



# BREWS & NEWS

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Volume XXX, Issue 8, August 2004

## Having a beer in Santa Paula By President Drew Beer in the Sun

John's winery didn't burn down, but we did have a great time trying our beers and listening to the band. I also want to thank George Mahoney for arranging the post-meeting Sushi feast.

This month we have three big acts on our plate with our big Sunfest throw-down, our Shop Brew and the AHA Club Only Contest for German Wheat Beers

### Sunfest - Friday August 13<sup>th</sup> through Sunday August 15<sup>th</sup>

- ◆ Where: Steckel Park, Santa Paula (See the end of the article for directions)
- ◆ When: Friday August 13<sup>th</sup> – Sunday August 15<sup>th</sup> (Party is from 1pm-8pm)
- ◆ Cost: \$15 - 1 Night Camping, Dinner and all the beer you can stand!
- ◆ \$20 – 2 Nights Camping, Dinner and all the beer, yada yada yada.

Who needs Malibu? For two years, we've a strict regimented long haul

camping site at Malibu RV Park. This year we're going for something a little bit looser and quieter than Malibu in the summer.

Instead we're going to Steckel Park in Santa Paula. The park is a quiet shaded spot with the Santa Paula Creek flowing through the campground (providing water for tubing and more). Much like Oak Park, Steckel has great BBQ facilities and we even have a band shell for our dedicated crew of musicians. Due to the requirements of the County permit, the band won't be able to play into the night, so do come early and boogie!

This year, we'll be returning to an older Falcon tradition and holding a beer auction. Bring your weird, cool, unusual beers for the auctioning. All the money is going to improve the 30<sup>th</sup> Anniversary Party. In a break from tradition, our usual Oktoberfest fun games will be played at the Sunfest. Prizes will be awarded!

*See "President" (continued on page 4)*

## July Shop Brew—Bohemian and Imperial Pilsner

By John Aitchison

On Sunday, July 18 about 10 Falcons gathered together at the Draft Beer Store and brewed four beers. Why four? Just another comparison of decoction and infusion mashes. We needed all of the brewers, there was a lot going on.

What we did was make two Imperial Pilsners and two Bohemians. Each was brewed from both a decoction and an infusion mash.

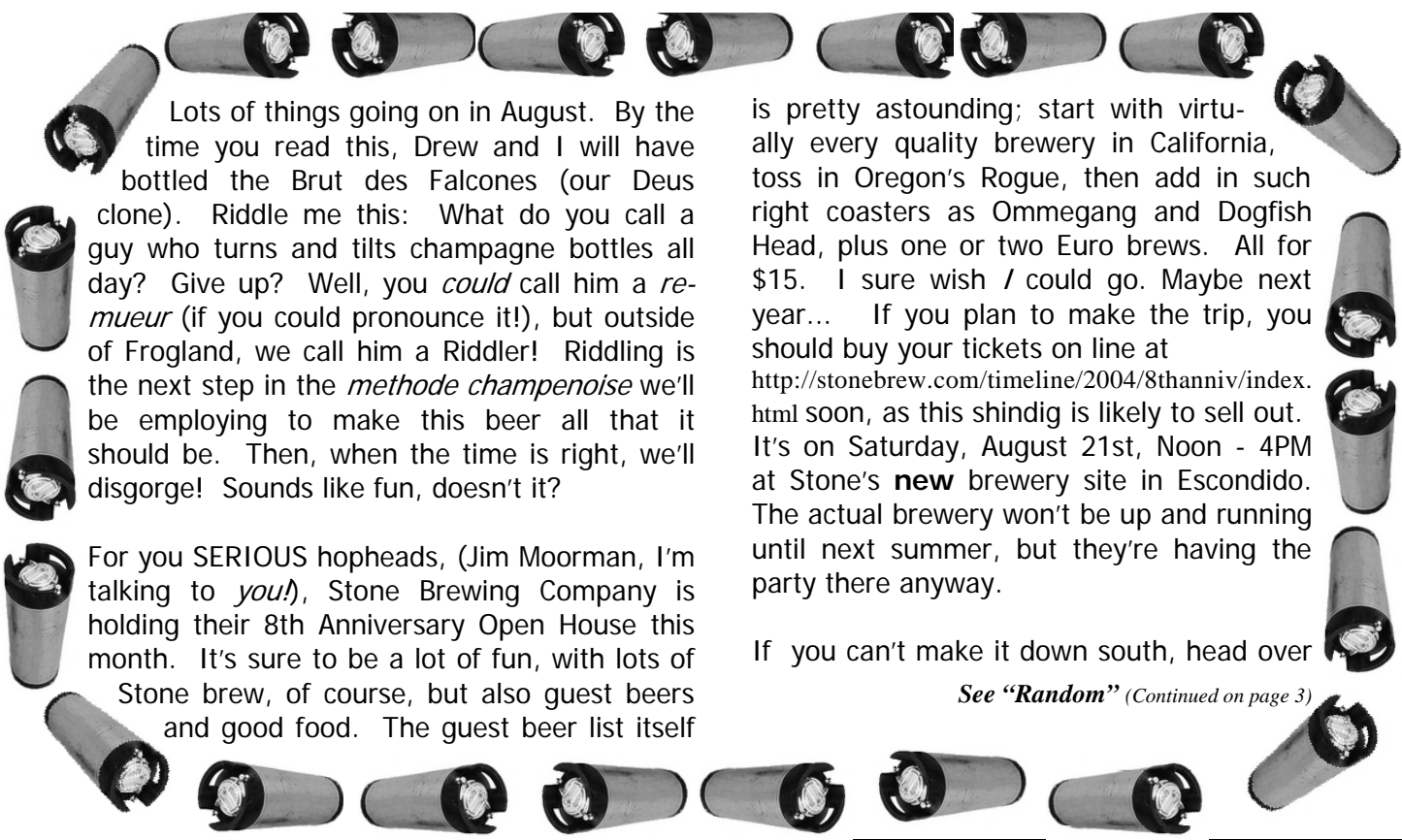
We used my Beer, Beer, More Beer "brew sculpture" for the infusion and used Pilsner Urquell's time tested schedule for a triple decoction. Not surprisingly, most of the brewers were more interested in the decoction, which was good since we needed muscle to stir the mash for several hours.

