



BREWS & NEWS

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Volume XXXI, Issue 5, May 2005

Mayday! Mayday! We're Surrounded By Beer! by President Endless Beer

Taxes are done and a brewer's thoughts in Southern California turn to the raft of parties on the schedule. Per Falcons' tradition, there is no May meeting. Feel free to stop by the Shop and enjoy John's hospitality, but we'll be off partying.

15th Annual So Cal Homebrew Fest: Temecula (April 30th)

Temecula is almost upon us and we're looking in great shape with a large crew of Falcons and beer. We'll be towing along the bars, the slot machine, the Moorinator, the cactus, the mug, signs, fire pits, power and more. Lots of gear right? The moral lesson of this list: If you're going to Temecula, we'll need help on Friday, Saturday and Sunday manhandling all of this gear. Don't be surprised if you get shanghaied by Kevin, Kent or me. Traditionally Friday and Saturday all of our campsites get together and cook up grub and drink some beer. This year, the CHA is also providing a map to show where various clubs are camped out so we can go on a mini "camp crawl".

Mayfaire Judging – May 7th 9AM –

St. Martin's – 7136 Winnetka Ave.

This year's competition has over 220 entries and it's time to get your judging and stewarding hats on tight. The Chef is making lunch for the participants and we're striving to wrap everything up during the day. Please register online at maltosefalcons.com or talk to Martin Carman or Steve Cook. Let's see who gets the bird and get our entrants the feedback they deserve.

Mayfaire Festival – May 14th, 1PM Far West Resorts Santa Paula, CA

And speaking of the Bird, we have the location set in place for the presentation and party. We'll be at the Far West Resorts park across the creek from our Sunfest location of Steckel Park. Sean will be preparing some big ticket items for the meal as the club voted. Please RSVP with Sean if you'd like Steak or Cedar Smoked Salmon.

Prices will be as follows:

\$10 for designated drivers eating dinner
\$15 for dinner and one night of camping
\$18 for dinner, and two nights camping
See "President" (cont. on page 7)

April Shop Brew: Pliny the Unwanted by Jonny Lieberman

Ever since first my first sip of **Pliny the Elder** I have been fascinated with the beer. Sampling the even more potent and slightly more savory **Pliny the Younger** at Russian River on the Falcons bus trip made me even more crazy for the stuff. I *had* to brew it. President Drew, however, mandated that we had to brew a beer that would be ready in time for Temecula. We fought and fought and eventually settled on a scaled down recipe (which

was graciously provided by Vinnie C. himself) that would yield us a nice, quaffable goodtime XPA.

It was with great pride and not a few butterflies in our stomach that myself and Nicky the Fish stepped up to the plate to lead not only our first shop brew, but the second batch overall on the new Falcons brewery. At the inaugural event, Fletch spent most of the brew with his trademark torch (and wrench) in hand, essentially welding the monster together as he went. Luckily, St. Arnoldus was smiling down on us from Beer Heaven, because not only did the brew go smoothly, but instead of a 1.055 XPA as was planned, we were blessed with a beautiful 1.095 XXXPA! The truth,
See "Unwanted" (Cont. on page 7)

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Brews & News Currents

By Kent Fletcher, Editor

Contributors

This issue of the Brews & News is a little leaner than the last several months. "Not a lot of meat, but what's there is *cherce!*" Even Drew is somewhat short-winded this month, don't know if that's related to asthma or just saving his breath for Temecula. We have the second halves of last month's articles by Lieberman the Loquacious and Bruce the Verbose on "Big Beers" and "Lambic Bread," respectively. Jonny has also penned a brief description of the April Shop Brew, much briefer than the combined brew and meeting day, I can assure you! I thought we might get a write-up on the recent Lucky Baldwins Barleywine festival, but it was not forthcoming by press time.

SCHF

For those of you going to the Southern California Homebrew Festival this weekend, please keep in mind that we're going to be at a new venue, Vail Lake Resort, and that we will **NOT** have the ability to have any open campfires. We *are* endeavoring to bring a port-

able screened fire pit, so that we will still be able to sit around the fire, share some brews and lie to each other late into the night. There was some talk that the fest was going to run until 10:00 pm Saturday, but I checked the web site just before going to press and it has the hours as 11:00 am to 8:00 pm. It remains to be seen how many clubs will still be pouring beer even at 8:00, but we certainly hope to be one of them. So bring some beer, even if it's the last minute and you haven't had time to give Drew the word on what you've got. We can always use more beer!

