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Next Meeting

Tuesday, February 10
at 7 pm. At

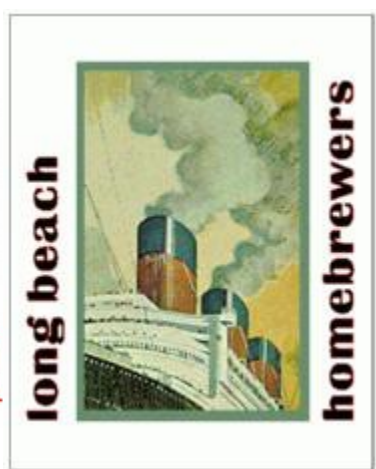
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

If there is one thing that the “super bowl commercial” (yeah you know which one I’m talking about) taught me is how close knit our craft beer community is. My first reaction to the commercial was surprise and bewilderment. After thinking about it for a day or two, I came to realize that it was a great commercial for InBev. It got people talking about their products and gave confidence to those that enjoy their beer; to order them in bars and restaurants. I think that commercial tells those of us that buy craft beer, that it is here to stay. The Macro beer giants never before admitted in a commercial that craft beer exists and now they are telling everyone that they don’t want to be like the micro brewers. The biggest thing to remember is that everyone has their own preference in choosing what they drink. There is a time and place for every beer, including the big 3.

On another note, our barrel aging “program” is off to a great start. Our first group of brewers, that made a Belgian dubbel, finally racked their beer out of the cabernet barrel and into our kegs. We were lucky enough to be able to sample our final product while at Timeless Pints. I must say, that it turned out very good. The second group of brewers brewed a Russian Imperial Stout to slumber on oak. I didn’t get to try any of the beer before it went into the barrel, but I’ve been hearing good things about it. I look forward to the day they pull that bung out of the barrel to test if the product is ready.

Lastly, I want to encourage everyone to participate in helping our club win the California Homebrew Club of the Year competition. There are several competitions that are open right now (<http://www.homebrewersassociation.org/aha-events/calendar/>), and every medal our club members earn will help us get one step closer to being the club of the year.

As always, Happy Brewing!

Josh

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2015 Monthly Style Schedule

Here are the styles for each month.

February: Extract Only** (** Homebrewer of the Year Competition)
March: Flower Power (beers made with flowers)
April: Maibock/Helles Bock (Category 5a)**
May: SMASH (Single Malt And Single Hop)
June: Fruit Beer (Category 20)**
July: American Ale (Category 10)
August: Mead (Categories 24, 25, and 26)**
September: Sour Ale (Category 17)
October: Sweet Stout (Category 13b)**
November: Spice/Herb/Vegetable Beer (Category 21)
December: Standard Cider and Perry (Category 27)

Tastings at the January meeting (Wheat)

Dave V. American Wheat

Enrique Roggenbier

Chris Wheat Beer

Josh P. Weizenbock

Jon Wit

Ray White IPA

Chris Gueze

Brett Saison

Calvin Maple Amber

SMASH (Vienna & East Kent Goldings)

Michael Peaches & Cream Ale

Andrew Mead

Dave V. Sweet Stout

Adam Bock/Maibock

Barrel Update

By Jon Silvertooth

As most of you are probably aware of by now, the club has a used Cabernet Sauvignon barrel that was won by members competing in a homebrew competition last year. The first run of the barrel is now complete. A group, mostly comprised of the competitors in the competition who won the barrel, made a Belgian Dubbel which has been in the oak for the past 4 months. On 1/31, these brave pioneers went back to Timeless Pints to empty the barrel and bring their batches of tasty barrel aged dubbel home.



Once that tasty beer was evicted from its cozy oaken home, a second batch of brewers arrived with a Russian Imperial Stout to refill the barrel and begin their journey. Godspeed, Gentlemen!



Website Outage

By Jon Silvertooth

Some of you may have noticed that our website has not been available for the past week. Unfortunately the hosting company for our website, which generously hosts it for free, was hacked. They are working to bring up their servers and sites, and I'm sure our site will be available again soon. I'll send an update to the email group when the site is up again. Thanks for your patience.

Brewer Spotlight: Joshua Parsons

Member Since 2011

Hi Josh! Thanks for joining us on the February Edition of LBHB Brewers Spotlight!

It's an honor, thanks!

What is your occupation / what do you do outside of homebrewing?

