

March

2021
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Next Meeting

Tuesday, March 9
at 7 pm. **NOT** at

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The Brews Telegram

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homebrewers

President's Message

Greetings Fellow Homebrewers!

Congratulations to Val Guerrero for placing first in our HBOY styles this year with his fantastic Saison! Josh Brewer placed 2nd, and Josh Parsons rounded out the winners with a 3rd place finish. There were a total of 10 entries. Also in our February meeting, I explained how can seamers work. I did a demonstration of both the TapCooler counter-pressure canning solution and the Oktober SL-1 can seamer, and we had a Q/A session about canning homebrew afterwards.

In March, at our **virtual meeting**, we are going to have a presentation and discussion on American Wheat Beer, in anticipation of our 2nd HBOY competition for this style in May.

We had another amazing Happy Hour Zoom event with Julian Shrago from Beachwood Brewing last month. It was great to see so many of you join us online, and the information shared by Julian was illuminating on a number of fronts. Hearing both Levi two months ago and Julian last month talk about post-fermentation acidification was eye-opening for me and I know I'll be paying a little more attention to my post-attenuation PH levels for a little while to have a better understanding of where I'm at and whether or not a post-fermentation acid addition could punch up a beer a little.

Michelle has been very active lining up some future breweries. You'll see more information on these events in the coming weeks as she is able to lock in dates with the breweries. Look for more details from Michelle soon!

Another group of Long Beach Homebrewers had a homebrew evaluation session on March 6th, getting together virtually to share our beers and discuss how to improve them. These were the beers we sampled and discussed in the last session:

Jon Silvertooth – Hard Seltzer
Ray Grace – Black IPA
Bryan Patridge – Irish Red Ale
Ben Wilson – Decoction Helles
DJ Kelly – Best Bitter

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If you have brewed a beer and would like to share up to 5 bottles of it with up to 5 other people on a Zoom call, please sign up for the next Homebrew Evaluation Session on Saturday, April 10th, at 3pm. Information and sign-up form is located here: <https://forms.gle/1dyUHZZJx2wrVY5Z6>

The March meeting is the official deadline to renew your membership for 2021, if you have not done so already. Dues are \$20 per person or \$25 for you and a significant other. Please coordinate with Tom Parker (treasurer@longbeachhomebrewers.com) to pay your dues via PayPal, Venmo, or whatever other methods Tom has setup. We will continue to use these dues for raffle prizes and to continue to fund our club projects like the Trade Fridge, Solera Sour Barrel, Happy Hours, Raffle Prizes, etc...

March is also the month where we traditionally held our annual elections. This year, nobody has announced an intention to run for an elected position by the deadline, so the incumbents will all hold their positions for another year.

To recap those positions:

- President: Jon Silvertooth
- Vice-President: Neil Ian Horowitz
- Treasurer: Tom Parker
- Secretary: George Eldridge
- Past President: Ray Grace

Positions appointed by president:

- Event Coordinator: Michelle Buck
- Webmaster/ Social Media Coordinator: Tom Fontes
- Member at Large #1: Ben Wilson
- Member at Large #2: Brenda Silvertooth
- Member at Large #3: Rene Miller
- Member at Large #4: Open

If you are interested in filling the open member-at-large position, please let me know! At-large board members are appointed by the president and have the following responsibilities:

- Attend board meetings
- Contribute at least 3 newsletter articles per year.

Although the prior year had many COVID-related challenges, I think the club has overcome them and come through stronger than it was before. I look forward to continuing to grow on the momentum we gained in 2020 in our brewing, social, and educational events.

Meeting schedule for 2021 (Home-Brewer of the Year styles highlighted in yellow):

Year	Month	Style, Theme or Discussion Topic	Presentation
2021	January	Beersmith Q&A	None
	February	Saison (25B) French/Belgian Style	Canning Demo
	March	Elections!	American Wheat Beer
	April	SoCal Homebrew Fest Bragging Rights Style	Difference between brewing structures (1 tier,2 tier,3 tier, BIAB, etc...), followed by members sharing their systems.
	May	American Wheat Beer (1D) American Style	Yeast starters and reusing Yeast (yeast rinsing vs washing, pitching slurry, etc...)
	June	Mead, wine, or other fermentable	Gose
	July	Anything American	Disconnects (ball lock, tri-clamp, cam-lock, etc...)
	August	Gose (27) German Style	How to make sake
	September	Anything English	Imperial Stout
	October	Fruit and Vegetable Beers	Pumps. How they work and tips for priming and setup
	November	Imperial Stout (20C) English Style - Suck it, BJCP	Wort Chillers and Pros/Cons of each type
	December	Winter Warmers or other seasonal beers	

Cheers!

