



BREWS & NEWS

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Seven Come Eleven, Baby Needs a Pint of Beer!

By President Flush Draw

Are you ready for Vegas? Oh yeah! But let's be honest, who needs to be a high roller when you've got all this wonderful beer to try? Before we can get to Vegas though, we meet up in Woodland Hills and gear ourselves up for a long hot summer of fun!

June Meeting

For our June meeting, we'll be back at the shop for the first time since April. This month we have a special treat for us, the folks responsible for importing the Klaster and Hopf brands of beers will join us in a Continental European beer tasting. Come check out their wares and learn the history of this traditional brewery.

Kent Fletcher will be demonstrating several different designs of kettle pickups and their various drawbacks and benefits. For those of you with those new keg kettles (or contemplating kettle modifications), you really ought to take a look at these.

As always the chef will be providing us with his good eats and you, my friends, will be providing the beer that makes all of this happen.

Vegas and the AHA Conference

It's time for Vegas, baby! As I've been saying for the past few months we're headed to a free for all time in the heartland of sin.

Kent, George and I will be among the first Falcons landing at the Riviera hotel on Wednesday June 16th. (Need to contact us? Call us at 818-535-8217.) We'll have plenty of room for everyone's kegs, so if you're coming and don't have room to haul kegs (i. e., you're flying to Vegas) or you want to donate to the cause feel free to ask. Kent has more details in his space.

Thursday June 17th is our first big commitment. Starting that night at 5:30PM, we're responsible for the long shift at the Hospitality Suite (5:30 PM -> 6:30 PM, 11:00PM -> 7:30AM). John Aitchison and I will be spending some long hours in the wee morning with our kegs. Come keep us company!

Also that night, we're (well, I'm) on the hook for the Pro Brewer's Night. Right now we're scheduled to have almost 30 breweries in place! I'll need a handful (5-10) folks to help me spell out brewers, bring water and otherwise keep things moving well. Please let me know or expect me to corner you at the PBN!

Friday June 18th is the next big commitment with the Club Night (aka Beer without Borders). We're going to have the club bar setup there and we'll be running the Anniversary beers and other brews in an effort to keep the Falcon name flying high!

Beyond that, this is a fun time. Check with www.beerandloafing.org for details on how to register and get yourself a seat at the table. (Incidentally, anyone want to get a brewer's table of poker going? Give me a shout.)

AHA Second Round Entries

For all of those lucky folks advancing

See "President" (continued on page 4)

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Random Notes

By Kent Fletcher

Beer and Loafing in Las Vegas!

Okay, it's crunch time now for the AHA convention! I started a poll on the Yahoo group, and so far it shows a grand total of 7 Falcons going. Now, it's not REALLY that bad, I know there are a few more who are in fact going, but haven't gone to the poll and answered it. So, let's say we have a dozen people. That seems pretty skimpy to me. I mean, it's only a few hours away by car, and there's *always* some hotel having a good deal on rooms. Even if you don't want to get involved in the whole thing with the seminars, awards banquet, et al, you might consider going just for the Club Night (\$28 for AHA members) on Friday the 18th, it should be a lot of fun. Also, for those who

have beers in the Second Round of the NHC, the early bird pricing is still in effect.

We Need Your Brews!

While on the subject, even if you're not going to Vegas, I'd like to ask you to consider sending some of your fine homebrew to help represent the club. We will be running the Hospitality Suite for almost 12 hours on Thursday night, and of course we'll also be pouring for the Friday Club Night event, so we're likely to go through quite a lot of beer. We're taking the club bars, so we'll have room for 21 brews at the same time. Keep in mind that while a

See "Random Notes" (Continued on page 3)

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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, hordeum_vulgare@yahoo.com

310-558-8458

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**Phantom Brewer Tips:
Using a Cornelius Keg as an HLT
By the Phantom Brewer**

Many home brewers don't have the room or desire to set up a three-tiered brewing system. Here is an easy way to eliminate the top tier—the hot liquor tank. When your brew is in the mash, just bring 5 or more gallons of water to a boil. You're not using your burner anyway at this time. Once it reaches a boil, pour it into clean keg using a large funnel (for safety). I use 10 gallon kegs, but 5 gallons will work fine also.

