



Oldest Homebrew Club in the U.S.A.

Brews & News

© 2003 by the Maltose Falcons Home Brewing Society, Volume XXIX, Number 5, May, 2003

May Showers (of Beer)

by Drew Beechum

It was a wet time down at old Lake Skinner this past weekend. For the first part of the day we had a lot of rain, but the gods smiled upon the rain soaked masses and allowed us to instead soak in the beer.

Temecula saw the introduction of two new elements to the Falcons Beer Bar. First, Nick Pierson made new birch keg boxes to replace our older near dead troupe. Secondly, Kent Fletcher made our new oak Front Bar with 6 new taps and mounting points for the beer engines and our cask breather. You'll be able to see all the new additions at this year's Mayfaire Party.

Mayfaire

First, the news on the Mayfaire Competition. The 24th Mayfaire Homebrew Competition drew 265 entries, a bit down from last year's heights. The judging occurs this Saturday (May 10th) at St. Martin's Episcopal Church, starting at 9 a.m. Everyone is welcome to join us for stewarding or for judging purposes. I hope to see a number of Falcons' names on the winners list, so good luck.

The Mayfaire Festival will be located at White Rock Campground in Agua Dulce. For those of you have been there in the past, you know the way. The address is 10645 Soledad Canyon Rd. in Agua Dulce, CA. Take I-5 North to the 14 North. Take the Agua Dulce Canyon exit and turn right at the ramp. Take a left at Soledad Canyon Road and follow for 2 miles until you reach the campground

on the left. The cost for this year's festivities will be \$20 per person, regardless of camping or day use. The reason for the flat rate is the campground does not charge us for the number of camping sites used, but by party attendance. Plenty of camping will be available, so bring your gear and bunk out under the stars Friday and Saturday nights. Folks who want to just eat dinner (but no beer or camping) are welcome to join us for \$10. Burgermeister Sean is providing the food and has promised us good eats.

The one and only Maltose Falcons' Brewsband will be playing an afternoon and evening set. Your next chance to catch them in the act will be at the Daume Winery's Jimmy Buffett Beach Party (July 13th).

Larry James of Wine Warehouse has provided us with a vast array of items for our raffle. Trust me when I say you will be impressed. For those of you who don't know Larry and his company are responsible for distributing a number of interesting beers here in Los Angeles, such as Victory, Chimay, Duvel, Young's, Fullers, Rogue, and Anderson Valley. As you can see, all true Southland beer fans owe Larry another degree of thanks.

Hope to see you all there. Don't forget to bring your beer! (That includes you bottling brewers. Give us a chance to sample your wares!) Remember taps open at 1:00 p.m.

AHA Results

It took the hard work of 3 clubs: QUAFF, Pacific Gravity and ourselves to get the judging completed for the California NHC Regionals, but the results are in and I'd like to congratulate those brewers, who placed beers into the next round of judging. From the Falcons that includes : John Aitchison, Drew Beechum, Rick Burnside, George Mahoney, Sal & Sal Sciortino, Derek Stepanski, and Matt Udall. Nice job everyone. Remember to get those beers into the Second Round in Chicago. Depending on the entry deadline date, I might be able to transport our beers to the convention, but no guarantees, watch email.

Anniversary Projects

We're still looking for dates and times to do our next set of Anniversary brews. Bruce Brode is settling on dates and recipe formulas for the Doppelbock/Eisbock brew. I'm finalizing the recipe and dates for the Wee Heavy. Also on the docket will be an Anniversary Mead Project, co-headed by Corrine Pooler and Bruce Brode, our mead experts.

The last weekend of April, Kent Fletcher, Steve Cook, Steve Casselman and I brewed 22 Gallons of Mild. The Mild will be on tap at Mayfaire and was brewed to age for a *short* period of time in the new Falcons barrel. We mostly want to proof the efficacy of the barrel brewing process before throwing a larger quantity of beer at the barrel. See the article later in the B&N for more details.

Don't forget: Brew your Belgian Strongls for September and make your 30th Anniversary logo submittals for the July meeting. *db*



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Brews & News Currents

by Kent Fletcher

Brews & News Editor

This issue of the Brews & News may be a little scant. Coming as it does between several events, there's a dearth of submitted articles.

Last weekend saw a motley crew of Falcons representing the club at the Southern California Homebrew Festival at Lake Skinner, near Temecula. Twenty-some of us took turns pouring about 30 brews for the madding crowd. Most of the other So Cal clubs were there as well, of course, and the total number of something over a thousand enjoyed great brews, interesting speakers, and a marathon raffle despite the inclement weather. Oh yeah, there was a band, too, but unfortunately not our own Maltose Falcons Brews Band.

