June

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### Next Meeting

Tuesday, June 12 at 7 pm. At **Stein Fillers** 4160 Norse Way Long Beach 90808 562-425-0588 brew@steinfillers.com http://www.longbeachh omebrewers.com

# President's Message

Greetings Fellow Homebrewers,

Happy June,

Summer seems to be, unofficially, upon us. We have a lot of exciting things going on in the next couple of months. At the June meeting we'll be tasting various non-beer fermentables from ciders to meads to kombuchas. It was a huge success last year, hopefully it will be again this year. Also, our friend and fellow member, Ijaz Hakim will be talking to us about his business iDraught solutions and the building, care, and maintenance of draft lines.

This coming Wednesday, we open registration for the second annual Red, White, and Brews homebrew competition, register here - <a href="http://longbeachhomebrewers.com/comp/rwb2018/">http://longbeachhomebrewers.com/comp/rwb2018/</a>. We'll, of course, need stewards and judges and make sure and enter all your various "American" style beers. Don't forget, "All-American" is our theme for the July meeting. It's a great opportunity to earn points towards Homebrewer of the Year, one point for the July meeting and a point for entering beers in the comp with up to five possible if you happen to win a ribbon. The event allows us to both raise money for the club and for a local Veteran's charity – this year it's the Gold Star Manor here in town that provides support and housing for mothers who have lost children in battle. The competition will be held July 21st at 4th and Olive.

Our next Thirsty "whatever you want to call it" will be Tuesday, June 26<sup>th</sup> at Dutch's Brewhouse. Thanks to everyone who came out to Timeless last month.

Finally, as the weather heats up, I love to start cranking out saisons and "by chance" saison happens to be the style for our next competition month in August. For those of us without temperature control, the saison yeasts seem to flourish in the warm summer months. I look forward to trying everyone's versions of one of my favorite styles.

Happy Brewing,

Ray

#### 2018 Tasting Schedule

January Beer Without Hops (Gruit, etc.)

February English Dark Mild (2015 BJCP Style 13A)\*\*

March Any Stout

April SCHF Bragging Rights Style (Witbier)
May NE IPA (No official BJCP listing)\*\*

June Any Fermentable Beverage Except Beer

July Anything American

August Saison (2015 BJCP 25B)\*\*

September Beers With At Least 50% Wheat

October Fall/Winter Seasonals

November Schwarzbier (2015 BJCP 8B)\*\*

December Smoked Beers

### Tastings at the May meeting (NE IPA)

Person

Ray G. 2<sup>nd</sup> Place

Jon S.

Monte W. Thomas R.

Glenn H.

Tom F. 1<sup>st</sup> Place

Keith C. Derek J.

Mark P.

Jim F. 3<sup>rd</sup> Place

Chanoe M.

Val

Jackson

#### Other Beers:

Val Berries Saison
Scott Habanero Stout
Adam Imperial Vienna

<sup>\*\*</sup> Homebrewer of The Year Competition

## **Experimental Brewing Podcast**

by Tom Fontes

I briefly shared a brew day disaster with the club last year sometime at a meeting, but next week (Wednesday) on episode 69 of the Experimental Brewing Podcast, Drew Beechum and Denny Conn will share my Brew Day disaster in greater detail.

Cheers, Tom Fontes

https://www.experimentalbrew.com/podcast