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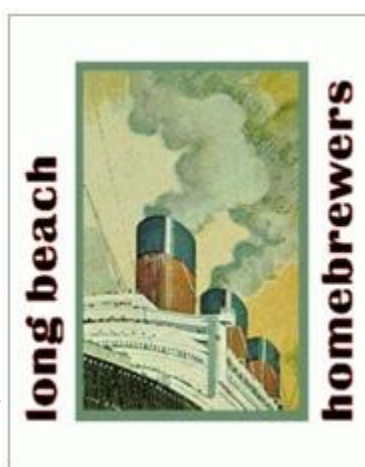
1 Pres' Msg

2 Styles

Next Meeting

Tuesday, January 12
at 7 pm. **NOT** at
Stein Fillers
4160 Norse Way
Long Beach 90808
562-425-0588
brew@steinfillers.com
http://
www.longbeachhomebr
ewers.com

The Brews Telegram



President's Message

Greetings Fellow Homebrewers!

We have made it past the holiday season, and I hope you and your families had a great time while remaining safe through this trying holiday season. I can't express how happy I am to not hear any stories of COVID infections or tragedies within our club. I have experienced too many outside of the group, so I'm very proud and grateful that our group hasn't had to endure that.

In our **virtual** January meeting, we'll be discussing BeerSmith, and working through issues and questions that our membership may have in using this software. If you have an interest in using this software, or have been using it but need/want more information to get more out of it, please bring your questions to the meeting so we can talk through and hopefully solve any issues you may be having.

2021 is upon us and it's time for us to renew our memberships. Dues are \$20 per person or \$25 for you and a significant other. Please coordinate with Tom Parker (treasurer@longbeachhomebrewers.com) to pay your dues via PayPal, Venmo, or whatever other methods Tom has setup. We will continue to use these dues for raffle prizes and to continue to fund our club projects like the trade fridge, Solera sour barrel, happy hours, raffle prizes, etc...

I am changing up our presentation schedule this year, primarily with the February presentation topic of sake. The COVID realities have interrupted supply lines and I'm still sourcing ingredients for my sake production. My plan was always to make a batch or 2 of sake that I could share with all of you while I did my presentation. But, as I'm still obtaining the last of the necessary ingredients, I'm going to swap the sake presentation in February with the canning demo and discussion planned for August. So, February's presentation will be a canning presentation and discussion, and sake will be moved to August. Hopefully we'll be meeting in person in August, so I can share a couple batches of sake with the group in attendance...

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...otherwise I'll be making sake available in the trade fridge so people can try home-brewed versions while we talk about the production process!

Here is the updated meeting schedule for 2021 (Home-Brewer of the Year styles highlighted in yellow):

Year	Month	Style, Theme or Discussion Topic	Presentation
2021	January	Beersmith Q&A	None
	February	Saison (25B) French/Belgian Style	Canning Demo
	March	Elections!	American Wheat Beer
	April	SoCal Homebrew Fest Bragging Rights Style	Difference between brewing structures (1 tier,2 tier,3 tier, BIAB, etc...), followed by members sharing their systems.
	May	American Wheat Beer (1D) American Style	Yeast starters and reusing Yeast (yeast rinsing vs washing, pitching slurry, etc...)
	June	Mead, wine, or other fermentable	Gose
	July	Anything American	Disconnects (ball lock, tri-clamp, cam-lock, etc...)
	August	Gose (27) German Style	How to make sake
	September	Anything English	Imperial Stout
	October	Fruit and Vegetable Beers	Pumps. How they work and tips for priming and setup
	November	Imperial Stout (20C) English Style - Suck it, BJCP	Wort Chillers and Pros/Cons of each type
	December	Winter Warmers or other seasonal beers	

Cheers!

Jon Silvertooth