



BREWS & NEWS

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American Beers – A Way of Life by President Drew

American beer month returns to celebrate the diversity of American beer. Consider it a free pass to drink American beer all month long. And what better way to drink beer than with you friends in the Falcons? Lots of opportunities this month with the Monthly Meeting, the Brew Cruise, Beer Appreciation Night, a Shop Brew and more!

July Meeting: July 10th, 1pm at The Home Wine, Beer & Cheese Shop

Style of the Month: Saison / Biere de Garde. What better way to celebrate American Beer Month than with a style of beer that's old yet becoming all the rage here in the US? To find the club's entry to the first AHA Club Only Comp for this coming year, we'll taste your best Saisons and Biere de Gardes.

We're going to be mixing things up with this meeting, beers will be tasted throughout, standard forms will be exploded, we'll be giving out another favorite brew prize, eat Sean's food and Fletch will be building a new form of mash

manifold for the Mark II Shop system. Remember... bring beer, hang out with your friends, eat food and you don't even need a football game or family gathering for an excuse.

LACF Homebrew Competition - Forms/Fees by July 15th; Entries by July 16th; Judging on August 6th

Our third competition of the year is on the horizon and ready to come forward. The LACF Homebrew Competition has been steadily declining in entries. Let's bring this competition (that the club's been running since 1988) back to life. Enter your beers. Forms are available on the Falcons' website. Forms and checks (\$6 per 3 bottle entry) are due to the LACF grounds by 7/15. Actual entries are due into the shop by Saturday July 16th. Get those great beers into the Fair for judging on August 6th!

Ventura Brewery "Rincon" Bus Crawl – July 16th 10AM-7PM

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June Shop Brew: Veep's Weizen by Steve Cook

On Sunday June 12th we brewed up the largest batch of Hefe-weizen I've ever brewed, 26 gallons, and the first decoction mash on the Falcons Mark II brewery. I've brewed this Hefe about 7 times now with various ingredients and procedures. I've done 60% wheat malt, 40% Pilsner malt with a triple decoction, 40% wheat malt, 60% pilsner malt with a double decoction, and as we did on this brew 60% wheat, 40% pilsner malt with a single decoction.

For those for you that don't know what a decoction mash is, it's a method of raising the mash temperature from one rest temp to another by pulling out a portion of the mash, taking that portion through the various rest temps, then boiling it for a short time before returning it to the main mash. The procedure is kind of time consuming, so a lot of brewers don't like to do it, but I think it makes a difference in the finished beer. This shop brew started at about 9:00 am when our publicity director/shop brew coordinator George Mahoney measured out the grain bill while Tom Nussmeier, Kent Fletcher, Jonny Lieberman and myself prepared the brewery. We mashed in at about 9:45 am at 100F and it was fun and games from then on!

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Brews & News Currents

by Kent Fletcher, Editor

This month we have just enough room to list the contributors for this issue. First, Drewbage gives us the usual run down on just about all things Falcon. After a bit of coaxing, Steve Cook managed to crank out a few words about the June Shop Brew. Bruce Brode, this year's Chairman of the California Homebrewers Association, penned a nice summary on the Southern California Homebrewers Fest (which didn't get to me in time for the June issue). Also, as a counterpoint to Jonny's treatise on Big Beers, Bruce lauds the merits of Small Beers. The Phantom Brewer has a



good tip on how to prevent a brew kettle boil-over.

Well, the deadline for this issue came and went, and Cullen's Grand Hydro article had not arrived. A few days later he sent it in, claiming he had been out every night of the deadline week, and hadn't had time to do it, and figured he just missed the boat. But, judging from the pictures Di sent me, he looks like he was cruising pretty good! Maybe cruisin' for a bruisin', huh Di? Anyway, with evidence like this, I couldn't argue with Cullen's sense of priorities! *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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18th Annual L.A. County Fair Home Brew Beer Competition

The L.A. County Fair Home Brew Comp has been put on and run by the Maltose Falcons since it's inception 18 years ago. Unfortunately we haven't had as many entries as we would like to see in the last couple years, so **this is a call to all Falcons and friends** to get your best brews entered to make a good showing for L.A.C.F.'s hundreds of thousands of fair goers.

To enter you must submit entry forms and fees (\$6.00 per entry, checks payable to L.A. County Fair) to the fair site by July 15th, and get the 3 bottles per entry to the Home Wine Beer & Cheese Making Shop (Woodland Hills), Culver City Home Brew Supply (Culver City), or Stein Fillers (Long Beach) by July 16th at the close of business.

