



BREWS & NEWS

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There's a Party in My Mouth and a Party in San Francisco

by the President of the Party

It's time to put on your shades, find the cigarettes and fuel up the car because this is the month we hit Anchor and San Francisco for all their beer. We ain't coming back until we've wrung every last drop from the old town. Heck, Anchor is such a big deal it has its own article below! But before you set your sights on the chilly city by the Bay, how about some chili?

February Club Meeting – SATURDAY February 5th – 1PM 18th Annual Chili Cook-off

Because of the Superbowl falling on the first Sunday of the month this year and our needs to plan for Anchor, we're making a one time move to the first Saturday of the month. So be at the shop on Saturday February 5th at 1pm.

Before we talk about our February

meeting, please remember that this will be the last opportunity folks have to join the Falcons for the Anchor Party and to buy the inexpensive tickets (\$25) to the *Celebrator Beer News* Battle of the Brewery Bands Party.

So you think you have a kicking chili recipe? Prove it. Yeah... you heard me. Prove it. As we have for the past 17 years, we're offering you the chance to bring us your best attempts at chili. We're returning to the old system of chili serving with each entrant serving their own chili. To participate, email Gregor (activities@maltosefalcons.com) or Sean (Burgermeister@maltosefalcons.com), then just bring a gallon of chili and a means of keeping it warm to the meeting. Entrants eat for free; judges pay \$5 to taste your crea-

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Grand Hydro: Ciders by Cullen Davis

It's been squeezed, but Cider is not going away.

There have been times and places that saw cider as the dominant beverage of choice. After all, it's considerably easier to make than beer. Let's face it, folks, beer is so popular because grain is cheap, keeps better

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than fruit, and most folks just don't have massive heaps fruit sitting around all the time. Johnny Appleseed knew what people really wanted. Sure, big beer and prohibition virtually killed off American cidermaking, but it's now gaining in popularity, in a similar fashion that craft brewing has over that past couple decades. While I would never imagine cider taking over the beer market, a small craft cidery might be able to make a go of it over the next few years. In Europe, cidermaking never suffered quite as badly as it did in the U.S. It shrank, adjusted, hid, but kept on going. Cider from Nor-

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Grand Hydro (Continued from page 1)

mandy and Brittany (France is the number-one cider producing nation!) is widely renowned as being exceptionally fine, with the surgery-clean pressing facilities and rigorously controlled natural fermentation. Irish cidermaking was pulled back from the brink of extinction by government action. Where it used to be the prevailing practice to make cider on the farm in England, growers are increasingly selling their apples to larger factory cider producers, while most German cider is made with non-German apples. In Spain, in the Galicia and Asturias regions, cider is making a strong comeback. It was forbidden under the fascist regime, but it hung on just enough to stay alive and now cider is back and growing. Sidrerias are quite popular in the region, and the locals follow old and peculiar customs when partaking of their Sidra. It is typical for the server to pour for you, dropping it one or two feet into the glass to "wake up" the flavor and aroma of the beverage. Several people at a table often share a glass, passing it around, then throwing the last bit out onto the floor (supposedly to discard the dregs). The server often keeps the

bottle at a side counter, not at your table, and he brings it back to you for refills.

Locally, some folks may have tried some commercial examples like Hornsby's or Woodchuck or some such and found it to be somewhat one-dimensional with a sweet, fizzy tang like soda pop. This sort of cider might inspire shrug and an exclamation of "eh". Given the above international activity, it's pretty clear to me that lots of people are having a lot more fun with cider than we are. So what do we do about it? I know what I'd like to do about it. I'd like to collect a few heirloom cider-apple trees, and grow them on a piece of land somewhere and make really good cider, but I'm going to need a lot more money to do that. (Cider collective anyone?) Until I have an orchard of my own, all I can do is go to existing orchards and buy their juice. There are a few areas around the southland up in the mountains where apples grow well, and some growers press some of their crop. I've been going to Tehachapi, north of Mojave to buy juice

