

October  
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## Next Meeting

Tuesday, October 13  
at 7 pm. At

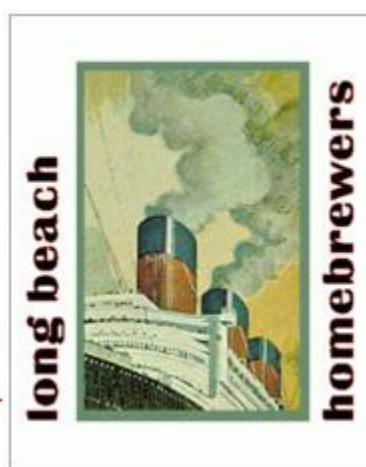
**Stein Fillers**

4160 Norse Way  
Long Beach 90808  
562-425-0588

[brew@steinfillers.com](mailto:brew@steinfillers.com)  
<http://www.longbeachhomebrewers.com>

# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

### Greetings fellow Long Beach Homebrewers,

As you may recall from last month's September message, I wrote that the coming of Fall makes me think of cooler weather, that is ideal for brewing, and thinking about brewing plans. Well, obviously I spoke too soon, since we've just broke an all-time record for number of consecutive days above 100 °F in October!!! Hopefully, I can safely say that we'll be experiencing some cooler days by the time the next newsletter comes out in November.

If not, then I think I'll need to invest in a walk-in cooler, or move to the Pacific Northwest for cooler weather!

Back to business at hand....This month's meeting brings the conclusion to the 2015 Long Beach Homebrewer's Homebrewer of the Year competition, with Milk Stout being the grand finale competition beer for this month (double points). What exactly is Milk Stout? Milk stout is a stout with lactose added to the wort/beer. Lactose is the primary sugar source in milk, and just so happens to be non-fermentable by brewer's yeast. Since the yeast can't ferment the lactose, the lactose remains in the final beer essentially unchanged in concentration, resulting in a sweet beer. For those of you who are lactose-intolerant please take note, and maybe bring a Lactaid™ chaser to the meeting, or abstain, as Stein Fillers only has one restroom.... Also, why exactly would anyone want to add lactose to a Stout? The answer is that it was a pure marketing gimmick, envisioned by British brewers in the late 1880's and early 1900's as a way to market beer with the "restorative" (aka nutritious) powers of milk. In other words, you could drink in excess and feel good about your health. This obviously has some negative implications for Public Health, and because of this, the British Authorities made it illegal to specifically use the word "milk" on beer labels in 1946. These restrictions don't apply in the US, and you can find some commercial examples of this unusual style. We'll be tasting one of those, Left Hand's Milk stout, at the meeting.

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Also, at the next meeting, we'll be discussing some important news items, such as forming a committee for next year's Pac Cup, which we are hosting, as well as such things as campsites for next year's Home brew festival in Temecula. So come on out to make your voice heard.

Cheers!

Adam

## **2015 Monthly Style Schedule**

Here are the styles for each month.

**October:** Sweet Stout (Category 13b)\*\*

**November:** Spice/Herb/Vegetable Beer (Category 21)

**December:** Standard Cider and Perry (Category 27)

## **Tastings at the September meeting (Sour Ale, Cat 17)**

Ray G	Consecration Clone
Adam W	Sour Raspberry
Adam W	Sour Russian Imperial Stout
Josh	Sour Flanders Red
Rick A	Tart Cherry Saison

Other:

Enrique P	Pale Ale w/ HBC-438
Enrique P	Russian River Blind Pig (commercial)
Jesse F	Roggen Bier II (Rye Ale)
Alfredo R	Belgian Wit
Alfredo R	Hibiscus Kolsch

## **Bottle Logic: Beer and a Theme**

by Josh Parsons, Member at Large

In pursuit of a great beer (or three), most beer lovers are willing, if not eager, to try something new. When I went to Bottle Logic for the first time a few months after it opened, I was pleased to see a very thorough theme (i.e., branding) and an experimental side featuring several one-off beers in addition to what was intended to be the core line-up, The Constants. A few beers stood out as unique during that first visit, but it seemed like most offerings were simply solid beers with a small twist. One such beer was Hanamachi, a rice lager fermented partially with sake yeast in addition to lager yeast, and it arrested my attention. I had no expectation of liking it, but it was incredibly balanced and delicate with a hint of premium sake fruitiness.

Like anything new, it became “old” fast. I didn’t visit Bottle Logic again for several months until a friend and colleague, Matt Provino, consistently and insistently invited me for several weeks. He was very devoted to the brewery. He invested several days in a month drinking in the tasting room, getting to know the wait staff, management, and some of the brewers. Depending on the time of the school year (Matt is a middle school band director), he spends as many as 4 evenings a week at the tasting room. I put in a shallow amount of time and moved on to the next “new” thing. Matt was a pilgrim, and I was a tourist.

Upon revisiting, I was struck again by the quality of the beers and the theme that ran throughout. The general science theme often centers specifically on the personal story of Nikola Tesla. He was the “Tattered Prince” (also the name of their spiced saison) who was cheated by his employer Thomas Edison in the pursuit of the best way to deliver electricity (alternating current vs. direct current). Beer names that highlight the theme include: Calf Life (Milk Stout), Joule Thief (Belgian Style Session Ale), Double Actuator (DIPA), Heliosphere (Helles Lager), Mobius Stout (Smoked Stout), Lagerithm (Dark Lager), and Cobaltic Porter (Baltic Porter). The last two beers were recognized at the most recent GABF with Gold Medals in their respective categories. This was the second GABF Gold Medal for Lagerithm and the first for Cobaltic. Innovation is at the heart of the Tesla theme. The Recursion series of IPA’s has undergone several variations (i.e. Recursion 7.0) of hop types and schedules that have allowed regulars to taste through the brewers’ process of development.

Another aspect of the innovation mission is the several one-off versions of The Constants. One favorite is She Shot First, a hoppy wheat beer, with POG (passion, orange, guava) juice or grapefruit juice. The 50-gallon pilot system also generates some pleasant offerings for those who frequent the establishment. One recent example was the Belgian Pale with black currants, which was a fantastic balance of typical Belgian spice/fruit/funk yeast characteristics with the tartness of the fruit addition.

If a good beer in the OC isn’t a good enough reason to drop by Bottle Logic sometime, consider the seductive qualities of a Trivia Night hosted by Sunset Trivia on Mondays and outstanding food trucks throughout the week.