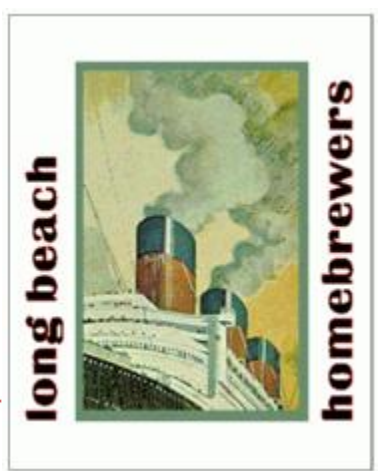


July

2020
Volume 29
Number 7

The Brews Telegram President's Message



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Next Meeting

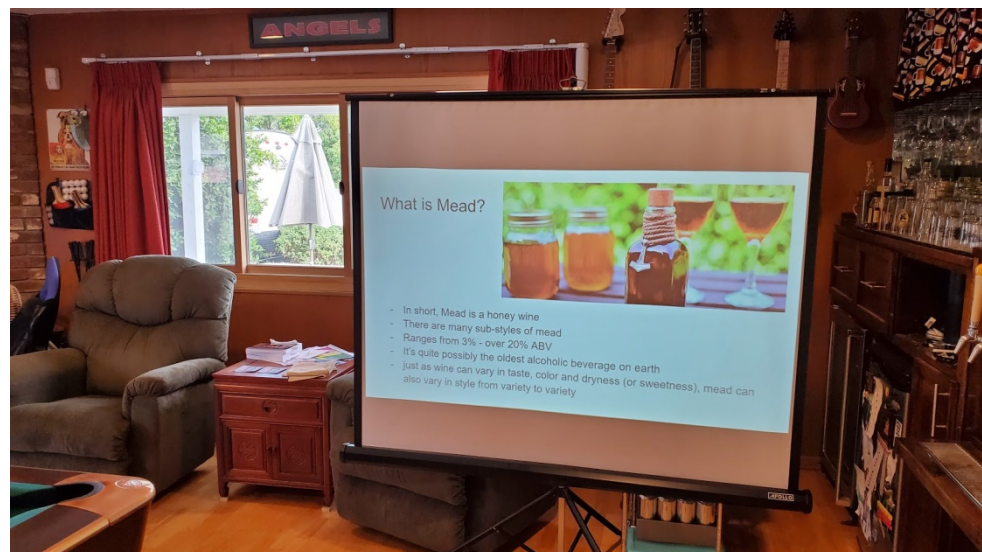
Tuesday, July 14
at 7 pm. **NOT** at
Stein Fillers
4160 Norse Way
Long Beach 90808
562-425-0588
brew@steinfillers.com
<http://www.longbeachhomebrewers.com>

Greetings Fellow Homebrewers! I hope everyone and their family is safe and healthy, and I hope you all had a safe and fun 4th of July!

Unfortunately, the virus is spiking in California, forcing the government to close down our bars and indoor dining at restaurants as we brace for the corresponding deaths to come with the hospitalization spikes. This is a clear indicator to me that we will be meeting online for a while longer as we wait for a time where it will be safe for us to congregate together at Stein Fillers. Until then we will have **virtual meetings via Zoom**.

July's meeting theme is "Anything American", but rather than doing a presentation on that vague concept, I have decided to jump ahead to doing a presentation on next month's theme, Belgian Tripel. Going forward, I intend to do a presentation on particular styles a month or two prior to the month dedicated to the style. The idea is someone may see the presentation for a style they haven't tried and be inspired to brew it...and this would give that brewer enough time to brew it and bring it in (or to the cooler for now) to share if they want to.

The response to the presentations has been so good that the club has purchased a projector and a former member (Ken Lunde) generously donated a screen to us.



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So when we are finally able to meet again, we'll be able to continue to have presentations as part of the meetings!

In case you missed the club email a week or so ago, I'm trying something new this month to replace the virtual Happy Hour events that we've had between club meetings. On July 25th, I'm holding an online session to talk about how judges fill out BJCP scoresheets, and go over how to evaluate and score a couple of beers. The beers we will taste and evaluate are specifically listed in the BJCP guidelines as classic examples of their respective styles. The club has purchased a 12-pack of each style to give away to people as they registered. There is one of each left for the next person who registers, but after that you will need to purchase the beers on your own to participate. Unlike the Happy Hours, this is an event you need to register to participate in, and I'll be sending out the meeting link to the members who have signed up directly, rather than posting it on Facebook or sending it to the broad group.

So, if you are interested in how beers are scored, or if you want to expand your ability to evaluate beers to style, please register and join us on July 25h. If you would like to join us for the Beer Style Evaluation Session, please sign up using this form: <https://forms.gle/aP56pkLjGfWSPX5M7>

The response for contactless beer exchange and beer evaluation sign-up have continued to be amazing. Almost 150 beers have been exchanged between brewers so far, with many more to come I'm sure. I have enjoyed a number of great beers from fellow club members, and I'm looking forward to trying a few more during the July meeting, so a huge thanks to everyone for making this happen and keeping it active over the past few months.