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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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from RB orchards. This is a nice way to kill a day, even without making cider. Once you've gotten it home, you can just toss in some yeast and sit back. The stuff practically makes itself. The only problem with making cider in California is that we don't actually have ready access to traditional cider-apple varieties. One can certainly make perfectly decent cider with the "table apples" and "cooking apples" grown around here, but I can't help but wonder what we could make if we had the right apples for the job. The various apple strains are generally classified by their use (as I have been doing here) or by their taste. One often sees apples called "sweet", "sharp", or "bitter" or a combination of these terms (i.e. bittersharp or bittersweet). Sweet refers to apples with low acidity and low tannin (commercial apples are almost always in this category, with some showing moderate sharp and bitter flavors), sharp refers to a highly acidic apple, and bitter refers to highly tannic apples. Ideally, cider would have a good balance of these characteristics, and a blend of

several apple varieties is the preferred method of achieving this. Contemporary factory-produced ciders are typically made from concentrate and have sweeteners and acids added to them to give them more character and palatability. Truly natural ciders are light, and crisp and fine, with a fresh aroma of apples and an easy, refreshing drinkability. I for one, am thrilled with cider's resurgence and I look forward to the day when we have local access to dozens of brands of craft cider and perry. I'll be pouring a few choice ciders at the February meeting, so if you've made some, please bring it to share. *cd*

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January Shop Brew – Chef's Delight Stout

For the first time, Chef Sean hit the brew deck at the shop and led a brew of his favorite quick turn-around American Stout. Aside from a few hiccups with an unfamiliar brew deck and some of the crème brule aromas of a boil over, the brew was quick with Sean setting a record pace. Just as the brew day was a quick one, Sean planned to have the beer in a keg and ready to drink in just 4 days. The wort was nice and roasty with a bright American hop character to tickle the nose and palate. As always, the ingredients were donated by John Daume and the yeast (WLP001) was borrowed from the boys at BJ's.

Recipe for 15 Gallons at 1.052 with 53 IBUs at 36 SRM.

Malt:

20.0 #	Crisp Marris Otter Malt	69%
6.0 #	Flaked Barley	21%
1.75 #	Roasted Barley	6%
1.0 #	Chocolate Malt	3.5%
0.20 #	Acidulated Malt	0.7%

Mashed in 9.75 gallons of water for 60 minutes at 152F

Boil for 60 minutes

Hops:

1.3oz	Warrior	Pellet	17.4%AA	60min
1.8oz	Warrior	Pellet	17.4%AA	15min

Yeast: WLP001

President (Continued from page 1)

tions.

First Place is awarded a free year's membership and two six packs of top flight beer. Second Place is awarded two 750ml or 22oz bottles of something exotic. Third Place is awarded a 750ml or 22oz bottle of exotic brew.

Hottest Chili – Awarded by the Chef, the prize is unknown, but remember, flavor is important, too.

For our Grand Hydro tasting this month, Cullen is whipping out a batch of domestic and imported Ciders. Many of the ciders we're tasting are either unavailable or hard to find in Southern California so give this a try (If you have homebrew ciders, please bring them in!). Also for consideration this month will be any Sour Belgian beers you have for the AHA Club Only in March (Entries are due on March 4th, hence the accelerated tasting). I know there are a number of great lambics that were brewed a few years back with MB. Bring them in and we'll see what we want to send on.

Don't forget to bring lots of good beer for tasting, because we'll have a lot of stuff to cover. As is **common courtesy**, please give brewers presenting their beers the respect of actually listening to them and not talking over them. They're bringing you beer!

February Shop Brew – *Emperor Norton's Imperial Steam Beer* – February 20th – 9AM

For anyone who can't make it to Anchor, we've still got you covered with George Mahoney and Kent Fletcher whipping up a Hollywood blockbuster sized Steam Beer. *Emperor Norton* is my name for the beer; check the website for details on Emperor Norton. Other names you might be hearing bandied about include *Dropped Anchor*, *Missing Anchor Brew* and more! So drop by and drink plenty of beer; after all you have to keep up with your compadres following the Anchor Weekend magic.

