



BREWS & NEWS

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Volume XXX, Issue 1, January, 2004

Hoppy New Beer!

By Drew Beechum

It's the start of our 30th Anniversary year so we must return to the traditional title of the President's January article.

Even though I write this shortly after the San Simeon earthquake, I hope everyone had a Merry Christmas and will have a great New Year. As we start this calendar year, I'd like to take a moment to remind everyone that we have a full set of beer shindigs going down this year and we need everyone's help to make them as top notch as possible. Give us a hand and go forth and bring your beer to new heights at our festivals and competitions.

Remember by the time the end of June rolls around we will have been through the Mayfaire Competition, the AHA Competition, the Southern California Homebrewers Festival, the

Mayfaire Festival and the AHA National Convention. Then after that, we have the LA County Fair, Sunfest, Oktoberfest and the 30th Anniversary Party to contend with as well! Get those kettles roiling my friends and take advantage of the new and improved Grain Buy.

Doug King Memorial Lager Beer and Specialty Beer Competition

Entries have started to arrive. Register your entries at <http://www.maltosefalcons.com/> and drop a beer or two into the competition. If you hardly ever enter competitions, this year's competition figures to be a small one, entry wise, and everyone has a shot at the title. Full details are included in a flyer with this newsletter. Details on the annual Doug King Birthday Tasting should be available

See "President" (continued on page 4)

Competition Committee Considers New Styles by John Aitchison and Bruce Brode

The Maltose Falcons competition committee met earlier in the month and is considering adding a few new beer styles to our Mayfaire guidelines. We take our work seriously, not only for the brewers who enter the contests, but other groups like the AHA and BJCP pay attention to what we do when they write their own style guidelines.

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The competition committee does several things. We meet once a year to set dates for things like the Mayfaire Party, Mayfaire Competition, the Los Angeles County Fair Competition, and any other competitions we organize. Thus we will also be organizing the Doug King Competition in January and are running the AHA club only competition for German Wheat Beers in August. The beer styles of the month for our January meeting are some of the new styles we are considering. If you have any homebrewed examples of

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Random Notes

By Kent Fletcher

Merry Christmas, Happy Chanukah, and Happy New Year to you all! Most of you should get this by Monday, December 29th. I'm sending it a little earlier than usual because I'll be up in Oregon over the New Year. As a consequence of this I haven't had as much time to harass, harangue, and otherwise hobnob with people to submit material for this issue, so it is again only eight pages.

The 30th Anniversary Belgian Brew will be done this Tuesday, beginning at 8:00 am sharp. Please contact Drew if you are going to attend, as the space inside the actual brewery

is rather limited. Still, it isn't every day we make 7 barrels of beer, so be there if you can!

We're still looking for help with organizing our 30th Anniversary Party, which we'll be throwing sometime in September.

Those of you who make mead should bring your best in to the March meeting for consideration to be our entry in the April AHA Club Only Competition, which is being held by the Great Northern Brewers club up

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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.