*See "BoPils" (Continued on page 5)*

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**Random Notes**  
By Kent Fletcher



Lots of things going on in August. By the time you read this, Drew and I will have bottled the Brut des Falcones (our Deus clone). Riddle me this: What do you call a guy who turns and tilts champagne bottles all day? Give up? Well, you *could* call him a *remueur* (if you could pronounce it!), but outside of Frogland, we call him a Riddler! Riddling is the next step in the *methode champenoise* we'll be employing to make this beer all that it should be. Then, when the time is right, we'll disgorge! Sounds like fun, doesn't it?

For you SERIOUS hopheads, (Jim Moorman, I'm talking to *you!*), Stone Brewing Company is holding their 8th Anniversary Open House this month. It's sure to be a lot of fun, with lots of Stone brew, of course, but also guest beers and good food. The guest beer list itself

is pretty astounding; start with virtually every quality brewery in California, toss in Oregon's Rogue, then add in such right coasters as Ommegang and Dogfish Head, plus one or two Euro brews. All for \$15. I sure wish I could go. Maybe next year... If you plan to make the trip, you should buy your tickets on line at <http://stonebrew.com/timeline/2004/8thanniv/index.html> soon, as this shindig is likely to sell out. It's on Saturday, August 21st, Noon - 4PM at Stone's **new** brewery site in Escondido. The actual brewery won't be up and running until next summer, but they're having the party there anyway.

If you can't make it down south, head over

See "**Random**" (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](mailto:jayankeney@aol.com) 310-545-3983

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## Phantom Brewer Tips: Getting Those Kegs Ready by the Phantom Brewer

Kegging is one of those great Hallelujah moments for brewers. Why would I ever go back to bottling now? But while there's only one container to clean and sanitize, its mission critical to get the job done right.

Here's a simple method that allows you to be sure that your kegs are clean, santized and ready to go whenever you need them. It also has the advantage of using less cleaners and

sanitizers and purging your kegs of all that staling oxygen.

1. Gather up as many kegs as you have to clean (TPB generally does this four at a time)
2. Spray each keg out with hot water to remove any of the obvious gunk.
3. Every other cleaning or so, remove the posts and soak the posts, poppets, and the gas dip tube in PBW. (Tip: Use different containers for gas and liquid fittings to avoid confusion).
4. Fill the first keg with a scalding hot solution of PBW and run a brush through the liquid out dip tube
5. Rinse and seal the posts and poppets back in place. Rinse and seal the keg with it's lid.
6. After 15 minutes, push the PBW out of the keg with CO2 through the liquid out using a jumper hose. (2 liquid fittings on either end of a short piece of hose)
7. Rinse out the newly empty keg and let sit upside down to drain with the lid off.
8. Fill the empty keg with a 5 gallon solution of Saniclean/Starsan/Iodophor.
9. Push the PBW solution out of the other keg and rinse it out.
10. Using the jumper hose, push the sanitizer from the first keg into the second. Seal the keg with CO2 and set off to the side.