Second Annual Doug King Memorial Comp Results:

In what I hope becomes a continuing tradition for the Falcons, we held a small and successful competi-

tion to honor Doug King's inventiveness and love of brewing. We had 21 entries with some of our entries coming in from Michigan. I'd like to thank: Steve Cook, Cullen Davis, Mark Poliner, Gregor Reti, Paul Sedgwick and Gregg Van Citters for their help in judging this year.

The Best of Show actually saw a tough judge off of the four beers taken up to the round. After the dust had settled, Craig Wickham's Imperial Stout with Cocoa was left standing the Champ. Right behind Craig was Todd Peterson's Wassail followed by Tom Wolf and Rick Burnside's entry of Dougweiser. Congratulations guys! Medals will be forthcoming.

**Lucky Baldwin's Belgian Beer Festival:
February 12 – 25**

Dave Farnworth, recently knighted by the Brussels Brewer's Guild, continues the Belgian Beer insanity at Lucky Baldwin's, 17 S. Raymond Ave. Pasadena. As in years past, Dave is breaking out incredible finds from the breweries of Belgium and what he's had in hiding in his beer cellars. Remember that special beers roll on and off tap all the time, so watch T-Shirt and Glass specials and new beers arriving through the two weeks of the fest.

Grain Buy

The annual grain buy is on! Just like last year the grain buy consists of 10 pounds of any mix of John D's grain selection for paid club members. Remember the only stipulation for the grain buy is that some portion of the beer brewed with the grain must come back to the club at a festival, club meeting or competition. The grain buy will run through to June (or when the board declares it closed). You must be a paid club member to get your free 10 pounds (one allotment per member). Grains can be freely mixed between varieties. Members can pool their grain purchases into a single lot. Sign up when you grab your grain. **db**

Doug King Memorial Lager and Experimental Beers Competition BOS Recipes

BOS Winner:

Craig Wickham's Imperial Stout with Cocoa

Craig's win of the Best of Show should once again remind all of us that extract beers are not necessarily inferior to an all grain brew. All of the judges at the table liked this beer a lot and it took the award hands down.

Partial Mash & Extract Recipe for 5 gallons at 1.080 (1.030 FG)

1.00lb Flaked oats
1.00lb Roast barley
0.50lb Belgian "Special B" 220L
0.25lb Marris Otter Malt
0.25lb Black malt
0.25lb German Cara-Wheat
0.25lb Scottish Chocolate Malt

9.0lbs Dark Liquid Malt Extract

Filtered LA Water with ½ tsp gypsum, 1 tsp calcium carbonate
Steep grains 1 hour at 160F
Sparge with 1.5 gallons of 160F water

Boil for 90 minutes
1 oz Target Hops (90 min)
¾ oz Brambling Cross (20 min)

Extras
7.0 Tablespoons Hershey Dry Cocoa added to boil (last 20 min)

Yeast
Starter of Wyeast London 1028

First Runner-up BOS: Todd Peterson's "What's-in-an-ale" Wassail

Many times when a brewer decides to open up his spice rack and really throw the works at his brew the result is less than palatable and the beer sits as an overpowering mess. Despite all of the spices that live in Todd's Wassail recipe, the beer works smoothly together with flavors harmonizing on the palate to bring you a spicy winter treat.

Recipe for 10.5 gallons at 1.064 OG,
1.012 FG, 20 IBU

80% Pale Two Row
9% Domestic Munich Malt
4.5% Belgian Aromatic (25L)
4.5% British Carastan (30L)
2% Roasted Wheat
2lbs. Orange Blossom Honey
(add honey last 20 minutes of boil)

Mash-in at 140F for 40 minutes.
Raise to 155 until conversion.
Mash out at 170 and sparge to collect 13 gallons

Boil for 60 minutes
2 oz Fuggles (5.5%AA) 60 min
15grams Fuggles (5.5%AA) 0 min

Spices (add at time remaining in boil)
0.25oz Fresh ginger, peeled and chopped (5 min)
1 Vanilla Bean, chopped (5 min)
5 Mexican Cinnamon sticks, split (5 min)
3.5gm Whole Allspice (0 min)
14gm Juniper Berries (0 min)
3.5gm Whole Cloves (0 min)
5.5gm Grains of Paradise (0 min)
14gm Bitter Orange Peel (0 min)
14gm Star Anise (0 min)

See "Doug King" (Continued on page 9)

The Anchor Party Weekend – The Real San Francisco Treat!