Upcoming Brew Comps

The AHA and Mayfaire comps are in progress, good luck to all who entered beers in these comps. I did notice that there was a rather paltry number of Falcon AHA entries this year. I think that's unfortunate. Next year, if you've got a beer worthy on entering Mayfaire, please consider entering it in the AHA NHC as well. Don't forget the California State Fair, L.A. County Fair, and Orange County Fair comps are coming up soon. Bottle up your best and send them forth! *kf*

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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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The Phantom Brewer Tip Organizing Your Brew

Something funny seems to happen when brewers get to the boil, they get distracted and disorganized. The Phantom's seen it happen to many a brew partner and himself, so this month's tips are some simple techniques to fight the fog of brewing.

- Keep Notes! – TPB doesn't care how you do it: Promash; notebook; index cards; bubble gum wrappers. If you can take notes and look back you'll know exactly what you did right. You don't do anything wrong, right?
- Make a checklist. It seems silly, but you've got a computer or a notebook. Put all the the things you need to accomplish with times and check them off.
- Organize your boil
 - o Lay down some foil and mark it with your boil checkpoints (60, 20, 0, etc). Place your hop additions, irish moss, minerals in each of the slots and work left to right.
 - o Label a set of cups with your boil time and fill each of them with the appropriate hops

and chemicals. This is really great since you can ask your wife or girlfriend to throw the "yellow" cup or the cup with "20" on it when you're busy cleaning car-boys. This has saved the Phantom some effort in the past. *tpb*

TPB would like to thank Todd Bissell of Foam on the Brain for instigating this tip with his suggestions. Remember if you have a simple idea or tip email phantom@maltosefalcons.com.



Brewery Review—Trumer Brewery

By John Aitchison

Anyone who went to the Battle of the Brewery Bands the day after our Anchor Party knows all about Trumer. For those who didn't, or didn't go on the tour, this beers for you.

Trumer has a good-sized operation in Berkeley, CA. They have a huge warehouse, lots of shiny new kegs, and a state of the art brewhouse. Trumer has deep pockets, they have another brewery in Austria and it is owned by Gambrinus.

Trumer brews only one beer in the USA, it is their Pils. I couldn't decide if it tasted more like a German Pils or a Bohemian Pilsener. The mineral profile was similar to a Pils and the beer is well attenuated like the German version of Pilsner. But Trumer Pils also has a well-rounded malt character and hops are in all parts of the taste like the Bohemian Version. Whatever it was, the beer is excellent. Of course it's no secret that I love European Pilsners.

The brewery tour was brief, but very informative. They didn't tell you things like "This is a mash tun" or "This is how beer is made". They assumed we knew a little bit about brewing and got right to the interesting stuff. There are three temperature rests in the mash: in the low 120's, high 130's, and low 150's. The brewing session lasts at least 12 hours. Their yeast is a proprietary lager strain.

The most interesting thing Trumer does is right at the start. When they mill their grain, they have a vibrating screen under their complex roller system. Almost all the husk material is separated; only the endosperm makes it into their mash. This makes for an exceptionally smooth beer. They do add the husk back at mash out, perhaps to prevent a stuck sparge, or perhaps for flavor. Either way, it works. If you like pilsners, don't miss this one. *ja*

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Lambic Bread (aka Sourdough) Part II—Making the Bread

by Bruce Brode

Working with your starter is relatively easy in making bread. However, I've found that the key word is one that most homebrewers hate: PATIENCE! If you are used to working with cultured bread yeast, you are likely to find that the sourdough culture will work more slowly unless you have fed it often enough to bring it to a very active condition. If you plan ahead and are patient, you can get very good results using your sourdough starter as the only leavening source for your bread (and of course the great sour flavor that results!). The added benefit of a patient approach to allow sufficient rising and proofing time for the dough is the additional flavor that results from such long contact time between the starter and the other dough ingredients.

