

April

2017
Volume 26
Number 4

In This Issue

1 Pres' Msg

2 Styles

3 Tastings

3 DCA

Wine & Food
Festival
(Craft Beer)

Next Meeting

Tuesday, April 11
at 7 pm. At

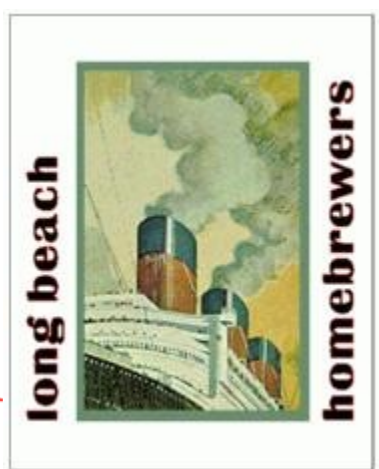
Stein Fillers

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,

Happy April!

First off, I want to thank everyone for thinking I did a good enough job to re-elect me President (I'm sure Andi feels the same way), I'll try not to let you down. Secondly, I want to congratulate Tom for being elected Treasurer and to send a huge thank you to Dick for serving so ably for many, many years. Hopefully, Dick will keep bringing his eggs.

Of course, as everyone knows, Fest is almost upon us. If you haven't seen the emails there are google docs to sign up for a t-shirt (\$20, both guys and girls, black)

https://docs.google.com/spreadsheets/d/1T_hY0DYjYAeuLeY-LmFw0dhgHWmXiJGNhfVK26MXuhY/edit?usp=sharing,

and another to sign up your kegs,

https://docs.google.com/spreadsheets/d/1an6VxOZRPLtpbWzbbNaah_-Qw6t0ZvXaTy8-aql4GDw/edit?usp=sharing,

It's really helpful knowing ahead of time what beers you're bringing to pour so Jon can get the digital tap list prepared before we go out there. Sometime soon, I'll be sending out another list for people to sign up to pour at the booths, we're hoping everyone is willing to spend an hour of their time at the booth pouring beers. Keep in mind, we need four people per time-slot and the Fest runs from 11 – 9. Volunteering guarantees that your beer will be poured. Finally, I'm hoping that everyone will be willing to help setup the trailer on Friday starting around 3pm and cleanup and tear down Sunday morning. I know, we're all a little tired and hungover (or still drunk) but we could really use the help.

Continued on Page 2...

Continued from page 1

A few recommendations for all the Fest newbies-

Get a good breakfast in you that morning, drink lots of water and eat throughout the day, I'd recommend a hat and sunscreen, and finally PACE yourself, it's a marathon not a sprint, spend some time attending the talks and visiting with friends you don't want to be the guy they throw out of the Fest at three o'clock for puking in a trash can and passing out on the lawn

Cheers, Happy Brewing, and see you at Vail Lake!

Ray

2017 Monthly Style Schedule

Month	Comp Month	Style or theme
January		Beers with at least 20% rye
February	1st	Oatmeal Stout - 16B
March		Anything Imperial
April		SCHF Bragging Rights Style – Lagers of any sort
May	2nd	American Pale Ale - 18B
June		Any fermentable beverage except beer (wine, mead, cider, etc...)
July		Anything Belgian
August	3rd	Biere de Garde - 24C
September		5 minute beers (details to follow)
October		Intentionally Sour
November	Final	Marzen - 6A
December		Beers with spices / Holiday beers

Tastings at the March meeting (Anything Imperial)

Tom P.	Imperial Stout Rum-Oak Aged
Jon S.	Russian Imperial Stout
Adam W.	Apple Wine
Derek	Baltic Porter
Dan	Barleywine
Kyle & Kenny	merican Amber/Brown?
Ellie W.	Imperial IPA
Jackson	Imperial Irish Red
Oscar	IPA, Irish Stout
Steve F.	American Amber
Levi	Raspberry Sour

DCA Wine & Food Festival

by George Eldridge

The Disney California Adventure Food & Wine Festival is back this year! It runs from March 10 to April 16. Don't let the name fool you. There are as many (or more) craft beers available as there are wines to sample. Here is a list of beers that are available (listed alphabetically by brewery name):

21st Amendment Brewery, El Sully, Mexican Style Lager, San Francisco
ACE Premium Craft Cider, Perry, Hard Cider, Sebastopol
ACE Premium Craft Cider, SPACE Bloody Orange Hard Cider, Sebastopol
Anaheim Brewery, 1888, California Lager, Anaheim
Anaheim Brewery, La Morena, Dark Lager, Anaheim
Backstreet Brewery, Heritage, Hefeweizen, Anaheim
Backstreet Brewery, Spring Berry Sour, Anaheim
Ballast Point Brewing Company, Sculpin IPA, San Diego
Barley Forge Brewing Co, Nom Nom, Mango Hefeweizen, Costa Mesa
Bear Republic Brewing Co., Red Rocket, Amber Ale, Healdsburg
Black Market Brewing Co., Deception Coconut Lime, Blonde Ale, Temecula

