

April

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## Next Meeting

Tuesday, April 13  
at 7 pm. **NOT** at

**Stein Fillers**

4160 Norse Way  
Long Beach 90808  
562-425-0588

brew@steinfillers.com

http://

www.longbeachhomebr  
ewers.com

# The Brews Telegram

long beach



homebrewers

## President's Message

Greetings Fellow Homebrewers!

In March, we discussed stylistic characteristics of American Wheat Beers in anticipation of our 2<sup>nd</sup> HBOY competition for this style in May. Since we will still be remote for the May meeting, Ray will again pick up entries at the trade fridge for judging the weekend before the meeting. If you are entering an American Wheat Beer for Homebrewer of the Year judging and points, make sure to have 3 bottles/cans of it in the trade fridge BEFORE Saturday, May 8<sup>th</sup>.

Elections were held, and all elected positions remain unchanged for 2021. We do have a couple of new at-large members. I'm pleased to welcome Sean McCabe and Rene' Miller to the board as at-large members. 2021 should be a fun year, as I'm highly optimistic we'll be able to move back to in-person meetings as the vaccine rollout continues and we achieve herd immunity. An important piece of that transition for me is to make sure we still have an online presence for those who can't meet in person for various reasons as well as making sure that we continue the educational content and format that we adopted remotely this past year.

March was the first Solera Sour Barrel transfer of 2021. The beer from the barrel still tastes great from the thieved sample I had at transfer time. The next three brewers for the quarterly transfer in June have been contacted, so if you were expecting a message, check your inbox. The first beer went in on June of 2016, so that transfer will mark the 5<sup>th</sup> year of the Solera project!

If you haven't heard of the Solera Barrel Project, here are the basics. The club has a 60 gallon ex-wine barrel which we have inoculated with souring bacteria (*Brettanomyces*, *Lactobacillus*, and *Pediococcus*). To that barrel, club members contribute 5 gallons of clean wheat beer from a set recipe. Due to evaporative loss of the barrel, they receive roughly 4 gallons of lambic-style sour beer about a year later when it's their turn to pull their beer back out of the barrel.

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If you would like more information or would like to join the barrel, please reach out to me at [president@longbeachhomebrewers.com](mailto:president@longbeachhomebrewers.com) .

We held a homebrew evaluation session on April 10<sup>th</sup>, 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:

- Bryan Patridge – English Brown Ale
- Jon Silvertooth – Hazy IPA
- Neil Ian Horowitz – American IPA
- Chris Sotelo – IIPA
- DJ Kelly – Hazy IIPA

Interest was high enough this month to require a second session, which still has 3 open slots as of today. 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 24<sup>th</sup>, at 3pm. Information and sign-up form is located here: <https://forms.gle/1dyUHZZJx2wrVY5Z6>

This month, at our **virtual meeting**, we're going to discuss brewing systems. We'll discuss all of the various options in brewing systems, share club member setups, and discuss pros, cons, and other experiences with the various equipment we brew with. Looking forward to seeing everyone on Zoom this Tuesday!

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

# Milling Grain – Not Just For Beer!

by Brenda Silvertooth

Just over a year ago, it seemed half the world became obsessed with making their own sourdough bread, many of whom had never baked a loaf of bread that didn't come from the freezer section. Others had been baking various types of breads for years and were looking forward to exploring the craft a bit deeper, posting pictures of our yeast acquisitions as if they were bars of gold. Now that supply chains have stabilized more, some starters are still healthy and active, while others have languished and become bacterial goo that might be better suited to medical research than baking. (If you haven't checked yours in a while please do!)

If you found yourself in the camp of enjoying your own fresh baked loaves on a regular basis, I highly recommend considering taking the next step in baking toys and getting a flour mill. Brewing mills are designed to crack the grain, so please don't use one for this purpose! I was recently gifted a Mockmill 200 by my rather indulgent husband, and I am pretty much obsessed with this device. The Mockmill is a burr grinder, there are impact grinders on the market, but after evaluating all of the options, we decided the Mockmill was the best one for my needs. (Look, you can absolutely buy a hand crank impact mill, but electricity exists for a very good reason as far as I'm concerned.) As long as you aren't hoping to mill anything too oily or anything wet, the grinding stones can handle it, creating flour that ranges from coarse to very fine.

I've played with various types of barley, including the roasted barley donated to the club by the Geesings. I started by using about 6.25% roasted barely flour in the recipe, and goodness it was a LOT in my pumpernickel loaf. The next attempt at about .5% was great. Rye comes out smelling better than any commercially milled rye flour can dream of. My next experiment is some Bloody Butcher corn for a planned dish of shrimp and grits.