By the time you have finished re-circulating the

wort in your mash tun, the water will have cooled to 175-180 degrees. Just use CO2 to push the hot water to the top of your lauter tun. I have a pie tin with many small holes drilled in it so I won't disturb my grain bed. The faucet drains into it. ***Make sure your water line has clamps on both ends! Many of us omit them on serving lines, but the tubing expands when hot, and WILL pop off, spraying scalding hot water.***

You can fill two or more kegs that way and never run out of hot water. It comes in handy when you're cleaning your wort chiller, sanitizing your aerating stone, etc. An added advantage is that the boiling water sanitizes your kegs. They're ready to go for either fermenting or kegging.

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Random Notes (Continued from page 2)

full 5 gallons is desirable, we would also be happy to take partial kegs of your precious product. Drew, George Mahoney and I will be heading out on Wednesday, the 16th, and will have plenty of room in the truck and trailer for all the brew, the bars, etc. John Aitchison has volunteered cold storage for Las Vegas-bound brew, so you can drop kegs at his shop, or bring them to the June 6th Club meeting. **In either case be sure to mark your keg(s) with your name, brew info, and VEGAS.** Please contact me at fletcher-homebrew@yahoo.com if you need to make other arrangements. Anybody flying to Vegas? Save yourself the hassle of trying to get brew on board, we'll take it with us.

Club Night Ideas

In addition to brew, we also need ideas for props, etc, for Club Night. The theme, of course is "Beer and Loafing in Las Vegas." We do have the Vegas portion at least partially covered with a Homebrew Slot Machine, so what we really need is some "Loafing" ideas. I'm sure at least some of you are familiar with loafing, right? Send it to maltosefalcons@yahoo.com with the subject line "Idea for Club Night" so we can try to make it work for us. Thanks! **kf**

President (Continued from page 1)

to the second round in the AHA National Competition, bring your entries and forms to the shop by the June 6th meeting and get free shipping to the second round!

30th Anniversary Party

The drama is over! The choices are made! Our 30th Anniversary Chairman Jim Kopitzke has more details further on in the newsletter. Jim still needs a lot of help to make this party all that you want. Off the hands and up with the best party for us all.

Mayfaire Wrap-up (the Bird, the Beer, and the Radio)

Unless you've been hiding under a rock, have turned off your television, and couldn't hear the shouts from Point Mugu, Hashell has stayed home this year! Tired of the clammy Northern California environs he was. Hash returned to roost in the familiar abode of Mr. Bruce Brode, rewarding Bruce's efforts in producing a Date Melomel. Congratulations, Mr. Brode. The Falcons proudly give you the bird! Following recent tradition, the Best of Show recipe is posted on the website and in the newsletter.

Many thanks are due to Steve Cook and Martin Carman for running a competition with 300+ entries with few bumps. Also appreciated is the hard work put in by the judges of Southern California in knocking out 2 major competitions in a span of 3 weeks. Thanks to the folks who helped with check-in and made short work of an afternoon of labeling and packing the entries. Lastly, thanks to all of our entrants for their varied brews.

The Mayfaire Festival was a blast this year! I've heard very little grousing about the La-Jolla Group Site from the folks who attended the festival. It's a pretty spot looking out onto the ocean with a salt breeze keeping things cool for the cool crowd. The band sounded great, the chef brought out some solid vittles, and the Falcons' brought a raft of brews. Si-

erra Nevada donated a keg of Harvest Ale to our effort. (Thanks to Steve Grossman!)

Lending a bit of the media to our circus like environment was Walt Tanner, a producer at KPFK for the Organic Lounge. Walt interviewed us all, caught the band live, ate with us and drank our brews in the name of good radio. Look for the audio of our segment at the club meeting!

AHA Bottling

Think bottling that 5-gallon carboy of beer facing you in the corner is tough? Try running up and bottling 361 bottles of Double Down Double IPA in an afternoon! Thanks to the setup of Kent and the able assistance of Matt Udall, Jim Kopitzke, Steve Cook, Jay Babchuk and Cullen Davis, we powered through those bottles in just under 2 hours! I'd also like to thank John Aitchison, Steve Cook, Don Knott and George Mahoney for their contributions of bottles for the effort. Cullen also designed an amazing Ralph Steadman inspired label.

