



BREWS & NEWS

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Volume XXX, Issue 4, April 2004

APRIL SHOWERS OF BEER

BY SPRUNG BEECHUM

The highlights for April include the entry due dates for both the AHA and the Mayfaire competition. Sean returns to bless us with a fancy pants Russian luncheon dish.

April Meeting

This month's meeting is on a subject we don't cover a lot: extract brewing. Almost of all us started with our extract and grain kits. For those of you still brewing with extract, come on down and share your brews. If you're a newer member to the club, an older stealthy member or just someone who joined to get the discount at the shop, this is really the time to come on in and meet the loud mouth who writes this column and meet other folks who enjoy your beer just as much as you do. John Aitchison will be leading us on a sampling of American craft breweries that brew extract beers. Gregg will be stepping out from behind the Treasurer's table long enough to talk about some simple ideas to improve your beers.

Demo

Kent Fletcher is presenting a quick and handy demonstration of a few different techniques for draining your brew pot. If you just got a kettle back from the keg

works, this is the talk for you.

Lunch

Last month, the Chef left us to fend for ourselves. While we were adequately fed (thanks John!), it just wasn't the same. In a return to his masterful form, Sean is dropping a bomb of a classic Russian dish, Salmon Kalubiak. In this dish, you'll find a marriage of mushroom duxelle, creamed spinach, and salmon wrapped in puff pastry with sauce muskovit. This little honey of a dish will be served up and will run between \$10 and \$12 depending upon the market price of salmon. *PLEASE RSVP TO THE CHEF AT snapo1@comcast.net.* These lunches should be reserved ahead to help us avoid unnecessary waste.

Counter Pressure Filter

To help aid everyone who wants to get their beers set up in time for the AHA and Mayfaire competitions, Steve Cook will have the big mean counter pressure bottle filler up and running. Remember to bring your beer cold and with a touch more carbonation than you'd normally serve the beer with. This will help correct any loss that occurs in the bottling process.

See "President" (continued on page 4)

ENTER THOSE BEERS

BY JOHN AITCHISON

It is contest season again—time to see how good your homebrew really is. The two most important contests of the year have entry dates in April. It's time to fill out your entry forms and get those beers in.

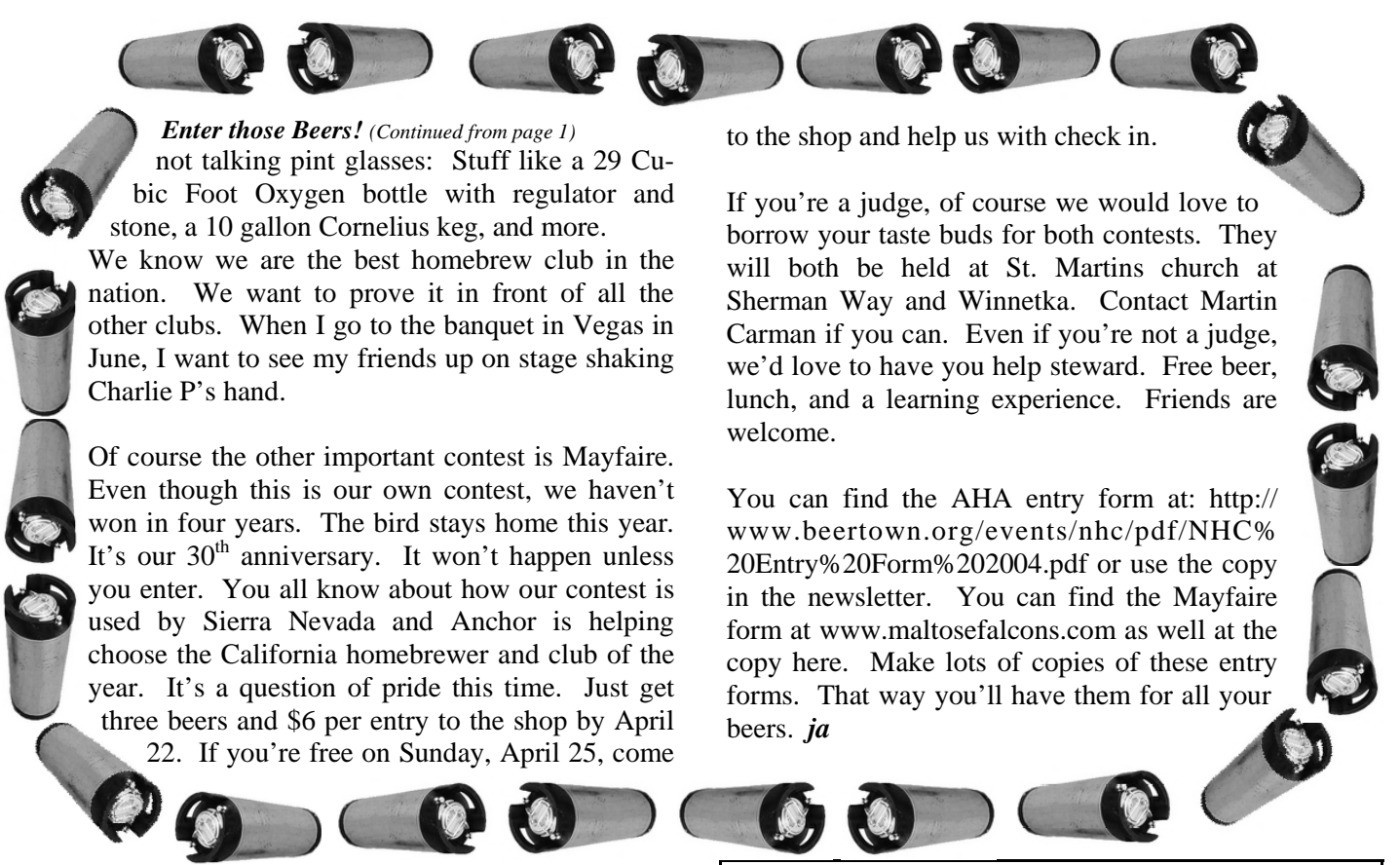
The first contest we need to get entered is

