

November
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Next Meeting

Tuesday, November 8
at 7 pm. At

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com

<http://www.longbeachhomebrewers.com>

The Brews Telegram

The Newsletter of the
Long Beach Homebrewers

long beach



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President's Message

Greetings Fellow Homebrewers!

Happy November Everyone,

The November meeting brings to a close both Election season, hopefully everyone got out and voted, and naming the club's Homebrewer of the Year.

The final double-points style is American Barleywine, BJCP Category 22C. Similar to English Barleywines but "Americanized" with much more hop character while also having a richer, fuller malt character than in a double IPA. Amongst the somewhat readily available commercial versions are the classic Sierra Nevada Bigfoot and Stone Old Guardian. I look forward to tasting member's versions and seeing who will be this year's Homebrewer of the Year!

Call out for camping sites for the 2017 Homebrew Festival will be happening on November 15th, if you are planning on attending (and if you're not – why the hell not?) be sure and sign up at the November meeting or email Josh (jsmith6051@yahoo.com). The Fest will be held May 5-7 at Vail Lake in Temecula and camping is \$55/night.

Finally, we have a few events coming up over the next couple of months, first is the advent calendar swap party at the Silvertooth residence on the 19th at 1 pm. If you can't make it that day, please make arrangements with Jon or someone who is going to be sure your beers are included.

Next, on December 10th the club is participating in the first WeLoveLB homebrew festival. The club will reimburse \$20 to each participant who donates a beer, hopefully we can get a good crew out to represent the club since we are Long Beach's only and number one homebrew club. For further details see Andi.

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Finally, the Gansen's have kindly offered their home once again for the club holiday party in January, details to follow as times and dates are settled on.

One last thank you to Josh and Teela for hosting, once again, this year's Halloween party.

Happy Brewing

Ray

2016 Monthly Style Schedule

Here are the styles for each month.

October: Black IPA (2015 BJCP Style 21B)

November: American Barley Wine (2015 BJCP Style 22C)

December: Bourbon/Whiskey Barrel flavored Beers (2015 BJCP Style 33B)

2017 Styles of the Month and 2017 HBOY Competition Details

Month	Comp Month	Style or theme
January		Beers with at least 20% rye
February	1st	Oatmeal Stout - 16B
March		Anything Imperial
April		SCHF Bragging Rights Style – Lagers of any sort
May	2nd	American Pale Ale - 18B
June		Any fermentable beverage except beer (wine, mead, cider, etc...)
July		Anything Belgian
August	3rd	Biere de Garde - 24C
September		5 minute beers (details to follow)
October		Intentionally Sour
November	Final	Marzen - 6A
December		Beers with spices / Holiday beers

HBOY rules:

- Competition months are worth:
 - 1st place: 5 points
 - 2nd place: 4 points
 - 3rd place: 3 points
 - All others: 1 point
- Non-competitions months are worth:
 - 1 point each, with a maximum of 3 points possible. You are welcome to bring the style or theme of the month, but it won't be worth points after the third time you do.
- No competition months are double-point months.
- **More details for each month will be available on the club website (<http://www.longbeachhomebrewers.com>)**

Tastings at the October meeting (Black IPA)

Derek Johnstone	Black IPA (Cascadian Schwarzbier)
Andi Hakim	Black IPA
Dan Sundstrom	Black Something
Lance Simmons	Black Maple Rye PA

Other beers:

Brad Beaver	Raspberry Pilsner
Dick Emmerson	Cherry Melomel
Jon Silvertooth	Wheat Wine
Neil Ian Horowitz	East Coast IPA (Big Brew)
Moises	NEIPA
Adam W.	Extra Pale Ale

DIY: Wort Sample Chiller

By Derek Johnstone

Have you ever wondered why your refractometer readings could at times vary greatly between two samples taken within minutes of each other, or have hated waiting for your sample to cool down so you can take a hydrometer reading? Have you gone through several pH meters and probes because they have become erratic in their readings? The issue at hand is that we are dealing with hot wort and are perfectly fine trusting the accuracy of a \$20 made-in-China device that claims to be able to adjust for temperature. The truth of the matter is that unless you're using scientific grade equipment, that budget pH meter or refractometer won't last long under those harsh conditions regardless of what they claim. What is the solution? Take your readings as close to room temperature as possible.

While homebrewers can be a frugal bunch we are also pretty inventive. When the club did our Big Brew at Brouwerij West I noticed a little contraption on their utility sink and asked Jeremy (Head Brewer) about it. It was a large diameter pipe with a fitting on it that was tapped into their water line and had a small ball valve. Inside the pipe was a second piece of copper pipe that was capped on one end. This pipe was for samples. The whole idea behind these two vessels was that you filled the inner pipe with hot wort, then opened the valve and allow cold water to fill the outer pipe. Combined with a swizzle-stick Jeremy made from copper wire you would stir the wort sample and bring down it from boiling to 25C (77F) in a minute or two. Awesome! I had to have one for myself. So, on with the build.

What you need:

1 - 1" copper pipe, about 8-10" long (needs to be taller than your holding vessel)

1 - 1" copper pipe cap

A vessel to put the pipe in

A source of water to fill the outer vessel

Something to stir the sample with (I use the back of a spoon)

A thermometer



If you have the means then go ahead and sweat the pipe and solder the cap onto the pipe. You can also get away without soldering as was in my case since the fit was very snug. It hasn't leaked yet™.

As you can see my holding vessel is a simple Mason jar that gets fed water from a hose attached to my utility garage sink.

Go ahead and grab your hot sample by whatever methods you usually use and fill the outer copper pipe. Be careful, that pipe gets really hot and I'd suggest holding it with a wrench or tongs while you move it into the holding vessel.



Drop it in, turn on your water source and stir it while the water is running. The constant convection and excellent heat transfer properties of the copper will cool down the sample in a matter of minutes.

Check your temperature with your handy thermometer and when you hit 25C you're done! Take your gravity / pH readings. Final temps will vary depending on your groundwater temperature but in any case your equipment will thank you. Since employing this process I have yet to replace any test equipment and my readings have been consistent 👍 and accurate.



Credit for the idea goes to Jeremy Czuleger of Brouwerij West.

There is a lot of flexibility in this build so go ahead and tailor it to what you have on-hand and what samples you are taking. If you are taking samples for a hydrometer, for example, you'll need a longer pipe than what I use so you can take a bigger sample. Have fun!