Los Angeles County Fair

Looking ahead to our next competition, entries and forms are due on July 16th to the shop. Most of you should have gotten a packet in the mail. Forms will be available on the website, at the shop and the club meetings.

Remember, the club has been running this competition for quite a while, so how about we keep the trend of Falcons taking home the large prize?

Lucky Baldwin's Mini-Belgian Fest (and Hashell 10!)

Hashell 10 is finally making its way to our favorite beer establishments, including Lucky Baldwin's. David is apparently bringing another mini-Belgian festival to LB's prior to the IPA festival. Many different Belgian beers should be appearing on tap on June 6th. *db*

Beers to Uplift Your Spirits by John Aitchison and Bruce Brode The Grand Hydrometers

For our June meeting we will have some special treats for our style-oriented tastings. Now being imported and distributed here in California are some of the beers from the Klosterbrauerei Reutberg, that is to say, the monastery brewery at Reutberg. Also, the fine German wheat beers of the Hopf brewery are imported by the same company, Uplifters Spirits. At press time, we are not exactly sure which products of these breweries we will be sampling, but rest assured this will be an illuminating and enjoyable experience if you are at all interested in German beers.

The Reutberg brewery has an unusual history, as the following online-posted information will attest:

In 1618, from the consequences of a sacred vow, Countess Anna from Pienzenau cleared a mountain and established a monastery for Franciscan nuns named Kloster Reutberg. Seeing as the nuns were working on technical advancements and agriculture she never thought that they would prefer beer to water at mealtime. In 1677, the nuns= thirst got the better of them and they petitioned the local government to produce beer for their own consumption. Two years later a Franciscan lay brother joined the monastery as a brewing assistant. Since the beer was supposed to be only for their personal consumption, it should be made as cheaply as possible. To attain these goals, the nuns grew their own barley and hops in a field nearby called Hopengarten. The barley and hops that go into our beer today come from this same field.

As the brutal wars of Europe were ending in 1786, the regions of Bavaria were filled with dismissed soldiers and impoverished citizens all looking for a solid meal at the gates of the monastery. Instead of serving the guests expensive wine from the south, they received a mug of our special beer. When the surrounding breweries heard we were "giving" away beer they complained to the ruling body that we were now running a farmer's tavern and turning a profit from our beer. We were no longer just consuming the beer ourselves.

Finally in 1835, the monastery was given the right by King Max 1 to brew beer for external consumption. The high quality beers of the now worldly master brewer were legally sold at the monastery's gate and were en-

thusiastically drunk in the so-called "Zechund", or farmhouse parlor.

In 1906, the brewery was furnished with the newest equipment and cold storage was added. In 1913 electricity was installed and the production of bottled beer was started. The after effects of WW1 and the Weimar Republic almost caused the brewery to close. In 1924 it did close for 8 months. At this time the farmers of the region got together behind the leadership of Alois Daisenberger and formed a brewery Co-op. Thus, on October 23, 1924, forty-two companions got together and founded the Brewery Co-op on Mount Reutberg. This Co-op is still in existence today and you too can join for 200 Euro's per year.

And here's some info on the Hopf brewery:

Nestled in the foothills of the Alps in a town called Miesbach, 50 km south of Munich, is the Weißbierbrauerei Hopf. Here, owner Johann Hopf and his forefathers have been producing some of the country's finest wheat beers for generations. Famed for the distinctive and elegant aroma of its beers, the Weißbierbrauerei Hopf is profoundly aware of the need to reinforce the traditional values and brewing practices that have served the products so well in the past. All of the Hopf wheat beer specialties are brewed according to the German Purity law with just five ingredients: wheat malt, barley malt, water (originating from the alps), yeast and hops. The prize product of the brewery, Hopf Helle Weiße, is held in great esteem because of the fruity, banana like flavours that predominate in the character of the beer. To professional brewers, the exacting task of consistently achieving such poignant character from very subtle manipulation of the fermentation conditions is what is so exceptional about this product. No fruits or additives are used to impose the character upon this beer. The product is as unique as the picturesque village that the brewery resides in.