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the AHA National Homebrew Competition. Carl Townsend of Pacific Gravity has agreed to bring our beers down to San Diego so all we need to do is bring the beers to the clubhouse by April 10. You only need one beer now. Hopefully you will need three more when your beer goes on to the second round. Yes, the AHA charges \$8 an entry (\$12 if you're not an AHA member). This year we will be having a raffle with really good swag to help offset that cost. You get a ticket for every beer you enter. At Mayfaire we'll be pulling the winning tickets. You'll have your choice of prizes. I'm

See "Enter Those Beers!" (Continued on page 2)



Enter those Beers! (Continued from page 1)

not talking pint glasses: Stuff like a 29 Cubic Foot Oxygen bottle with regulator and stone, a 10 gallon Cornelius keg, and more.

We know we are the best homebrew club in the nation. We want to prove it in front of all the other clubs. When I go to the banquet in Vegas in June, I want to see my friends up on stage shaking Charlie P's hand.

Of course the other important contest is Mayfaire. Even though this is our own contest, we haven't won in four years. The bird stays home this year. It's our 30th anniversary. It won't happen unless you enter. You all know about how our contest is used by Sierra Nevada and Anchor is helping choose the California homebrewer and club of the year. It's a question of pride this time. Just get three beers and \$6 per entry to the shop by April 22. If you're free on Sunday, April 25, come

to the shop and help us with check in.

If you're a judge, of course we would love to borrow your taste buds for both contests. They will both be held at St. Martins church at Sherman Way and Winnetka. Contact Martin Carman if you can. Even if you're not a judge, we'd love to have you help steward. Free beer, lunch, and a learning experience. Friends are welcome.

You can find the AHA entry form at: <http://www.beertown.org/events/nhc/pdf/NHC%20Entry%20Form%202004.pdf> or use the copy in the newsletter. You can find the Mayfaire form at www.maltosefalcons.com as well at the copy here. Make lots of copies of these entry forms. That way you'll have them for all your beers. *ja*

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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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Restaurant Review – The Yard House, Pasadena

By Gregg Van Citters

My wife and I recently enjoyed a Saturday evening at the recently opened Yard House in Pasadena (in the Paseo Colorado Mall). We did not make reservations, but headed over anyway around 7:00 pm. There was already a 40 minute wait for a table, so we took our handy restaurant pager and wandered around the mall. Fortunately, it was only window shopping – one could blow a big wad around there! The restaurant was crowded and fairly noisy. The background music was struggling to be heard above the televisions tuned to sports channels and

the lively conversation at each table. If you are looking for a quiet place to have an intimate conversation, this is NOT it. But everyone was enjoying themselves, from the birthday party table to the group of 20-somethings chugging down yards of beer.