Jay Ankeny, jayankeney@aol.com 310-545-3983

Bruce Brode, bruceb@cpandb.com 310-558-8458

M.B. Raines-Casselman, beerdiva@ureach.com

818-703-6432

Todd Etzel, toddE10534@aol.com 626-305-9003

Jerry Macala, Falcon@greatbytes.com 626-857-9378

Gary Rich, garyrich@smartlink.com 805-252-8633

Biff Tate, wjtate@msn.com 310-397-3309

Brian Vessa, bav@earthlink.com 310-397-8352

Tom Wolf, tom@wolfemail.com 661-296-0872

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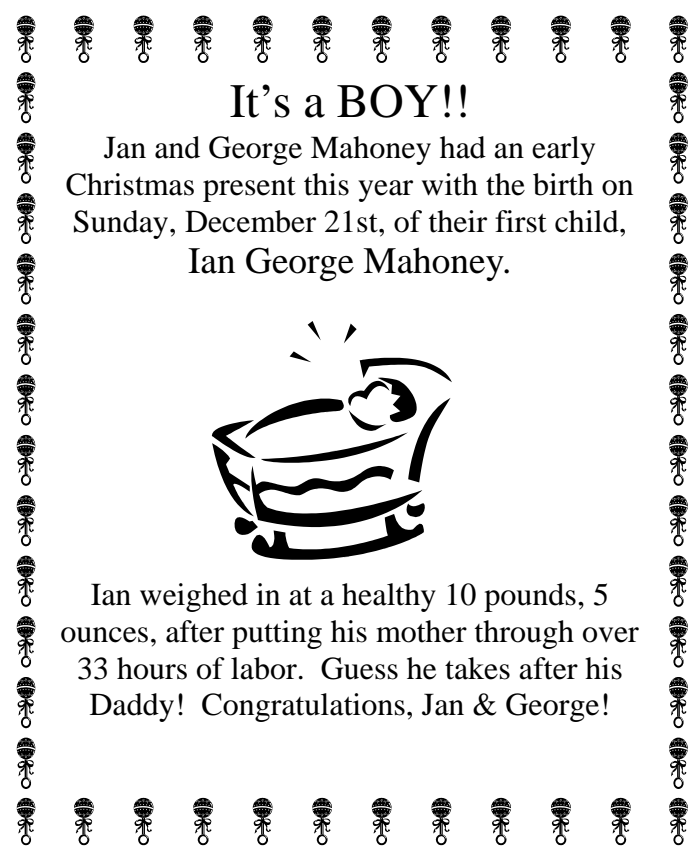
Random (Continued from page 2)

in Alaska. While on the subject of the Club Only comps, the May style is Extract Brews, put on by the Bluff City Brewers in Memphis. That will be the last of the Club Only comps for the 2003 –2004 points toward the AHA Homebrew Club of the Year.

Then June brings the AHA National Homebrewers Conference, otherwise known this year as “Beer and Loafing in Las Vegas.” Hopefully we’ll be well represented in the second round of the National Homebrew Competition, and maybe this year we can wrest the COTY title away from our neighbors to the south, QUAFF. Even if that doesn’t happen, a bunch of us are going to have a hell of a time at the Riviera Hotel & Casino. We’re trying to work out the logistics of a charter bus for the trip, which would be a party in itself!

In August, the 2004-2005 Club Only cycle starts with the Category 17 Wheat Beers (no American Wheats), run by the oldest Homebrew club in the known universe: The Maltose Falcons!

It’s going to be a great year to be a Falcon! *kf*



It’s a BOY!!

Jan and George Mahoney had an early Christmas present this year with the birth on Sunday, December 21st, of their first child, Ian George Mahoney.



Ian weighed in at a healthy 10 pounds, 5 ounces, after putting his mother through over 33 hours of labor. Guess he takes after his Daddy! Congratulations, Jan & George!

President (Continued from page 1)
at the club meeting on the fourth.

Prime Rib Meeting Reminder

The meeting will take place at the Shop on January 4th. At last month's meeting folks voted to approve a special \$10 Prime Rib lunch prepared by the Mad Irish Chef. He's promised us some good grub and some good horseradish!

The Grand Hydro presentation of the month will be on "Emerging Styles" and will focus on beer styles we're adding to the 2004 Falcons Guidelines, specifically *West Coast Extra Pale Ale*, *Baltic Porter* and *Adambier*. If you've got beer that falls in these styles, bring them on down for the tasting.

Shop Brew of the Month

This month I'll be leading the charge on January 18th with an attempt at a Belgian Brut beer, much like the vaunted Deus from Brouwerij Bosteels. This beer will actually play into a future meeting demonstration that we're planning on *Methode Champenoise*, which we will employ in the bottling of a portion of Barbara's Commemorative Mead.

