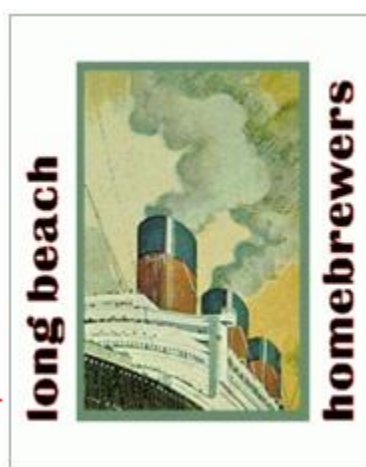


February  
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# The Brews Telegram



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## Next Meeting

Tuesday, February 13  
at 7 pm. At

### **Stein Fillers**

4160 Norse Way  
Long Beach 90808  
562-425-0588

[brew@steinfillers.com](mailto:brew@steinfillers.com)  
<http://www.longbeachhomebrewers.com>

## President's Message

Greetings Fellow Homebrewers,

Happy February,

I hope everyone is as excited as I am for a very busy next few months for the Long Beach Homebrewer's Club, we have a lot going on.

First off, for the March meeting we'll have elections for our 2018 officers, as well as club renewal time. Dues continue at the same price with the same benefits \$20 individual/\$25 family. You can now pay your dues for the 2018 year, pay Tom via cash or check at the store and at meetings or, for the first time, via paypal at [Treasurer@longbeachhomebrewers.com](mailto:Treasurer@longbeachhomebrewers.com).

We will of course, be having elections for the following board positions, President, Vice President, Treasurer, Secretary, and Web Master. If you have any interest in running for one of the offices come see me or any of the other board members for additional info. Also, the President appoints the event coordinator and three members at large, so if you have any interest in being more involved come see me.

We've got a lot of exciting events coming up over the next few months,

First, I'd like to thank Jen and Tom for re-starting the Thirsty Thursday events where the club gathers at a local brewery or craft beer bar for some socializing and adult beverages, apparently we had a big crew out at Ten Mile last month and this coming Thursday, the 15<sup>th</sup>, the club will descend on Long Beach Beer Lab, I hope to see you all there.

Next up, on Saturday March 10<sup>th</sup>, the club will be holding its next Big Brew at Ten Mile Brewing, we'll share further details at the February meeting and via email, look out for that.

Finally, we're in hardcore getting ready for Fest mode. Again, we'll get into details at the next meeting and via email. We've scheduled a trailer setup and cleanup at the Silvertooth residence at noon on Sunday March 25<sup>th</sup>, hope to see many of you there.

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Josh and I just went to the CHA Reps meeting, we'll be sharing further details at the next meeting. For those of you, who haven't paid for their site, please do so ASAP and if anyone want's an extra or has friends and family who wish to attend, we do have a couple extra sites available.

I look forward to seeing everybody at the next meeting, don't forget it's our first competition month on the calendar with Dark Milds.

Happy Brewing,

Ray

## 2018 Tasting Schedule

January	Beer Without Hops (Gruit, etc.)
February	English Dark Mild (2015 BJCP Style 13A)**
March	Any Stout
April	SCHF Bragging Rights Style
May	NE IPA (No official BJCP listing)**
June	Any Fermentable Beverage Except Beer
July	Anything American
August	Saison (2015 BJCP 25B)**
September	Beers With At Least 50% Wheat
October	Fall/Winter Seasonals
November	Schwarzbier (2015 BJCP 8B)**
December	Smoked Beers

\*\* Homebrewer of The Year Competition

## Tastings at the January meeting (beer with no hops)

<u>Person</u>	<u>Beer</u>
Andi	Heather Scotch Ale

### Other Beers:

Ray	Tart Cherry Cider
Ray	IPA
Rick	Cream Ale
Jon	Solera
Derek	Munich Dunkel
Derek	Baltic Porter
Lance	Sour Cherry
Jesse	Tripel
Adam W	Dark Belgian Strong w/ Cacao Nibs
David	IPA
David	Pale Ale
David	Cream Ale

## Froelich!

It is difficult to believe it has been a year since the passing of Michael Froehlich. I would like to thank the homebrewers for looking after our family and for your continued support in so many ways.

