

April

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# The Brews Telegram

long beach



homebrewers

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## Next Meeting

Tuesday, April 14  
at 7 pm. **NOT** at

### **Stein Fillers**

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<http://www.longbeachhomebrewers.com>

## President's Message

Greetings Fellow Homebrewers!

I hope everyone had a safe and happy Easter. We're living through a time that is unique to almost all of us, not having seen anything akin to the situation we're in now since the Great Flu pandemic of 1918 that cost the lives of around 675,000 Americans. I know I have been surprised by how rapidly this became "real" as we shut down the country and hunkered down in our homes, and I sincerely hope that none of you or your family have been directly affected by the virus.

That said, we have all been indirectly affected as some of us have lost jobs or taken pay cuts as our economy struggles to survive the shutdown. If you have found yourself with more free time, I hope you have had the luxury of spending it with family and brewing some new tasty beers.

The March meeting held elections, as is tradition. Despite current circumstances, I'm looking forward to another great year as the club celebrates its 30<sup>th</sup> anniversary.

Here is the complete board for 2020/2021:

- President: Jon Silvertooth
- Vice President: Neil Ian Horowitz
- Treasurer: Tom Parker
- Secretary: George Eldridge
- Social Media/Webmaster: Tom Fontes
- Event Coordinator: Michelle Buck
- Immediate Past President: Ray Grace
- At Large Board Member: Teela Bamberger Smith
- At Large Board Member: Brenda Silvertooth
- At Large Board Member: David Gansen
- At Large Board Member: Ben Wilson

As you likely know by now, we had to cancel the April club meeting due to the pandemic. We are, however, planning to have a **virtual club meeting** on the usual date and time. The link to the meeting will be posted on the club's email group and private Facebook group 30 minutes before the start of the meeting.

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The theme for April's meeting was Kolsch, the So Cal Homebrew Fest bragging rights style this year. Unfortunately, the Fest has been cancelled this year, so there is no bragging rights competition. That said, we're going to discuss Kolsch as a style in our April virtual meeting. If you have a chance, and didn't brew your own, pick up a commercial example to sample while we discuss the style at the meeting. I'll personally be drinking a bottle of Früh while giving an overview of the style. Neil was generous to drop off a bottle of his homebrew to me, so I'll also be tasting that and discussing it as well.

We'll also be discussing the club big brew and sampling some of our home-fermented versions as well as the commercial half of the batch that Long Beach Beer Lab released as "Alternative Medicine". If you have a can or feel like picking one up, you can drink it along with us as we talk about our various versions of the Big Brew.

While the Fest was cancelled, I got word today that the CHA is lining up some fun online activities for May 1<sup>st</sup> and 2<sup>nd</sup>, including presentations from the guest speakers who were supposed to speak at the Fest and other fun activities. Details are forthcoming on their website and hopefully we'll have more information to share by the time we have the meeting.

I look forward to talking to those of you who are able to attend the virtual meeting on Tuesday.

Until then, stay safe and 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 March Meeting (Session Beers)

Jon S	Leicht Bier
Richard C	Session Hazy IPA
Jim F	Session English

### Other Beers:

Ray G	Kveik Rye IPA
Neil H	Belgian Dubbel
Tom F	Big Brew Altbier
Tom F	Club Solera Sour on Dried Apricot
Oscar P	IPA
David	ESB

## Beer Swap Saturday

### By Neil Ian Horowitz

I dropped off a bottle of my Kolsch with Jon on Saturday to be tasted and talked about on Tuesday at the virtual club meeting and he gave me a can of his IPA to try. It reminded me of beers I have had from commercial breweries. A very nice deep gold color with aromas of pine and citrus. The mouth feel was medium of body followed by flavors that were reflected in the nose pine and citrus with a bit of bitterness that was well balanced by the malt quality. A well-made beer to quaff on a Saturday after running errands.

# Beer Bread Starter

By Brenda Silvertooth

Recipe from Beth Hensperger's *The Bread Lover's Bread Machine Cookbook*

One of my hobbies is cookbook collecting. It helps my biggest hobby of cooking and baking. When it began to look like we might be in for a long haul of shortages and possibly isolation at the beginning of March, I began to scour that collection for recipes that could get us through an era of limited supplies. Imagine my shock to discover that it wasn't sugar and butter that were the first items to run out but the now ever elusive toilet paper! I began to wonder if digging out my grandparents' old ration books would still work since there were a few coupons in each, but that was the nutty historian in me.

Many of you have begun to embrace baking and cooking more now that you are home as well. I still cling to my bread machine because of the consistency, and often bake the dough in the oven depending on the results I'm looking for. (If you aren't sure why so many gadgets, please note you have all met my husband. He buys them. I use them. It works for us.) The fad on social media seems to be sourdough starter, and many of you have picked one up from Long Beach Beer Lab. For those of you looking for a new challenge in the world of dough fermentation, I am sharing one I recently discovered. If you can't get rye flour from your local sources, pulverize a bit of barley that you have stored for brewing in a coffee grinder or food processor, or even a mortar and pestle. Beer Lab carries flour as do many of the other pop up bodegas that are in the area, and I'm sure if you brew you have beer and yeast around the house.

Ingredients:

$\frac{3}{4}$  cup unbleached all-purpose or bread flour

2 tablespoons rye flour

Large pinch of yeast

1 cup flat beer

Whisk ingredients together until smooth and thick. Transfer to a plastic container or glass/ceramic crock. Cover with cheesecloth and secure with a rubber band, then cover loosely with plastic. Let stand at warm room temperature (the author recommends 80°F, so probably your kitchen as it is likely the warmest room in the house) for 24 to 48 hours, stirring occasionally. It will be bubbly and smell strongly fermented. Use once fermented, or store in the refrigerator. This starter can also be maintained like a sourdough starter or a biga. (ed: from Wikipedia: **Biga** is a type of pre-fermentation used in Italian baking. Many popular Italian breads, including ciabatta, are made using a *biga*. Using a biga adds complexity to the bread's flavor and is often used in breads that need a light, open texture with holes.)

Happy baking!