

May

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Next Meeting

Tuesday, May 10
at 7pm at

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

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www.longbeachhomebrewers.com

The Brews Telegram

long beach



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President's Message

Greetings Fellow Homebrewers!

I hope everyone had a fantastic April and that those who attended the So Cal Homebrew Fest had as good of a time as I did. I think the new trailer and jockey boxes were a great improvement and greatly simplified the setup and teardown of the club's booths. I have some notes to improve things next year, but all of us are smarter than any one of us, so please contact me if you have any ideas that I can add to my list for future consideration.

Speaking of the fest, below was our group photo for 2022.



You can see in the background that we have some new banners to replace our old banner which went AWOL during COVID. We replaced it with 2 banners to that both booths can be branded going forward. These new banners were generously designed and procured by our very own Dave Gansen. They are sized so that they can be used at other events and were extremely easy to put up and take down.

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Here is a better picture of the banner when I was working on mounting options using my pop-up canopy at home.



May is a Homebrewer of the Year competition month. I have been collecting hazy IPAs for the judge evaluation on Monday, and we'll do the People's Choice judging at the meeting on Tuesday. I look forward to trying some non-oxidized homebrewed hazy IPAs, meaning those brewed by anyone but me.

With work and Fest prep, I did not get the barrel transfer done in April as planned, so I'm working to get it done in May. That said, I still have a couple of open slots to fill the barrel in July. If you would like to contribute beer to the Solera barrel, please reach out to me and I'll get you all of the information you need to brew the non-sour wheat beer you would supply for the barrel.

Here is the meeting schedule for 2022:

Year	Month	Style, Theme or Discussion Topic	Presentation
2022	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
	June	Mead, wine, or other fermentable	German IPA
	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 April Meeting

Style of the Month: *Gluten-removed/Gluten free*

Jon S	Gluten-removed Pale Ale
Smitty	Estate cider (2019)
Michael Jude	Unfiltered Tart Cider

Other Beers:

Josh Brewer	Double IPA
Paulo Ramos	German Pils
Mike-Michelle	Winter Porter
Jesse Flores	Belgian Blonde
Jesse Flores	East Coast Hazy IPA
Adam Widera	Amber-ish IPA
Chris Sotelo	WCIPA

Tally from the 2022 SCHBF

Booth Map

	Taps	Kegs
1: BeerMe Brew Club	6	8
2: Barley Bandits	15	15
3: Barley Literate	10	14
4: Lab Rat Home Brew Society	10	15
5: Barrelly Twisted	11	11
6: Brew Tech's	13	15 + bottles
7: BEAVR (Brewing Enthusiasts of the Antelope Valley Region)	9	9
8: Crown of the Valley Brewing Society	18	19
9: Mash Masters Brew Club	15	21
10: Pacific Gravity	4	4
11 & 12: Long Beach Homebrewers	27	27 + bottles
13 & 14: VIBE (Ventura Independent Beer Enthusiasts)	30	30 + bottles
15: Thousand Oaked Homebrewers	9	17
16: Orange County Mash Ups	10	10 + bottles
17: Brew Knights (new)	15	20
18: Meisters of the Brewniverse	15	18 + bottles
19: So Cal Cerveceros	9	16
20: Santa Barbara Brewing Society (new)	8	10
21: Hop-A-Holics	12	15
22: Coachella Valley Homebrew Club	10	15
23: Hydration Station (spigots connected to a hose bib)		
24 & 25: Inland Empire Brewers (High Tap Club, High Keg Club)	46	46
26 & 27: Maltose Falcons	22	22 + bottles
28: North County Homebrewers Association	15	30 + bottles
29: QUAFF	8	11
30: Ojai Beer Barons	4	9
31: SOBA (Society of Barley Alchemists)	14	15
32: SNAFU (So Nevada Ale Fermenters Union) (new)	9	13 + bottles
33: Horse Thief Brewers Association	8	19
34: Society of Barley Engineers	13	17
35: Societe du Lambic	13	17 + bottles
36: Wrightwood Tenacious Fermentationists (new)	14	21
37: High Desert Homebrewers Anonymous	15	16
38: Temecula Valley Homebrewers Association	20	20 + bottles
39: The F.E.R.M. (Fractured Experiments Requiring Malt)	11	23
40: Yeastside Brewers	11	12
41: WASH (West Adams Society of Homebrewers)	12	13
42: White Labs (commercial)		
43: Ballast Point (commercial)		
44: First Aid		
45: Hydration Station		

Totals

36 clubs (4 first time at the Fest)

**Taps
491**

**Kegs
613 + bottles**

National Homebrew Day – May 7

Rick and Mike teaching extract brewing and all-grain brewing at the same class on National Homebrew Day.