The new front bar (which I had 95% finished) served us well, as did the beautiful new keg boxes that Nick built. It's nice to have keg boxes that can do double duty as litters for the fallen (or falling) when the need arises! So now we're able to serve twenty-one beers from the combined capacity of the front and rear bars. Of course, a couple of clubs had us beat on total number of taps, but we had it all over them in terms of the aesthetics of the presentation, if I do say so myself.

Besides the actual Festival, most of the attending Falcons also enjoyed a Friday night cookout, replete with the Casselmans' fabulous oysters and a robust

assortment of pot luck side dishes. The evening was capped by a well attended Dead Palates Society gathering, which ran until the wee hours, as required by tradition.

By the time you read this we will be only a few days away from the Mayfaire party at the old stand-by, White Rock Lake near Agua Dulce. Our band WILL be playing there, of course, and we should all have a fabulous time, as usual. Please don't neglect to bring a keg or two (or bottles) of your brew to share, we just can't have too much beer! *kf*

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Brewer's Support Network

These knowledgeable and experienced Falcon brewers are part of our new support network. They are available to help you with any brewing related questions you might have, so please feel free to contact them.

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Off Flavor Series
Dimethyl Sulfide (DMS)

by Maribeth Raines-Casselmann, Ph. D.

Dimethyl sulfide or DMS for short is experienced as a cooked vegetable aroma or flavor. This includes vegetables such as corn, cabbage, celery, or parsnips. In my opinion, cooked corn is probably the best descriptor. Pure DMS, however, is extremely volatile and can produce an intense garlic-like aroma. In general our threshold of detection is typically lower for DMS aroma (30 parts per billion) than flavor (50-85 parts per billion). Therefore you are more apt to pick this off-flavor up in the aroma than in the flavor. As its name implies DMS is a sulfur-containing organic molecule. Other organic sulfides such as diethyl sulfide and di-isopropylsulfide can yield a similar cooked vegetable off-flavor. DMS is not to be confused with other sulfur associated off-flavors such as hydrogen sulfide (rotten egg) or sulfur dioxide (matches).

High levels of DMS usually result from the malting process or wort infection. DMS is a normal constituent of malt and is formed during kilning

from S-methyl methionine, an amino acid derivative synthesized during germination of the grain. Most of the DMS generated during malting is driven off during the kettle boil. DMS, however, may also be generated during fermentation from oxidized DMS (DMSO). DMS can also be produced as a metabolic by-product of bacterial infection. The main culprit is a wort spoiling bacterium known as *Obesumbacterium Proteus*. It is a gram-negative short fat rod-like bacteria which grows only during the early stages of fermentation. It will not grow below pH 4.4 and therefore can become a problem in sluggish fermentations or those with a long lag time. Concentrations between 0.1 and 10% have been reported in the pitching yeasts used by some of the large breweries.

Dimethyl sulfide is an off-flavor that is inappropriate in all beer styles. In general I find it more in lagers than in ales. It is sometimes described as a 'house' flavor in some breweries and brewpubs and is most likely due to poor quality ingredients (malt and or yeast). *mb*

Source in Brewing	Brewing Precautions
Malt- especially six-row varieties and those with high moisture content may contain excessive levels of DMS.	Use good quality malt which is stored properly.
Oversparging at low temperatures	Keep sparge temperature near 170 F.
Insufficient kettle boil.	Boil wort long enough to evaporate off residual DMS. (60-90 min).
Bacterial contamination.	Use good quality yeast (preferably a starter). Use good sanitation practices. Minimize exposure of wort to air.
Extended lag time (over 24 hours)	Use a sufficient quantity of yeast to pitch (at least 0.5-1 qt starter/5 gal). Minimize yeast shock, by adjusting gravity and temperature of starter so that it is similar to wort.

April Anniversary Test Brew
by Drew Beechum

After much debate over the use of new barrel, a couple of us decided to give a cheap small brew a chance to act as our canary in the brewing mine. The fearsome foursome of Cullen, Drew, Jim and Kent first brewed this recipe at the 2001 Oktoberfest as an attempted clone of Moorhouse's Black Cat Mild. It's a quick and easy recipe that's cheap and low risk for our purposes.

We arrived at the Shop in the morning only to discover that our intrepid benefactor forgot about the shop key. Fortunately, we're an intrepid bunch and managed to make our entrance in a jiff with tools from a brewing toolbox. This single incident was the first in a long string of mishaps, boil-overs, shortened boils, etc. Take your pick and you've got a good idea of what happened. But at the end of the

day we produced absolutely on target, 22 gallons at an average of 1.040. The beer was racked into the barrel for secondary on May 7th at a gravity of 1.012 for a beer at 3.68% ABV. The three different volumes were fermented with different strains from Wyeast. The strains were: Thames Valley, Thames Valley II (Seasonal) and British Cask Ale (Seasonal).