The taproom is exposed to the full view of the restaurant. It is an impressive feat of plumbing, with 106 beers on tap. In addition to the wide selection of domestic macro and micro brews there were several imports on tap. Wyder's ciders are available in bottles, as is a Chimay and 2 non-alcoholic beers.

The service was very good. We were approached within a couple of minutes of being seated, and we had only to wait about 5 minutes to get our first round. My wife enjoyed a pint of Grant's mandarin hefeweizen (also locally available in bottles at Trader Joe's), even though it was served with a slice of lemon. I still have not gotten used to asking for wheat beers sans lemon. I had a pint of Stone pale ale to start. One should probably order at least one beer in advance, as the beers are served ice-cold. As soon as I got my Stone pale ale, I ordered my Sierra Nevada Celebration ale so it would be drinkable by the time my meal was ready.

The food was good and top quality, basic American grill offerings. My wife had the fish and chips; I had the chicken parmesan. The food arrived within 15 minutes of placing the order, and was very hot – we had to let it cool a bit before diving in. Although the portions were the typical formidable size one would expect of such a place, we did save room for the crème brûlée. Perhaps even better than that was the Lindeman's framboise on tap.

Overall, a quality dining experience, but one I can't afford to repeat too often. Four beers, two entrées, and dessert came to \$75 including tax and gratuity. I'm saving my next visit for a special occasion. *gvc*

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President (Continued from page 1)

ess, but don't bring the beer in a drastically over-carbonated state. We'll be running the chest freezers to help everyone keep their beer cold.

Mayfaire and AHA Competitions

Both the AHA Regionals and Mayfaire competitions have their entries due this month. AHA Entries are due to the Shop by 6pm on April 15th. Entries will be delivered to the competition for free. Every entry will be counted for the AHA Raffle. The raffle with all of its glorious goods will be held at the Mayfaire party on May 15th. You must be present to win. Judging is on April 24th 9:30AM at St Martins at 7136 Winnetka Ave. We'll need stewards and judges, register online or talk with Martin Carman (judging@maltosefalcons.com). Mayfaire Entries are due to the Shop by April 22nd and should be registered on line at MaltoseFalcons.com. Remember you get a discount on your membership for each entry. It's time to bring that damn bird home (no offense, Jamil!).

Judging for Mayfaire is also happening at St. Martin's, but on May 8th at 9:30AM. Once again contact Martin for details or register online.

SCHBF – Last Call at Temecula

Much like the ringing of the bell in your favorite bar that announces the closing up of the day, this is the year the bell rings over the Lake Skinner Campground and the Southern California Homebrewers Festival. Where are we going next year? Well, you'll just have to show up to find out. Just like last year, you must join the CHA by April 25th at www.calhomebrewers.org or (909) 676-2337. Cost is \$35 to become a member and with your membership, you get free admission to the Festival. There will be **NO** on site admission sales. You can also volunteer a 2-hour shift with the CHA and join for free. Sign up on the web at calhomebrewers.org.

MB has reserved our campsites and as usual is handling the funds. We have twelve sites this year in Group C and they run \$40. Contact MB at beerdiva@ureach.com or (818) 400-1915. Jim Moorman will be taking money at the club meeting to hand off to MB. Remember, you're encouraged to split campsites with your fellow Falcons! Talk to folks on the e-group if you want to split sites. Of course, don't forget your beers for our nightly Dead Palates or your food for the cookouts each night.

Please let me know ahead of time what beer you're going to be bringing to the Fest. If you want to send a beer down, but you won't be able to make it, let me know that as well. One thing I'd like to see this year is more beer names. It makes the beer pouring a lot easier if someone orders by asking for the "Bitter Woman ESB", instead of "I'll take the second ESB." Plus it's more fun!

Hashell 10

Last month's winners – Gregg Van Citters, Jim Kopitzke, Craig Shapland Last month we pulled those 3 names out of the hat to receive the rights to a 5-gallon keg of Hashell 10. This month, we'll pull for 2 more names. According to the folks at BJ's we're mere hours away from label approval, so keep an eye to the wire for news of when the beer will appear in your neighborhood! But if you don't want to wait, you'd better hurry and get your butt over to the Woodland Hills BJ's. The Hashell 10 has been pouring well over there and may disappear soon! Unfortunately, there's no Falcons discount on the beer, but you can still stand proudly at the bar drinking our creation. I also want to thank everyone who came down to BJ's on the night when the Hashell was put on tap. Our very own brewer, Derreck stayed late and helped pour tastes of the beer for everyone who was interested. Remember... be nice to your brewers, no matter which brewery they belong to. They work hard for that pint of beer you're having.