I am the band director at John F. Kennedy HS in La Palma and an adjunct professor of music education at Biola University. I am also currently serving as a deacon at my church, Christ Reformed Church in Anaheim, playing euphonium in the Fullerton Community Band, and working toward the completion of my dissertation for the Doctor of Musical Arts degree in Music Education at Boston University.

When, how and why did you get started in home brewing?

The more I started to enjoy drinking beer and discerning why certain styles became favorites, the more I realized how integrally tied the actual brewing process is to those distinctions. The more I was interested in the process, the more I wanted to do it myself. I tried a Mr. Beer kit several years ago (2004?), and was incredibly disappointed with my first pale ale. I put off trying again until March of 2011, when I figured if I was to give homebrewing a real try I should get some real equipment. A friend from college recommended Steinfillers and so I bought a starter kit and ingredients for a simple extract recipe (California Gold – Pale LME, Cascade, and Nottingham yeast). It was so much better than my first faux attempt that I've been hooked ever since. I got even more insight when I attended a demo by Steve Trapani, and I started brewing all-grain after 6 months and taking Adam Widera's class. Steinfillers and the Long Beach Homebrewers have been a crucial part of my growth and interest in homebrewing.

How long have you been with Long Beach Home Brewers?

I started attending meetings and became a member in the summer of 2011.

What have been your favorite experiences in homebrewing?

I love the intersection of calculated science and artistic creativity. This is most evident when designing recipes based off of food experiences, ingredient pairings, and even the smell of a nice hand soap (e.g., Wild Basil and Lime Softsoap).



Roughly how many beers/ciders/meads have you brewed?

I used to keep track like it was a badge of honor, but now I really don't know for sure. I would estimate that I've brewed about 75 batches of beer, 2 ciders, and 2 meads.

Any other achievements in homebrewing?

I've enjoyed some success in the club's competitive HBotY series, earned 2nd place in the final AHA Club Only competition in 2013 with my Hidden Darkness Imperial Chocolate Stout, 3rd place in the OC Fest of Ales for my First Crack English Barleywine, and 3rd place in the LA County Fair for my Holiday Cider.

What was your first homebrew system, and what do you have now. Do you plan on expanding?

I used a small stockpot to brew in concentrate on the stovetop. It was very functional. Once I got the bug to try all-grain brewing, I purchased a 10-gallon cooler from Home Depot and brought it to Steinfillers to have Gary adapt it for lautering. My wife gave me a 15-gallon

Blichmann BoilerMaker for my birthday and I used my old stockpot for sparge water. Only recently have I considered upgrading equipment, and so my first pump is on its way along with two 30-gallon MegaPots, and a sparge assembly. I have two used 55 gallon bourbon barrels that I bought in Kentucky (Makers Mark and Heaven Hill) that I would like to play around with once I recondition them.



What homebrew do you have on tap / in bottles now?

On Tap: Wee Lass (small beer run after my Wee Heavy), Basil and Lime Blonde, Sistonator Doppelbock, The Big DIPA (Galaxy hop focused with Amarillo supporting), Know What I'm

Saison? (sour saison using secondary fermentation with Brett Brux), and Kentucky Kristmas Ale (English strong ale with bourbon-soaked toasted oak chips and baking spices). I have some remaining bottles of my cider from the summer that I plan to submit to the NHC, and my first attempt at a sour (saison/witbier fusion with Roeselare yeast blend for secondary) to see how it changes over time. I also have a Maibock lagering, two meads conditioning, a batch of Hidden Darkness carbonating, and both a Galaxy SMaSH beer and Chamomile Witbier fermenting for upcoming meetings.



Do you have a “Go-To” recipe / house beer that you brew often? If so, what is it and why is it your Go-To?

I have a few seasonal beers that are mainstays around my house, lovingly referred to as The Parsonage Brewing Company (for some reason it feels good to have a pretend business name). I tend to brew large batches when in season, or even brew several batches throughout a season: Imperial Pumpkin Ale (10%), Kentucky Kristmas Ale (12%), and Summer Wedding Ale (4.5%).



Describe something you created or improved to make a function of the brewing process less complicated for you?

I bought some adapters to connect the end of my wort chiller to a lawn sprinkler so I can water my lawn on a brew day, and I have a pump on the way that I hope will simplify some of my backwoods operating procedures.

What are your top 3 favorite commercial beers?