Feb. 18th -20th

By Drew Beechum

Main Falcon Events:

- ◆ Toronado Party: 2/18 – 10:00PM
- ◆ Anchor Party: 2/19 – 2:00PM-7:30PM 1705 Mariposa.
- ◆ Anchor Post Party: 2/19 – 7:30PM – Rogue Public House
- ◆ Brewery Bus Trek – 2/20 – 9:30AM (Bus Depart); 3:30PM (Bus return to Hotel)
- ◆ Battle of the Bands –2/20– 3:35PM (Bus Depart); 4-8:30PM Party; ~9PM (Bus Return)

This is last call for all aboard the Anchor express to a funky time. The February meeting (Feb. 5) is the last chance to sign up for Anchor; our special events; purchase tickets at the discounted price to the Battle of the Bands and sign up as a member or renew your membership.

IF YOU CANNOT MAKE THE MEETING, contact Gregor: (activities@maltosefalcons.com) or Drew (president@maltosefalcons.com).

Everyone has questions about schedule around the Anchor weekend. To help everyone prepare for the weekend, the Board has prepared a Beer Map of San Francisco and a listing of all the events and details we know about, both Falcon and non-Falcon. If it hasn't been emailed to you by the time you see this newsletter: email Drew (president@maltosefalcons.com). In addition to email, we'll have copies available at the meeting and at the hotel's front desk.

The centerpiece event of our weekend will be the Anchor Awards dinner on the 18th. Doors open at 2pm to the brewery. Please be there on time and prepare for the climb up to the

brewery floor where Anchor will have the tasting bar open and flowing freely. The club will have special glasses for sale available only at the brewery. The glasses we provide are much better than the small tasting cup Anchor traditionally hands out. Grab your glasses in a hurry.

Gregor has worked a great deal for us to attend the Celebrator Battle of the Bands. If you purchase your tickets at/by the February Club Meeting, you'll get dinner, 5 bands and 12 breweries pouring beer for \$25! According to Tom Dalldorf, editor of *CBN*, there probably won't be any tickets available at the door! Get in on this now! And we're just about out of bus spaces, but a ride to/from the party in Berkeley costs a mere \$10.

There's also room left on the Sonoma County Brewery Trek. \$25 buys you a bus ride, with beer, to *Bear Republic Brewing Company*, *Russian River Brewing Company* and *Lagunitas Brewing*. That's 140 miles round trip and three phenomenal breweries to enjoy. Gregor has been working on some great deals at the pubs and *Lagunitas* is only open on Thursdays, but Jonny Liebermann convinced them to open for us. Join the other 30+ Falcons for a chance at some great beers and your ticket also includes a ride to the Battle of the Bands.

If you haven't reserved a room at the Cathedral Hill Hotel using the "Celebrator" rate, you should soon. Gregor's last count revealed that the Falcons have reserved over 10% of the rooms in the hotel! That's plenty of folks to get together and have a few late night beers. Remember 415-776-8200 for \$79/night, and if you are driving, be sure to mention that we have a discounted parking rate.

Randy Mosher's "Radical Brewing"

Review by Jonny Lieberman

Randy Mosher's book *Radical Brewing* is not radical; it *is* brewing. To me, brewing is the marriage of art and science. The art is of course a desired taste, scent or color (or alcohol level--shut up, Drew). Whereas the science is the brewer's constant--near obsessive--experimentation and innovation. Most of the brewers I know and respect work manically to balance the two; the new with the old, tradition meets chaos. And all of our work is done out of a deeply heartfelt passion. I know that for most of us, the idea of *not* brewing is akin to not breathing. Mosher's book celebrates our affliction and is therefore for you. Rejoice brothers. Rejoice!