If you have a bread machine or a powerful stand mixer, it is easy to mix up some dough for bread using your sourdough culture. It's actually trickier to do it entirely by hand unless you have already developed a feel for the best texture for bread dough. One rule of thumb to remember is that 3 cups of white flour (bread flour or all-purpose) and one cup of water will produce a 1 ½ pound loaf of bread, a fairly standard size. Put some of the starter in the pan of the bread machine or mixer (always remember to reserve some starter to store for the next batch!). Add the water and then the flour according to the above bread dough ratio and gently mix (you can use the dough cycle on the bread machine) for a minute or so. Add additional flour, a couple of tablespoons at a time and allowing the dough to mix for 30 seconds or so in between additions, until the dough starts to hang together and cling to the paddle or dough hook and away from the sides of the bowl or pan. The key is to add enough additional flour in a gradual fashion to make this happen, but not add so much that the dough is too thick and dry. The opposite is dough that is too runny or sticky. You can let the machine continue to knead the dough for a few minutes, but overall you shouldn't need more than 10 minutes of kneading to get the basic dough to set up.

Now the dough must rise, and this is where the patience really comes in. The sourdough culture is likely to raise the dough more slowly than cultured yeast will, so you can use either the bread pan in your bread machine as the 'proofing' chamber, or a large plastic snap-top container if you are making the dough in your mixer. Use of the oil sprays now available in spray cans is really handy here, as you can spray the interior of the container before placing the dough in it (this helps keep the dough from adhering to the sides of the container) and you can spray the top of the dough after its in the container (to keep it from drying out). As with growing the starter, allow the

dough to rise at room temperature loosely covered, until at least doubled in volume – this may take several hours, but it's worth the wait.

The next step is either an additional rise, or proofing the dough into its final shape. An additional rise will give a more tender texture and closer grain (smaller gas holes) to the bread, which you may or may not want. If desired, punch down the dough to degas it a bit, and allow it to rise again until at least doubled. If you elect to skip the second rise, either shape the loaves free-form or place the dough in a loaf pan. Spray the exposed dough surface with oil spray and allow the loaves to rise, or 'proof,' while you are heating the oven. In a bread machine, you can bake the loaf on the bake cycle once it has risen to your satisfaction.

Most approaches to baking yeasted or sourdough breads in the oven call for oven temperatures of 400 to 450 degrees F. (thoroughly preheated) and 30 to 35 minutes of baking time. Metal loaf pans tend to conduct heat and as a consequence the lower end of this heat range should be used for them so that the bread does not burn. When placed in the oven prior to preheating, baking stones or pizza stones are helpful in absorbing and re-radiating heat for a big burst of heat when the loaves are first placed in the oven. Early humidity during baking helps to develop a nice chewy crust, particularly on free-form loaves – consider placing an old cast-iron fry pan on the lower oven rack before preheating, and pour a little hot water into it when the loaves first go in for a big burst of steam to go with all that heat. Also, a water-filled spray bottle can be used to mist water briefly into the oven at 30-second intervals during the first 3 minutes or so to keep the humidity high.

The finished loaves should have a sufficiently hard crust and an interior balanced in its relative moisture content to yield a 'hollow' sensation when you tap on the crust after baking. Allow them to cool, out of the pans, on racks, for at least an hour (yes, you must fight temptation to tear into the warm bread!) for the best texture to develop.

And when your sourdough bread is ready, pour yourself a good beer and enjoy them together! **Bb**

Note: The complete "Lambic Bread" article is available on the Maltose Falcons web site at: <http://www.maltosefalcons.com/food/>

Thinking Big: Getting a Handle on Brewing Big Beers, Part II

by Jonny Lieberman

Step Number Two: Hops

I don't have too terribly much to say concerning hops, because when you get right down to it, hops are a matter of personal taste. Take Stone's *Ruinaton*, a beer that by my own definition falls short of being "big" by three tenths of a point. I think it tastes like hippie mouthwash. I once drank a bomber on an empty stomach and aside from making my gums hurt, it made me nauseous. *To me* it is a totally unbalanced beer. I'm sure Jim Moorman uses *Ruinaton* as sparge water. To be fair to Moorman, most of my big beers have IBUs well above 100. My two *Blackwines* were 134.4 and 140.4, respectively. In theory all that bitterness (and flavor and aroma) is balanced out by a strong malt backbone and alcohol. Of course human ability to detect bitterness stops at around 100 IBU. Fal Allen and Dick Cantrell in their book *Barley Wine* give what I have found to be the best advice on hops vis-à-vis "big" beers:

First, a high-gravity brew will have lower efficiency of hop utilization than a lower-gravity brew. Also the components that produce hop aroma and flavor are the first things to go as beer ages. Iso-alpha-acid, the bittering component, also decreases with age. As far as overall flavor is concerned, we have observed that highly hopped beers tend to age better than less hopped beers for the first two to four years. After this time the less hopped beers, perhaps initially balanced to be less dependent on hop character, seem to fare better as the highly hopped beers begin to swing out of balance.

