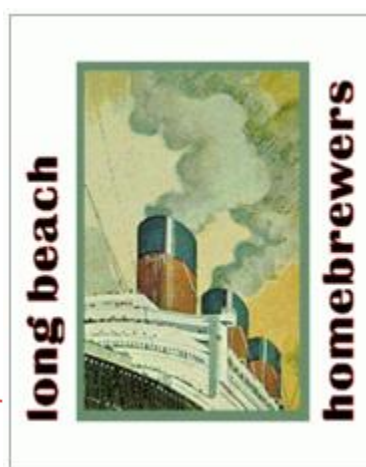


September
2020
Volume 29
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The Brews Telegram



In This Issue

1 Pres' Msg

2 Styles

3 Easier
Brew
Day

Next
Meeting

Tuesday, September 8
at 7 pm. **NOT** at

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com
<http://www.longbeachhomebrewers.com>

President's Message

Greetings Fellow Homebrewers!

I hope everyone and their family is safe and healthy!

In anticipation of the November HBOY style, our resident hop connoisseur Ray Grace has agreed to put together a presentation on Double IPA's. I'm planning to brew mine in the next few weeks, so I'm looking forward to learning more about this beer style.

I hope those who attended the *Brew with a Veteran* event enjoyed the experience. I was pleasantly surprised that so many stayed on for the entire call, and I enjoyed all of our discussion topics while brewing my honey blond ale.

Sadly, Neil is not going to be able to make the **virtual meeting** on Tuesday. As such, I'll take over raffle duties, but I'm not going to have the bandwidth to track everyone as they join and leave the meeting. So what you need to do to be eligible for the raffle is sign up between now and Tuesday. You will still need to be present to win, but you need to sign up to be in the draw pool. Here is the form to sign up: <https://forms.gle/abWShCvXc1haW4yv8>

Thank you to the group of brewers who joined me on the first homebrew evaluation session. It was a huge success, with some fine critiquing of some beers as well as some really good discussion about tracking down an off-flavor that one brewer was trying to nail down the source of. Due to popular demand, I will be holding 2 more evaluation sessions in September. In order to help fit into people's schedules, I have setup a weekend day and weekday evening session. The sign-up sheet with more details can be found here: <https://forms.gle/GCd1BpVVCDxXh5rX8>

If you haven't seen the Facebook posts, the CHA has recently come up with a BOS competition to take the place of the Bragging Rights Only competition that usually happens at the fest. Instead of one style they have a handful that can be entered, but only one beer can be entered from a given club. If you would like to be considered for submitting the entry to represent our club, you'll need to submit 2 bottles of your beer to the trade cooler on or before this Friday (September 11th).

Continued on page 2

Continued from page 1

Ray Grace and I will taste the entries and determine who will submit the Long Beach Homebrewers entry. The sign-up sheet and details can be located here: <https://forms.gle/MCZy8SVUTF6aoNnJ6>

There are still 8 slots available in this year's Advent Calendar. If you have not participated before, all you need to do is bring a case of beer to my house on or before November 1st. Once I have all of the beers, I'll number them and reorganize them so you get back a case with one beer from everyone in the calendar. I announce the beer of the day daily in our private Facebook group, where we share pictures, information, etc... If you want to join in the holiday fun 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	

Making My Brew Day Easier

By Tom Fontes

6 months ago, the two things left on my list that made the brew day more of a "hassle" for me were stable mash temps, and double milling 10-30 lbs of grain by hand with a drill.

Well, problems solved.

1st, the Rims tube setup from Norcal Brewing Solutions and PID temp controller from Inkbird. This was a definite game changer and made mashing, step mashing, and mashing out a hands-free breeze.



2nd, (and finally?) I've been building out a mill cart for the last month, complete with a 3 roller monster mill pro, and a high torque All American Aleworks motor. I finished it last week and used it last weekend for its first brew day. A single pass in a minute gave me a finer crush than double milling had previously. Ahh. It's all come together.



Admittedly, I've known homebrewing to be the never-ending quest for the next thing you "need" for your setup. However, I mentioned to the Mrs. the other week, "I think I'm done. My setup is complete."

Well, although in the long run this might be BS, but for now and the foreseeable future, I think I've finally got the setup that doesn't need anything else. Ahh. Such a weight off the back. Now, it's time to brew!

What have you guys done to make your brewing experience more seamless for you? New gear, practices, etc? Let's hear about it, or see it! (You too, Chris Sotelo 😊)

Cheers!
-Tom Fontes