



BREWS & NEWS

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Vote and Drink, Drink and Vote!

By Incumbent Drew

In a race sure to have a scintilla of the excitement of November, we bring you our annual Falcons' elections. Consider this practice. And to start the politicking off a positive note, I promise as your President to bring you another year full of great beer and cheer!

I'll start with a September Meeting that celebrates Wood-aged and Smoked Beers. Then we head straight into our 30th Anniversary Party. Check Jim Kopitzke's Story and get your butts to this great beer throw-down!

**September Meeting:
Sept 12th – 1:30PM HWBCS**

What are we doing this month? Well, its time to volunteer yourself or your fellow members to run this motley crew for the next year (See below for more information). We'll have a club taste off for the next AHA Club Only Comp (Smoked Beers and Wood Aged Beers), so bring 'em if you've got them. Also coming to this meeting are a pair of new Maltose Falcons

beer glasses. A mini pilsner glass for \$5 and a Belgian tulip glass for \$7. If you'd like a pair, we've got you a deal at \$11 for one of each!

30th Anniversary

Didn't you read the last line in my opener? Go read Jim's article! And yes... go to the party, I'll buy you a beer! Come wear a kilt and join the First Maltose Falcons Kilt Brigade! (Nether garments optional, you draigled Bessie! – Check <http://scotyard.com/> or <http://www.scottishclansman.com/Kiltrentals.html> or others for rental info.) Other than that, dressy casual is encouraged, no shorts please!

Sunfest

Man, we're batting a thousand this year! So far we've gone to 2 new fest sites and both of them have been fantastic areas for our parties. For those poor unfortunates who didn't make it to Sunfest, Steckel Park is just a little outside of Santa Paula on the road to Ojai. The Falcons

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Dougweiser/Dougfoot Club Brew

by Tom Wolf

The Brew Crew of Rick Burnside, Drew Beechum, Paul Sedgewick, Steve Cook, Jack Bride and Jim Kopitzke, in no particular order, converged on the shop about 9:00 am, ready for a fast start. Delays set in! A shortage of 5 lbs of rice, (my fault), was rectified by Steve who made a

road trip to whole foods. Next we learned that the shop monster mill has zero effect on rice even after adjustment but the faithful Corona mill, (long retired to the club storage cabinet), did a great job on the newly purchased 5 lbs of rice.

We did the Doug King cereal mash on the 15 pounds of rice, following the Falcons recipe book method and proportions for Dougweiser. Doug's cereal mash worked amazingly well even though it appeared to be a

See "Dougweiser" (Continued on page 5)

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In Memoriam: Barbara Antler

It has been one year since my dear mother, Barbara, passed away on September 9, 2003. I want to say special thanks to those who spoke kind words or who had warm thoughts for my mother. Many members shared with me their own stories and past experiences they had with her. Others shared with me their experiences about the loss of their own loved one. Still others kept in contact with me, invited me to other social events and showed their support over this past year.

My mother always liked being with the Falcon's because they were just really good people who enjoyed having fun. She always looked forward to having them at her house over the years. It is really great to know that my mother was loved and missed so much.

Her daughter and your fellow Maltose Falcon,



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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

M.B. Raines, beerdiva@ureach.com 818-340-1742

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

Jerry Macala, Macala@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

Smoke-Flavored and Wood-Aged Beers

By John Aitchison and Bruce L. Brode
The Grand Hydrometers

Our style for September encompasses some very traditional beers, and some that are truly new and experimental in concept. One thing is certain, these styles are unique in the world of beer and may provide no middle ground for opinion: love 'em or hate 'em! One big reason for exploring this subject now, other than its distinctive appeal, is that the next Club-Only Competition sponsored by the American Homebrewers Association takes place in Okto-