For complete instructions, entry forms, beer style classes and labels go to www.maltosefalcons.com and click on the L.A.C.F. Competition link. So get those beers entered into the competition that's held at the largest county fair in the nation and make us Falcons proud. *sc*

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The Phantom Brewer A Tip to Help Prevent Boilovers

A good rolling boil is important for a good beer. Lots of good stuff happens during the boil. Volatile, smelly sulfur compounds are expelled from the beer. Other compounds, alpha acids, that bitter our beer are only extracted by boiling. But get too vigorous a boil going, and you'll slop wort all over the place. Instead, try using your marbles.

That's right, glass marbles, the kind kids play with. Just put about 20 of them in the brew pot. Don't worry about the marbles breaking. There're made of tempered glass and their spherical shape gives them great strength. That's why kids can bang them together day after day and they don't break. Don't worry about the heat, either. A few hundred degrees Fahrenheit is nothing to a tempered glass marble.

Instead of getting big, explosive gas bubbles popping up and blowing beer out of the kettle, you'll see a bunch of smaller, finer bubbles evenly spread over the center of the boil. This steady stream of smaller bubbles will do just as good a job of breaking up the hop resin and oil bubbles in your wort -- without the sloppy mess.

A Phantom Brewer had this problem early on and greatly smoothed out the boiling by adding about 20 glass marbles to our 15 gallon brew pot. *Tpb*

The Phantom thanks Sal Sciortino for retaining enough marbles to pass this tip on!

Competition Reminders

If you've got the beers, please enter as many of these comps as you can!

L.A. County Fair: Forms & Fees to LACF July 15, Entry bottles to Shop July 16. Details on MF site.

California State Fair: Entries due July 9th, for info go to <http://www.brewingcompetition.com/2005CSF/>

Mammoth Brewing HBC: Entries due July 15th at Culver City Homebrew Supply, details at <http://www.softbrew.com/mbchbc/mbchbc.html>

AHA Club Only: Category 16, Belgian & French Ales, August 8-16 (If you have a good example, bring it to the July meeting)

(Continued from page 1)

All right, what can I tell about the Brew Cruise that you don't already know? George Mahoney and I went on a quick recon trip to our Cruise stops, pressed the flesh, put in a good word for the Falcons and secured loot.

The folks at all of our stops are looking forward to our madcap dash through the Rincon. Cullen's got our logo secured and the glasses are coming.

There's still time to join 50 of your fellow beer-o-nauts. Monies (\$30/person) are due by the club meeting on the 10th, so get your funds in. Remember that we'll be leaving from the shop at 10AM on the dot, Saturday the 16th. We'll have beer on the bus, so come on down! Email George (publicity@maltosefalcons.com) to hop on board.

BJ's Beer Appreciation Night – Pyramid and Portland Brewing – July 13th 7:30PM

BJ's continues their annual celebration of American Beer Month with tributes to both Pyramid Brewing Company and Portland Brewing Company with special guest Fred Bowman, founder of Portland Brewing Company. Falcons get in for a discounted \$16 and you get a free beer glass and a table full of chums.

Daume Winery Open House – July 17th 12-5PM

John opens up his winery twice a year and the time is now for his Summer in Camarillo party. Come partake of his wine and food with dulcet tones of the Maltose Falcons Brews Band. If you'd like to help the old man out with setup, talk to him at the Shop. Volunteers typically get some free wine.

Doble Doble Red Wine Shop Brew – July 24th – 9 am – The Shop

Time to bring the full on craziness to the stage for the monthly shop brew. A rescued old, wasteful English brewing technique, "Doble Doble", rears its head at this shop brew. Flat out iron craziness as we pull the first runnings from one mash and use those to strike a second mash. We're expecting this one to be big, hoppy and stupefying and we're also expect a little bit of beer to come from our second runnings as well. Come join the crew and take some beer. Let George know if you're coming down! (publicity@maltosefalcons.com)

Annual Sunfest Party – Sage Hill Campground – August 19th-20th

Don't forget! During the scorching Valley heat of August, we're running away to the cool banks of the Santa Ynez river and the Sage Hill Campground. The Santa Barberians seem primed to join us, the band will play

and mayhem and river walking will happen. Make your plans now. Full details next month.

Lucky Baldwin's IPA Festival (and a new Fest!) & Real Ale Festival Recap

Holy Beer in the Pope's new frosty mug! That was two great festivals to have back to back. Seriously, the Real Ale Fest was interesting, but it was sad to see so few "session" beers available for the tasting. With 41 casks flowing, the festival only had 10 that were under 7% ABV. That's a dangerous setup!

