

September
2018
Volume 27
Number 9

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Next Meeting

Tuesday, September 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

long beach



homebrewers

President's Message

Greetings Fellow Homebrewers,

Happy September,

It's hard to believe that it's already September and school is already rolling again. We have a lot going on through the end of the year. First off, don't forget that the deadline to register and drop off beers for this year's Pacific Brewer's Cup is this coming Friday the 14th at 6pm. Let's show our sister club Strand Brewers Club lots of support and enter those beers. Don't forget PacCup entries also factor in towards Homebrewer of the Year. I'd suggest that you bring your entries to this month's meeting.

P.B.C.
STRAND BREWERS CLUB HOSTS THE 2018
PACIFIC BREWER'S CUP
SOUTHERN CALIFORNIA'S MOST PRESTIGIOUS HOMEBREW COMPETITION

JUDGING LOCATION
COMPETITION WILL BE HELD AT
VERANDAS IN MANHATTAN BEACH
ON SATURDAY SEPTEMBER 23
FREE ALL DAY PARKING

ENTRY DEADLINE
ALL ENTRIES ARE DUE BY
FRIDAY SEPTEMBER 14

STRAND BREWERS INVITES

DROP OFF LOCATIONS

SOUTH BAY BREWING SUPPLIES
SBS ACCEPTS MAILED ENTRIES
1315 POST AVE, TORRANCE

HOME WINE BEER & CHEESE SHOP
22836 VENTURA BLVD, WOODLAND HILLS

EAGLE ROCK HOMEBREW SUPPLY
4981 EAGLE ROCK BLVD, LOS ANGELES

MONROVIA HOMEBREW SHOP
1945 S MYRTLE AVE, MONROVIA

STEIN FILLERS
4160 NORSE WAY, LONG BEACH

BALLAST POINT HOME BRE MART
5401 LINDA VISTA RD #406, SAN DIEGO

MOREBEER! RIVERSIDE
1900 COLUMBIA AVE, RIVERSIDE

WINDSOR HOMEBREW SUPPLY
743 BAKER ST #D, COSTA MESA

ESPECIALLY MEMBERS OF

LOGO HERE

*BJCP 2015 STYLE
GUIDELINES

*LIMITED ENTRIES
500 ENTRIES CAPPED

*JUDGE IN STYLE
CATERED EVENT VENUE
WHITE LINER TABLES
REGISTER NOW!

FOR REGISTRATION & DETAILS VISIT
WWW.PACIFICBREWERSCUP.COM

For those of you wondering, we've tentatively scheduled the next Big Brew for Saturday, November 3rd with our old friend Chris Walowski at Verdugo West in Burbank. Stay tuned for further details but the plan is to do 5 barrels of a larger Barleywine-like beer, a change from our usual.

Finally, Smitty and I will be attending the Fall Reps meeting for Fest October 6th, campground callout will be on Halloween. This means we will be starting to take reservations very soon. A change from previous years, we will be requiring a \$25 deposit prior to reserving your site. Look for signup details and we'll cover it in more detail at the next two meetings.

Cheers and Happy Brewing,

Ray

2018 Tasting Schedule

August	Saison (2015 BJCP 25B)**
September	Beers With At Least 50% Wheat
October	Fall/Winter Seasonals
November	Schwarzbier (2015 BJCP 8B)**
December	Smoked Beers