Limiting my answer to 3 is difficult because I am a slave to variety. A few top choices are Deus, St. Bernardus Abt. 12, vintage Samichlaus (brown or helles), Pugachev's Cobra from Hangar 24, Blue Dot DIPA from Hair of the Dog, and Rodenbach Grand Cru.

Who do you admire in the brewing / homebrewing world?

Within the club, I have appreciated Adam Widera and Jon Silvertooth for their knowledge and willingness to share that knowledge. Within the broader craft brew movement, I admire Matt Brynaldson from Firestone Walker and Alan Sprints from Hair of the Dog for their creativity and quality.

Any tips for someone who is newer at brewing / was there a tip that you once received that you want to pass on that changed your homebrewing?

Impatience can ruin every effort to craft something worthwhile. Take time to properly sanitize equipment, recirculate wort as long as necessary to obtain clarity, don't rush the fermentation process, and don't rush the conditioning phase for whatever style you are aiming for. That helps move from acceptable beer to outstanding beer.

A Holiday Beercation

by Ray Grace

This past December, as many of us do, I traveled out of town for the holidays to visit my In-Laws in Salem, Oregon, just a short jaunt south of Beervana, a.k.a Portland. Well of course, I couldn't pass up the chance to visit many of Oregon and Northern California's finer breweries while away.

The first stop on the drive up was an overnight stay with friends in the town of Mt. Shasta, just a few minutes from the town of Weed. So as a pre-dinner stop we ventured to Mt. Shasta Brewing Company



for some quick beers.

A solid batch of the usual suspects with nothing mind-blowing. The outdoor patio looked like it would be a great place to hang out during the summer, so if you find yourself in Weed sometime, do as their bottle caps say and try some legal Weed.

The next day had us traveling on to Salem but featured a quick stop at Ninkasi Brewing in Eugene.



One of the nicer taprooms I've visited with a smaller indoor bar space but a large outdoor area with lots of tables and several fire pits. The beers, many of which are locally available, were excellent and the taster tray was one of the more inventive I've seen featuring "trading cards" which featured information about the beers on the back.



Once in Salem, I had the opportunity to visit two breweries that were new to town since my last visit, Santiam Brewing and Salem Ale Works, two small, local, draft-only breweries with Santiam specializing in English-style ales, the highlight of which was their Pirate Stout, a coconut Foreign extra stout, that was aged in rum barrels while SAW is a small 5-barrel brewery that is owned by two former wildland firefighters that uses many local ingredients including the aromatic, Juniper-infused IPA, Juniperus.

After the Christmas holiday, my wife, the In-laws and I took the train up to Portland for a quick overnight that featured visits to three more breweries including my first visit to one of my Bucket-list breweries, Cascade Brewing. If you're a sour beer fan and how can you not be, I cannot recommend the Cascade Barrel Room highly enough. You walk into a well lit space and look upon the bar with multiple options.



The limit on tasters was four at a time but the service was very rapid so you won't go thirsty for long.



Among the highlights were the Elderberry, Sang Noir (a sour aged on cherries), Sang Royal (sour on Cabernet Sauvignon grapes), and Foudre Project #1 (a tripel aged in an oak-foudre). All the beers were absolutely spectacular. And of course there are bottles available for purchase.



After visiting Cascade, we were off to Portland Brewing for lunch and then later that day to the Deschutes Portland Pub for dinner. The Deschutes pub is a wonderful stop in downtown Portland, a spacious restaurant with lots of wood and the feel of a mountain lodge, great beer, great food (have the pretzel), and a Christmas tree made from beer bottles. What more could you want.