Rinse, repeat and lather for each keg. Following this method, you'll have used a modicum of cleaner and sanitizer and you'll have a slew of freshly cleaned and ready to go kegs. Just pop the top on a keg, rack and seal.

Around TPB's house, a sealed keg is a clean keg. Get that beer into the keg in no time.

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*Random (Continued from page 2)*

to San Gabriel on the 26th—28th. Sam and Marlene at the Stuffed Sandwich are going to be pouring eight taps of Stone brews, including the 5th through 8th Anniversary beers. *kf*

### Maltose Falcons' Board 2003-2004

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**Webmaster**, Drew Beechum

*President (Continued from page 1)*

**Shop Brew – The Return of the Beer of Kings (Dougweiser)  
August 22<sup>nd</sup> – 9AM**

This month we're back at the shop for this month's club brew. As we approach the club's 30<sup>th</sup> Anniversary, it's only fitting that we return to an example of the hard work and research of a noble corps of Falcons, led by Doug King.

That's right, we're making the world famous Dougweiser, the Beer of Kings. We may even be making the 'weiser's bigger brother, Dougfoot.

As always anyone is welcome to come on down and watch the truly terrifying terror that is magma-like flows of boiling rice. Bring your beer and join in the fun. And if you're an older experienced Dougweiser brewer, please help!

**AHA Club Only Competition –  
German Wheat Beers  
August 21<sup>st</sup> (Club Entries Due and Judged)  
August 28<sup>th</sup> Beer Judging**

The Falcons are the AHA's host for the first Club Only Competition of the 2005 competition season with the German Wheat Beers. Entries are due from across the country on August 21<sup>st</sup>. Since every club is allowed only one entrant, we'll have our club's entries collected at the same time and do a public judging. Anyone who's available and has a beer they want to give a whirl, show up at 1PM with 3 bottles.

The main judging will be held the following week on August 28<sup>th</sup> at the shop with the time to be announced in next month's newsletter.

**30<sup>th</sup> Anniversary Party  
October 9<sup>th</sup> 6:30PM**

The true Falcons extravaganza however will be October 9<sup>th</sup> at the Warner Center Marriott in Woodland Hills. Remember we need a good commitment from the club to come through this party with flying colors. Contact Jim Kopitzke at [anniversary@maltosefalcons.com](mailto:anniversary@maltosefalcons.com) if you have any questions. Tickets are for sale at the Club's meetings and at the Shop (Until September

members are \$40/member and \$45/non-member)

The club has also arranged a slew of hotel rooms at \$99 / night. Rooms are limited and there is a deadline so get your rooms soon!

Jim is hard at work arranging a stellar group of beer celebs and aging Falcons to join us for the show. Others are assisting in matters, but if you've got the time and the willingness, why not lend a hand?

**Directions to Steckel Park from LA.**

- ◆ Take the 101 North to the 126 East (about 39 miles past Topanga exit)
- ◆ Take 10<sup>th</sup> St. / CA-150N exit, turn left and follow the CA-150N (4 miles)
- ◆ Turn right on Mistletoe Road (8080 Mistletoe Road)

For those of you up in the Santa Clarita area, hop on the 126 West to Santa Paula. For reference, it's about a 45 minute drive from the Shop to the park.

We will endeavor to have some signs posted, but if you start to wander just ask the Camp host how to find us.

That's all for this month! Join us for the fun and stay for the beer. **db**

*Last minute item: The LA County Fair Commercial Judging is being done out in Pomona on the same day (the 28th) as the Club Only comp. They're paying judges \$50 a head for judging, not bad! ed*

**“BoPils”** (Continued from page 1)

John Rasmussen was in charge of the B-3 mash and John Larsen had lots of help pulling and boiling the decoctions. We ended up with 4 decoctions, since we missed the target temperature, but amazingly not one grain was scorched in the entire process.

Both mashes used the same temperature rests. We doughed in at 95 degrees, and there were rests at 125, 144, and 162. All of the rests were 10 minutes long and each decoction also was boiled for 10 minutes. The decoctions themselves were all rested at all the higher temperatures. For example, when we pulled the grain after the 125° rest, we rested that portion at 144° and 162° before boiling it and returning it to the main mash. We did rest the infusion mash for 20 minutes at the two higher temperatures. Of course the infusion mash was done an hour before the decoction, in spite of the fact we started it later.