We greatly appreciate all that everyone has contributed. You have helped to keep our family moving forward. We miss Michael dearly.

Thank you,

Julie, Riley and Nicholas Froehlich.

# Advent Calendar Beer Lists

The Beer Advent Calendars have been a big hit and we thank the Silvertooth's for organizing this beer club activity. There is a level of excitement awaiting the description of each beer as the December date arrives.

However, some people were not able to enjoy the Advent Beer on the designated date. The Facebook posts have long scrolled off the feed they are left with several beers with numbers on the top not knowing what they are. Fear not, we have the lists!

There were two Advent Calendars in December: A and B. If you were in the first group of 24 brewers to sign up then you are in the A group. If you signed up later then you are in the B group.

The number on the cap indicates the date in December that the bottle was to be opened.

Here are the lists:

## Calendar A

Dec 1	Josh Parsons	Holiday Cider
Dec 2	Margo Geesing	Kettle Sour Raspberry
Dec 3	Tom Fontes	Mulled Saison
Dec 4	David Gabriel	Marzen
Dec 5	Neil Ian Horowitz	Dubbel
Dec 6	George Eldridge	Belgian Tripel (nearly flat at the time, now over carbonated)
Dec 7	Devin Moore	Cyser
Dec 8	Derek Johnstone	Key Lime Pie Lager
Dec 9	Greg Jackson	Carrot Cake Witbier (beware: over carbonated; chill well)
Dec 10	Mark Paczkowski	Fruitcake Ale
Dec 11	Steve Faulkner	Big Rye Pale Ale
Dec 12	Rion DuVall	IPA
Dec 13	commercial	Sam Adam's Winter Lager
Dec 14	Greg Jackson	Hazy IPA
Dec 15	Mike Geesing	Winter Solstice Clone
Dec 16	Smitty	American Stout
Dec 17	Ron Hamilton	Coffee Stout
Dec 18	Michael Jude	Pumpnickel Beer
Dec 19	Ray Grace	Whistlepig Maple Rye Porter
Dec 20	Nick Van Duyn	Spiced Milk Stout
Dec 21	Adam Schmalz	Imperial Stout
Dec 22	Joshua Van Duyn	Apple Pie Milk Stout and Cider Blend
Dec 23	Jon Silvertooth	Coffee Psycho
Dec 24	Dennis Miller	Chocolate Oatmeal Stout

## Calendar B

Dec 1	Josh Pickett	Imperial Honey Saison
Dec 2	Devin Moore	Cream Ale
Dec 3	Mike Geesing	Cranberry Cider
Dec 4	Greg Jackson	Orange/Cranberry Spiced Saison
Dec 5	Dennis Miller	Marzen
Dec 6	commercial	Trader Joe's Doppelbock
Dec 7	Ron Hamilton	American Red Ale
Dec 8	Margo Geesing	Spiced Orange Wheat
Dec 9	Josiah Lippke	Blood Orange IPA
Dec 10	Jon Silvertooth	American Amber
Dec 11	Jon Silvertooth	Belgian Quad
Dec 12	Ray Grace	Belgian Strong Darkness
Dec 13	Adam Schmalz	Northern English Brown Ale
Dec 14	Rion DuVall	English Brown
Dec 15	Steve Faulkner	Milk Stout
Dec 16	Jim Muller	Baltic Porter
Dec 17	Alfredo Rocha	Cafe de Olla Milk Stout
Dec 18	Josh Parsons	Salted Chocolate Cashew Stout
Dec 19	Katie Geesing	Peppermint Chocolate Porter
Dec 20	David Gabriel	Toasted Coconut Chocolate Milk Stout
Dec 21	Rod Hay	Imperial Stout
Dec 22	Mic Carp	Hot Chocolate Darkness
Dec 23	Michael Jude	Pumpernickel Beer
Dec 24	commercial	Anchor Holiday

