



# BREWS & NEWS

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 Volume XXX, Issue 11, November 2004

## President's Article

by Steve Cook, VP

### The Maltose Falcons Enter a Fourth Decade

The Maltose Falcons have reached a milestone that is unequalled in this nation, 30 years of great fun, great people, and greater beer. As any who attended will attest, our 30<sup>th</sup> Anniversary party was a fabulous success, fueled by plenty of the best home brew we Falcons could make. The atmosphere of the party was brightened by the Maltose Falcons Brews Band, an excellent projector slide show of photos from past club events (some of which were down right embarrassing), and the presence of a majority of the Board decked out in Scottish Kilts. The (mostly) be-kilted Board was quite a hit and we felt the cool breeze of FREEDOM normally reserved for the ladies. The hotel facilities were excellent, the food was delicious, the beer was superb, and the people were GREAT. A special thanks to Jim Kopitzke for organizing the event and to all the Falcons who brewed and otherwise helped make this anniversary

a fantastic time to be a Maltose Falcon.

### Angel City Brewery Tour and Bus Ride

On Oct 3<sup>rd</sup> a crazy group of Falcons and folks from Pacific Gravity got to step back in time for a big yellow school bus ride to the Angel City Brewery in the Alpine Village in Torrance. While the ride was as bumpy and loud as everyone remembered, the riders were refreshed along the way by 2 kegs of beer. The brew included one home brewed Hefe that I brought and a keg of Marzen that John Aitchison brought as well as several bottles of quality brew. There were a few slight mishaps on the bus like a few sloshed beers onto the floor (cleaned up immediately to get our cleaning deposit back, and we did) and a few ounces of Hefe thrown directly into my right ear by Mike, one of our friends from Pacific Gravity.

See "President" (continued on page 3)

## Franken-Ale Oktober Shop Brew

by George Mahoney

For the Oktober shop brew with Halloween just around the corner, it would be fitting to go for something scary, so we decided to revisit Frankenale. For those of you not familiar with this beer, it's a super high-gravity Old Ale that is fed large

amounts of sugar during the fermentation process. The result is a fruity, malty libation with an estimated abv of 23-24%....I like to think of it as a giant yeast starter that will kick your butt!

I actually happened into this beer quite by accident. I had only been brewing for about 9 months or so when I finally decided I wanted to make a big beer, a Barleywine or something of that nature. I was still brewing out of my kitchen, and had a

See "Franken-Ale" (Continued on page 5)

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## Brews & News Currents by Kent Fletcher

Not to go on and on about the Anniversary Bash, I'm sure some of you are probably tired of the subject, but I think a bit more should be said about it. Steve was pinched for time writing his piece to pinch-hit for Drew, so I'm going to expand on the subject just a bit.

For those of you who were unable to attend, you missed a really great party. The Warner Center location was very convenient and the facilities and staff were all that we could ask for. Early in 2004 Jim Kopitzke took on the job of finding and negotiating a suitable venue, and that was no small task, given the fact that most banquet operations make a good portion of their revenue from beverage sales, and we were bringing all our own homebrew.

The Marriott management was extremely accommodating, indeed. We were given access to the room several hours before our event, allowing us time to set up the bars, give the Band time to set

up and sound check, etc. Volunteers showed up early to assist the usual suspects in completing all of the usual Fest tasks before the actual start time.

The Maltose Falcons Blues Band played their first set as members and guests arrived and began mingling, picking a table, and tasting the many commemorative brews on tap.

During dinner there were a few special presentations. These included recognizing our generous benefactor, John Daume, and presenting him with a gift basket of fine wines in token of our appreciation for all he has done for the club for all these years. Jim Kopitzke was also acknowledged for his fine efforts in arranging the event, and finally Drew Beechum was applauded for his long hours over the last several years planning for this day. As Steve mentioned, a slide show was running before and through the dinner hour.

*See "Currents" (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.

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**Currents** (Continued from page 2)

The pictures spanned a great many years and were provided by too many members to list here. The bulk of the slide show was the result of long labor by Jay Shevek, with additional photo CDs compiled by MB Raines and Gregor Reti.

The Band played a great second set after dinner and the presentations, motivating quite a few of us to get up and boogie, kilts and all! In addition to the ten of us that donned Highland attire, I must congratulate the membership as a whole for stepping up and putting on the Ritz a little bit for this special occasion. It really was nice to see how people "clean up!"

