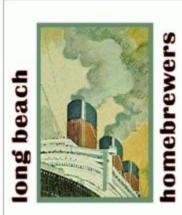
# March 2022 Volume 31 Number 3

# Brens Elegrain



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### Next Meeting

Tuesday, March 8 at 7pm at

#### Stein Fillers

4160 Norse Way Long Beach 90808 562-425-0588 brew@steinfillers.com http:// www.longbeachhomebr ewers.com

## President's Message

**Greetings Fellow Homebrewers!** 

The March meeting is going to be a big one! We have 21 pale ales from our hop experiment to try, each one featuring a different hop varietal. In addition to that, we have our annual elections for president, vice president, secretary, and treasurer.

The deadline to stay current in the club is the March meeting, so please try to take care of that before or during the meeting on March 8<sup>th</sup>. Dues are \$20 per person or \$25 for you and a significant other. Please coordinate with Tom Parker (treasurer@longbeachhomebrewers.com) to renew your membership. We will continue to use these funds for raffle prizes and to continue to fund our club projects like the trade fridge, Solera sour barrel, happy hours, etc...

I was scheduled to do a presentation on Hazy IPA's in the March meeting, but I am not going to present this topic as originally planned. I've been having trouble with mine oxidizing in the keg, and I have run short of time to put it together due to work constraints over the past month. Fear not, though, as Ben Wilson has volunteered to put together this presentation. Based on the huge agenda at the March meeting, and the short timeline I afforded Ben, this presentation will be given in the April meeting. This will be in addition to my presentation on using adjuncts in your beers.

The Southern California Homebrew Festival is back on for 2022 and we'll need to prepare to pour as a club. I am hosting a trailer cleanup at my house next Saturday, March 12<sup>th</sup>, at 10am. We'll pull everything from the trailer, test setup the bars, and determine what needs to be replaced or fixed before we pack everything up for the Fest this year. I sent a message to the club email group and created a Facebook event with the details if you want to come help.

Michelle Buck has already sent out a sheet for the Friday potluck. I will be sending out sign-up information soon for beers to pour as well as the booth volunteer list.

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If you have not signed up and paid for a T-Shirt yet, the March meeting is the deadline to get in on the order. Dave Gansen came through for us with a great design (see left) for the club that we can use for events for the next few years which highlights the 30+ years of the club's existence.



Here is the meeting schedule for 2022:

Year	Month	Style, Theme or Discussion Topic	Presentation
	January	Fruit Beer	Leaf Hops vs Pellet Hops
	February	Irish Red Ale (15A)	Gluten-free and Gluten-removed beer
	March	Hop Experiment! (Sign-ups in November)	Hazy IPA + Elections!
	April	Gluten-removed or gluten free beer	Using Adjuncts
	May	Hazy IPA (American)	Cooking with Beer
2022	June	Mead, wine, or other fermentable	German IPA
2022	July	Australian Sparkling Ale	Italian Pilsner
	August	German IPA	Mead
	September	Italian Pilsner, Cold IPA, and hoppy lager	Sanitation at every step
	October	Category 23A - Specialty Beer	Barrels
	November	Mead (Not-Beer as a comp)	Recipe Creation
	December	Triple IPA	Feb 2023 HBOY Style

Cheers!

Jon Silvertooth

# Beers Tasted at the February Meeting Style of the Month and HBOY: Irish Red Ale (15A)

Bryan Patridge

Josh Parsons

Neil Ian Horowitz

Tom Fontes

Val Guerrero

Josh Brewer

Chris Sotelo

#### Other beers:

Rick Adams IPA Dominator

Sean McCabe DIPA

Sean McCabe Barley Wine

Neil Ian Horowitz Brown Ale

Tom Fontes Schwarzbier

Adam Widera German Pils

DJ Kelly Golden Stout

Ben Wilson Red IPA

Michael Jude Guava Cider

Oscar Red Ale

Mike Brett Porter w/ Cherry

Mike IPA