Maltose Falcons' Board 2003-2004

President, Drew Beechum
abeechum@alum.mit.edu

Vice President, Steve Cook
scook4208@msn.com

Secretary, Paul Sedgewick
secretary@maltosefalcons.com

Treasurer, Greg Van Citters
gvanitters@yahoo.com

Publicity, Jerry Macala
macala@greatbytes.com

Activities Director, Steve Casselman
activites@maltosefalcons.com

Membership Director, Cullen Davis
ctdfalconer@iols.com

Grand Hydrometers

Bruce Brode
hordeum_vulgare@yahoo.com

John Aitchison
john.aitchison@homebeer.com

Burgermeister, Sean Donnelly
snapo@mediaone.net

Newsletter Editor, Kent Fletcher
kfletcher@socal.rr.com and
fletcherhomebrew@yahoo.com

Webmaster, Drew Beechum

ber based on these very styles. We'll seek to taste whatever examples we can find (and they tend to be few and far between still) at our September club meeting, and we invite you to bring in any of your homebrewed creations for tasting and entry into the taste-off for our own club's entry into this competition.

Two key points to be made:

(1) Smoke is a very persistent and pervasive flavor! In other words, a little goes a LONG way and if it gets even a little over the threshold it can render the beer undrinkable in any significant quantity. Blending a non-smoke-flavored beer with a smoke-flavored one is one way to place the smoky quality in the right balance.

(2) Wood varies considerably in its contribution to flavor, from neutral in casks that have been used many times, to pronounced flavors (toast, vanilla, resin, others) in newly sawn wood from fresh barrels. Due to its porosity, wood is also a potential repository for persistent organisms like Lactobacilli and Acetobacter bacteria and Brettanomyces yeast, each of which will impart significant sour or dry/aromatic flavors to your beer that you may or may not want. Adroit management of the wood source is critical in any event. Consider use of wood chips or cubes as a flavoring method if you feel you don't need the oxidizing quality of an actual barrel for your brew or are concerned about controlling its exposure to micro-organisms.

One final word: We have greatly enjoyed serving as your Grand Hydrometers over the last two years, and our term ends this month. We look forward to celebrating with you in grand style at the club's 30th Anniversary Party on October 9 (the same date that our club's entry is due for this competition), and we fully expect that the club will go marching into its fourth decade of existence with the same boundless enthusiasm for all brewing-related topics that we have come to know and love

See "Grand Hydro" (Continued on page 6)

President (Continued from page 1)

roosted in the shadow of large beautiful oak trees. The band rocked under a natural awning and played two great sets. Sean came through with a whole mess of great food (after a very long day for the Chef).

Since the Marriott folks would frown on us throwing a sanke keg around the room, we held our traditional Oktoberfest Beer Olympics at Sunfest. We had a good number of participants, and the competition was fierce. The results were as follows:

Women's Stein Holding - Jan Mahoney
Mens Stein Holding - Kevin Grizard
Women's Keg Toss- Jan Mahoney
Men's Keg Toss - Kent Fletcher

We held a beer auction to raise money for the club's 30th Anniversary Party . Many folks brought great beers to offer up for the club's benefit. An incomplete list of donors includes: Bruce Brode, Drew Beechum, Steve Casselman, Kent Fletcher, Jim Moorman, BJ's Brewery and many, many others. Bottles ranged from the merely odd (one of the few remaining bottles of 2004 AHA Commemorative Double Down Double IPA) to the well cellared (a 6 pack of 1994-1999 Bigfoot, a pair of 20+ year old Anchor Old Foghorn). Thanks to the donors and bidders the club made about \$400. Not too shabby!

LA County Fair

This year's LA County Fair Competition was smoothly run by our Mr. Brode. Although there were fewer entries than in the last couple of years, the competition was still fierce. Best of Show honors went to Greg Beron of PG for his Biere de Garde.

Elections

Several of our board members are retiring from their positions. Open positions include the vaunted Grand Hydrometer and Activities Director. This of course doesn't mean that you can't run for a position that has candidates or returning board members. Nomination sheets will remain open until we begin the balloting. Step up and help make your year a blast. Following are summaries of office duties.

President

The President leads the club through the year at our events and meetings. The President is also an ex officio member of any club committee. The President also has no vote on motions except in the case of ties.

Vice-President

The Vice-President assists the President throughout the year and is the *ex officio* head of the Falcons' Competition Committee. The Vice-President is primarily responsible for the organization of the Mayfaire Competition and all of the club's competition efforts.