Finally, on behalf of Drew (who is off to Boston

for a Belgian Fest as this goes to print) and the rest of the Board, I would like to thank all of the people who attended and made this celebration all that it should have been. We especially thank all of you who came early to help schlep and set up equipment, help with the guest check-in, and all of you who shared your homebrew, and all those who brewed and shepherded the many Anniversary Brews over the last two years. Also a big thanks to our many Party Sponsors, and to Steve Grossman of Sierra Nevada, Bob Brewer of Anchor, and Michael Bowe of Angel City for joining us in our celebration. Cheers! **Kf**

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**President** (Continued from page 1)

The visit to the brewery was very nice, they had 7 different types of beer, tri-tip sandwiches, salads, chips, and did

I mention Beer? Mike Bowe and his assistant brewers gave tours of the brewery all afternoon and showed how a home brewer gone pro does his business. This was such a great time that we plan on doing more bus trips to beer destinations.

**2005 Doug King Memorial Lager and Specialty Beer Competition**

The 2<sup>nd</sup> annual Doug King Comp will be held in the first part of January so get your Lagers, Bocks, and Specialty beers ready. More info to come.

**So Cal Home Brew Festival**

The So Cal Home Brew Fest is changing its location for 2005. While it will still be in the Temecula area, it has been moved to the Vail Lake Resort. By all accounts this venue will be better than Lake Skinner with the same type of accommodations only nicer. The fest will be held on April 30<sup>th</sup> so start stocking up on those quality home brews to share at the Party. The club will be reserving 10 campsites that will be given out first come first serve so reserve early. The RV sites must be reserved separately so do so early because there will be public non-fest goers at the resort on that weekend. This should be an exciting fest with the new surroundings and the great beer, as always. **SC**

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## Style of the Month: IPA

### Why so Bitter?

by Cullen Davis, Grand Hydrometer

We generally think of India Pale Ale as being a sub-style relative of the Pale Ale family, but really it is the progenitor of the style. It's the great-granddaddy of the popular bitters and pales. The first pale ales arose with the advent of steel at the onset of the industrial age, which allowed maltsters to cook the grains much more evenly and consistently than the typical brown malts, which were dark and smoky. Pale beer was the natural result, with the first of these beers appearing during the reign of Queen Anne in the early 1700s.

For decades, though, pale malt remained expensive and the Porter became the most popular beverage. It was noted, however, that one could get a considerably drier beer from a well-modified pale malt, and with a few extra hops, one could brew a beer that could survive a long ocean journey to India. One shrewd London brewer, George Hodgson of Bow Brewery, took advantage of cheap shipping rates as most cargo was coming into Britain from India and many ships were going there nearly empty. Hodgson's India Ale was very highly hopped and of lower gravity (read drier) than typical contemporary beers. With less residual sugar in the finished beer, it was less likely to spoil, and of course, the hops helped as well. With exports to Russia falling off, the Burton brewers needed to find other markets, and India seemed like an obvious choice. It is now widely considered to be the case that Burton's hard water makes for good, dry, hoppy pale ale and the maltsters there were able to make malt even lighter in color than Hodgson's amber to copper colored beers, and by 1840 IPA had acquired its classic characteristics. Exports of beer to India were soaring, and demand in Britain had begun to rise. People like light, crisp, dry beer! Who knew? Odd as it may seem, IPA can be considered to mark the beginning of the trend toward ever lighter, drier beers.

With the rise in popularity of IPA brewers eventually dropped the "India" from the name, calling them "pale ale". And through market evolution we've ended up with all the different types of light-colored ale you see today. In postwar Britain and U.S. gravities in beers became lower across

the board and brewing to the old guidelines was largely a thing of the past. In Britain, the light pale ales came to be called "bitter", perhaps because it's a more macho-sounding name than "light". Thankfully, brewers have been reinvestigating old brewing styles and methods, and tweaking them to personal and modern tastes. Distinct style offshoots of the old IPA have arisen in the brewing renaissance, most notably the new American IPA, with its brash hoppiness and substantial malty body, and the even newer Double IPA, which goes over the top in every respect. Recently we're able to get away with even more ridiculously high bitterness numbers with the new high-alpha, low-cohumulone hop varieties. More than any other style, new IPAs showcase the glory of the hop flower ranging from a clean, crisp, dry finish to a face-twisting, foot-stomping, gasping-for-breath, begging-for-mercy, weapons-grade BITTER. The future looks very bright indeed for the hop heads among us!

Don't forget to bring your IPAs of all stripes to the November meeting. I'll be presenting an interesting lineup of quality IPAs and I'd like to see how the Falcons' brews stack up. *cd*

### Stern Grove Entries

We found out in Oktober 8th that our entries for the Cal State Competition at Stern Grove had to be delivered to San Francisco by the 16th. This prompted a



flurry of last minute bottling and juggling of entries to fit the rather arcane style categories used by the organizing club. Then we still had to come up with a way to get the beers delivered safely and on-time. Drew stepped

up, and he and Derreck hit the road early on the 16th and got our brew to its destination. They took the opportunity to make a little pub crawl out of the trip, and Drew has posted some pics and impressions of the beers, food, and atmosphere at several spots from Frisco to Healdsburg. Check it out at <http://www.stoutguy.com/beer/trips/Sonoma/index.html>



### **Franken-Ale (Continued from page 1)**

bare bones home brewery that consisted of a 3 gallon enamel tamale pot, an immersion chiller, a stainless steel racking cane, and a 6.5 gallon plastic fermentation bucket.