Mayfaire Party

Don't forget that this year's Mayfaire Festival is on May 15th at the La Jolla Canyon Group Site in the Point Mugu area. The campground is about 30 minutes away from the shop. Expect similar prices for food and camping as our previous outings. The band will be playing, the beer will be flowing, the chef will be cheffing and there will be 2 raffles.

Shop Brew – Double Down Draft (Call for Bottles!)

Back in February we did a big batch of a beer destined for bottling and distribution at the AHA conference in Vegas. This month, we'll be brewing up another smaller batch of the brew destined for draft service at the AHA conference. We'll be working on this one on April 18th, so come and join us. Bring a few DIPA's with you!

See "President" (Continued on page 7)

Extract Beers

By John Aitchison and Bruce Brode

The AHA's style of the month for May is "extract beers". Since we will be having our Mayfaire party in May, extract beers will be the Grand Hydro style for April. Most of us started out as extract brewers. Malt extract based beers are easier, quicker, require less equipment, and are more convenient than all grain. Some all grain brewers don't think much of extract; they feel it is too easy and the beer can't be good. Somehow 25% or more of the winning beers in the AHA nationals use extract; they can't be that bad.

There are skills and techniques involved with brewing with malt extract as well. The most important thing an extract brewer can do is buy fresh extract and store it correctly. Most of the major brands of malt extract are made overseas. Cooper's comes from Australia, Munton from England, and Laaglander from Holland. All these manufacturers really do their best to make quality product. The syrup extract is canned and the dry or sprayed extract is double wrapped in heavy plastic. Still, the extract stays in warehouses in the home country before being shipped to the USA. It then sits in other warehouses before it arrives at a home brew wholesaler. There it stays a while longer before the homebrew store buys it. The consumer buys it after a while and still may not use it right away. All this time the extract has been sitting at room temperature and up to several years may have passed.

All grain brewers mill their grain no more than a day or two before it is brewed. When the husks are torn up in the milling process, the grain is exposed to air and oxidation may set in. The same is true for malt extract. The brewer needs to try to get the freshest extract available and know it has been handled correctly and not exposed to air. The oxidation reaction that stales extract is heat-driven, so keep your extract in the refrigerator or freezer to protect it from this process.

How is malt extract made? John has been on a tour of the California Concentrate plant near Stockton. They make Alexander's extract and the process is very similar to what all grain brewers do. The grain is milled and poured into large shallow mash tuns. Hot water is pumped in and the grain is stirred and mashed at close to 150 for 90 minutes. Hot water is sprayed over the grain to sparge the

sugars. The wort is collected in a closed container. Cool water lines are run through the chamber creating a partial vacuum. This causes some of the water in the wort to evaporate. The water vapor is expelled from the chamber and the wort concentrates. It is all done without boiling. When the wort gets to the viscosity of thick syrup, it is pumped into drums or put into cans and sealed.

Some of the higher volume homebrew shops buy directly from people like Alexanders. The better ones keep the extract from being oxidized by pushing it with Nitrogen. Nitrogen is almost inert, some fine restaurants even use it to purge \$100 bottles of wine. Fortunately for us, the Home Wine and Beer Shop buys their extract directly and keeps it on Nitrogen.

Brewing with extract requires some skills also. Few beers are all extract, most have 5% to 20% of their sugars provided by specialty malts. Crystal and roast malts don't need to be converted. Their sugars can be extracted with a short 20 minute steep. Here the extract brewer can use techniques to improve the quality of the beer. Many of the same rules that all grain brewers use should also be heeded by extract brewers. Keep the steep temperature under 160. Rinse the grain bag with 170 degree water. Try and use several pans and a strainer so that you can pour the extracted wort over the grains several times before you collect the "first runnings". Some things John has found helpful are to shake the bag of crushed grains over a trash can before putting it in the water to minimize the flour since there is little grain bed to catch it. Also, increase the amount of specialty grains over what one would use in an all grain batch. Steeping isn't quite as efficient as a full mash in extracting colors and flavors.