The Barleywine that Nick Salerno and I enjoyed earlier is close to two years old and had a total IBU of 25 (it was intended as a *Barley Champagne*). Proving that in brewing there are no absolutes! More to the point, hops are just plain mysterious little buggers and even after a lifetime of experimentation, most brewers will leave this world *still* searching for the perfect hop formulation. Or they could just open a bottle of *Bigfoot* and die happy.

The point about higher gravity worts achieving poorer hop utilization is absolutely true and must be taken into consideration when devising recipes. The solubility of alpha acids in wort is not linear with respect to the amount of hops added. Doubling your bittering hops will not double your hop bitterness. This is true in all beers, and *especially* true in big beers. As Mosher points out:

Utilization rates of 35% may be easily achieved (1.5 hour boil, 1.040 wort) with normal strength beers, but this drops to 27% with a 1.090 wort, and goes down to just 22% at 1.110.

There are a couple of things/tricks to get more bitterness. Mosher mentions a 90-minute boil and I think it is key for all "big" beers. However, my Barley Champagne was only a 45-minute boil. Most texts agree that boiling your hops for more than 90 minutes is a bad idea. Not only will they become quite harsh at that point (and not the "good" kind of harsh, either), but the iso-alpha-acids will be converted into a compound called *humulinic*, which isn't bitter, thereby defeating the entire purpose. Partial boils also result in poor hop utilization. A given volume of wort can absorb a limited quantity of iso-alpha-acid. Taking that a step further, larger worts are going to utilize bittering hops better. *Scale* is the reason why microbrewers get better utilization than homebrewers; not technique. If you are looking to move up from your seven-gallon aluminum turkey fryer to a half-barrel converted keg, this is the perfect justification to spend the money.

One technique I've had great success with in all beers, including the "big" guys, is First Wort Hopping (FWH). A German technique, abandoned commercially, is now being embraced by a growing number of homebrewers. Little is known *scientifically* about what is happening in your kettle while the First Wort Hops are in play. Common sense would indicate that they provide more bitterness than the bittering hops since they are in the boil longer. But this doesn't appear to be the case. First Wort Hops have a greater effect on the finished beer's hop flavor than its bitterness. FWHs do provide some bittering. Remember alpha-acids must be boiled in order to isomerize, so something is happening to the alpha-acids at lower temperatures that, to my knowledge, no one has accounted for yet. My prediction? In the next few years we will start to see talk of timed FWH additions. Meaning that hops introduced at 160 Fahrenheit will do something different than FWHs added at 180 or 195. Experiment and prove me wrong (or right). Since you should be scumming (skimming) the protein coagulates out of your near-boiling beer anyhow, most of the FWH vegetable matter will get removed at this point. Those hops have already done their duty. Also worth goofing around with is Mash Hops (MH), where hops are added right into the mash tun. While probably more of a statement of purpose than anything really cost-effective, Nick and I brewed a 1.090 beer with only Mash Hops (2 ounces of Nugget if memory serves) that has held up for five months and counting. As far as flavor hops, aroma hops, hop backing, dry hopping and randallization goes, listen to your heart.

See "Big Beers" (Continued on page 7)

General Meeting April 3, 2005

By Paul Sedgwick

This month's meeting attracted a crowd of over 50 Falcons eager to share some fine homebrews and help brew on the new shop system. While Johnny Lieberman led the brew outside, the rest of us enjoyed some brew inside. We had the 2003 and 2004 Saison Automne from Jim Kopitzke and Drew Beechum. Drew teamed up with Derreck Bourdon to bring us D² Piranha. Vince Uhlenkott provided Vince's Lager 2005. We tasted a Brown Cream Ale from Henry Hofmann. Sal and Sal brought a Dunkel and a Scottish Export. We sampled a Steinbeer/Pils from John Aitchison. We enjoyed the Dortmund Adambeer and Eis Adambeer from our 30th Anniversary. Tom Hamilton supplied us with an ESB. We had a Black Honey Mead and a Raspberry/Blueberry Mead from Jay Sheveck. George Mahoney gave us Grisette and California King. Matt Udall served his Extra Pale Ale, which was voted the best homebrew of the month.