The brewery, founded in 1910 and presently run by the third generation of the Hopf family, is currently producing eight different types of wheat beers, of which three are brewed uniquely by Hopf. The Weißbierbrauerei Hopf has recently been awarded the most prestigious of German brewing industry awards, the "Price for the Best of the Best" in gold, for producing award winning prices for high quality for more than 15 years.



Board Meeting Minutes, May 24 2004

By Paul Sedgwick

This month's board meeting was held at the Warner Center Marriott, which will be the site of the Falcon's 30th Anniversary celebration. The meeting began at about 7:30 PM with the following in attendance: John Aitchison, Bruce Brode, Kent Fletcher, Jim Kopitzke, Gregg Van Citters, Cullen Davis, Drew Beechum and Paul Sedgwick.

We started off with the Treasurer's report on the Mayfaire Competition and Fest. We made a nice profit on each. The fest location, La Jolla Group Campground in Pt. Mugu State Park, worked very well for us, as it cost much less than White Rock, allowing us to stay in the black. We plan to return there for future fests.

Next up on the agenda was the 30th Anniversary Party. We were able to take a look at two different rooms at the Marriott as potential sites for the party. The Pearls room, which holds about 75 people, is available on October 9th or 16th. The Hidden Hills room, available on October 9, is much better suited for our use, but has a 125 person minimum. After looking at the rooms we all decided to go with the Hidden Hills room. The cost to the Club will be \$45 per person, so we are on the hook for \$5625. The club will subsidize \$5 of the ticket price for all paid members and one guest each, up until September 12. *Please see Kim Kopitzke's article on page 7 for ticket price info, Ed.* We plan to solicit sponsors to help defray some of the cost to the club. Among the people we plan to invite are Bruce Joseph, Bob Brewer, John Maier, Tom Dalldorf, and Charlie Papazian. We would like to have 2 or 3 guest speakers.

The Board wishes to thank Jim Kopitzke for all the hard work he has done to find us a suitable place for our celebration. Well done Jim!

The next topic of discussion was the June meeting. Chef Sean will be serving his usual fine fare this month (as opposed to Prime Rib or Salmon). Our Grand Hydros have invited the Klaster Brewery representatives to present some of their wares. Some other continental beers are also

planned for the tasting. Kent Fletcher will present a demonstration on kettle pick-up methods.

The AHA Conference in Las Vegas was the next item discussed. Kent showed us a video of his Slot Machine/Beer Dispenser, built for the Club Night event. Very impressive! We plan to have between 20 and 30 Falcon's brews on tap for the convention.

Those who are not planning to attend the convention but would like to supply some homebrew should bring beer to the June meeting or make arrangements with Kent. We want to have some of each of our 30th Anniversary beers on tap for the convention. We have 360 bottles of the Double Down Double IPA ready for the AHA Convention. Thanks to all who donated bottles and helped fill and label the bottles. We will need volunteers to help with Club Night and the Pro Brewers Night. Contact Drew to sign up. The club will pay for shipping of AHA National Competition second round entries. Entries are due at the shop by June 6th.

The July meeting will be held during the Open House at the Daume Winery. John has promised us a separate room to conduct the meeting. Bruce Brode will see if Dave Lustig would be willing to give a talk on the Methode Champenoise, which we plan to try on some of our Anniversary brews.

The Sunfest is tentatively set for Steckel Park. Drew will check on the rental of the cabin and space for club members.

In other business, Steve Cook will fill in for our Treasurer Gregg Van Citters, who is unable to attend the June meeting.

Those who won the right to purchase 5 gallons of the Hashiell 10 brew and have not yet done so (this means you Matt Udall, Jay Babchuk and Chef Sean) need to do so by June 13th. If there is a problem with that, contact John Aitchison as soon as possible.

At about 9:50PM we finished off the peanuts, drained the last of our beers and adjourned the meeting.

30th Anniversary Banquet Announcement by Jim Kopitzke

I am happy to announce that the Maltose Falcons has reserved the Hidden Hills banquet hall at the Woodland Hills Marriott – Warner Center for the 30th Anniversary Party, to be held the evening of Saturday, October 9, 2004. This location has ample room for the Band, both Club bars, and of course, a large number of past and present members of the best damn homebrew club on the planet, The Maltose Falcons!