Also, during manufacture, malt extract is usually mashed at the high end of the saccharification range. It takes less time and the extract makers often expect the brewers to add sugar to the wort. One probably won't want to add any dextrin malt or low lovibond crystals to a beer that already is likely to have a lot of body.

Bring your extract beers to the April meeting. The AHA has determined that over 50% of the fermentable sugars must come from extract to be eligible for this contest. *bb & ja*

General Meeting February, 2004 By Paul Sedgwick

About 30 Falcons convened at the Shop at 1:30 for this month's meading, I mean meeting. Another dozen or so joined us before it was over. Yes, some of us thought the mead tasting wasn't until the end of the month. How wrong we were! Since the style of the month for March was mead, our Grand Hydro and mead maker extraordinaire, Bruce Brode, led us in a tasting of no less than 15 fantastic homemade meads. Bruce is of the opinion that homemade meads are better than the commercial ones, and the Falcons certainly helped him prove his point. We had a Brazilian peppertree honey mead and a cranberry melomel from Bruce. We sampled a pomegranate mead and a traditional mead that Jim Moorman claimed to have made. (The fact that there was no detectable hop character in either one led many of us to doubt they were Jim's) Our President, Drew Beechum, brought a tupelo mead, a fireweed mead, and a Zin pyment. We tasted a sparkling sage mead from Greg Van Citters, and a citrus melomel from Tom and Lois Hamilton. Dean Lynn provided us with his (or was it his wife's?) sage mead and a traditional mead with plums. We enjoyed a sage metheglin from Cullen Davis. Matt Udall and Louis Booth contributed peach and lemon meads, and we finished off with a warmed cinnamon mead from Nick Pierson. After the completion of the tasting we had the formidable task of choosing one mead as the club's entry into the AHA Club Only Competition. The final choice was between Drew's tupelo honey mead and Cullen's sage metheglin. Both were excellent, and it's a shame we couldn't send them both. In a very close vote we chose to enter the tupelo mead. Congratulations to Drew and thanks to all who shared their meads with us.

At this point we took a well-deserved break for lunch. Chef Sean was busy moving into a new place so we had to fend for ourselves this month. John Aitchison went out and bought sandwich fixings for us while we finished off the last of the meads. Thanks John! During lunch, Steve Caselman gave us a demonstration on cheesemaking, and invited us to attend the first meeting of

the yet to be named cheese club.

The club plans on ordering some new glassware soon so Bruce B. brought us some samples from his collection to see which ones the club members would like.

After lunch we finally got around to tasting some beer. Tom and Lois provided us with a west coast extra pale ale they called "screw brew". We had a Marzen and a Scottish Export from John Aitchison, and a Mexican Dunkel from George Mahoney. We would have tried Greg Van Citters' Czech Pils but apparently it was polished off during lunch.

Next up was the business portion of the meeting. The Hashiell 10 has been kegged and is being served at the Pizza Port Belgian Ale Festival. It is scheduled for release at BJ's in Woodland Hills on March 18. Congratulations to Matt Udall, Jim Kopitzke, and Craig Wickham who were the winners of the drawing for the right to purchase 5 gallons of the Hashiell 10.

The AHA Competition entry deadline is April 19th and the deadline for Mayfaire is April 22.

The Mayfaire party will be held on May 15 at the La Jolla group campground near Point Mugu.

The Double Down Double IPA for the AHA Conference in Las Vegas has been brewed. Cullen is working on a "Ralph Steadmanesque" label for the bottles. Drew would like to get an idea of how many Falcons plan to attend the conference. He asked people to check in on the Yahoo message board.

Rick Burnside was in attendance and received his medals from the Doug King Memorial Competition. His Dougweiser took First Place and Best of Show. Congratulations Rick!

The last topic discussed was the status of our growlers. They are finally ready, and will be available for purchase at next month's meeting. The price is \$25.

The meeting was adjourned at about 5:00 PM. *ps*

President (Continued from page 4)

Do you have 12 oz plain brown bottles just sitting around? The club needs roughly 350 plain bottles for bottling of the Double Down. We're turning to you, faithful brewer to help cut the club's cost in making this batch of beer. Bring your bottles to the shop and make sure that John knows they're destined for the AHA beer. (Thanks!)

