

March

2016
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Next Meeting

Tuesday, March 8
at 7 pm. At

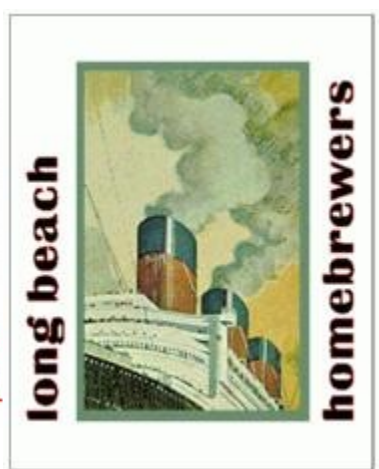
Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

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

The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

Greetings fellow homebrewers!

The March meeting is happening this Tuesday March 8th. The March meeting is designated as the club's "Annual Meeting" where club officers are elected by attending members of the club, and any changes to the bylaws are proposed and voted on by the members.

There are 4 club officer positions to be decided, namely the President, Vice-President, Secretary, and Treasurer. In addition, the Webmaster position of the executive board is voted on at the meeting. So come to the meeting prepared to offer your input, nominate people who you think would be good club officers, and vote.

In addition to the election of Officers, March also brings us to the time of year when club dues are due. Club dues are \$20 per year, which includes a 5% discount at Stein Filers on all purchases and a contribution toward the club's insurance program. So either bring a check or cash for your dues. Best \$20 you'll spend each year.

In addition to business matters, we'll be tasting beer of course! The style of the month this month is Trappist (Belgian) Dubbel. This style of beer is an amber colored ale, with flavors dominated by the spicy/phenolic/estery contribution of the Trappist or Abbey style yeast. Examples of yeast often used would be White Labs 500 or Wyeast 1214, which are both supposedly derived from the Chimay stain.

Speaking of which, Chimay Premiere (Red Label) is one of the classic examples of this style, and will serve as our calibration beer for the meeting. In addition to the yeast, more robust tasting specialty malts may be used (such as Special B), that can add an intense caramel, dark-fruit, raisin character to the beer. Candi sugar or invert sugar is also added to the beer by many commercial brewers and homebrewers, typically on the

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order of 1 pound per five gallon batch, which boosts up the alcohol content to the typical 7% to 8% levels found in most dubbels.

As always....Cheers!

Adam Widera

2016 Monthly Style Schedule

Here are the styles for each month.

March: Belgian (Trappist Dubbel (2015 BJCP Style 26A)

April: American Porter (2015 BJCP Style 20A)

May: Dunkles Bock (2015 BJCP Style 6C)

June: Coffee Beers

July: Czech Amber Lager (2015 BJCP Style 3C)

August: Pre-Prohibition American Beer (Pre-Pro Lager, Cream Ale, Kentucky Common)

September: Belgian (Trappist) Tripel (2015 BJCP Style 26C)

October: Black IPA (2015 BJCP Style 21B)

November: American Barley Wine (2015 BJCP Style 22C)

December: Bourbon/Whiskey Barrel flavored Beers (2015 BJCP Style 33B)

Tastings at the February meeting (British Golden Ale)

Ray Grace	BGA
Adam W.	BGA
Josh Parsens	BGA
Derek J.	BGA
Jon S.	BGA
Adam M.	BGA
Dave G.	BGA
Andi Hakim	BGA
Karl R.	BGA
Dick E.	BGA
Rick A.	BGA
Gary S.	BGA
Dan S.	BGA
Matt C.	BGA
Wayne S.	BGA
Moises	BGA

Other beers:

Alfredo R. Hibiscus Goze