A party is only as fun as the people that attend, so it is up to all of you to make this an event to remember. Naturally, this requires a large commitment from the Club, and the Board and I are striving to differentiate this

party from our typical festivals. Besides great beer and music, Chef Sean will be working with the catering staff at the Marriott to prepare a beer-themed dinner appropriate for this landmark event. I am also trying to secure a block of rooms at the hotel for those that wish to spend the night. Details to follow.

Tickets will be available for purchase at the June Club meeting. I am also looking for volunteers to help with additional planning, securing possible sponsors, and contacting past Club members. Please contact me directly if you are willing to help. Stay tuned for further announcements regarding this celebration party. *jk*

Before September 12, 2004	Current Members (self +1 guest)	\$40 each
Before September 12, 2004	Non-members	\$45 each
September 13 – October 6, 2004	Members/Non-members	\$45 each
October 7 – October 9, 2004	Members/Non-members	\$50 each

Bruce Brode's Date Melomel 2004 Mayfaire BOS Winner

Yield: 5 U.S. Gallons Style: Still, sweet
Estimated Original Gravity: 1.125+
Estimated Terminal Gravity: 1.025
Estimated alcohol by volume: 12.5%

Ingredients:

2 teaspoons complete yeast nutrient, such as SuperSuperFood or Fermaid K
15 pounds medium-dark Wildflower honey
3 900-gram cans Middle Eastern date syrup (can be found at Middle Eastern markets and delicatessens)
Soft water to make 5 gallons of must (should be approximately 4 gallons total)
2 packets Red Star Cote de Blancs freeze-dried wine yeast, or equivalent Epernay strain

Procedure:

Heat 1.5 gallons of water to a boil and turn off the heat. Stir in the yeast nutrient, honey, and date syrup until all is well-incorporated as a concentrated must. Place one gallon of sanitary water in a sanitized fermenter and add the concentrated must. Add additional water to make a total of 5 gallons or slightly more. Chill the dilution wa-

ter if necessary in order to reach a temperature of under 80 degrees after dilution and before pitching the yeast.

Rehydrate both packets of yeast in 1/2 cup of water at 100 degrees F. for 15 minutes. Oxygenate the diluted must by physical agitation or supplemental aeration with filtered air or filtered bottled oxygen. Rouse the yeast slurry and pitch it into the must. Agitate the must to incorporate the yeast, and continue aeration for another few minutes if desired.

Ferment in primary at ambient temperature (55 to 78 F.) for 2 to 4 weeks until fermentation activity slows down significantly. Rack to secondary fermenter and allow to age until clarity is apparent and all observable fermentation activity has ceased (perhaps 2 to 4 months). If necessary to achieve clarity after cessation of fermentation, use a small fining of Bentonite followed immediately by Sparkolloid, following package directions in each case.

To prevent refermentation after bottling, use Sorbistat K (potassium sorbate), following package directions and adding it to the mead just prior to bottling. Age in bottles until desired flavor balance is reached for optimum drinkability, probably one year or more. *bb*

Membership Renewal

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

Maltose Falcons Membership C/O
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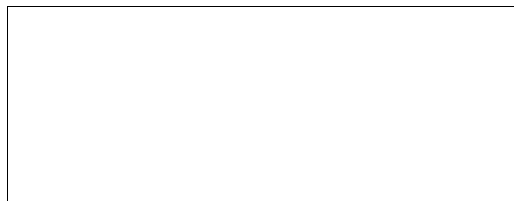
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Coming Events:

- *Next Shop meeting: Sunday, 6th, at the Home Beer, Wine and Cheesemaking Shop*
- *AHA NHC Second Round entries due at shop for shipping to Las Vegas—Sunday, June 6*
- *Orange County Fair beer comp entries due at Steinfillers by June 12 (other transport may be arranged, TBA at June 6 Meeting)*
- *AHA Annual Conference: June 16–18, at The Riviera Hotel, Beer and Loafing in Las Vegas!*



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