In recognition of their efforts on our recent trip to San Francisco for the Anchor Party, Falcons Pitchers were awarded to John Aitchison, Craig Wickham, Gregg Van Citters, Dean Lynn and Gregor Reti. The Club thanks you for making the Anchor weekend such a huge success.

It's official; Tom Hamilton is "Bad Tom". Diana Utech presented him with a "Bad Tom" name badge. Congratulations Tom!

The Mayfaire Judging will be held Saturday, May 7th at St. Martin in the Fields Church. The Party will be held on May 14th at the Far West Resorts Stekel Park campground.

George Mahoney is arranging his Rincon Brews Cruise in July. This will be a bus trip to several Ventura County Breweries. More details will be available soon.

For lunch Chef Sean served up choice Burgers. Dessert was marblecake with chocolate frosting.

After lunch Grand Hydro Cullen Davis led a tasting of Bock beers. From the Allgauer brewery we had St. Magnus Helles Bock and Cambonator Doppelbock. We tasted Josefi Bock from Klosterbrauerei Reutberg. We had a Weizen Eisbock from Schneider Aventinus, and a Weisser Bock from Brauerei Hans Hopf. We sampled two homebrewed Bocks. Paul Sedgwick brought a traditional Bock and Tom Wolfe (a.k.a. "Good Tom") brought a Maibock.

The meeting was adjourned at 4:27 P.M.

Board Meeting April 18, 2005

By Paul Sedgwick

This month's board meeting was held at 7:30 PM at BJ's in Woodland Hills. The Board Members in attendance were Kent Fletcher, Drew Beechum, Gregg Van Citters, George Mahoney, Steve Cook and Paul Sedgwick. Kevin Baranowski joined us to discuss plans for the Southern California Homebrewers Fest.

First up was the Treasurers report. Gregg reported that the Treasury continues to be in excellent shape.

The Newsletter was the next topic of discussion. We currently have about 50 people receiving the e-mail version of Brews and News. New members will automatically be signed-up for the e-mail Newsletter. The May shop brew, to be held on the 1st, will be a British Brown Porter led by George Mahoney and Craig Shapland.

The Southern California Homebrewers Fest (SCHBF) will be held on April 30th. Steve Cook has arranged for campsites. As of this meeting there are 36 Falcons who plan to attend. We have 27 beers signed up so far. We will need power for lights and the slot machine. Generators are not allowed at the site. Kevin Baranowski will bring the Back Bar and the cactus. Kent will bring the Front Bar, the Slot Machine, the Moormanator (with Centennial hops) and PVC for mounting the banners. Steve Cook will bring snack food. Drew will contact Bruce Brode about the Keg Boxes and Beer Engine that were borrowed from the club.

The Mayfaire party is scheduled for May 14th at Far West Resort in Santa Paula. Chef Sean will be serving a choice of Steak or Salmon. We need people to RSVP with their choice. George will contact John Aitchison to have him pick up swag from Larry James.

We need to select a location for Sunfest as soon as possible. Kevin will get more details on Bright Lake near Tehachapi. George will investigate El Capitan Ranch (a private campground).

The Board discussed purchasing a stone for the Stone Brewing Stone Wall. (For details go to <http://www.stonebrew.com/news/050331pr/index.html>) The Board decided to ask club members who are interested to donate \$20 toward the purchase of a stone. Each person who donates \$20 will receive a raffle ticket for a chance to win some of the goodies that come with the purchase of the Stone, such as Stone Brewing Beer and gift certificates. Contact Drew Beechum if you are interested.

Big Beers (Continued from page 5)

Step Number Three: The Yeast

To me, this is the single most important part of the "big" beer process. To paraphrase Drew, you are going to need a *metric ass-load* of yeast to properly ferment a "big" beer. Before I go any further I need to say that there is a good reason why MB's article on yeast culturing is the one of the most accessed pages on the Falcons website. Simply put, it is the very best resource I have seen concerning yeast propagation and pitching rates. Her article discusses many other yeast-related topics as well, like storage and cultivation, but those are beyond the scope of this article. [Editor's Note: The article can be found at maltosefalcons.com/tech/]

In addition to lots and lots of yeast, "biggs" need more yeast fussing and maintenance than "normals." "Big" beers are going to be stressed out far more by high-gravity worts than by more modest ones. First of all, there is more work to be done by the little guys. Second of all, as alcohol rates climb, *Saccharomyces* dies. As a brewer, you need to come up with a plan of attack to get your yeasts to properly attenuate (a chronic problem with "big" beers) and also to ferment without flooding your precious (and expensive) beer with ugly, sometimes nasty off-flavors. *jl*

President (Cont. from page 1)

(the park charges us per head entering the park, so there is no "Day use only" rate).

