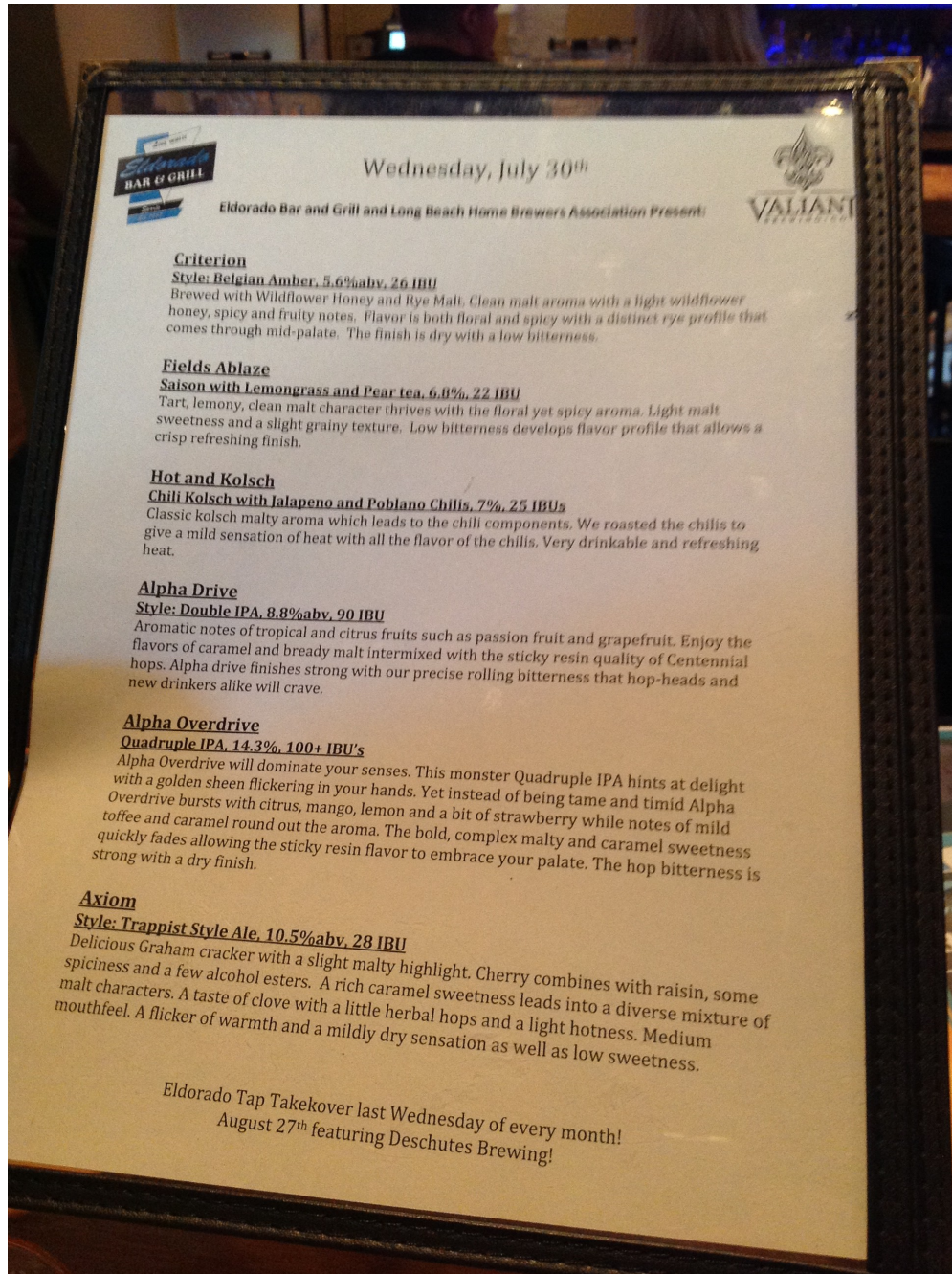
On Wednesday, July 30, 2014 starting at 6 pm there was a tap takeover at the Eldorado Bar & Grill. The Long Beach Home Brewer's were party to this coup d'etat!

There were six taps that were seized and they were pouring samplers like that shown below.



The beers were provided by Valiant Brewing based on the selections made by the Long Beach Home Brewers.

The beers included (left to right): Criterion, Fields Ablaze, Hot and Kolsch, Alpha Drive, Alpha Overdrive, and Axiom



Wednesday, July 30th



Eldorado Bar and Grill and Long Beach Home Brewers Association Present:

Criterion

Style: Belgian Amber, 5.6%abv, 26 IBU

Brewed with Wildflower Honey and Rye Malt. Clean malt aroma with a light wildflower honey, spicy and fruity notes. Flavor is both floral and spicy with a distinct rye profile that comes through mid-palate. The finish is dry with a low bitterness.

Fields Ablaze

Saison with Lemongrass and Pear tea, 6.8%, 22 IBU

Tart, lemony, clean malt character thrives with the floral yet spicy aroma. Light malt sweetness and a slight grainy texture. Low bitterness develops flavor profile that allows a crisp refreshing finish.

Hot and Kolsch

Chili Kolsch with Jalapeno and Poblano Chilis, 7%, 25 IBUs

Classic kolsch malty aroma which leads to the chili components. We roasted the chilis to give a mild sensation of heat with all the flavor of the chilis. Very drinkable and refreshing heat.

Alpha Drive

Style: Double IPA, 8.8%abv, 90 IBU

Aromatic notes of tropical and citrus fruits such as passion fruit and grapefruit. Enjoy the flavors of caramel and bready malt intermixed with the sticky resin quality of Centennial hops. Alpha drive finishes strong with our precise rolling bitterness that hop-heads and new drinkers alike will crave.

Alpha Overdrive

Quadruple IPA, 14.3%, 100+ IBU's

Alpha Overdrive will dominate your senses. This monster Quadruple IPA hints at delight with a golden sheen flickering in your hands. Yet instead of being tame and timid Alpha Overdrive bursts with citrus, mango, lemon and a bit of strawberry while notes of mild toffee and caramel round out the aroma. The bold, complex malty and caramel sweetness quickly fades allowing the sticky resin flavor to embrace your palate. The hop bitterness is strong with a dry finish.

Axiom

Style: Trappist Style Ale, 10.5%abv, 28 IBU

Delicious Graham cracker with a slight malty highlight. Cherry combines with raisin, some spiciness and a few alcohol esters. A rich caramel sweetness leads into a diverse mixture of malt characters. A taste of clove with a little herbal hops and a light hotness. Medium mouthfeel. A flicker of warmth and a mildly dry sensation as well as low sweetness.

Eldorado Tap Takeover last Wednesday of every month!
August 27th featuring Deschutes Brewing!

This is the description sheet.

A good time was had by all!