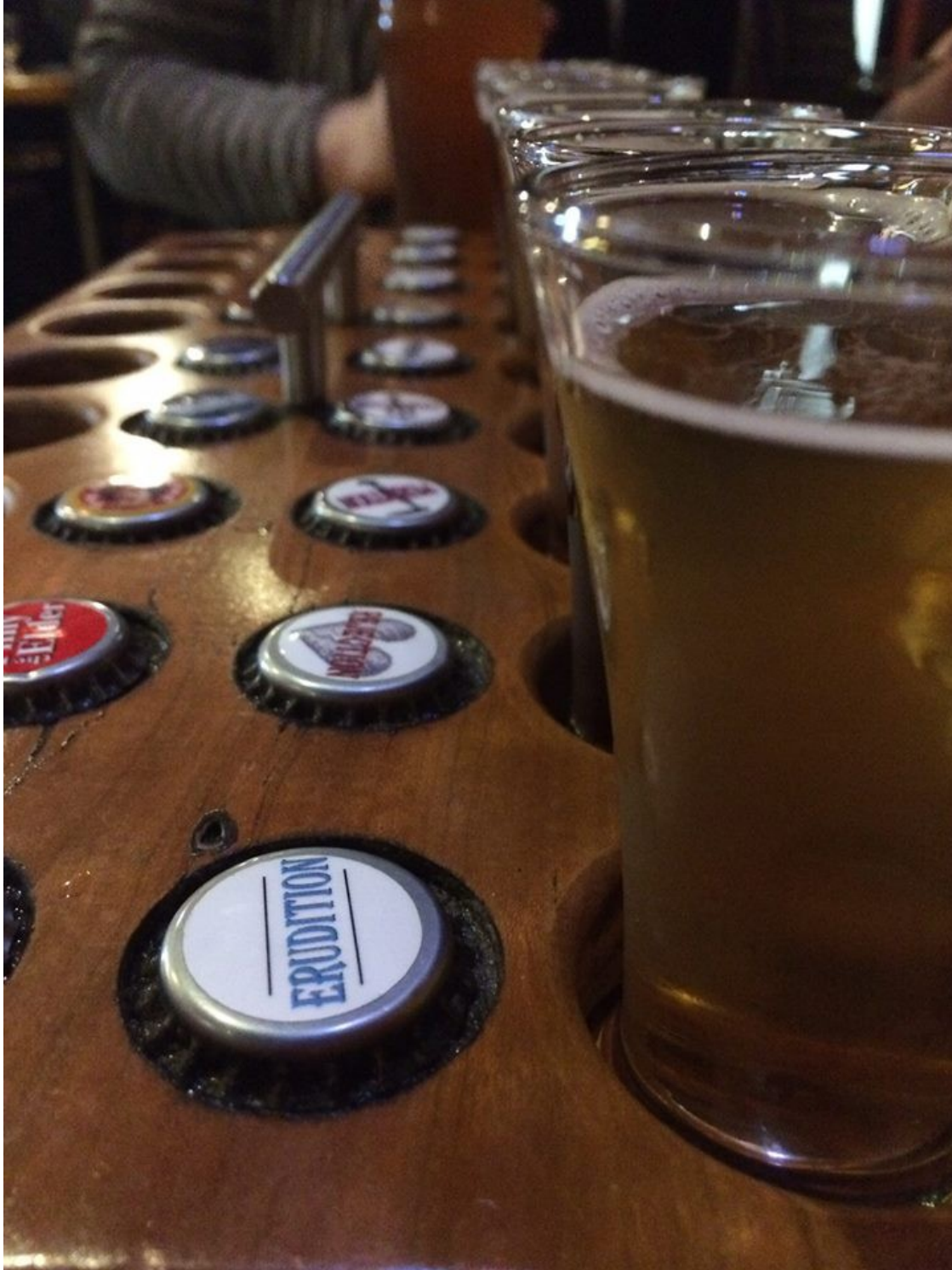


After returning to Salem we made one more beer-stop before heading home. In nearby Independence, Oregon is the Rogue Farms location, a small tasting room is surrounded by a large outdoor space and several acres of hop yards.



It's here that they grow the hops, along with other plants like pumpkins, and raise bees and harvest honey for all of their Chatoe Rogue beers. Another place that would be awesome to visit in Summer or Fall when you could hang out outside and the hop vines are in full growth.

It was unfortunately time to come home to go back to real life but the trip home featured two more stops. First was an overnight stop in Santa Rosa, home of the spectacular Russian River Brewing company. The lengthy wait on the evening of New Year's Day was well worth it for the amazing beers and great pizza. After a pre-meal pint of Pliny, I had the "Belgian-style" taster tray. If you find yourself in Santa Rosa and especially if you've never visited be sure and order the whole taster tray, a 4 oz sample of everything on the board that day, I guarantee you will not be disappointed.



And onto the final stop of the trip, lunch at the Firestone-Walker Taproom. The main brewery in Paso Robles features the Taproom Restaurant, a visitor center/taproom where you can try multiple beers, buy

merchandise, and take a tour of the brewery, as well as a separate Beer store that features homebrewing ingredients and the whole line of FW beer to go.



Well, I hope you enjoyed my trip, I can't wait to go again and I'm very lucky to have family that will tolerate my obsession.