

August

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Next Meeting

Tuesday, August 8
at 7 pm. At

Stein Fillers

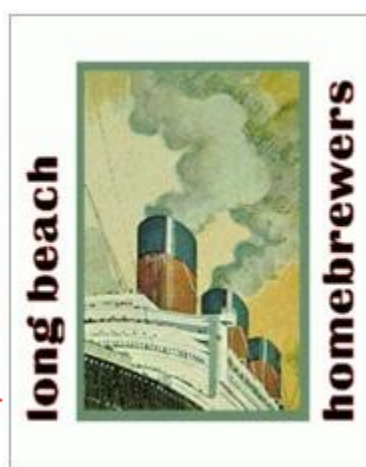
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings Fellow Homebrewers,

Happy August,

Hey all,

Hard to believe that it's already August and the end of summer and the new school year is fast approaching. The August meeting brings us our third Homebrewer of the Year competition month with Biere de Garde. I look forward to trying everyone's beers in a style that I think most of us have very little experience with. The race for HBOY is very close, a good showing this month can push someone into contention. Don't forget that in addition to points for placing/bringing beers, this year, you can receive points for entering and placing at Pacific Brewer's Cup. Registration for beers, judges, and stewards is now open for the 2017 PacCup hosted by our friends at Pacific Gravity at <http://comp.pacificgravity.com/>. I really hope we can continue being high point club once again, we do not want it to be QUAFF or any other non-local club.

Finally, this past Thursday I finally got the chance to hang out at Long Beach Beer Lab and make a quick stop at the soon-to-open TenMile Brewing. If you haven't made it out to LBBL for one of their "pop-up" openings, get yourself out there, the beer was fantastic, I'm still dreaming about Milk the Cranberry, and the space intimate and cozy. Dan and Jesse are very close to opening, beer is being brewed and when I popped in they were working on the final touches to the taproom space and tables. Thanks for sharing some of the beers with me and stay tuned for the members-only opening at TenMile.

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Cheers and Happy Brewing,

Ray

2017 Monthly Style Schedule

Month	Comp Month	Style or theme
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

Tastings at the July meeting (Belgian)

Ray	Belgian Imperial Porter
Jon S.	Barrel Dubbel
Eddie L.	Pale Ale
Mark P.	Belgian Wit
Thomas	Tripel
Moises	Blonde (Tart)
Andi	Dubbel
Jackson	Wit
Jackson	Wit w/ orange
Alfredo	Belgian Amber
Dennis	Belgian Trip
Josh	Exp. Pale Ale
Scott	Brown
Moises	BA Saison

Growing Hops

By Jon Silvertooth

After some irrigation issues, I am growing hops again. I have a setup for 4 rhizomes, but 2 of them died off during the great sprinkler timer death debacle of 2015, so I bought 2 new rhizomes from Steinfillers this spring to replace the dead ones and the other 2 took off again once they received water. Who knew plants needed water?

I'm writing this article for anyone who is interested in growing hops and is looking for some information for how to grow and use them.

The first thing you need to consider is a place to grow hops. Hops want to grow up, so you'll need some sort of trellising with plenty of vertical space. I use a 12' 4x4 from which I hang twine in four directions like a teepee. I have 4 hop varieties and run each one up its own line. Below is what my hop trellis looks like before and after growth begins. I added the cross up top after first year when all 4 bines grew to the top and started tangling with each other. I find that 12' is the minimum height for a hop trellis. I believe they run 18' on commercial farms and I know that my hops easily eclipse the 12' mark.



The next thing you'll want to do is get your rhizomes. I did some online searches to find which rhizomes grew best in our region. Nugget and Cascade were the most robust for me in the first few years, and they were subsequently the ones to survive my irrigation failure. I replaced the others with Columbus and Chinook this year. The Columbus had a nice yield for a first year and looks like it'll be robust. The Chinook looks like the weak link, and in fact was one of the weaker varieties I grew prior. The other, which never did well for me at all, was Mt. Hood. Even when taken care of properly, it didn't yield much in the years it was here.

I understand that it is very common that a new hop plant will spend most of its resources building its root structure. Because of this, you may not see a lot of hops in the first year, so don't be discouraged if your first yield is low.

I've read that you should train the 2 heartiest looking bines up your twine and trim the rest back, so that is what I do. Hop bines grow insanely fast, with recorded measurements of up to 4 inches a day. I was surprised how quickly I went from seeing tiny sprouts in the ground to seeing 6 feet of healthy hop bine climbing the twine.

Harvest time! The hardest thing for me to learn was when to harvest. The best explanation I found for knowing when to harvest is to squeeze a hop cone and note the resiliency and sound. It should sound and feel like you are crushing paper. It should also spring immediately back into shape. If it stays crushed or takes time to regain its original shape, it means that there is still too much moisture in the cone and you should wait a bit longer. This was the Cascade harvest after picking this morning.