Secretary

The Secretary takes the official record of the membership meetings and the board meetings. The minutes shall be submitted to the Newsletter Editor for timely publication.

Treasurer

The Treasurer oversees the club's finances and will be responsible for the inventory of club merchandise.

Public Relations Director

The PR Director is responsible for raising awareness of the club to the outside world.

Activities Director

The Activities Director's chief duties involve arranging locations and schedule of our parties and other outside Activities like tastings, bus trips, brewery visits, etc.

Membership Director

The Membership Director maintains the roster of current members and provides the mailing list to the Newsletter Editor.

Newsletter Editor

The Newsletter Editor collects [read: nags and threatens] articles from various members of the club and compiles, edits, prints, reproduces, folds, stamps, labels and mails the Brews & News every month.

Burgermeister/mistress

The Burgermeister is responsible for arranging meals at club meetings and festivals.

Grand Hydrometer

The Grand Hydrometer is responsible for monthly educational presentations at the Club membership meetings.

AHA Club Only Competition Results and Smoked Beers/Oaked Beers

Shortly after our last experience running the AHA's Club Only for Californian Commons, we signed up for another go around. That was almost three years ago! This time out we were signed up for a run at German Wheat Beers. The club received 43 entries from around the

See "President" (Continued on page 7)

**Buy Now! – 30th Anniversary
Party Tickets
by Jim Kopitzke**

It's time to get serious about purchasing your tickets for the upcoming Maltose Falcons 30th anniversary party on the evening of Saturday, October 9, 2004, at the Woodland Hills Marriott – Warner Center. Located in our own back yard, the Marriott provides a great venue for a fantastic evening filled with food, beer, music, and a great group of passionate beer lovers. Tickets may be purchased at the Shop, the September 12th Club meeting, or by contacting me via email at anniversary@maltosefalcons.com. Ticket prices for this historic event are as follows:

Now Through September 12	Members (+1 guest)	\$40 each
Now Through September 12	Non-members	\$45 each
September 13 – October 6	Members/Non-members	\$45 each
October 7 – October 9	Members/Non-members	\$50 each

The Falcons already had some awesome parties this year at Mayfaire, Sunfest, and the National Home Brewers conference, but this event is sure to top them all. For the price of admission, you will have an opportunity to taste over twenty different home brews, including several commemorative beers brewed especially for this event, enjoy a wonderful beer cuisine dinner inspired by our own Burgermeister Sean Donnelly, reminisce with past and present Falcons, dance along to the sounds of the Maltose Falcons Brews Band, and experience a few more surprises we need to keep under wraps.

As part of the dinner entertainment, Jay Schevek has graciously offered to prepare a slide presentation to highlight the history of this great club. If you have any pictures that you would like to have included in the show, please contact Jay at beertvguy@aol.com to make the necessary arrangements. Please include a caption or description of all items so they will be accurately described at the event.

See 30th Anniversary(Continued on page 7)

Dougweiser (Continued from page 1)

hopeless mess prior to adding the malt.

The boiled rice and malt mixture was added to the main mash, which had been resting at 130 F (target was 122 F). This put the temperature right at 150F for the saccharification. We planned on 60 minutes at 150F but went 90 minutes for no particular reason.

Many thanks to our benefactors: Rick brought roll-up sandwiches, home brewed beer and his monster mashtun. Jack our member and former AB employee brought Hallertau and Tetnager hops, colorant, yeast clearing agent and Budweiser. Steve bought the rice. John Daume not only sponsored with the ingredients but provided hamburgers and fixings.

We collected as much wort as we could boil, adding more runnings as the boil settled down and the level dropped. In the end we collected 8 gallons of 1.086 Dougfoot and, 10 gallons of Dougweiser (after dilution to 1.045). The Dougfoot got a huge pitch of Bohemian lager yeast courtesy of John Aitchison. The Weiser was pitched with North American Lager yeast courtesy of Rick Burnside. A long brew day but I think it was worth it. Here's hoping it will be ready for the 30th anniversary!