** Homebrewer of The Year Competition

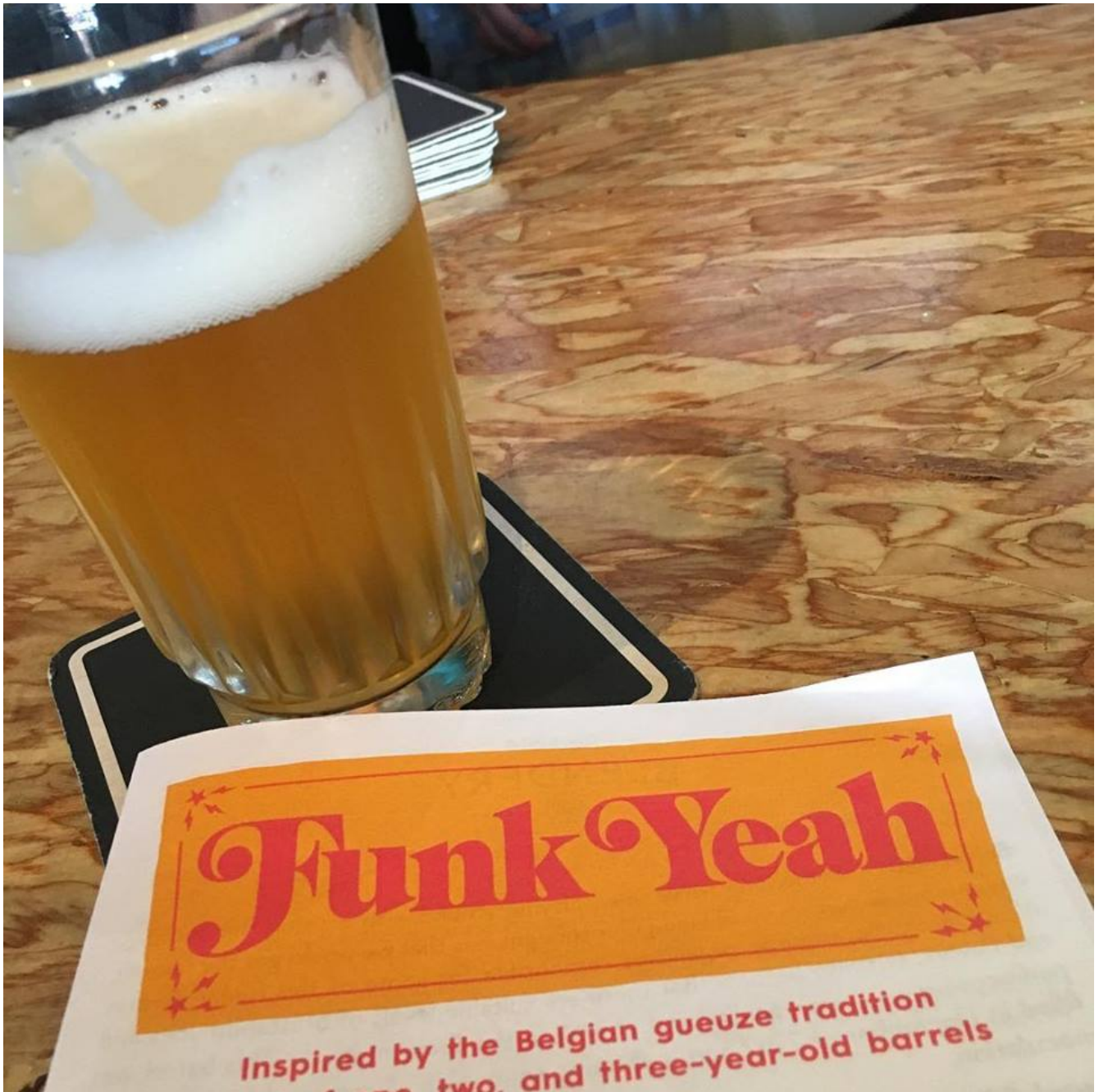
Tastings at the August meeting (Saison HoTYC)

Person

Ray G.	Saison - 4 th
Derek J.	Saison - 1 st
Chance M.	Saison
Glenn H.	Saison - 3 rd
Keith C.	Saison
Kartik B.	Saison
Tom F.	Saison
Jon S.	Saison - 2 nd
Jackson	Saison

Funk Yeah

by Ray Grace



This past Saturday, Smitty and I headed down to Beachwood Blendery for the Funk Yeah release party and boy was it worth every dime. The Blendery ran two separate three hour sessions for 75 ticketholders each. Each ticket entitled the holder to a full pour of Funk Yeah, a preview pour of this year's not yet released Coolship Chaos and unlimited tasters of various

other Barrel aged goodies.

Funk Yeah is the Blendery's first attempt at a Belgian gueuze style beer. A gueuze is a blend of three lambics which is a spontaneously fermented beer with a grist of typically 60% malted barley and 40% unmalted wheat and very lightly hopped (10 ibu or less) with aged hops. They are then aged in barrels. Funk Yeah is a blend of 20% three year , 20% two year, and 60% one year old lambic-style beers. In their case, most of the lambics were fermented in the barrel with the house culture with a portion spontaneously fermented in the coolship. The coolship can only be used a few times a year and the Blendery isn't old enough to have been able to generate sufficient spontaneously fermented lambic for the blend but they plan to in the future and I can't wait to taste that beer.

One of the Blendery's goals is to show that a delicious gueuze-style beer can be made somewhere other than the Senne valley in Belgium (home to Cantillon and 3 Fonteinen among others) by mimicking the science and techniques in the making of the beer and not relying on the "mystery" of the Senne valley. I, for one, think they are well on their way to succeeding, Funk Yeah is a wonderfully delicious blend of acid and fruit and funk. I'm not sure how many bottles were left after the event or if any will be on tap now or in the future but, if so, I'd highly recommend getting down to try it while you can.

Funk Yeah was definitely the highlight of the event but only a small portion of it. We got to hear Head Brewer Ryan Fields discuss how the beer came about and the techniques used, he also spent a lot of time discussing the various other beers available that day. Amongst the highlights were three different barrel pours, my favorite was Barrel 002, which consisted of their rye base (65% pilsner/35% rye malt) poured straight from the barrel. We were able to get a pour of the upcoming Coolship Chaos, which is a blend of one-year old spontaneous barrels, less acid than the Funk Yeah but some lovely funk, keep an eye out for its release. They were also pouring their recently released Kriek and Framboise , the Kriek especially was one of the day's highlights, a nice blending of sour base and fruity cherries.

Hopefully, everyone is thirsty and we'll be waiting for next year's release. I know I am.

