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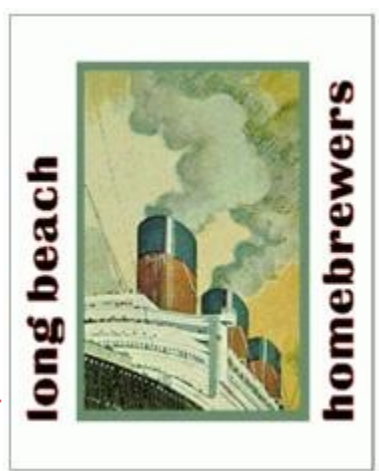
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Next Meeting

Tuesday, June 8
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!

Summer is rapidly coming and things are looking up on the COVID front. Vaccinations are up, which is resulting in a decrease in new cases, hospitalizations, and deaths. If you haven't gotten your vaccination yet, please look into doing so as I'm very much looking forward to knocking this disease out and moving back into a more normal life.

We held our first hybrid evaluation session recently, which I think went well. It was a smaller group, but we had people at my house and someone online as we shared and discussed all of our beers. This allowed vaccinated members to meet at my house in person to share their beers while still allowing the Zoom option for those who are not vaccinated or who would rather just meet online.

Our next homebrew evaluation will also be a hybrid style, on Saturday, 6/26/2021, at 3pm. The sign-ups for the event can be found here: <https://forms.gle/1dyUHZZJx2wrVY5Z6>

As of today, the board and Stein Fillers ownership has agreed to allow in-person meetings to resume in July. We will continue to broadcast over Zoom for those who are not comfortable meeting in person or who find it easier to meet online due a number of non-COVID reasons such as commute distance and work constraints. More details will be released in the **virtual** June meeting.

Red White & Brews is now in full swing, and we already have over 50 entries registered. We will get the registration website updated within the next week, but the dates are set. Judging will take place on July 17th and registration is now officially open. Deadline to drop off beers will be noon on Saturday, July 3rd. Feel free to share the information and/or flyer on the next page:

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REDWHITE & BREWS



A HOME BREW COMPETITION TO BENEFIT OUR VETERANS
HOSTED BY THE *Long Beach Homebrewers*

July 17, 2021
Registration Opens *June 4*



ONLY BJCP AMERICAN STYLES
1 A-D; 18 A-B; 19 A-C; 20 A-C; 21;
22 A-D; 27 B, F, G; 28 A-C; 35;



IN SUPPORT OF THE
Combat Veterans Motorcycle Association 33-10
VETS HELPING VETS

For Rules & Drop-off Locations, go to:

longbeachhomebrewers.com/comp/rwb/

Ask us about becoming a sponsor email: events@longbeachhomebrewers.com



LongBeachHomebrewers



@longbeachhomebrewers



LBHomebrewers

In this month's **virtual meeting**, we're going to have a presentation on Gose, in anticipation of the HBOY judging in August.

Looking forward to seeing everyone online this Tuesday!

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

How Homebrewing Took Over My Life

by Rene' Miller

It all started with a little \$99 beginning brew kit that I got as a gift from my wife on Christmas, 2012

It looked harmless enough. It was a big white bucket, some extract, a handful of some kinda grains, some hops, yeast and a thin booklet telling me *everything* I needed to know to brew my own beer at home.

Simple!

Little did either of us know it was doorway to the path down the rabbit hole. Way down.

Before that, we had been back yard have-an-occasional-lite-beer-with-a-hamburger kinda people. But we had recently become interested in this mysterious new world called "Craft Beer". I had my first Sculpin at Congregation, and then I had another. It was AMAZING! The only thing that kept me from having a third was that my head felt a little light. So I checked the label and saw the 7% ABV, which was a lot of ABV for a lightweight like me. Sadly, no third Sculpin for me.

Back to this kit. I knew nothing. I was even surprised that beer was actually *boiled* in the process of becoming, well, beer. I carefully followed all the instructions in the booklet and came up with at least a hundred questions while brewing my first beer, a nut brown.

The beer turned out tasty. *Really* tasty and that was the beginning of the end of a lot of things. I now have no room left in my garage due to the abundance of equipment and chest freezers and fridge. On any given day there are buckets of solutions in the kitchen, there are bottles drying upside down in the rack on the counter, there are kegs and fermenters being cleaned, lines hanging on a hook. Brewing water is in containers on the deck. Beers take up *all* the room in the fridge. Beer glasses in the cupboards, hops in the freezer, yeast in the fridge. Books and magazines on my office shelves and a pile of brewing podcasts taking me to and from work.

The time investment alone in this hobby has been staggering. Don't ever want to know the grand total of money spent over the years.

But in the end there is beer.

Delicious beer.

Is it worth all the fuss?

You bet your sweet refractometer it is!

Cheers!

Julie and Rick's trip to Fort Worth

narrated by Julie's Forever Friend, Debbie. Pictured on the left.

When your "Forever Friend" Julie Froehlich finally comes back to visit Texas for a family wedding it is cause for celebration! Since both she and Rick are Brewmasters our local breweries were a must see on the list of things to do. We started on Wednesday night at Parker County Brewery so we could get brewery beer and a bite to eat right by our house. Since I'm a gluten-free girl we chose their cauliflower crust pizza which I highly recommend.

Thursday we started out showing Rick around the town, stopping for lunch at The Original and then headed down the bricks of Camp Bowie towards Trinity Park and the Dickies Arena. We stopped at BRIT (Botanical Research Institute of Texas) and explored their new native garden area which is awesome. And FREE! Next we searched for a home brew store which was closed but made up for it with our next stop at Cowtown Brewery. Julie and Rick had a lot of great things to say about their beer but I'll have to let them add their "beer tech talk" as I'm far from an expert. As for myself, I found the Hibiscus Seltzer quite tasty.



From there it was on to the Stockyards to catch "The Herd" at 4:30. Seeing the longhorns come down Exchange again was awesome and good for this Fort Worth girl's heart!



From there we took a quick peek into the White Elephant, The Love Shack, and of course to let Julie sit on the hilarious barstools at the Longhorn Saloon.



After lots of Stockyards walking we were off to Angelos Barbecue where Karl met us for dinner. We ran out of time for Billy Bobs but that is just one of many things we will do on their next trip.

Friday we were off for a few more Fort Worth adventures. We headed out for the BrewHound on Camp Bowie West. <https://www.brewhoundsupplies.com/> If you have an interest in crafting your own

home brew this is definitely the place to go! The owner was so nice and extremely knowledgeable. I learned so much just listening to Julie and Rick talk to him. Expert to expert. Now it was tasting time at HopFusion. A nice little brewery with a great selection and even a pear cider for non beer drinkers like me.



Next was Panther Island Brewery who also had a lot of great beer choices.

Then it was off to the rehearsal dinner at Tom's house. Saturday was wedding day and while it rained it was still beautiful.

Sunday it was time to slow down a bit. We started off the day with a visit to my mom and dad before we made a quick trip to Rahr Brewery. Rahr has some good beer but I know Julie and Rick were disappointed that some of the beer they wanted to taste were not available for tasting until after 4pm.



Of course no trip would be complete without a stop at Central Market so we planned a meet up with some college and high school friends. So great to have time to catch up with these girls. And so happy that Paula Libby was able to come over and visit Sunday evening for a bit before they left this morning. Thankful for this time together and the memories!