I know at least a few of you are thinking forward to our Annual Alcoholic Advent Calendar! In fact, one of you already has a case of beer stored in my cellar! There is a sign-up form with all of the dates and information for this year's calendar project. So for those interested in getting into the calendar this year, please use this form to sign up: <https://forms.gle/mn2Wyvero59FTE1u5>

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	

So, You Want to be a Homebrew Judge

By Ray Grace

With both the upcoming club BJCP evaluation Zoom meeting and next year's Homebrew Con happening relatively closely in San Diego next June, I thought it time to go over how it is someone becomes an officially recognized BJCP judge.

First off, the Beer Judge Certification Program (BJCP for short) is a non-profit organization that encourages the appreciation of and knowledge of beer and other fermented beverages by certifying individuals and competitions as able to give competent evaluation of beers, ciders, and meads (no OC Fair comments allowed) .

The BJCP evaluates judges in three different ways:

- An online entrance examination
- A live judging examination
- A written proficiency examination.

We'll focus on the first two of these today.

Your first step is to take the online Beer Judge Entrance Examination. The exam consists of 180 true/false , multiple choice, and multiple answer questions that you have 60 minutes to answer. The exam costs \$10, you're allowed to take an unlimited number of times until passing and it is open book/open computer. A passing score makes you a provisional judge; you don't become a BJCP number holding recognized/certified/national/etc... judge until you've passed the beer tasting exam.

Before we move on to the tasting exam portion let's talk about the online exam. First off, even though it's true/false and multiple choice it's harder than you think and it goes VERY fast. The 60 minute clock starts as soon as you login, there's no pausing the exam to get another beer. This also makes it difficult to do any quick Google searches, you really don't have time. It's important that you go into the exam prepared. Finally, the exam score is only good for one year so you need to plan on being able to get a seat in a tasting exam in that next year.

I have several suggestions for preparing: first off, read everything you can get your hands on about beer. The BJCP website has some excellent study guides; I also highly recommend Randy Mosher's book Tasting Beer. The Classic Beer Style Series, which I find a little out-of-date for brewing the styles is still a great resource about the various styles.

Next up, we'll assume you've successfully passed the online entrance exam, Congratulations! Next up is the fun part, the tasting exam. The tasting exam is a 90-minute exam where you fill out judging sheets and score six different beers. Again, you might think no big deal but let me tell you 15 minutes to properly score and write up a score sheet that will get you a passing grade (no OC Fair scoresheets here) is barely enough time

Filling out a proper scoresheet that will get you a passing grade could fill a couple more articles and I'll leave that for the future but a few ideas for now - Jon will be running a BJCP scoresheet session later this month on Zoom - join in! Another idea is to sit down with your first beer of the night and fill out a scoresheet and try and honestly evaluate the beer. BJCP study groups are another great way to learn; maybe if this month's event is popular enough, we can do more in the future. Finally, when it's safe enough to do so, volunteer to steward and judge at your local competitions. Head Judges and organizers are always looking for help and most (I promise you I will) will pair you with an experienced judge, most of whom are more than willing to help guide you.

Finally, we'll go to maybe the toughest part – finding a seat at a tasting exam that doesn't require tons of travel. A standard tasting exam only allows 12 test takers and is difficult to schedule. The organizer will need at least three high level judges to score the beers along with you as a sort of answer key as well as several National or better ranked judges to volunteer to grade the exams, hence the difficulty in finding exam seats. The last time I took the exam I had to travel to Woodland Hills; other local exams are typically in San Diego or Temecula. This leads to me to Homebrew Con which is going on in San Diego next June, among the dozens of reasons to attend is that they typically host all of the various BJCP exams (Beer, Mead, the brand new Cider program) with much larger seating capacity. So, how about we increase the number of Recognized and Certified Long Beach Homebrewer BJCP judges in the next year?

I'm happy to help people navigate going about becoming a judge. All the necessary logistical info like exam registration, study guides, and tasting exam schedules are available at the BJCP website: BJCP.org.

Cheers

My First Brew

By George Eldridge

One of the things I have been doing while staying safe at home is to clean out filing cabinets. In doing so I ran across the log sheets from my first home brews. It is interesting to look back 27 years and one month to my first home brewing experience.

I was interested in home brewing, but never tried it thinking it was complex. It wasn't until I was at a friend's house for an amateur radio event (I am a ham, N6RVC) that I saw homebrewing in action. My friend excused himself to check on something in the kitchen. I asked him what was cooking and he said he was brewing beer. All I saw was a pot boiling on the stove. He said if you can boil water you can brew beer!