Because of my simple set up, fermentation was at the mercy of the So Cal climate. needless to say, brewing was generally a no no in the summer months. Well it was the beginning of Oktober, and the weather was in the upper 60's to low 70's.....perfect for ale's. I formulated a recipe and went to work. The end product was an Old Ale with an OG of 1.090, and a nice ruby color.

Everything was going well, a happy fermenting beer, good temperatures, and a pending 10 day vacation in Maui with my wife, Jan. However Tuesday morning, the Santa Ana winds kicked the temperature up to 85+ degrees. I checked the fermenter and the beer was going off. As a novice brewer I panicked, I worried that the fermentation would finish while I was in Maui ,and autolysis would become a factor. By Tuesday night the beer had just about finished fermenting, and that's when I decided to try and prolong the fermentation. I raided Jan's kitchen and swiped honey, table sugar, and brown sugar from the pantry. I also grabbed some corn sugar I had in my brewing supplies, and proceeded to dump all the adjuncts into the fermenter. The next morning everything was going well, and we left for Maui. Ten days later we came home, and to my surprise the bucket lid had popped off, and the fermentation lock was stuck to the ceiling. Frankenale was born.....It's alive, it's alive!!!!!!!

Well, on this Oktober 17th, the brew crew of myself, Craig Shapland, Steve Sunt, Paul Sedgewick got together to see if we could recreate the monster beer of 2002. The entertainment portion of the day started early when after lighting the burner on the HLT I accidentally left the lighter next to the burner. A few minutes later, while we were enjoying our breakfast stout ....POOF!!!! the

lighter exploded. I have never seen homebrewers move soo quickly without the words "free beer" involved! Luckily no one was hurt, and no property was damaged!

After the wake up call, we doughed in our partial mash at 156 f for 1 hour. We mashed out at 169f for 10 minutes, batch sparged and collected 6.5 gallons of 1.050 wort. We supplemented this with 8.5 gallons of water and 27 lbs of pale extract. Hop additions included 27 oz (not a typo) of Bullion at 90 min, 3 oz of Fuggles at 20 minutes, and 3 oz of Cascade at 2 minutes. The wort was cooled and pitched with two 1/2 gallon starters. One was White Labs WPL 001 California Ale, and the other WPL 028 Edinburgh Ale yeast. Within 4 hours of pitching these bad boys were going off!!! During the fermentation process the carboys will be fed an array of sugars. I will be feeding the WPL 001 carboy (Frankenale) honey, table sugar, brown sugar and corn sugar. Craig will be serving the WPL 028 (MacFranken) turbinado sugar, corn sugar, molasses, and Lyle's golden syrup. All sugars will be fed in 2 lbs increments until the beer begs us to stop!!!. The yeast will also be supplemented with a dose of WPL 530 Belgian abbey, and finished up with Red Star champagne yeast. I think that this combination should give us a beer that will definitely bring out the "monster" in all of us.

During the course of the day we were able to sample several fine beers, both commercial and home brewed. The list included Guinness Extra Stout, Brother David's Tripel (Anderson Valley), and Alaskan Summer Ale. Paul brought a bottle of Stone's Smoked Porter. We also had 21st Amendment's Prohibition Ale, and courtesy of Mike, (I forgot your last name) the recently released 2004 edition of Celebration Ale. On the Home brew side we sampled Craig's Double IPA and several "mystery beers" from my secret stash. As a special treat MB and Jim Moorman stopped in for a beer with a 750ml of

See "Franken-Ale" (Continued on page 6)



## Board Meeting Minutes

October 27, 2004

By Paul Sedgwick

This month's board meeting was hosted by our Burgermeister, Chef Sean Donnelly at his place in Valencia. In attendance were Drew Beechum, Steve Cook, George Mahoney, Greg Van Citters, Cullen Davis, Gregor Reti, Kent Fletcher and Paul Sedgwick.

Gregg reported that our treasury is in excellent shape due to the fantastic attendance at the 30<sup>th</sup> Anniversary bash. According to the Treasurer we had 118 attendees at the party.

The 30<sup>th</sup> Anniversary party was a big success. Our sincere thanks go out to everyone who helped make it happen, especially Jim Kopitzke. Drew would like Jim to put together a recap of what went well as well as what could have been better, so our 35<sup>th</sup> Anniversary party will be an even bigger success.

The Angel City tasting went well. Michael Bowe treated us to some fine beers, sausages and sandwiches. Everyone on the bus had a good time and we look forward to more trips with our friends at Pacific Gravity.