We ran the sparge into pots and divided each of the sparges into two different boil kettles. The goal was a 1.055 bohemian and a 1.080 imperial so more of the early runnings went into the imperial. The goal was to collect 10 gallons each of the imperial pilsner and 14 gallons of each of the bohemian pilsners. The infusion mash was right on target, the decoction mash had great extraction efficiency and we ended up with 11 1/2 gallons of imperial and 16 gallons of bohemian.

The hops for the bohemian pilsner were all Saaz leaf. There were only two additions, 13 oz at 60 minutes and 3 oz. at 10 minutes. We should have a beer with about 40 IBUs. The hops for the imperial pilsner were all Sterling pellets. We used Rogue's original recipe and added 8 oz. at 60 minutes, 2 oz. at 15 minutes, 2 oz., at 5 minutes, and we plan on adding 8 more ounces when we dry hop in secondary. The water was all reverse osmosis with no treatment and the yeast was a combination of BJ's Czechny Pilsner (on tap now—go get some) slurry and White Labs Czech Budejovice from a 3 gallon stirred starter.

Gregg Van Citters, Drew Beechum, John Rasmussen, and I ended up with custody of the beers. We plan on fermenting the lagers at 45-50 de-

grees for almost a month in primary, the same temperature range for another month in secondary, and lager until the 30<sup>th</sup> anniversary party. *ja*

**Recipe : Bohemian Pilsner Decoction**

Batch Size (GAL):	25.00
Total Grain (LBS):	55.00
Anticipated OG:	1.056
<hr/> Anticipated SRM:	2.9
Anticipated IBU:	42.6
Brewhouse Efficiency:	73 %
Wort Boil Time:	60 Minutes

**Pre-Boil Amounts**

Evaporation Rate:	15.00 %/Hr
Pre-Boil Wort Size:	29.41 Gallons
Pre-Boil Gravity:	1.048 SG

**Grain/Extract/Sugar**

%	Amount	Name
100.0	55.00 lbs.	Pilsner Malt

**Hops**

Amount	Name, Form	AA%	IBUs	Time
16.0 oz.	Czech Saaz, whole	3.00	41.7	60 m
2.0 oz.	Czech Saaz, whole	3.00	0.9	5 m

**Yeast**

WYeast 2278 Czech Pils

**Mash Schedule**

**Mash Type: Decoction**

Acid Rest Temp: 95F Time: 10 min  
Protein Rest Temp: 125F Time: 20 min  
Intermediate Rest Temp: 148 Time: 20 min  
Saccharification Rest Temp: 153 Time: 60 min  
Mash-out Rest Temp: 165 Time: 10 min

**General Meeting Minutes**  
**July 7, 2004**  
**By Paul Sedgwick**

This month we decided to take the show on the road, so the meeting was held at the Daume Winery in Camarillo. July is when John Daume has his open house at the winery. He graciously invited the Falcons to attend (or did we invite ourselves?) and provided us with our own area for the meeting. The meeting began at about 1:45 with approximately 40 Falcons and guests in attendance. Throughout the meeting we enjoyed the sounds of the Maltose Falcons Brews and Blues Band who were on hand to entertain the Winery crowd.

The style of the month was German Wheat Beers and our Grand Hydros provided us with some fine examples. We started off with Berliner Kindl Weisse, followed by a Paulaner Hefeweizen. Next up were Ayinger Dunkelweizen and Hopf Weisser Bock. After the commercial examples we got to try three homebrewed wheat beers. First was George Mahoney's Hefeweizen. Next we sampled two Gumball Head clones from Drew Beechum and Jim Kopitzke. One was fermented with wheat beer yeast and the other with ale yeast.

After the tasting we moved on to the business portion of the meeting. Eric Sena provided us with some sample labels for our 30<sup>th</sup> Anniversary Brews, which were well received by the group. 30<sup>th</sup> Anniversary Party tickets are now on sale. It was announced that Pacific Gravity would be holding a Beer Judge Certification Program (BJCP) class in the near future.

Kent Fletcher gave a demonstration of a draft hopback made from a water filter. This was used to dispense our Double Down Double IPA, providing an extra kick for all the hopheads in the club. Also on display was Kent's Slot Machine/Beer dispenser, which was a big hit at the AHA Convention in Las Vegas.