Special thanks to Steve Casselman, who came through in pinch and produced four pounds of caramelized inverted sugar with a touch of molasses to replace the seasonal Trader Joe's Billington's Sugar that we normally used in this brew.

Look for this beer to make an appearance at the Mayfaire on the club handpumps. *db*

2003 - CDJK Barrel Mild

Style :	11.1 Mild Ale
Brewed by:	Drew Beechum, Kent Fletcher, Steve Cook
Brewed at:	The Shop
Batch Size:	22 Gallons
Boil Time:	90 minutes
Estimated O.G.	1.040
Actual O.G.	9G @ 11.8B (1.046), 4G @ 10B (1.038), 9G @ 8.0B (1.030)
Estimated I.B.U.	13.5 IBUs
Estimated Color	13.5 SRM

Grains, Extracts, Sugars:

Malt Name:	Maltser:	Amount:	Pct:
Marris Otter Pale Ale	Crisp	26.0 lbs	81.3%
Crystal 60L	British	0.75 lbs	2.3%
Crystal 220L (Special B)	Belgian	0.25 lbs	0.7%
Carafa II	Weyermann	0.50 lbs	1.6%
Roasted Barley		0.5 lbs	1.6%
Inverted Caramelized Sugar (See notes)	Steve "Candyman" Casselman	4.0 lbs	12.5%

Hops:

Name	Form	Alpha	Oz	Time
Wye Target	Pellet	8.8%	1.25	FWH
Progress	Pellet	8.0%	3.0	30

Yeast:

Manufacturer/Number	Name	Type	Amount (Starter)
Wyeast 1275	Thames Valley Ale	Ale	0.5G
Wyeast 1882	Thames Valley II	Ale	0.5G
Wyeast 1026	British Cask Ale	Ale	5L

Mash Schedule:

Step	Rest Temp	Rest Time	Heat	Water
Sac Rest	150 F	60 minutes	Infusion	9.75G
Mash out	168 F	10 minutes	Direct	

April Shop Brew by Kent Fletcher

We made the April Honey Wheat for the third consecutive year for our regular shop brew this last month. As we did last year, we employed a circ pump and immersion coil as an improvised HERMS set-up.

This year I brought a magnetic-drive unit, which is a more standard piece of equipment than the submersible we used last year. I also had it hooked up to a Ranco electronic temperature controller. As a side note, I use this pump and controller at home in combination with a small 1500 watt RIMS chamber to preheat my HLT. I fill the half-barrel tank at night and switch on the heat, and voila: hot liquor at strike temp, ready to dough-in while the coffee is brewing!

Anyway, we doughed-in and protein rested at about 122, then JUST set the controller for 150, watched it ramp up, and sach rested there for an hour, then set the controller to 169 for a ten minute mash out. We ran off, sparged and boiled about 13 gallons (max boil capacity in our present kettle), then augmented post-boil with hot liquor to bring us up to 15 gallons.

Malt Bill:
Domestic 2 Row 13.5 #
German Wheat Malt 10.5 #
Cara-Pils 0.5 #
Honey 3.0 #

Hops:
Liberty 3.5 oz 60 min
Ultra 1.5 oz 20 min
Cluster 1.5 oz 0 min

Yeast:
WL 001 slurry (courtesy of BJ's)

We'll have some of this brew on tap at the Mayfaire party. Nice and light, fairly low alcohol, good thirst quencher on a warm afternoon. *kf*

Maltose Falcons General Meeting, April 16, 2003

by Cullen Davis, filling in for Jim Kopitzke

The April meeting had approximately 40 in attendance, including 3 new members, 2 guests and 1 dog. We started with the Grand Hydro Presentation by Bruce Brode and John Aitchison, who care for us and want us to be happy and proved it with a most pleasant lineup of strong ales in the English and Scottish traditions. The tasting list of Strong Ales, Old Ales and Wee Heavies went as follows:

1. Theakston's Old Peculier seemed a tad light for the style, but was richly flavored with a hint of molasses.
2. North Coast Old Stock Ale is vintage dated and is said to age well as many strong ales do.
3. BJ's Weizenator '01 showed up, attesting to the fact that big ale brewing isn't just a game for the auslanders (but this is locally brewed!).
4. Old Tangle tongue is Mr. Brode's own very rich, malty brew. Nice balance.
5. The famous Traquair House Ale is said to be made with no caramel malts, achieving all that richness and color with kettle caramelization and a touch of Black Patent Malt.
6. McEwan's Scotch Ale was a tad high on diacetyl.
7. Sal Sciortino presented his Scotch Ale that he based on a recipe from Noonan's Scotch Ale book.
8. Rusty Sly presented his Scottish Export 80-Schilling Ale, which used a boil-down method, espoused by Mr. Aitchison.
9. Skullsplitter comes from the Orkney Islands and is named for a Viking chieftain. Drink enough and you'll know why.