Jon Silvertooth

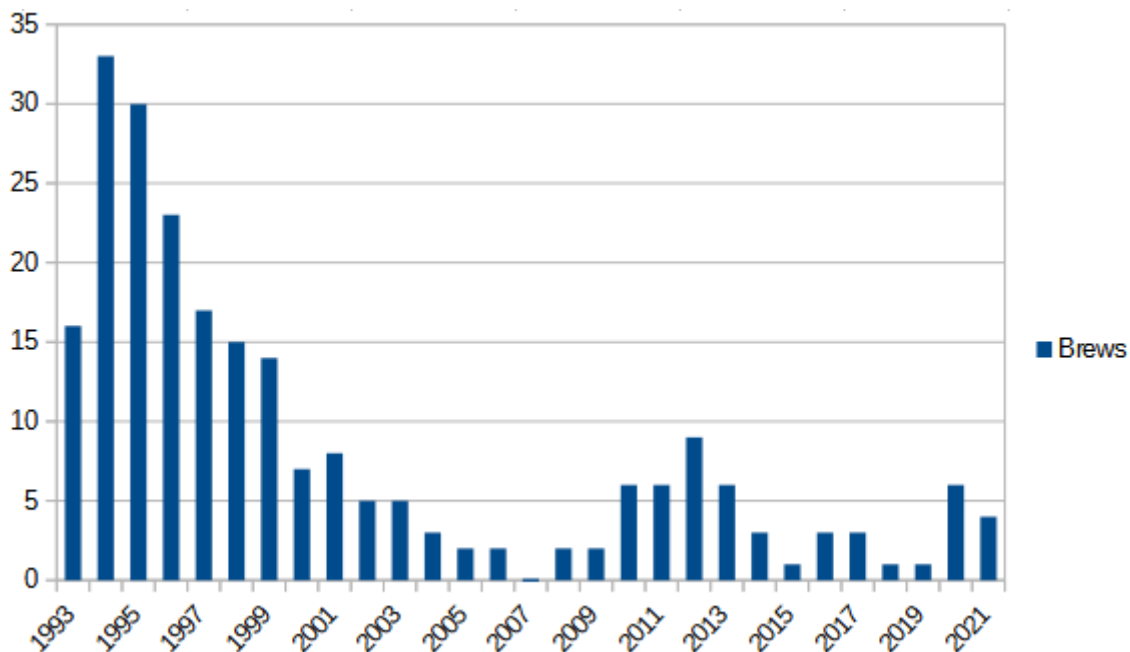
Homebrew Batch 233

by George Eldridge

I just kegged my Homebrew Batch 233!

Yes, all being 5 gallon batches that means I have brewed 1165 gallons of beer or about 37 and a half barrels of beer in my homebrew career covering almost 28 years. My first batch was brewed on 08-Aug-93 and batch 233 was brewed on 21-Feb-21.

As is typical with many hobbies I jumped in with both feet. I brewed 38 times my first 12 months in the hobby (the legal limit is 200 gallons which is 40 5-gal brews). There were so many things to try and so many competitions to enter! Here is a graph of the number of times I brewed in each calendar year:



As I progressed in the hobby I moved from extract brewing to mini-mash brewing to all-grain brewing. By 1998 I was doing all-grain brewing and getting great results: 1st place LA County Fair, 1st place OC Fair. The problem I had with all-grain brewing is that it doubled the time it takes to brew a batch of beer. My three-hour extract brewing session became a six-hour brewing session. It was very difficult to fit all-grain brewing sessions into my busy schedule.

After a year of all-grain brewing I began alternating between extract brewing and all-grain brewing. I continued to decrease the number of all-grain batches until I was back to just extract brewing. I was still getting great results at the LA County Fair, OC Fair and Pacific Brewers Cup but it was in categories where it is difficult to tell the difference between an all-grain brew and an extract brew. Batch 233 is a perfect example as it is a Honey Porter.

This Honey Porter recipe will be familiar to those that participated in the 2020 Advent Calendar. This was the December 19 beer in honor of my wife's birthday (a Porter for my Honey). The recipe is simple but effective:

Honey Porter

5 gal Long Beach Water
8# Alexander's Pale Extract
0.5# Black Patent
0.5# Chocolate Malt (both steeped)
1# Dry Malt Extract - Pilsen
1.5 oz Fuggle 4.9% AA 60 minutes
0.8 oz Fuggle 4.9% AA 30 minutes
0.8 oz Fuggle 4.9% AA 5 minutes
0.95# Sage Honey at flameout (need to get all the honey in)
WLP001 (re-pitched for the fifth time from earlier batches)
OG: 1.073 calculated
FG: 1.011 measured (8% ABV)

Another nice thing about extract brewing is that you don't have to worry about efficiency. Your favorite brewing program will calculate the OG right on the money every time.

The bottom line is that there is no "Right Way" to progress in the hobby of homebrewing. Do what makes you happy. Relax, Don't Worry. Have a Homebrew!