BJ's Tasting – Imported Winter Warmers

January 7th will be the date for this month's BJ's tasting, which has traditionally been the time of year for Alex and his gang to break out the merry bottles of foreign winter beers, particularly Belgians. Remember that Falcons get a discount to this tasting and that this will be your final opportunity to purchase an annual pass to the event (also at a discount). Hope to see you there around 7:30; we'll save you a seat.

Chili Cook-off Competition

Don't forget that February is our traditional

closed-door meeting at the Shop with the annual Chili Cookoff. Prizes this year will be announced next month, but I expect them to be similar to last year with prizes for the top three chili cooks and the hottest chili there.

One rule change that will be in place for this year is that all entrants must be current club members. We'll have further discussion at the meeting in January about doing blind tastings, etc. Where we go with the judging will be up to you.

Stuffed Sandwich, Pizza Port, and Shop Brew Wrap-ups

I just wanted to toss in a little reminder and thanks to everyone who made it out to various Falcon activities this past month. I know things during the holiday season are always next to madness, but it was a good thing.

Thanks to Matt Udall, Steve Cook, Doug Harlan, Jay Sheveck, MB and Jim Kopitzke for showing up at the Pizza Port Strong Ale Fest. More folks should make their way to these parties, as they are truly amazing.

Thanks to Peter Sheppard and Sam and Marlene for arranging one hell of a tasting out at the Sandwich. If you haven't been to the new location, go. Sam's pocket universe of beer only seems to have grown more immense.

Also a big thanks to the cohorts who made it to Kent's – Belgian English Winter Warmer Brew. We also as always owe a big debt of gratitude to Mr. Daume, who continues to support these experimental classes with free ingredients (he also allows us to make a mess and only grouches mildly through the day!). I highly encourage everyone to try their hands at one of these brew days. It's free beer and it's fun answering folks questions as they learn about the process. If you want to lead a brew session, come talk to me and we'll arrange it.

db

Grand Hydro (Continued from page 1)
these styles please bring them in.

West Coast Extra Pale Ale

West Coast Extra Pales are an emerging beer style. They are similar to American Pale Ales with some important differences. The beers are much lighter in color, but without the caramel presence one expects in a Pale Ale. One does expect some caramel character, but it should be light and barely on the palette. Brewers will use small amounts of Crystal 10 or 20 in the grain bill, not the darker crystal usually found in Pale Ales. West Coast Extra Pales usually are hoppier than their American Pale Ale cousins. There will be both more bitterness and flavor in Extras. They also use American hops; varieties like Cascade, Centennial, and Crystal are common. Both styles will use a neutral ale yeast, which is understandable considering their west coast roots. The Extra Pales will tend to be crisper and dryer mostly because they lack the richer caramels to balance the hops. One of the originators of the style is former Falcon Skip Virgilio, the founder of Alesmith. Another commercial example of the style besides Alesmith's X is Mad River's Steelhead Extra Pale Ale.

Baltic Porter

Baltic Porters have been brewed for over 100 years. They are closer to Imperial Stouts than anything else. Big, dark, and well aged. Most Baltic Porters have an OG of 1.075-1.095. They have chocolate and roast like their English cousins, but the roast tends to be the carifa or dehusked German variety. As a result, the beer is smoother and less astringent than English Porters. Like Imperial Stouts, Baltic Porters improve with age up to a point. One and two year old versions will take on sherry like oxidation notes. However you don't tend to get that "burnt currant" flavor one finds in good, aged Imperial Stouts. One other major

difference in Baltic Porters, they tend to be fermented with lager yeast at cooler temperatures. One gets all the lager advantages such as fewer fusels, few esters, and a softer, cleaner beer. Baltic Porters are brewed in North Central and North East Europe around the Baltic Sea. You'll find them in Eastern Germany, Poland, Finland, Russia, Lithuania, Estonia, and Latvia. Some commercial varieties are Zywiec, Saku, Pripps, Carnegie, and Okocim. All are hard to find.