You can even mill spent grain, though it has to be mixed with high protein flour to work properly. Dry your grain in a low oven, stirring every couple of hours or so until no moisture remains. Let cool to room temperature, then grind away.

If anyone wants to play with a bit of roasted barley before taking the plunge, let me know and I will put a sample in the trade fridge!

Happy baking and brewing!

The Mockmill 200 on my flour dusted countertop:



Milling some farro for pasta:



# Greetings Homebrewers.

As the main social media person for the club, I just wanted to inform some of you, other than the usual suspects who regularly tag the club, that if you "tag" the club (@longbeachhomebrewers) in your Instagram story, that I'll usually reshare your post on our club's Instagram and Facebook story, too. If it's club, homebrew, or beer related let's see what you're up to and we can share with our followers. When I took the reigns, we were in the high 400s, now we're up to 771. Pretty cool stuff. If I was an active "follower hunter" we'd be near or over 1000, but the slow natural progression has been cool to see.

Cheers!

Tom Fontes

## Beer Festival Season

With Spring here and Summer closing in, it usually means one thing: Beer Festival Season. However, it has been over a year since the beginning of the global pandemic, which not only halted beer festivals, but made them the least of our priorities. One can hope however, that things are starting to look brighter and that we may be back at it sooner than later.

Just in case you forgot what it was like, I would like to share my beer festival experience prior to the pandemic. Events like The Great American Beer Festival in Denver, Colorado and Juicy Brews, a Hop Culture sponsored event at Brouwerij West in San Pedro, California were among the high lights of my year.

If you never heard of The Great American Beer Festival, or as some of you may know it by “GABF”, it is a 3-day commercial beer festival and competition held every Fall in Denver. I was fortunate enough to attend this festival in 2019, the last year the event was held, as both the 2020 and 2021 festivals have been postponed.

We arrived in Denver the Friday before our scheduled admittance to the festival and immediately sought out Colorado’s exceptional brew scene. We shot up North to the city of Greeley to check out WeldWerks Brewing, home of some of the finest hazy IPA’s and pastry stouts America has to offer. Not too far from WeldWerks, is another brewery called Wiley Roots, which specializes in what many

consider infamous smoothie beers. I’d have to admit that I’m not a huge fan of the style, but fortunately they offer an impressive variety of other beers on tap.



As an AHA member I not only have the opportunity to purchase tickets to GABF ahead of the masses, but was also able to register for an early, members-only session Saturday afternoon. As some of you



may know, that is also the day competition results are released affording you an opportunity to have first crack at some of most highly rated beers and specialty booths at the event. Despite being a members-only session, I have to admit that I was surprised to see such a substantial number of people in attendance. We waited in line outside for at least 45 minutes before being allowed to enter the convention center. We strategically entered the “stall” closest to the breweries we knew would have the longest lines, as the booths were set up based on the region the brewery is located in the country. Having 4 hours to try beers from hundreds of different breweries can obviously take a toll on someone if not careful. For the most part we made it a point to try beers from breweries that were either highly acclaimed or who do not distribute much or at all outside of taproom sales. Not that we didn’t make time to show a little love to some of the local breweries.

Some of the highlights of the festival were trying hazy IPAs and pastry stouts from Great Notion, lagers from Rueben’s Brews, and hypebeast beers from J Wakefield. There was also a section where you can chop it up with vendors who sell brewing/homebrewing equipment, which I thought was a nice change of pace. After our 4-hour session, we decided to play it safe and visit Cerebral Brewing before grabbing some food and calling it a day.



Prior to our departure, we of course had to checkout Outer Range Brewing and Casey Brewing that are

located West of Denver amongst the backdrop of the vast and beautiful mountain ranges of Colorado.





If I'm not mistaken, the last big beer festival in Southern California might have been Juicy Brews at Brouwerij West in San Pedro. This festival was put together by the guys from Hop Culture, who not only know how to gather some of the "best" breweries together, but also to get them to share some of their most sought-after beers. With the likes of Bissell Brothers, Creature Comforts, Parish, and Wren House, along with local favorites Bottle Logic, Green Cheek, Highland Park, Homage, Horus, and Russian River, you know you couldn't go wrong. If you're familiar with Brouwerij West's location, you know it has plenty of room to house an event like this, along with an ample amount of food options, on top of the beautiful, summer like, late-January weather we had that day. Between sampling some of the juiciest hazy IPAs, crazily concocted pastry stouts, and delicately blended sours, we had an incredible day not realizing that just around the corner, the beer festival landscape was on the verge of drastic change.

To sum it up, I respect the importance of putting these events on hold, but I can't wait to for everything to pick up where it left off and to again hang with the incredible community of people that craft beer has brought together.