Recipe (Partigyle)

**Yield: 8 gallons of "Dougfoot" at 1.086
10 gallons of "Dougweiser" at 1.045**

Grain bill:

30 lbs of 2 row, 1.125 lbs of CaraPils.

Rice: 10 lbs Ralph's white, 5 lbs Whole Foods Basmati

Hops 60 minutes:

0.75 oz Galena

0.25 oz Pearle

.5 Oz Crystal

1.5 Oz Hallertau

Hops 15 minutes:

2.0 Oz Saaz

**Yeast: Bohemian Lager for Dougfoot,
North American Lager for Dougweiser**

Board Meeting Minutes
August 29, 2004
By Paul Sedgwick

This month's board meeting was held at 5:00 P.M at BJ's in Woodland Hills. Drew Beechum, Steve Cook, John Aitchison, Bruce Brode, Cullen Davis, Jim Kopitzke and Paul Sedgwick were in attendance.

The first item on the agenda was the final judging of the AHA Club Only German Wheat Beer Competition. John, Cullen and Bruce were chosen to pick the best from the eight finalists. The winner will be announced soon.

Next up was the report on the Treasury. We are doing well. The Sunfest at Steckel Park was a big success. The location was relatively inexpensive, and the beer auction brought in more money than expected. Thanks to all who made it happen.

The September general meeting was the next topic of discussion. The meeting will be held on the 12th because the first Sunday of the month is in the middle of the Labor Day weekend. The beer style of the month will be smoke and wood aged beers. Our Grand Hydros promise to find us some excellent examples of the style. Chef Sean will be serving lunch. Barbecue was suggested to complement the smoked beers. September is the time for our annual Elections. All paid members are encouraged to attend the meeting and vote. Most of the current Board members will be running for re-election, but our Grand Hydros, Activities Director, and Publicity Director will be retiring. We need nominations to fill those positions.

Jim Kopitzke gave us an update on the 30th Anniversary Party. Tickets are on sale now at the Shop. Be sure to purchase your tickets by the September meeting before the price increases. We have several sponsors lined up for the party and a couple more pending. Eric Sena will be getting 30th Anniversary Pint Glasses made as soon as sponsors have been finalized. Enter-

See "Board Meeting (Continued on page 7)

Grand Hydro (Continued from page 3)
over the last many years. Long live the Mighty Maltose Falcons! **bb & ja**

Here are the basic style outlines that will be used in the competition, with further detailed information available at www.bjcp.org:

22. SMOKE-FLAVORED AND WOOD-AGED BEER

22A. Classic Rauchbier

Vital Statistics: OG: 1.050 – 1.056

IBUs: 20 – 30

FG: 1.012 – 1.016

SRM: 14 – 22+

ABV: 4.8 – 6%

Commercial Examples: Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier

22B. Other Smoked Beer

Vital Statistics: Varies with the base beer style.

Commercial Examples: Alaskan Smoked Porter, Spezial Rauchbier, Stone Smoked Porter, Schlenkerla Weizen Rauchbier, Schlenkerla Ur-Bock Rauchbier, Rogue Smoke, Arcadia London Porter, DeGroen's Rauchbock

22C. Wood-Aged Beer

Vital Statistics:

OG: Varies with base style, typically above-average

IBUs: varies with base style

FG: varies with base style

SRM: varies with base style, often darker than the unadulterated base style

ABV: varies with base style, typically above-average

Commercial Examples: J.W. Lees Harvest Ale in Port, Sherry, Lagavulin Whisky or Calvados Casks, Dominion Oak Barrel Stout, New Holland Dragons Milk, Goose Island Bourbon County Stout, MacTarnahan's Oak-Aged IPA, Le Coq Imperial Extra Double Stout, Greene King Olde Suffolk Ale, Harviestoun Old Engine Oil Special Reserve, many microbreweries have specialty beers served only on premises often directly from the cask.

President (Continued from page 4)

country and our club was represented by Steve Cook with another of his special 2 week wonder Hefeweizens.

