

December
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Next Meeting

Tuesday, December 9
at 7 pm. At

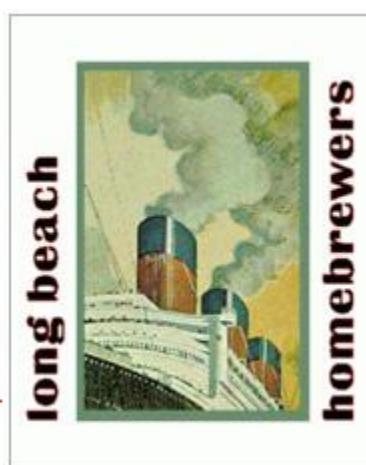
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

The weather has definitely started to be more like fall and not so much like summer, in the past few weeks. This is the perfect weather to start planning and brewing your lagers to drink next summer. Your winter warmers (beer style of the month) should have already been brewed and be patiently waiting for you to pop off the top to sip on during these colder months. If you are anything like me, you have probably have asked Santa to bring a few brewing related items down your chimney this year. I know one piece of equipment that I have had my eye on the past few months is a mill so I can starting buying bulk grains and have control over the size of my grist.

Doing research on the best value for the equipment is easy. That should be done in about a day or two. It is the proper way to use that equipment the possible issues or the aftermath of the equipment that you really have to think of. To share some of my research with you, you have to be diligent on how to set up your brewing space once you have a mill. It is possible to infect your brewing area with the bacteria found in most bags of grain. Lactobacillus is the most common bacteria found in barely and the dust from the mill can infect your cold wort, if you are not careful, and produce lactic acid. This is the basic principle on making Berliner Weisse.

Typically most commercial brewers put their pre-mash grains processing as far away as possible, if not in a separate room for this exact reason. You always want to transfer the milled grains in a paper bag or an unused bucket (never your fermentation bucket) to your mash tun. That way you can minimize the contact with the infected grains with your cold wort. Hopefully you get what you ask for this holiday season!

As always, Happy Brewing!

Josh

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2014 Monthly Style Schedule

Here are the styles for each month.

December: Winter Specialty (cat. 21b)

2015 Monthly Style Schedule

Here are the styles for each month.

January: Wheat
February: Extract Only** (** Homebrewer of the Year Competition)
March: Flower Power (beers made with flowers)
April: Maibock/Helles Bock (Category 5a)**
May: SMASH (Single Malt And Single Hop)
June: Fruit Beer (Category 20)**
July: American Ale (Category 10)
August: Mead (Categories 24, 25, and 26)**
September: Sour Ale (Category 17)
October: Sweet Stout (Category 13b)**
November: Spice/Herb/Vegetable Beer (Category 21)
December: Standard Cider and Perry (Category 27)

Tastings at the November meeting (Barley Wine: Cat. 19b-c)

Josh	Barley Wine
Ray	Barley Wine
Dick E.	Barley Wine
Adam W.	American Barley Wine
Enrique	Santa's Swinging Sack Barley Wine
Alex	Ginger Beer
Enrique	Dunkelweizen
Dave G.	Marzen
Armondo	Saison
Justin N.	Bomber Brown Ale
Richard	Belgian Dubbel



THE NIGHTCAP BEFORE CHRISTMAS

by David Gansen



*Twas the night before Christmas, and in darkened cellars,
The only creatures that stirred were fermentable dwellers.
The yeasty boys, immersed in their wort making beer,
Were hoping St. Nick would soon bring Christmas cheer.*

*I'd scrubbed down the brewhouse and polished it clean
Then relaxed with a porter and admired the sheen.
Exhausted and drained from brewing's regime
I was soon sawing logs and beginning to dream.*

*Suddenly a loud noise shook me awake!
But what I saw from the window must have been a mistake!
Gently cascading o'er a new fallen snow,
A full moon's light cast a prominent glow.*

*How could this be? I know I've been kind of stressed.
But snow in Long Beach? Boy do I need some rest!
Then I saw in the sky just as though he had planned
Santa's sleigh and reindeer beginning to land!*

*I had to rub my eyes. Could this really be true?
Santa on my rooftop? With his reindeer there, too?
The porter that I drank before I started to doze
Must have been much stronger than did the label disclose!*

*Fabled visions of Santa this sleigh didn't invoke
For this sleigh was a huge bourbon barrel of oak!
Reindeer names began not with Dasher and Dancer,
But only to varieties of hops did they answer!*