Dortmunder Adambier

Adambiers have been brewed since at least the middle ages. Legend has it that King Frederick of Prussia could drink anyone under the table. He never met Drew. Anyway, Frederick visited Dortmund and Adambier put him under the table for a day. Adambiers are big, malty German ales. Like other big Germans, decoctions are in order. The grain bill will have lots of Munich as well. The key word here is malt. To be authentic, the brewer should also adjust the water profile to match the hard water of Dortmund. Starting gravity should be in the 1.080-1.105 range. In the typical German style, the beer is meant to be lagered or laid down for quite a while. The best ones tend to be over two years to ten years old. Again, you will get a sherry like oxidation which only improves the flavor. Adambiers were brewed at one time all over North Central Germany. When the lager revolution swept Germany, Adambiers were a casualty. Beer drinkers switched to pale light beers and Dortmund already had it's own style, Dortmunder Export. About the only commercial example one can find now is Hair of the Dog's Adam. Adam is big and malty with a touch of smoke. The beer is krauesened, that is how Hair of the Dog conditions its bottles. As a result, the beers stay good a long time. Each batch is numbered and a little different. If you ever are lucky enough

See "Grand Hydro" (Continued on page 7)

Club Meeting Minutes December 7, 2003

by Jim Kopitzke, "Surrogate" Secretary

The Maltose Falcons gathered at the Shop for the last official Club meeting of 2003. Better than 40 members made it out to Woodland Hills for beer, beer talk, food, and more beer. Grand Hydrometer John Aitchison flew solo this month and presented a fine lineup of holiday beers including 2003 Sierra Nevada Celebration, 2001 and 2003 versions of Anchor Our Special Ale, and 2003 Fantome Noel. Past Falcons' president Kevin Baranowski poured 2001-2003 versions of Falconsclaws, the shop-brewed clone of the famous Samichlaus. Last but not least, Tom Wolf graciously shared a '97 Anchor Our Special Ale and '96 and '97 releases of Celebration.

After laying down a good foundation of beer, the meeting broke for lunch. Chef Sean prepared a potato, chicken and sausage medley (?), peas and carrots, and served Jen Rhude's 30th Birthday cake for dessert. Happy Birthday, Jen! The lunch demo was presented by John R. where he gave a great talk on umm... "extraction".

Following lunch Club President Drew Beechum started off the business portion of the meeting with a call for volunteers to help John Daumé around the Shop while he recovers from his busted hip. Mark Poliner was noted as the point person. Drew then announced that the annual Grain Buy was opened early with 10 lbs. of *any* malt available free to members provided that they bring the resulting beer back to a Club event. Two events were scheduled for the following weekend – the Stuffed Sandwich tasting on December 13th (cost \$20 plus mandatory sandwich purchase), and a Shop Brew led by

Kent Fletcher on the 14th.

Looking towards the end of the month, Drew provided the details for the 30th Anniversary brewing of "Hashel 10" on December 30th at the BJ's in Woodland Hills. Club member and BJ's brewer Ken Rhude was put in charge and asked for volunteers to arrive at 8 a.m. For the January Club meeting, Chef Sean proposed serving prime rib for \$10. Those present approved and Sean stated he will send out an email asking for confirmations so he knows how much to prepare. Also scheduled for January, Drew announced the details for the Doug King Memorial Competition. The competition is for lagers or any beer made with an unusual adjunct. \$5 and two bottles are required for each entry and are due January 10, 2003 at the Shop. Judging was scheduled for January 17.

Final business items included an announcement that free yeast from White Labs was awarded to anyone that contributed beer at Temecula. Steve Casselman volunteered to coordinate the distribution. Newsletter editor Kent Fletcher redesigned the newsletter and asked for feedback and content for future issues. Rick Burnside suggested that the Club try to put together a tour of the A.B. plant in Van Nuys, and others proposed another bus trip, possibly to some of the new breweries in Ventura and Santa Barbara counties.

