

November
2018
Volume 27
Number 11

In This Issue

1 Pres' Msg

2 Styles

2 Tastings

3 Styles
for
2019

Next Meeting

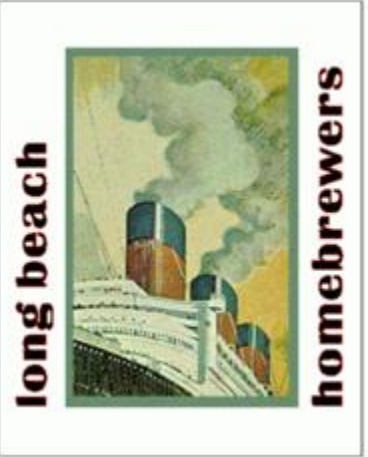
Tuesday, November 13
at 7 pm. At

Stein Fillers

4160 Norse Way
Long Beach 90808
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The Brews Telegram



President's Message

Greetings Fellow Homebrewers,

Happy November,

Holy cow we're past Halloween (thanks to the Smith's for hosting the Halloween party) and onto Thanksgiving and Christmas. I hope everyone has some great Winter beers fermenting and I can't wait to get to opening this year's Advent Calendar.

I really want to thank Chris and Robin Walowski and the Trustworthy Brewing folks for hosting us for our latest Big Brew. For those of you who missed it, you really missed out. We brewed up a batch of wort that was a far cry from our usual Big Brew grain bill. We managed to stuff over 1000 pounds of the finest English malt and cranked out an English Barleywine wort with an original gravity of 1.116 and a calculated IBU somewhere in the range of 200. This is a beer that will definitely take some time to ferment and age properly. Chris thinks it won't really start to hit its stride till it's about six months old.

For those of you looking for ideas on how to manipulate their wort, several suggestions come to mind, a large dry hop charge for a more American style, I think it would lend itself readily to some spirit soaked wood, or I'm sure it would be tremendous as is. For those of you wondering why we used Summit and Crystal hops, from talking to Chris and doing a little research, both these hops have high levels of beta acids which as they oxidize create a bitter tasting compound which hopefully balances some of the loss of bitterness as the alpha acids fall off. I can't wait to start trying everyone's Big Brews but we'll have to be patient.

Finally I want to remind everyone of the upcoming We Love LB Homebrew Festival. I've been personally involved all three years it's been thrown and it's a great event. Several of the club members will be pouring and myself and five other members will be handling the formal judging portion of the event. It's a great way to get the club's name out there and hopefully attract some new members. I encourage everyone to grab some tickets and attend, you won't be disappointed.

(continued on page 2)

Two quick notes, our next meeting we will be naming this year's Homebrewer of the Year after the Schwarzbeer tasting while we also discuss next year's tasting schedule. Good luck to the brewers still in the running. And the club Holiday Party will be at the Gansen's some Saturday night in January, stay tuned for the confirmed date and details to come.

Cheers and Happy Brewing,

Ray

2018 Tasting Schedule

October	Fall/Winter Seasonals
November	Schwarzbeer (2015 BJCP 8B)**
December	Smoked Beers

** Homebrewer of The Year Competition

Tastings at the October Meeting (Fall/Winter Seasonals)

Thomas	Spice Brown
Dave G.	Bocktoberfest
Michelle	Old Ale

Others:

Derek	Grisette
Derek	Munich Helles
Derek	Munich Dunkel
Rick A.	Pale
Adam W.	Oat IPA
David	Red IPA
David	IPA
Kartik	IPA

2019 TASTING SCHEDULE

January	February	March
Session Beers (Anything under 4% ABV)	Irish Stout (2015 BJCP Category 15B)**	(Intentionally) Sour Beers
The first theme for 2018 will be session beers! Any style of beer is acceptable, as long as the ABV is under 4% ABV.	This is the first of our four HBOY competition months! A black beer with a pronounced roasted flavor, often similar to coffee. The balance can range from fairly even to quite bitter, with the more balanced versions having a little malty sweetness and the bitter versions being quite dry. The roasted flavor can be dry and coffee-like to somewhat chocolaty.	Pucker up! This month's style is sour ales. Styles included in this category are Berliner Weisse, Flanders Red, Flanders Brown, Straight Lambic, Gueuze, American Sour Ale, etc....
April	May	June
SCHF Bragging Rights Style	American Light Lager (2015 BJCP Category 1A)**	Any fermentable beverage except beer
We will vote on the entries this month to determine who will submit our club's entry for the bragging rights competition at the 2018 Southern California Homebrew Festival.	This is the second of our four HBOY competition months! Highly carbonated, very light-bodied, nearly flavorless lager designed to be consumed very cold. Very refreshing and thirst quenching. This may not be a complicated beer flavor-wise, but it is a challenge to brew well!	The theme for June is other fermentables. Have a wine you want to share? A mead? Sauerkraut? Cider? If you fermented it and it's not beer, please share it!
Style will be announced once the CHA announces it to us.		
July	August	September
Anything American	Altbier (2015 BJCP Category 7B)**	Fruit Beers
Our theme for July is American beer. Anything American, whether a classic style or not, is within our theme. From American light lager, to American Pale Ale, to American Stout, to American Wild Ale... everything is welcome!	This is the third of our four HBOY competition months! A well-balanced, well-attenuated, bitter yet malty, clean, and smooth, amber- to copper-colored German beer. The bitterness is balanced by the malt richness, but the malt intensity and character can range from moderate to high (the bitterness increases with the malt richness).	September's theme will fruit beers! Any base style is acceptable, as long as it contains fruit in some form (fresh fruit, puree, juice, etc...).
October	November	December
Brew with a buddy?	Belgian Dark Strong (2015 BJCP Category 26D)**	Winter Warmers or other seasonal beers
The concept this month is for 2 or more brewers to get together and brew the same base beer with a slight twist, then present the beers together at the meeting. It can be the same wort fermented with different yeast, or a pale ale dry hopped with different hops, or the same wort fermented at different temperatures. Anything you want to try and share!	Our final HBOY competition month! At the end of this month, we'll be able to crown the 2018 HBOY. Good luck! A dark, complex, very strong Belgian ale with a delicious blend of malt richness, dark fruit flavors, and spicy elements. Complex, rich, smooth and dangerous.	Share your holiday beers!