Drew is busy putting together our entry for the Anchor Homebrew Club of the Year Competition. In order for him to devote his maximum effort to this project, Steve Cook has been assigned to write this month's Presidential column for the Newsletter. Steve will also fill in for Drew at the November general meeting.

This Month's Shop Brew is scheduled for November 14<sup>th</sup>. The brew will be a Kolsch or a Sticke Alt.

We would like to have our traditional Christmas beer tasting at the Stuffed Sandwich some time in December. Gregor will call to set up a date.

The Doug King Memorial Competition is coming up early next year. We do not have a firm date as yet. Now is the time to brew a Dougweiser, Ryeweiser, Spudweiser, Cakeweiser, Dougfoot, or any other unusual beer in the spirit of brewing experimentation epitomized by Doug King. Drew

announced that Doug King's recipe book would be added to the Newsletter CD that is being produced for our 30<sup>th</sup> Anniversary.

We are planning to have an LA area Oktoberfest next year with all the local homebrew clubs. We need to decide on a location as soon as possible.

At about 8:45 PM the meeting was adjourned, and we enjoyed the lunar eclipse, the Red Sox World Series victory, and a fantastic Beef Wellington dinner provided by our gracious host. Many thanks to Chef Sean for letting us use his place, drink his beer and eat his delicious food. Board meetings don't get any better than this! **Ps**

*(no General Meeting minutes due to Anniversary Party taking place of monthly meeting, ed.)*

**Franken-Ale** (Continued from page 5)

MB's original Hashiel 10!! Yum yum!!!!

At the end of a long but successful brew day we ended up with 10 gallons of 1.100 wort, and a newfound respect for butane lighters! I'd like to thank Craig, Paul, Steve S., and Dave for coming in to brew, along with all the folks who came in to see what we were up to, and share some beers with us. As always, a very special thanks to John Daume' for all the ingredients, and opening up the shop for our crew. Look for the release of Frankenale and MacFranken towards the end of 2005! **gm**

### Grain Bill

9.0 lbs 2 row

1.5 lbs Cara-pils

1.5 lbs 220L Crystal Malt

1.0 lbs Flaked Barley

27.0 lbs Pale malt extract

### Hops

27.0 oz Bullion 9% AAU 90 min

3.0 oz Fuggles 5.1% AAU 15 min

3.0 oz Cascade 5.4% AAU 2 min

### Yeast

WPL001 California Ale

WPL028 Edinburgh Ale

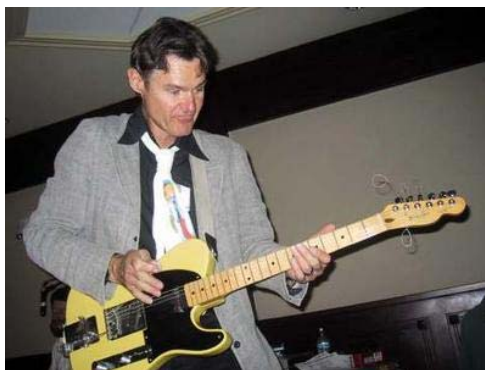
WPL530 Belgian Abbey

Red Star Champagne



### Phantom Brewer Tip: Yeast Recovery System

Those of us who brew big beers and pitch a lot of yeast know all about blow off. That wonderful frothy head that grows way beyond the confines of the carboy and blows through the bubbler and gets all over the place. The remedy you say is simple, use a blow off tube: a large plastic tube, one end of which fits and seals directly into the top of the carboy while the other end is put in a jar with some sanitized water in the bottom. This will let all that extra foam and CO2 be released from the carboy and avoids the mess. The Yeast Recovery System is simple, just make sure that all parts, the blow off tube, the jar, the water in the jar, and the foil to cover and partially seal the tube into the jar are all sanitized when you put it together. All of the foam blow off collected in the jar is pure useable yeast and can be used to start another batch or to help ferment out the batch that it was blown from. After the ferment stops blowing off, take the jar, cover it completely and place in the refrigerator to allow it to settle. After a few days it should have clear liquid on top that can be poured off and the remaining slurry can be put in a sanitized container and kept refrigerated until needed. This System has worked great many times, especially when used to aid in fermenting out those last few specific gravity points to make that brew just right. *tpb*



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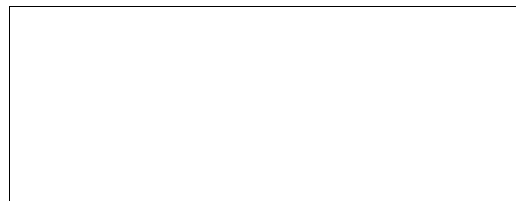
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## Coming Events:

- ◆ ***Club Meeting at the Shop,  
Sunday, November 7th***
- ◆ ***November Shop Brew on  
Sunday, Oktober 14th***



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