## New Yeast Available at Stein Fillers - Adam Widera

Based on a customer request on Instagram (@steinfillers), Stein Fillers has started carrying a select variety of new yeast strains from Imperial Organic Yeast from Portland Oregon. The yeast is packaged in their new pouch format that is easy to use, that combines the ease of manipulation of the Wyeast packages, without the so-called smack pack used in the Wyeast packaging.

Yeast strains were chosen that complement the full selection of liquid White Labs yeast and select Wyeast strains currently available at Stein Fillers. Strains of interest include "Barbarian" which is said to be reminiscent of the Conan stain used to produce the famous original canned New England IPA from Vermont, and "Juice" which is also particularly suited to hazy fruity IPAs, or "Dry Hop" which includes the best aspects of the Conan strain with the fruity character of Saccharomyces Trois yeast.

In addition, Imperial Yeast pouches are quoted to contain 200 billion yeast cells per package, which is approximately twice the amount of yeast present in the current packaging formats from White Labs and Wyeast, making it a wise choice for those interested on having more yeast in their pitch (for high gravity beers for example). Cheers and Brew On!

## IMPERIAL ORGANIC YEAST

<b>A07 - Flagship</b> A craft brewing standard, Flagship is a versatile strain loved for its extremely clean character. This strain performs well at standard ale temperatures, but can be used in the low 60s to produce exceptionally crisp ales. Flocculation is in the middle of the road and will typically require filtration or fining to achieve crystal clear beers.	<b>Attenuation: 73-77%</b> <b>Temp: 60-72F, 16-22C</b> <b>Flocculation: Med-low</b>
<b>A04 - Barbarian</b> Ready to attack your IPA, Barbarian produces stone fruit esters that work great when paired with citrus hops. Barbarian will give you what you need for an exceptionally balanced IPA.	<b>Attenuation: 73-74%</b> <b>Temp: 62-70F, 16-21C</b> <b>Flocculation: Medium</b>
<b>A38 - Juice</b> Juicy. Fruity. Juice is an amazing strain for East Coast IPAs. The ester profile of Juice brings out the aromas and flavors of the new school hops and creates a beer that is greater than the sum of its parts. Keep an eye on this strain. It likes to move to the top of the fermentation and will climb out of your fermenter if it is too full.	<b>Attenuation: 72-76%</b> <b>Temp: 64-74F, 18-23C</b> <b>Flocculation: medium</b>
<b>A24 - Dry Hop</b> Dry Hop is a blend of A20 Citrus and A04 Barbarian. When this blend goes to work on your hoppy beer, the hop aroma blows up. The combination of these strains produces amazing aromas of citrus, peach and apricot that will accentuate your IPA, pale ale, and any other	<b>Attenuation: 74-78%</b> <b>Temp: 64-74F, 18-23C</b> <b>Flocculation: medium</b>

hop driven beer.	
<p><b>A10 - Darkness</b>  A beautiful strain for stout, porter, brown, and amber ales. Darkness produces a unique character that matches up perfectly with roasted and caramel malts. This strain is alcohol tolerant, so don't hesitate to throw high gravity worts its way.</p>	<p><b>Attenuation: 71-75%</b>  <b>Temp: 62-72F, 17-22C</b>  <b>Flocculation: Medium</b></p>
<p><b>L28 - Urkel</b>  A traditional Czech lager strain, Urkel allows for a nice balance between hops and malt. This strain can be slightly sulphery during fermentation, but it cleans up during lagering. Fermentation at the higher end of the range will produce a beer with minimal sulfur and a light ester profile.</p>	<p><b>Attenuation: 71-75%</b>  <b>Temp: 52-58F, 11-14C</b>  <b>Flocculation: Medium</b></p>