Top honors were taken by John Eustis of Pagosa Springs, CO and the Homebrewing Order of Pagosa Springs with his Bavarian Hefeweizen. Runner-up was Gregory Bergquist of New Bern, NC and the Oriental Regional Brewing Society for his Weizenbock. Second runner up was Patrick Payne of the Space Coast Association for the Advancement of Zymurgy (SAAZ) for his Weizenbock.

October sees the next Club Only competition for Smoked and Wood Aged beers. Bring your beers to the September meeting and see if you can't win an award with the AHA.

September Shop Brew (September 19th – 9AM) – Fullers Double Copper Special.

As some of you have might seen, we've started a new program with John D. Since he's been kind enough for years to provide the club with free ingredients for our brewing experiments, we're paying him back in beer. The idea is to provide John with samples to new brewers and potential Falcons.

This month's experiment will be replicating the methodology of the famous Fuller's Brewery. As Cullen wrote a few months back, Fuller's produces their full line of beers from a single mash bill. They take two different runnings and produce two different boils. Every Fuller's beer is a blend of those boils in different amounts. Cullen is producing the plans so drop him a line at membership@maltosefalcons.com

Angel City Open House (Sunday October 3rd, 12 noon to 4pm)

We announced last month that Falcon and Owner/Brewer of Angel City, Michael Bowe, had just purchased Southern California Brewing (located in the Torrance Alpine Village Complex) and is turning it into the first permanent brewery for Angel City.

Michael has decided that he wants to have an

open house for the Falcons and other LA homebrewers on Sunday October 3rd (REVISED DATE). The event will run from noon till 4 pm and will cost \$15 for: An Angel City glass, Sandwiches, and all the beer you can drink. (Michael has just added a Belgian Strong and a Munich Dark to the brewery's lineup as well.) Let's get a crew together for this, email me at president@maltosefalcons.com and we'll get a cast to have a bit of a party!

Directions to Angel City (833 Torrance Boulevard, Torrance, CA)

Take the 405 South or the 101 South to the 110 South and take the Torrance Boulevard exit. Turn right onto Torrance Blvd and go a tenth of a mile. *db*

30th Anniversary (Continued from page 5)

As with all Falcons' events, it is important to party responsibly. Please bring a designated driver or better yet, book a room upstairs at the Marriott. Rooms are still available for \$99/night the evening of October 9th. Mention the Maltose Falcons at the time you make your reservation to secure the reduced rate.

Thirty years!!! That's a remarkable accomplishment, and something we should all be proud of. Get your tickets now to experience the party the Falcons will be talking about until the 40th! See you there! *jk*

Board Meeting (Continued from page 6)

tainment will include the Maltose Falcons Brews and Blues Band, a slide show and several guest speakers. We need someone to put together programs for the event. Kent and Cullen were suggested. Chef Sean needs to work with the Marriott on planning the meal. Kent Fletcher and Kevin Baronowski will be in charge of setting up the Club Bars and arranging for any necessary cold storage at the Marriott. *ps*

(No meeting minutes due to Sunfest)

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
Woodland Hills, CA 91364

Name _____

Address _____

City _____ State _____

Zip Code _____

Email address

Please include check in the amount of:

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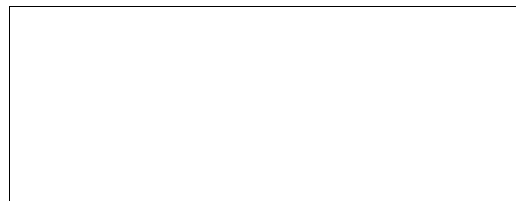
Make check payable to Maltose Falcons

Coming Events:

- ◆ *Next Club Meeting: Sunday, September 12, at the shop*
- ◆ *September Shop Brew: Sunday, September 19, 9AM - Fullers Double Copper Special*
- ◆ *GABF: September 30 – Oktober 2, Denver, Colorado*
- ◆ *Angel City Open House: Oktober 3, Noon – 4:00*
- ◆ *Maltose Falcons 30th Anniversary Party: Oktober 9, at the Warner Center Marriott, buy your tickets soon! See details inside*



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"Sans Couth"