What to do with the cones after you harvest them? Some people like to use them immediately in a "wet hop" beer, but that's not a style I personally enjoy. I like to dry my hops and use them in the traditional way. I do this in a couple of different ways:

1. I use a food dehydrator on the lowest temp. Just lay out the hops on the trays and run it for about 24 hours until the hops are dried. Below is a picture of this year's Columbus

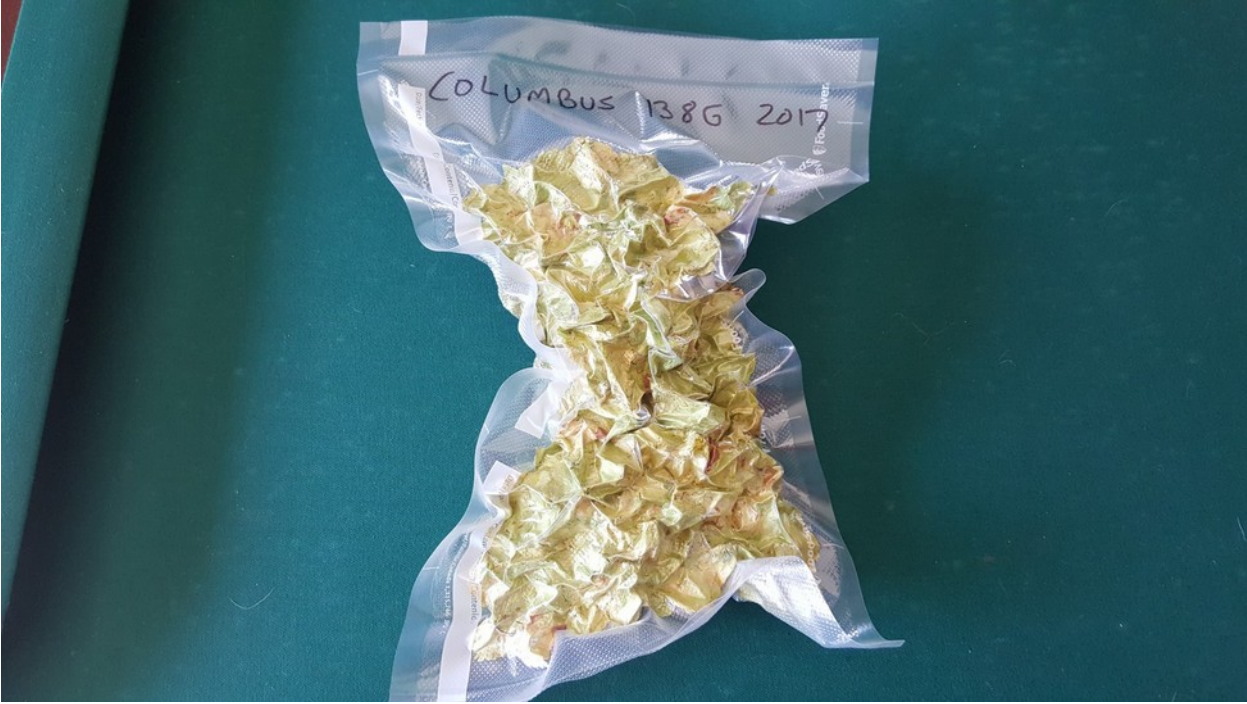
harvest ready for drying. The 5 racks did fine for this first-year harvest of about 5 oz after drying.



2. I have also used a box fan and some cheap paper HVAC filters. I lay the hops out on the paper filters, stack the filters, and bungee cord them to the fan. Then I turn on the fan and let it sit for about 24 hours. Below are some Cascade hops from last year, spread out on some paper filters before I attached them to the box fan.



At this point, they should be totally dry and ready to weigh and package. I use a food saver vacuum sealer for my hops, so I just weight the total amount and vacuum them in a large bag. Then the bag goes into the freezer until I'm ready to use the hops. That's it... at this point you can use them just like whole hops bought at the homebrew supply shop.



Dry River Brewing

by Bob F.

I don't care for waiting and I do not like lines. I particularly do not care for waiting in a line. And there is too much good craft beer available here in Southern California to wait in line for several hours to get a bottle or two of the latest release. I'd rather be on the drinking side of a bar sipping something crafty. I had been following Dry River Brewing for a few months on social media, as I follow other up and coming breweries, marking when they would finally be opening for business, never intending to be there for the Grand Opening. Then I got word (via email) that their grand opening would not be one big day of long lines and sweaty people. It would consist of several 90 minute sessions in order to civilly manage the expected crowds. This was an idea I could get behind. \$15 a ticket that included entry, two full pours and the opportunity to buy additional beer. Visions of small lines, manageable crowds and delicious beer filled my head. I ordered two tickets right away, securing slots for the 6pm to 7:30 pm session.

Dry River Brewing is located in the Boyle Heights area of Downtown LA. Not a place I find myself in too often but traffic was decent and parking was easy. Not the greatest neighborhood but their tasting room is well done. They have used a lot of reclaimed wood and other items from recent renovations and put it to tasteful use.

Dry River produces their wort offsite at Indie Brewing just down the road. Brewer Naga Reshi works his wild yeast magic in used oak barrels with a sustainable and local approach. They call it Slow Beer. I just called it tasty. I am a fan of sour and lambic style beers and was very impressed with the beer quality and taste. I enjoyed three pours and stole some sips from my friend.

Lady Roja - a tart saison with great berry notes.

Zarza - lambic sour rich with blackberry.

La Sucia - Hoppy farmhouse style. Very unique, some Brett action going on here.

Bruxella - Basic Flanders ale

This is a spot definitely worth checking out. Especially if you like the farmhouse/saison/sour styles and can appreciate unique interpretations of these styles. It's why I drink local craft beer.

Tasting room is open every weekend, Friday through Sunday.

<https://www.dryriverbrewing.com/>