Bohemia Clasica, Pale Lager, Mexico
Bottle Logic Brewing, 714, Blonde Ale, Anaheim
Bottle Logic Brewing, Recursion, IPA, Anaheim
Coney Island Brewing Company, Hard Root Beer, New York
Deschutes Brewery, Black Butte, Porter, Oregon
Dogfish Head Craft Brewery, Midas Touch, Ancient Ale-Wine/Beer Hybrid, Delaware
Drake's Brewing Co., Black Robusto, Porter, San Leandro
Karl Strauss Brewing Company, Big Barrel, Double IPA, San Diego
Karl Strauss Brewing Company, Liquid AC, English Summer Ale, San Diego
Karl Strauss Brewing Company, Columbia Street, Amber Lager, San Diego
Lagunitas Brewing Company, Pils, Czech Style Pilsner, Petaluma
Left Coast Brewing Company, Surf Break, Pale Ale, San Clemente
Left Coast Brewing Company, Una Mas, Amber Lager, San Clemente
Modern Times Beer, Lomaland, Saison, San Diego
Mother Earth Brew Co., Honcho, Hefeweizen, Vista
Noble Ale Works, Big Whig, IPA, Anaheim
Saint Archer Brewing Co., White Ale, San Diego
Sierra Nevada Brewing Co., Torpedo, Extra IPA, Chico
Spaten, Premium Lager, Germany
Stone Brewing, Delicious IPA, San Diego
Stone Brewing, Tangerine Express, IPA, San Diego
Unsung Brewing Company, Buzzman, American Ale, Anaheim
Unsung Brewing Company, Propeller-Head, Amber Ale with Coffee, Anaheim

They also offered three different pre-paired (pre-quad?) tasting flights of four beers based on geography.

Southern California Flight

- Mother Earth Brew Co., Honcho, Hefeweizen, Vista
- Black Market Brewing Co., Deception Coconut Lime, Blonde Ale, Temecula
- Left Coast Brewing Company, Una Mas, Amber Lager, San Clemente
- Stone Brewing, Tangerine Express, IPA, San Diego

Northern California Flight

- 21st Amendment Brewery, El Sully, Mexican Style Lager, San Francisco
- Bear Republic Brewing Co., Red Rocket, Amber Ale, Healdsburg
- Sierra Nevada Brewing Co., Torpedo, Extra IPA, Chico
- Drake's Brewing Co., Black Robusto, Porter, San Leandro

Anaheim Flight

- Bottle Logic Brewing, 714, Blonde Ale, Anaheim
- Backstreet Brewery, Heritage, Hefeweizen, Anaheim
- Anaheim Brewery, 1888, California Lager, Anaheim
- Unsung Brewing Company, Propeller-Head, Amber Ale with Coffee, Anaheim

Beers were priced in the range of \$8-\$10 per glass and the Anaheim Flight was \$13.25.

The food was good, too. On Friday evening we had a seven-course meal that consisted of:

- Deviled Eggs with Smoked Trout
- Mac 'n Cheese with Bacon and Onion Crisps
- Garlic and Teriyaki Braised Pork Belly
- Ham and Cheese Roll
- Salmon Tataki
- Chocolate and Sourdough Bread Pudding
- Strawberry Shortcake Parfait

The beers I selected to go with it:

- Karl Strauss Kolsch
- Karl Strauss Red Trolley
- Bottle Logic 714
- Backstreet Brewery Hefeweizen
- Anaheim Brewery California Lager
- Unsung Brewing Propeller-Head

Those are the beers that are being offered during the festival which ends soon.

DCA offers a good selection of Karl Strauss beers and seasonals at the Pacific Wharf Beer Truck year 'round.

On Tap at the Pacific Wharf Beer Truck on April 7, 2017:

- Karl Strauss Brewing Company, Pintail, Pale Ale, San Diego
- Karl Strauss Brewing Company, Follow the Sun, Kolsch, San Diego
- Karl Strauss Brewing Company, Red Trolley, Red Ale, San Diego
- Karl Strauss Brewing Company, Tower 10, IPA, San Diego
- Karl Strauss Brewing Company, Mosaic, Session IPA, San Diego
- Karl Strauss Brewing Company, Aurora Hoppyalis, IPA, San Diego