John Larsen showed up with a case of canned salmon from his last Alaskan fishing trip to share with the club. He handed out a jar or

two to anyone who wanted some, and it didn't last long. Thanks John!

We finished off the meeting with the traditional tasting of the homebrew. George Mahoney provided us with his Butt Nugget Bitter and his Sorval (sort of an Orval). We had Black Wine Imperial Stout from Johnny Lieberman. We tasted a two year old Barleywine from Cullen Davis and Drew Beechum, and a Dunkel from John Aitchison. Jim Kopitzke and Drew brought their Summer Saison, and we finished off with the Falcon's Double Down Double IPA.

At about 3:35 P.M. the meeting was adjourned, allowing us to spend the rest of the day enjoying some of John Daume's fine wines while listening to the Band's second set.

**Board Meeting Minutes**  
**August 2, 2004**  
**By Paul Sedgwick**

This month's meeting was held at Grandpa John Aitchison's house in Northridge. When John volunteered to host the meeting little did he know that his grandson would be born that morning. Congratulations John!

This month's attendees were Drew Beechum, Cullen Davis, Steve Cook, Steve Casselman, Kent Fletcher, Jim Kopitzke, Bruce Brode, John Aitchison, Gregg Van Citters and Paul Sedgwick. Thanks go to Kent for providing the barbecued ribs for us to enjoy during the meeting. We would also like to thank all of the attendees who brought beer to share.

Our Treasurer, Gregg, reported that the treasury was in good shape. We received a good number of membership renewals this month, and we have sold almost all the pre-ordered Falcon's Growlers.

The next topic of discussion was the August shop brew, scheduled for the 22<sup>nd</sup>. The board decided to ask the members on the Falcon's Yahoo! Board for suggestions on the style of beer to

*See "Minutes" (Continued on page 7)*

*Minutes (Continued from page 6)*

brew. As of this writing, it looks as though we will be brewing a Dougweiser to be enjoyed at the 30<sup>th</sup> Anniversary Party.

The Sunfest party will be held at Steckel Park in Santa Paula on August 13<sup>th</sup> and 14<sup>th</sup>. The price will be \$15 for day use and one night camping, \$20 if you plan to camp two nights. The cutoff for live music is 7:00 P.M., so the band will be playing early. Chef Sean will be providing dinner for us on Saturday night. Bruce Brode will be hosting a Beer Auction to raise money for the club. Those of you who have unusual or just damn tasty beers that you would like to donate should contact Bruce. The rest of you should bring enough cash to make winning bids on the fine assortment of beer treasures that Bruce will have to offer. Since the 30<sup>th</sup> Anniversary party is replacing Oktoberfest this year, we decided to move the keg toss and stein holding contests to the Sunfest. As always, there will be a meeting of the Dead Palates Society some time after the Band finishes playing.

The 30<sup>th</sup> Anniversary Party plans are progressing nicely. Tickets are on sale now. Jim Kopitzke has set up a block of \$99 rooms at the Marriott for party attendees. They are filling up fast so reserve yours as soon as possible. Invitations have been sent out to a number of special guests. We are still trying to arrange for more sponsors.



other business, our new glassware is on order. We are hoping to have it in our hands at the Sunfest. The Falcons will be judging the AHA Club Only Wheat Beer Competition on August 28<sup>th</sup>. Check-in will be on August 21<sup>st</sup> at the Shop, at which time there will be a taste-off for the Falcon's entry.

The meeting adjourned at about 9:30 P.M. *ps*

## 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  
22836 Ventura BL #2  
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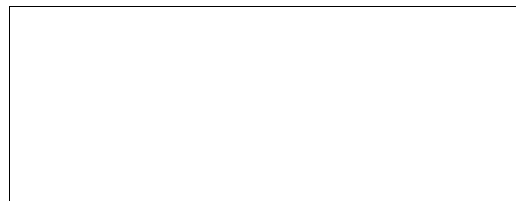
Make check payable to Maltose Falcons

## Coming Events:

- *Sunfest at Steckel Park, Ventura County, August 13th-15th*
- *August Shop Brew: Dougweiser! August 22nd, 9 am start time*
- *Stone Brewing Company's 8th Anniversary Open House: Saturday, August 21, Noon -4*
- *AHA Club Only Wheat Beer Comp, check-in August 21st, Judging August 28th*
- *BJ's Beer Appreciation Night: Organic Brews, September 1 at BJ's Woodland Hills*



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*"Sans Couth"*