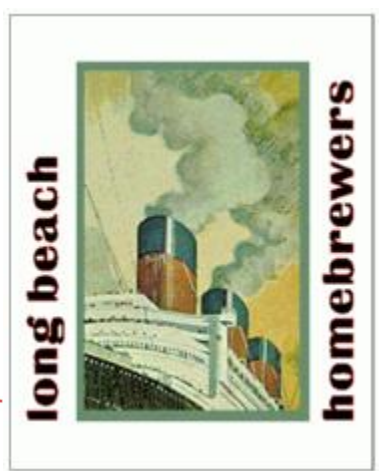


February  
2020  
Volume 29  
Number 2

# The Brews Telegram



## In This Issue

1 Pres' Msg

2 Styles

3 Tastings

4 LBHB  
Ride

7 25<sup>th</sup>  
Barley  
Wine

Next  
Meeting

Tuesday, February 11  
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!

I hope everyone who made it out to the club's holiday party had a great time. I had a great time seeing everyone. We tried a couple new things this year which seemed to be well received. As always, everyone brought amazing food to share. We had 15 total kegs of beer and an untold number of bottles/cans/growlers of great stuff being shared among those who were able to attend.

As you may have seen in club emails and Facebook posts, we've had a change in the event coordinator board position. I'd like to thank Mark Paczkowski for his contributions and welcome Michelle Buck to the team as the new event coordinator. Michelle has dove into the position immediately, taking over the stalled Big Brew at Long Beach Beer Lab.

I'd also like to thank Josh Smith for putting together this year's ride. For those who missed it, in late January a group of Long Beach Homebrewers went on our 2<sup>nd</sup> motorcycle group ride. Our first group ride was a few years ago and there were about 5 of us, if I remember correctly. This year, there were 10 riders. We went up to Cook's Corner, then down PCH to Riip Brewing, and a few of us wrapping up the ride at Mother's. (see Josh's article on page 4 - ed)

The SoCal Homebrew Festival is coming up in just a few months so it's time to start thinking about the fest. I'm going to start taking T-shirt orders at the February meeting, hoping to have everything finalized by the March meeting so we can have the shirts available at the April meeting.

This month is the first of the 2020 Homebrewer of the Year competition, with ESB (Extra Special Bitter) as the style we'll be showcasing. I just kegged mine today, so it should have some carbonation by the meeting on Tuesday. I look forward to tasting it alongside the rest of the entries.

Continued on page 2

March's theme will be session beers (anything under 4% ABV). I personally love session beers, as I can have a few without the alcohol really impacting my day. I can't wait to see what people brew for this!

Happy Brewing!

Jon Silvertooth

## Styles for 2020:

Month	Style or theme	HBOY Month
January	Kviek	
February	ESB (English Style)	HBOY 1
March	Session Beers (Beers under 4% ABV)	
April	SCHF Bragging Rights Style (Kolsch)	
May	Munich Helles (German Style)	HBOY 2
June	Mead, wine, or other fermentable	
July	Anything American	
August	Belgian Tripel (Belgian Style)	HBOY 3
September	Wild Beers	
October	English Beers	
November	IIPA (American Style)	HBOY4
December	Winter Warmers or other seasonal beers	

## Tastings at the January Meeting (Kviek yeast)

Jon S	Pale Ale
Ray G	West Coast IPA
Tom L	Brown Ale
Chris S	Double Hazy IPA
Tom F	Hazy IPA
	Cider
Derek J	Imperial Colonial Porter
	Blonde
	American Wheat
Glenn H	IPA
Rick A	Loki Rye IPA
DJ Kelly	Porter
Richard C	Pilsner
	Twin IPA
Val	Pilsner
	Hazy IPA
Other Beers:	
Neil H	Saison French Lady #2
Kartik/Eric	Amber Ale



# LBHB Motorcycle Ride

by Josh Smith

9am on February 1<sup>st</sup>, was the call time for the Long Beach Home Brewers (and friends) motorcycle riders, to meet up for our long anticipated ride together. The planning for this event was months in the making as it took some time to find a date that worked for everyone.

Finally the day arrived. It was a nice 65 degrees outside when the group huddle occurred, which is the final signal that it was time to ride. There were ten bikes in total, ranging in size from 550cc to 1819cc. Our destination was Cook's Corner, doing mostly freeway riding to get out there. The ride out to Cook's Corner took about 45 minutes for the ten riders to make their way to the infamous biker bar.



After about an hour of socializing, and me eating a huge breakfast burrito, it was time to make our way to the next stop: Riip Brewing. The original plan was scrapped as the group wanted to hit some nice curves through Trabuco Canyon. We took the back roads down through Mission Viejo as we trekked towards the Pacific Ocean.



It was definitely not a typical winter day as the temperature gauge on my motorcycle read it was about 90 degrees in Laguna Niguel. The bikes weren't overheating just yet, only the riders, as motorcycle coats can get very warm. Once we hit PCH, it seemed like it was a race to cool ourselves off in the more moderate 77 degree weather, on the almost 30 mile ride from the point we got to PCH, until our stop at Riip Brewery.





The sense of community was definitely present when we all arrived. It was apparent that beer and motorcycles can definitely bring people together. Before everyone went on their separate ways, there was a lingering question, held by all: When's the next ride?

## **25<sup>th</sup> Anniversary Barley Wine**

by Adam Widera

Many major historic events happened in the year 1995. For example, O.J. Simpson's murder trial ended in acquittal, Microsoft released Windows 95, the Oklahoma City Federal building was bombed, major European countries ratified the Schengen Agreement allowing free travel through continental Europe, Jerry Garcia of the Grateful Dead passed away, etc. However, one overlooked, but significant fact about 1995, was that it was the year that long-time LBHB members Rick Adams, Adam Widera, and Dick Emmerson all started homebrewing! Woot Woot!

Exactly 5 years ago this week, Rick, Adam, Dick, Mike Froehlich and Mike Cullen all gathered to brew a **20<sup>th</sup>** anniversary Bigfoot Barley Wine Clone to celebrate our 20<sup>th</sup> brewing anniversary. The beer turned out to be an excellent clone of Bigfoot. Now to commemorate our **25<sup>th</sup>** anniversary in 2020, we will again be brewing this anniversary beer. Below is the recipe and brewing notes from 2-14-2015:

### **AdamRickDick 20<sup>th</sup> Anniversary Bigfoot Clone**

Grain Bill: 50 lbs Great Western 2-row  
6 lbs Light Munich malt  
3 lbs Crystal 40L

Mashed at 153 F for 60 min, with 1.25 quarts per pound

Collected 22.5 gallons of run off at 1.075 SG, 78% mash efficiency

Hops: 4 oz Centennial Whole Hops 10% A – First Wort Hop  
4 oz Chinook Whole Hops 14.2% A – 120 Minutes  
4 oz Centennial Pellets 9% AA – 15 Minutes  
4 oz Cascade Whole Hops 8% AA – 15 Minutes  
4 oz Cascade Pellets 6.9% A – Flame out  
3 oz Chinook Dry Hop  
3 oz Centennial Dry Hop  
IBU = 101

Vigorously Boiled for 2 hours down to 17.25 gallons.

Original Gravity = 1.097.

Yield into fermenters = 15.75 gallons.

Fermented with Wyeast 1056 American Ale from 7 liters of starter.

Final Gravity was 1.020.  
ABV = 10.3%