Toward the end of the G.H. presentation, John Aitchison reminded us of the approaching Mayfaire competition judging and the need for volunteers to help with the event for which he created and circulated a sign-up sheet. He also introduced Carl Townsend and Kevin Koenig of Pacific Gravity, which is hosting a regional AHA competition judging segment in two sessions on April 26. Help is needed for this effort as well.

Activities Director Peter Shepperd, who filled in for absent Burgermeister Sean, arranged lunch for the meeting. Peter treated us to a well-received meal of

BBQ brisket sandwiches with Pete's BBQ sauce, Texas potato salad, pinto beans, garden salad and Triple Threat Chocolate Cake. Yum!

For demonstration purposes, Kent Fletcher noisily attacked a hapless Sankey keg to convert it into a kettle.

The business portion of the meeting was opened with a demand from President Beechum, imploring us to enter many beers into many contests, specifically our own Mayfaire (Hashiell wants to stay home! (Dammett!)) and the State and AHA and the Club-Only competitions. He went on to relate to us his story of retrieving a used 62-gallon barrel from the Firestone-Walker Brewery up near Paso Robles. He managed to wedge the thing into his convertible Mustang into which it would only fit with the top down. Naturally, it rained on him for the first twenty minutes or so as he motored down the freeway. Understandably, he felt like he deserved a beer, so he pulled off for a stop at the Santa Maria Brewing Co. This is a very friendly spot with good beer and a congenial staff. I recommend it. The arrival of the barrel brings on the question of what to put in it. Various suggestions were floated, including a big beer to age in the wood, perhaps a double IPA or the Falcon's Anniversary IPA. Could it be a solera? And where would the barrel live once it's full? These issues will continue to be discussed.

Our 30th anniversary is coming right up and we want a really cool piece of artwork to show off, proclaiming the event. A contest was announced for the logo, to be voted on in the July meeting and a \$100 prize awarded to the winning artist.

We are rehabilitating the club bar setup, to include new tap towers and a new bar surface. The new setup will accommodate 21 beers. Woo-hoo!

The Mayfaire party has been confirmed for White Rock Lake Campground. Where will Sunfest happen? Mr. Shepperd got a show of hands to gauge interest in going to Catalina for the event. Other possibilities include Rancho Corrido, Miller Group Camp and Silverwood Lake.

The Sake Project tasting event is planned for July. A signup sheet was at the meeting.

The club grain buy is nearly used up. We'll buy you grain, just make us some beer!

We are encouraged to enter the Orange County Fair homebrew competition. They have a nice homebrewers' party at the fair, which by all accounts is a very fun thing. It would be especially so if it's heavily populated by Falcons!

Many delectable homebrews were presented at the meeting: Rick Burnside started us off with an excellent Dougweiser. Tom Wolf gave us his ESB followed by his Witbier, both fine examples of their kind. George Mahoney also presented his take on the Witbier style. Steve Cook brought us his very nice American Amber followed by Gregg VanCitters with his American Brown Ale, which incorporated wild rice in the recipe. President Beechum gave us his pubworthy English Brown Ale. Martin Carman showed up with a pleasant American Dark Lager. Cullen Davis' delectably refreshing old-fashioned apple cider eloquently demonstrated the natural wealth of California's confluence of rich soil, great weather and conscientious growers. The cider's aroma was that of fresh apples, bringing to mind a brisk fall day in the clean air of the countryside. It was lightly effervescent, emphasizing the crisp tartness and lively flavor of the fruit itself. If everyone knew cider could be this good, it would quickly displace Budweiser as America's drink of choice. Next, Drew shared a souvenir of his barrel-fetching trip, pouring an unfiltered version of Firestone-Walker's Double Barrel Ale. Then he followed up with his part of the recently shop-brewed Belgian Pale Ale. Then came the latest installment in Drew and Jim Kopitzke's campaign of Belgian-style seasonal ales, a Saison de Printemps for spring. Demonstrating how busy he's been in his home brewery, Drew presented yet another beer, his "Santa's Bastard Dubbel." And finally before we could get him to sit down, he broke out a growler of Black Hole Stout from the aforementioned Santa Maria Brewing Company. This was followed by a deep, dark stout from Ken Rhude and Sean Donnelly. After that came a deeper, darker stout from George Mahoney who then carried on with his IPA. The meeting left us somewhat stunned but grinning and satisfied as we sipped down the final brew, a very tart and complex Casis lambic from John Aitcheson and John Rasmussen. *cd*