The Band will be playing an acoustic set, there will be a big raffle and there will be brewing! Kent, George and I will be whipping up a batch of a British IPA, ideal for the local water. Kevin Baranowski has threatened to bring his mobile rig and joining in the fun. Are you game?

May Shop Brew Day – G&C's British Brown Porter - May 1st – 9AM

While many Falcons are away partying, er... recovering, in the Temecula Valley area, George Mahoney and Craig Shapland will fire up the Falcons' Brewery to make a traditional British Brown Porter for the Mayfaire Festival. Craig and George are award winning brewers, so come on down and join them in drinking some beer, cooking up some food and brewing a quick batch of brew. If *you* are interested in leading a Shop Brew on the new Mk II system, talk to George Mahoney (publicity@maltosefalcons.com), our Shop Brew Coordinator.

Double IPA Taste-off (September – The Shop)

Don't forget. Brew up those Double IPAs for a chance to brew a beer with BJ's in Woodland Hills. The tasting and vote will be held at the September meeting. *db*

Unwanted (Cont. from page 1)

or "real story" of what actually caused the mix-up is still being debated. Was it a mistake or intentional? I'm hoping that it just goes down as another piece of Falcons lore; a mystery for future members to muse about. Long story short, instead of 72 pounds of 2-Row, we wound up mashing pretty close too 100 pounds (some claim more). The end result was 25 gallons up (quite delicious) 1.095 XXXPA. We're calling it a Triple XPA because, as with all Plinys, there was not a grain of malt used darker than 4 Lovibond. The remaining 5 gallons of the Unwanted did wind up getting diluted down to about 1.050.

The real fun was that a meeting was taking place concurrently with the brew. Poor Drew was trying to calm the savages and I kept running in yelling, "The first runnings are coming out 28 Brix!" "We need more hops!" "The hydrometer's reading 1.095!" All in all, fun was had by all (except Drew) and we wound up with a beer that last time I checked, was sitting pretty at just about 10.5% abv. I for one can't wait to brew the Unwanted again. Or, for that matter, Temecula! *jl*

Pliny the Unwanted—Recipe Specifics:

Batch Size (Gal): 29.00 Wort Size (Gal): 34.00
Total Grain (Lbs): 98.25
Anticipated OG: 1.096 Plato: 22.89
Anticipated SRM: 6.2
Anticipated IBU: 84.6
Brewhouse Efficiency: 77 %
Wort Boil Time: 90 Minutes

Grain/Extract/Sugar

%	Lbs.	Name	Origin	Pot.	SRM
45.8	45.00	2-row	Great Britain	1.038	3
50.9	50.00	2-row	U.S.	1.036	2
3.3	3.25	Cara-Pils	Dextrine Malt	1.033	2

Hops

Ozs.	Name	Alpha	IBU	Boil Time
2.00	Warrior	17.40	19.7	90 min.
2.14	Columbus	15.50	18.8	90 min.
1.41	Centennial	10.50	7.8	60 min.
1.41	Chinook	15.90	11.9	60 min.
1.41	Columbus	15.50	8.9	30 min.
1.41	Simcoe	13.70	7.8	30 min.
1.41	Centennia	7.50	2.8	15 min.
1.41	Simcoe	13.70	5.1	15 min.
2.82	Simcoe	13.70	0.9	1 min.
2.82	Columbus	15.50	1.0	1 min.

Yeast:

White Labs WLP001 California Ale

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 _____

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- Check this box to receive the "E" edition of the Brews & News, in lieu of a mailed copy.

Coming Events:

- **No Shop Meeting in May due to Mayfaire Festival**
- **So Cal Homebrew Festival, Vail Lake Resort, Temecula, April 30**
- **May Shop Brew, May 1, 9:00 am, British Brown Porter**
- **Beer Appreciation Night, BJ's Woodland Hills: May 4th, 7:30 pm**
- **Mayfaire Comp Judging, May 7th at St. Martin OTF Church**
- **Mayfaire Fest: May 14th, Far West Resort at Steckel Park, Santa Paula**



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