And it's worse than that. Because not only does he validate our madness, but Mosher has the *chutzpah* to add to it! Contained within this book are all the secrets you've heard whispered about in the back of the shop. All the ancient elixirs that most of us are too frightened to attempt, let alone discuss. Have you ever wanted to make a beer so big that you mash the grains with wort? Have you been contemplating that habenero-hefe? Have you ever wondered why Steve Cook is so loud (answer: gruit)? Have you been dying to make some Lichtenhainer, Gotlandsdaika or Estonian Kodoulu? You have? Welcome to your new bible. *Radical Brewing* is a treasure-trove of all the brewing gremlins that the style-Nazis have kept locked up for so long and that want so badly to be let out! I should add that the first ten or so sections are concerned with just plain-old brewing with a twist or two thrown in for flavor.

More though, than the content of this book, is the style in which Mosher writes. I've long been something of a heretical brewer (Degrees Lieberman, anyone?), so much of the info was not new to me. However, the "you can do it" attitude and frankly the love that Randy crams onto each and every page is moving. Allow me to quote from the intro;

"Brewing is no more difficult than making lasagna. If you can whip up this noodley mélange, then you can make terrific beer. Limits on time, space or money need not stop you. All you really need is

desire."

Yes, exactly! *Radical Brewing* is truly the only brewing text I have ever read that is as useful for the rank amateur as it is for the grizzled veteran. Think of it as the mentor you've never had, but always wanted. The one who would whisper, "go on, don't be scared." The proverbial angel/devil on your shoulder. In less fussy language; a full 90% of the recipes are given in both extract and all grain.

The scope of *Radical Brewing* is so immense that there is no way I can do it justice in a single review. "Comprehensive" is a good descriptor and "exhausting" is much more accurate. Here's a quick listing of my favorite parts.

- ◆ Complete grain tables ranging from all the various wheats available to odd cereals like Quinoa and Triticale.
- ◆ Every fruit you could ever imagine stuffing into a fermenter, including *mushrooms* (not as weird as you might think, as Mosher explains that technically, Irish Moss is a fungus).
- ◆ Ditto for spices
- ◆ Ditto for hot peppers
- ◆ Ditto for sugars. In fact, I recently brewed a beer with Demerara, Turbinado and Muscovado--with confidence!
- ◆ Page after page of ancient brews and the techniques employed to produce them, including "outlawed German beers" and Kvass, an old Russian style made by mixing water with flour and allowing to sour.

I hope you get the idea. If you are curious about whether or not you are "allowed" to do something, flip through this well laid out tome and you will find your permission slip. And, if on the odd chance you don't, I guarantee you'll find a paragraph or two encouraging you to "try it!"

I should also mention that *Radical Brewing* is extremely well laid out, both visually and logically. Randy Mosher is a graphic designer by trade and it shows (he designed our 25th Anniversary logo).

See "Radical" (Continued on page 9)

General Meeting January 9, 2005

By Paul Sedgwick

Although it was a rainy Sunday afternoon and the NFL play-offs were on TV, the January meeting still managed to attract an excellent crowd of about 50 Falcons. This month's style for the commercial beer tasting was winter holiday and seasonal beers. Our Grand Hydro, Cullen Davis, started us off with Jubel from Privatbrauerei Franz Joseph Sailer. Next up was Anchor's 2004 "Our Special Ale", followed by Starry Night Stout from Island Brewing. We sampled a Double Bock from Big Bear Brewing Company and a Grand Cru from BJ's. We finished up the tasting with three fine Belgian beers: Cuvee de Noel from Brasserie St. Feuillien, Delirium Noel from Brasserie Huyghe, and N'Ice Chouffe from Brasserie d'Achouffe.

Having completed our tasting it was time for lunch. Unfortunately for us Chef Sean was under the weather and did not attend the meeting. John Aitchison went out and procured some bread and lunchmeat to feed the hungry masses. Thanks John!

During lunch Drew did a demonstration on beer dispensing. He discussed different types of tap faucets, kegerators and the use of beer gas, a mixture of carbon dioxide and nitrogen.