For those that toughed it out through the business, the Club sampled the following home brews: Wit – John Aitchison; Extract Smoked Porter – Shop Brew; Robust Porter – Martin Carman; Pilsnerish – Chris Bushman; Warner Pale Ale (v5.0) – Eric Sena; Extra Bitter – Kent Fletcher; Double Trouble IPA – Jim Kopitzke and Drew Beechum; Belgian Tripel – Ken and Jen Rhude. The meeting adjourned around 4:45 p.m. *jk*

Grand Hydro (Continued from page 5)

to find yourself in Portland on the first day of the Oregon brewers festival, make the trip to Hair of the Dog. Brewer Alan Sprints has lots of tasty surprises. An interesting tidbit, if you search the internet for “Dortmunder Adambier”, the first thing that pops up is “Maltose Falcons”.

Board Meeting Notes by Kent Fletcher

The Secretary was unable to make it to the most recent Board meeting, and I have to get this issue out before leaving town on the 28th, so I’m presenting some rather sketchy notes on what we’re working on, and try not to mention anything Drew already covered in his article.

Peter Sheppard is working on securing sites for the Mayfaire and Sunfest Parties. Due to the many other activities crowded into April and May, the date for the Mayfaire Party has been set for the weekend of May 21-23. We hope to have it at Oak Park, as it is a venue that seems to work very nicely for us.

The Competition Committee is working on some additions to the Falcons Style Guidelines, see the Grand Hydros’ article in this issue for more info. Don’t forget the first Doug King Memorial Lager and Specialty Beer Competition, bring your entries to the meeting.

This year’s grain buy is running at the Shop. We hope that many will take advantage of this opportunity to brew more beer, and please consider entering some beers in the NHC this year. The first round is coming up in April, and it would be great to get a couple of hundred entries. Remember, the second

round judging at the Annual Conference is going to be in Las Vegas, making it quite accessible. Wouldn’t it be nice to hear a bunch of Falcons’ names being called during the award presentations?

The Swag Committee is getting close to making a deal to produce our 30th Anniversary apparel merchandise. The growlers are in and should be getting etched in the near future. Sorry they weren’t available for the holidays! Cullen presented his prototype Mini Hashiell, which will be produced for use as our very own tap handles! It’ll be great to have a Flacon tap handle to go with the Hashiell Ten Belgian Strong which will be poured at BJ’s and Lucky Baldwin’s! Other logo items undergoing investigation are coasters and bottle openers. *kf*

December Shop Brew by Kent Fletcher

Perhaps predictably, the crew that showed up on the 14th was a little bit on the thin side. (not *literally thin* mind you, as it was myself and Drew for the most part...). But we were a tad short-handed, as it was the day after the Stuffed Sandwich tasting, which by all accounts was a big success. We did have four relative newcomers attend, if memory serves three of them had never even seen an all-grain brew being done, and that’s the main reason we do them.

We were there to make a Winter Warmer, and used a slightly modified version of the King & Barnes recipe from the original **Clone Brews**, which is a great resource. The biggest variation is that we pitched both English Ale (W1098) and Belgian Saison (WLP565) yeasts. The brew went well, we hit our gravity and volume pretty closely. We enjoyed many fine Holiday and Belgian brews during the day. Thanks again John! *kf*

Membership Renewal

Cut out or copy, fill out and mail this form to:

Maltose Falcons Membership
C/O The Home Beer, Wine & Cheese Making
Shop
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Woodland Hills, CA 91364

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Address

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Coming Events:

- **30th Anniversary Big Brew at BJ's!! Tuesday, December 30th, 8:00 am. Call in sick and help brew 7 barrels of Hashiell Ten!**
- **Next Shop meeting: Sunday, January 4th, 1:30 pm \$10 Prime Rib Lunch!**
- **Holiday Beer Tasting: January 7th, 7:30 pm, at BJ's Woodland Hills**
- **Next Shop Brew, January 18, 9:00 am start time**



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