At that point I was resolved to try home brewing. The homebrew kit came from Fun Fermentations in Orange (Stein Fillers didn't open until 1994). Here is the log entry:

Home Brew Log

Batch 1 - Are we having Fun (yet) Beer

Brewed: 08-Aug-93
Bottled: 12-Aug-93
Recipe: Fun Fermentations "FUN BEER". 6 lbs of hopped malt extract. Dry brewing yeast. One hour boil in two separate pots (6 qt and 8 qt). 2.5 gal chilled Sparklets drinking water. 4 oz corn sugar for priming.
Start: 1.039 (estimated, not measured)
Finish: 1.018 (measured)
Alcohol: 2.7%

Notes: My first effort at home brewing. I used the Fun Fermentations kit which includes fermenter (6 gal), airlock, bottling siphon, Brev two-lever capper, bottle caps, bottle brush, FUN BEER (English Pub Style) hopped malt, dry ale yeast, corn sugar, home beermaking book, and instructions. No measurement of specific gravity taken. Fermented at about 78 degrees. Fermentation completed in 2 days. Bottled using siphonless bottling pail.

As you can see the recipe is very simple. You just add the hopped malt extract to water, boil, cool, add dry yeast and ferment. Their philosophy was to build confidence in the brewer by having a foolproof method. It worked, but after two batches (I brewed "FUN BEER" again 11 days later) I was ready for something better.

The ham/brewer friend that got me interested in the first place suggested William's Brewing homebrew mail-order supply. I ordered everything from William's Brewing until Stein Fillers opened in 1994. I brewed three times that first month.

A Forgotten Beer Style: Rye IPA by Adam Widera

I don't know about you, but for this long-time homebrewer, recent "craft" beer trends seem to cater to those people...who, let's face it... don't really like the taste of beer. Some examples of these recent beer trends that come to mind are: 1) Tropical, fruity, no-bitterness hazy IPA's, 2) Cloying "Milkshake" IPA's with added lactose, 3) Any variant of the god-awful "pastry" stouts, 4) and "craft" brewers making any variant of "hard" seltzer, White-Claw knock-offs.

I recently re-brewed a beer that I first brewed on Oct 31, 2004, that is arguably the antithesis of the fore-mentioned crowd-pleasers. A Rye-IPA with a healthy in-your-face bitterness, with a spicy rye-malt component backed by a full malt mouthfeel.

The beer was loosely modeled off of a couple of commercial beers that are unfortunately no longer regularly distributed. I'll highlight two of them before proceeding to my personal interpretation.

Beer Republic: Hop Rod Rye



This was a great beer that used to be widely available from Bear Republic, but now is only listed on their website as part of their "Legacy Series", although in checking some of the bigger specialty vendors, such as Total Wine and Bevmo, the beer doesn't show up on product searches. The beer was an 8% ABV beer with 18% Rye malt, and 80 IBU's for bitterness. The malt bill was balanced with 2-row malt, Munich malt, and Crystal Malt. Hops were the three C's: Columbus, Centennial, and Cascade. As can be seen in the photo, the beer had a nice copper/amber color (Side note: this used to be the "standard" color for IPA's, before the days of super-dry West-coast IPA's).

Sierra Nevada: Ruthless Rye IPA



Another great beer that used to be widely available from Sierra Nevada. The malt bill included 2-row, Crystal, Chocolate, and Rye malts. Hops used to be originally Chinook, with Cascade, as I remember, but the website currently also lists Citra and Eukanot. However, the beer pre-dates wide-usage of both Citra and Eukanot. The beer was around 7% ABV, with a balanced malt character, and 58 IBU's for bitterness. It used to be available in 12-packs and some mixed packs from Sierra Nevada, but again, as with Hop Rod Rye, I haven't seen it in a very long time.

Now onto my Rye IPA, that I'm drinking as I write this (12:30 PM on Sunday July 12, 2020... aka 5 PM somewhere):

Adam's Rye IPA



Recipe for 11 gallons final Kettle Volume, 10 gallons net into kegs.

Grain Bill (Infusion Mash at 154-156 F for 60 min; traditional sparge; 87% efficiency; If lower efficiency on your system, bump up grain bill a little bit, proportionally):

GW 2-row	18 lbs	66.7%
Rye Malt	5 lbs	18.5%
Crystal 75	2 lbs	7.4%
Carapils	1 lb	3.7%
Wheat Malt	1 lb	3.7%

Hops

2 oz Mt.Hood – First Wort Hop

2.5 oz Columbus – 90 min

1 oz Mt.Hood – 30 min

3 oz Mt.Hood – Flameout

2 oz Columbus – Dryhop (1 oz into each 5 gallons carboy)

Yeast

1 liter starter of White Labs California Ale V

Stats:

OG: 1.072

FG: 1.018

ABV: 7.1%

IBUs: 65

Attenuation: 75%

Final Notes

The beer tastes great, with a nice spicy contribution from the Rye malt. So, for those of you out there who may be sipping on a milkshake-hazy-tropical-White-Claw knockoff as you read this, give this recipe a try, to remember what real beer tastes like! Cheers!