After lunch it was time to discuss business. The club will be sponsoring a grain buy again this year. Club members can get 10 pounds of free grain, with the stipulation that the beer comes back to the club at a meeting or fest. The offer is limited to the first 20 members. You must be a paid member to be eligible.

The Shop Brewery is going to be refurbished and moved outside. The new system will have increased capacity, which means we will be using more ingredients. In the past, John Daume generously donated all the ingredients for the shop brews. The club is considering paying for ingredients in the future. There was some concern among the members about the effect that this would have on our treasury. We decided that the club would cover the cost of shop brew ingredients on the new system for 6 months and then reevaluate the cost. Tim Loveless then donated \$150 to the club to be used for shop brew ingredients.

Entries were collected for the Doug King Memorial Competition. The deadline was extended an additional week. Winners will be announced and prizes will be awarded at the February meeting.

The Americas Finest City Homebrew competition is coming up. Judging will be held March 4 at Alesmith.

The club is planning another Brew Day at BJ's. A vote was taken on the style to be brewed, and double IPA was chosen. The plan is to have a club brew-off with the winning recipe to be brewed at BJ's. Bring your entries to the September meeting for a blind taste-off.

The new tie-dye shirts are in and selling briskly. Our thanks go to Eric Sena for his fine artwork. New glassware should be available soon.

Plans for the upcoming party at Anchor were discussed. There was not enough interest to charter a bus to San Francisco. The Anchor Party will be held on Saturday, February 19th. We are planning a brewery trek on Sunday, followed by the Celebrator Battle of the Bands. Discount rooms are available at the Cathedral Hill Hotel. Check the Falcon's Website and the Yahoo! Group for the latest Anchor Party information.

With the business portion of the meeting behind us it was time for more beer. Drew brought us his CDJK Ashy Mild, based on a recipe originally brewed by Cullen, Drew, Jim K., and Kent. Nancy Gold shared a spiced Porter with us. Gregg Van Citters brought a Chocolate Porter and some commercial beers from his recent trip to Pittsburgh, including Pious Monk Dunkel from the Church Brew Works, St. Niklaus Bock from the Penn Brewery and a Porter from D. G. Yeungling and Sons. John Aitchison brought us a Wee Heavy. Todd Peterson provided a Weissbock. We had Craig Shapland's Irish Red Ale which was chosen as our entry into the AHA Club only Competition. We had a Strong Bitter from Sal and Sal and some Old School Alt Beer from George Mahoney. Sean Wilson brought Burton Baton Imperial IPA from Dogfish Head Brewing. Jason Reithoffer provided some Wild Dog Double Pale Ale from the Flying Dog Brewery, Sierra Nevada Beer Schnapps, and some fantastic homemade peppermint schnapps.

The meeting adjourned at about 5:00PM.

Board Meeting Minutes—January 24, 2005

By Paul Sedgwick

This month's board meeting was graciously hosted by Cullen Davis and Di Merrick at their apartment in Sherman Oaks. The Board Members in attendance were Andy Beechum, Cullen Davis, Gregg Van Citters, Gregor Reti, Steve Cook and Paul Sedgwick.

Gregg reported that the treasury is in good shape. The new shirts are selling well and memberships are on the rise in anticipation of the Anchor Party.

The February meeting will be held on Saturday the 5th since the Superbowl is on the 6th. Cullen will be presenting Ciders for the commercial tasting. The Annual Chili Cook-off will be held. First prize will be a free 1-year Falcons membership and 12 pack of Sierra Nevada Celebration Ale and/or Big-foot. Additional prizes will be awarded for 2nd and 3rd, and for the hottest chili.

The February Shop Brew will be Emperor Norton's Imperial

See "Board Meeting" (Continued on page 9)

Board Meeting (Continued from page 8)

Steam Beer. Plans are proceeding for the new shop brew system. The current proposal is for the club to pay for half the ingredients for future shop brews, with the brewers paying the other half.

Mayfaire will be held on May 14th or 21st. We are looking for a site. La Jolla Group and Oak Park are under consideration. Sean has suggested Three Points Roadhouse near Lake Hughes. Sean will get details and present them to the board.