Cleanup Wrap up

When you come to the club meeting, take a look around. You'll see a new color on the walls, a cleaner floor, and more space. For that you can thank the dedication and hard work of a cast of Falcons and a brace of Cellarmasters. On the Falcons' side of the project, pitching in for at least a couple of hours on one of three days were: Steve Casselman, Steve Cook, Cullen Davis, Kent Fletcher, Karen Klein, Jim Kopitzke, Johnny Lieberman, Jim Moorman, Steve and Jeremy Raub, Sal Sciortino Jr. and Diana Utech. Thanks to everyone for their hard-work. Now we just need to assign someone to follow Jim around with a mop as he's spilling pouring beers!

Anniversary Beers

To everyone who has helped sheppard an Anniversary brew or two along, come to the next meeting and pick up your share of magnums for bottling. We'll want to have 7 magnums of our brews ready to rock and roll. The goal will be to have beers ready to sample for each year until our 35th party.

Membership Cards and Dues Increase

Remember this will be your last month to sign up for your year's membership at our rock bottom low prices. On April 1st, membership dues increase to \$20 and \$24 dollars. Members may renew for the next year ahead of time, but only for the year. Get your slips to Cullen or Gregg at the meeting or to John Daume at the Shop. If you've lost your membership card, there will now be a \$3 fee charged to replace the card. If you never received a card, contact Cullen at membership@maltosefalcons.com.

AHA Conference

The AHA website is now taking reservations for the Vegas conference. Details are available at <http://www.beerandloafing.org/>. The conference runs from June 17th through the 19th at the Riviera Hotel.

Now here's what we need to know. Who's going to go? It would be great to have a giant club turnout. First, it's Vegas, baby. Who doesn't love Vegas? There's the club night (aka a mini-Temecula), the Pro Brewers Night (with 20+ breweries), the 24-hour Hospitality Suite of

homebrew, talks covering a wide range of subject from professional brewers and others, the AHA Nationals judging and even more. All of this and over 300 of your fellow fanatical home brewers talking and drinking beer.

We also need your help running the club booth during both the Club Night and the Hospitality Suite shifts. (We also need your beer) I'll also be looking for folks to help me run the Pro Brewer's Night. **Db**

Falken Marzen

By Drew Beechum

For the fourth year in a row, a cast of Falcons gathered to both brew up our batch of Oktoberfest beer. The recipe was modified after some discussion at March's club meeting. As is tradition, this beer will be lagered throughout the long hot summer months and finally kegged up for debut at the Oktoberfest Party.

Zum Whol!

Falken Marzen - 2004

For 11 Gallons

Original Gravity: 1.054

23.5 IBUs, 9.0 SRM

Boil: 90 minutes

Mash: 152F (Strike: 8.5 Gallons - 60 minutes),

168F Mash Out

Malts

| | |
|-----------|---|
| 11.00 lbs | German Pilsner |
| 5.50 lbs | Munich Malt |
| 5.50 lbs | Vienna Malt |
| 1.00 lbs | Crystal 40L |
| 0.50 lbs | Wheat Malt |
| 0.25 lbs | Carafa II (Steeped in a quart of water) |

Hops

| | | |
|---------|-------------|--------|
| 1.40 oz | Tettnanger | 4.9%AA |
| | 60mins | |
| 0.80 oz | Hallertauer | 4.4%AA |
| | 40mins | |
| 0.80 oz | Hallertauer | 4.4%AA |
| | 20mins | |

Yeast: Wyeast Munich Lager Strain

Membership Renewal

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Maltose Falcons Membership C/O
The Home Beer, Wine & Cheese Making Shop
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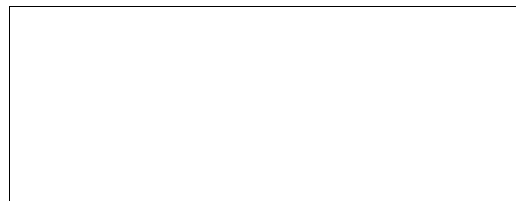
Make check payable to Maltose Falcons

Coming Events:

- *Next Shop meeting: Sunday, April 4th, at the Home Beer, Wine and Cheesemaking Shop, featuring Extract Beers as the Style of the Month*
- *The First Round of the AHA National Homebrew Competition is coming, entries due at the Shop by April 15th*
- *Southern California Homebrewers' Festival at Lake Skinner, Saturday, May 1st.*



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"Sans Couth"