*"Now Cascade! Now, Crystal! Now Columbus and Cluster!
On, Simcoe! On, Magnum! On Billy and Buster!"
(The last two aren't hop names I know and don't care,
Trying to rhyme hop names left me flushed with despair!)*

*So up to the house-top the coursers they flew,
Eight tiny reindeer, and St Nicholas too.
Sprigs of barley spok'd from the brim of his cap.
With swirling green hop vines fixed in a wrap.*

*He went right to his work on his oak barrel sleigh,
And opened up a small wooden hatch straight away.
He drew out a growler, his likeness fixed on the side,
And hopped to the back of the sleigh with a stride.*

*Giving the old barrel spigot a twist
Beer flooded the jug in the chilled nighttime mist.
Upon filling the vessel all the way to the top,
He shot down the chimney without spilling a drop.*

*He called it an oak aged Holiday Stout,
With notes of dark cherry and chocolate brought out.
Presented the beer, and like a proud old elf,
Said, "Merry Christmas my friend, I brewed it myself!"*

*In an instant he was up to the roof once more,
And mounted his sleigh as he had done before.
Amazed, I sipped on his roasted malt gift,
And watched him fly from the roof, light'ning swift!*

*He drove away quickly with the speed of a jet
Until against the full moon was but a small silhouette.
But loudly he exclaimed so all of Long Beach could hear,*

*"Happy Christmas to all!
And to all a good cheer!!!"*



A Review of the SCHBF (Southern California Home Brew Festival)

By George Eldridge 07-Dec-14

This is a short review of the history of the Southern California Home Brew Festival (aka “Fest”). I hear that the festival started in '91 and met at the Temecula winery where Vinnie Cilurzo worked. I also hear that it quickly outgrew the venue and moved to nearby Lake Skinner. I cannot vouch for those facts because I was not a homebrewer at that time. I began homebrewing shortly before Stein Fillers opened in 1994.

I may have attended the Fest before 2000, but I did not yet have a digital camera so any pictures of those Fests are lost in a box somewhere. By 2000 I had a Kodak DC20 digital camera and I was able to document the 2000 Fest in pictures. The Fest was still at Lake Skinner and held under a large tent. The booths were arranged around the edge of the tent. This made photographing the booths difficult since they were in shade against a bright background. I think that most of my shots were done with the flash enabled.

The Fest in 2000 was on May 6. Here is a shot of me at the Long Beach Home Brewers booth. We already had the trailer. Notice the Palm Pilot in the shirt pocket of the Long Beach Home Brewers T-shirt.



The Fest in 2001 was on May 5. I had upgraded my digital camera and was able to get better photos.



Dick's Eggs were very popular even back then!

The Fest in 2002 was on May 4. This Fest was attended by none other than Charlie Papazian, the advocate for home brewing, author of *The Complete Joy of Home Brewing*, founder of the Association of Brewers and GABF.



Note: this is not a Selfie. Back in those days you asked a complete stranger to take the picture.

The Fest in 2003 was on May 3. Some of the clubs were getting creative. I believe it was the Society of Barley Engineers that introduced a game to find your match. They handed out necklaces consisting of a playing card cut in half. Your task was to find your other half. One half was given to males and the other half was given to females. Prizes were awarded to those that found their other half.



They didn't realize that I was a magician who has a deck of cards in his pocket and a Swiss army knife. I found a female with a half-card necklace and quickly modified my necklace to be a match to her half-card. The prize was some hops. It wasn't cheating, it was a creative solution to a difficult problem!

The Fest in 2004 was on May 1. This is the year I did a bunch of T-Shirt shots. Here is the oldest Fest shirt I saw.



The Fest in 2005 was on April 30. This was the first time the Fest was at Vail Lake. Instead of a big tent we had booths on a grassy knoll.



Dick's eggs are still a big hit!



The Fest in 2006 was on May 6. There were a few interesting costumes:



The Fest in 2007 was on May 5.



This Fest featured the Inflate-A-Pub.

The Fest in 2008 was on May 3 and featured our new location at Lake Casitas near Ojai.



This view from the Long Beach Home Brewers booth shows the lake in the background. All of the booths are in a long line facing the lake.

The Fest in 2009 was on May 2. Here is the LBHB booth:



It looks like the late Sam is hanging out at the LBHB booth. And Big Dick's World Famous Pickled Eggs are still a big hit. The Fest was held at Lake Casitas through 2013. The 2014 Fest was canceled due to changes in the law. Looking forward to the 2015 Fest!