The upcoming Anchor Party was the largest topic of discussion. We have about 130 people signed up for the party. The latest details on the Party, the Brew Trek, the Celebrator Battle of the Bands and other events can be found in Drew's newsletter article. Cullen is working on a presentation for the Falcon's Brews Band's 15th Anniversary. Gregor will look into getting a van to transport SWAG, Hashiell 10, additional beer, coolers, etc. We may be able to use the GBC van. Brian Vessa will handle the rental of a 15-passenger van for the band members.

The meeting adjourned at about 10:15 PM. The Board would like to thank Cullen and Di for sharing their fine food and beer and for putting up with the Board in general and Gregor in particular. *ps*

Phantom Brewer's Stove-Top Stuffing

Many of us out there are forced by fate to brew on the meager fire of an ordinary kitchen range. Far from the jet-wash inferno of a good Cajun Cooker propane burner, ordinary stoves take forever to boil 5 gallons of liquid, and forget about trying to step up a mash before it goes sour. There are ways around this though. I've successfully stepped up mashes by running a modified decoction on the stove. At first, I did it because the style I was making with a lot of unmalted wheat really necessitated a protein rest, which would mean I would have to step up my mash. I was hoping that I could start it pretty thick and add hot water and use the one burner to step it up, but it was going too slow. I just grabbed another pot and scooped out some of the mash, heated it real quick on a free burner and tossed it back in, hitting the step-up temperature nicely. That Belgian Witbier took gold in competition several times over. I've been following a similar mash schedule since then. With one burner I was stuck doing single infusions, but just by using two burners, I can be considerably more versatile in what styles I can brew. Also, I always split the boil, too so I can actually boil it, instead of barely simmering it on one burner. *pb*

Brew Book Review (Continued from page 7)

Obscure picture after curious image is quite literally crammed onto every page. Most info can be accessed by simply thumbing through the book and looking at the wry but effective chapter titles. "Big Honking Beers" is for the barleywines and the like, "Hops Are Just Another Herb, Mon" is the chapter on spices and gruits and "Bent Beers" is where the gloves really come off. Read: the weird stuff. Like a 5 gallon batch with 32 oz of hops (473 IBUs)! Can somebody say, "Moorman?"

Most of all though, *Radical Brewing* is fun. For those of us who have ever slogged through some of the more scientific brewing books on the market, well, the info is good, but, uh, I'm sure the authors are very nice. Mosher is never dry for a moment. He approaches all aspects of brewing in a playful, humorous manner and would not be out of place slumped over a picnic bench talking softly with the moon halfway through a Dead Palates meeting. Actually, Mosher gives props to the Falcons and our "beer diva" MB specifically. Moreover, the chapter entitled "Don't Try This Alone" is all about "The Glory of Brew Clubs." Insightful, fascinating, entertaining, never dull *and* a wonderful value, *Radical Brewing* really ought to be the next piece of "equipment" you purchase. *jl*



Doug King (Continued from page 5)

12.5gm Whole Nutmeg (0 min)

Take the knockout spice additions and grind in a coffee grinder before adding to the kettle.

Yeast:

0.5g Starter of Wyeast Trappist Ale

Boil, chill and oxygenate beer.

Pitch and ferment beer for one day around 66F, followed by two days at 75F. Slowly chill to lower to mid 60's as fermentation subsides.

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:

New Member ___ \$24.00 Renewal ___ \$20.00

Coming Events:

- **Belgian Winter Warmers Tasting: February 2nd, at BJ's Woodland Hills, be there at 7 pm for seating!**
- **Next Shop meeting: Saturday, February 5th, 1:00 pm Featuring the Chili Cookoff!**
- **Anchor California Homebrew Club of the Year Party, Sonoma County Pub Crawl, & Celebrator Battle of the Brewery Band Weekend: February 18th-20th, in San Francisco!**
- **Next Shop Brew, February 20th, 9:00 am start time**



**MALTOSE FALCONS
HOME BREWING SOCIETY**
22836 Ventura Blvd #2
Woodland Hills, CA 91364