David Farnworth's IPA Festival went off without a hitch. The judging ran smoothly thanks to the steady guidance of Lois Hamilton and in spite of the malfeasance of her husband, Tom (Just kidding, Tom.) Forty IPAs and Double IPAs all flowing freely from the taps of one of our biggest hangouts. It was nice to see everyone there and let's hope he keeps the beer flowing at his new location (Lucky Baldwin's Delirium Café in Sierra Madre, scheduled to open by July 4th) and his next festival (a new one!) Christmas in July (July 16th – July 24th).

September Double IPA Taste off and BJ's Brew.

It's that time of year, when DIPAs brewed now will be aged just right in September for the taste off. I've got the official nod from the folks over at BJ's for a joint brew session. The club will be procuring a limited amount of the brew for our own purposes. Remember the rules are as follows:

- Each brewing team gets one entry. (Brewers can be on multiple teams)
- Entries will be tasted blind with a period of commentary from the membership.
- Use of a hop-back is allowed.
- Recipes must be approved and finalized by BJ's Brewery Management. (BJ's will work with brewers to tweak the recipe for the 7 barrel system)

BJCP Class

Think you know a lot about beer? Come take the Falcons BJCP class and prove it. John Aitchison has volunteered to lead interested students in a class, every other Tuesday starting October 26th and running through to the exam date of January 7th, 2006. The class costs \$55 (covering beer and educational materials). If you take the exam, the club will refund \$25. This refund cuts your cost of taking the exam in half! Interested students should contact John at johnaitchison@earthlink.net. Become a judge! Get to hear repeatedly the joke, "Oh, you're a beer judge? That's a tough job." *db*

'Tis the Saison by Cullen Davis

To carry on the lead-in to the next Club-Only Contest, I'm going to be pouring some examples of Belgian and French country ale, specifically, Saison and Bière de Garde. The category that will be judged is an odd one. It ends up being a catch-all category for a bunch of low-entry-number esoteric Belgian beers, and — oh, wait we need to figure out where to put this wacky French beer, and whatever else you care to brew with Belgian character that doesn't fit in another category. Hoo-yeah, sounds like my kinda category. Category 16 includes: Witbier (we tasted last month), Belgian Pale ale, Saison, Bière de Garde, and Belgian Specialties. If you have any beers that fit in this category, bring it to the meeting and we might end up sending it to the national competition to represent the Falcons. Heck, somebody's got to do it. As promised, I have a Witbier finishing up its ferment, and I hope to be able to bring it to the meeting.

Saison and Bière de Garde grew out of a rural brewing tradition that followed the seasons of the year in practical fashion, more than a simple taste for beer. Up there in northern France and Wallonia, grapes just don't grow quite so smashingly as they do down south and sure, grains grow nicely, so it's just practical to make beer. Over years of making beer, it's not too hard to notice that sometimes it tastes better than other times, and it's not hard to notice that it tastes a bit better when it ferments a little bit cooler, so it makes sense to brew up a big batch of beer you know will taste good that you can drink when it's hot and you wouldn't be able to make beer that tastes so good. So, sometime

Shop Brew (Continued from page 1)

We did 7 rests including mash out which were supposed to be at or near 95f, 113f, 120f, 140f, 150f, and 168f. At the 113f rest we pulled the decoction off (9 Gallons) and ran it through the same rests as the main mash and then boiled it for 30 mins. Shortly after we mashed in Geoff Larson, Nancy Gold, and Mike Heithaus came by to help out mainly stirring the mash and the decoction. The one thing about a decoction that puts off some brewers is that you must stir the decoction the entire time you are heating it and boiling it to prevent scorching. So we all took turns and stirred our little butts off.

At about 1:00 pm we ran the wort off into the boil kettle and at about 1:30 the 90 min boil officially started. The brew from that point on went like most others and we had wort in the fermenters by about 4:30 pm. We did have to do an extra heavy duty clean up because

in Spring, when it's still a tad cool out, you brew a big batch of beer to keep for a few months to refresh yourself after working those long, hot Summer days. Indeed, "Bière de Garde" means "beer to keep". Then the question is, how do you make a beer that will last so long and be refreshing for summer? A clever brewer would find a way to make a beer that is simultaneously strong (for the preservative quality) and crisp (for the refreshing quality). One can brew with an eye toward maximizing the fermentability of the wort by exercising the proper control over the mash and grain bill, and one can use yeast strains that produce more dryness and possibly some other qualities that make for quenching beer. This could involve the addition of some nice earthy *Brettanomyces* or possibly some acidifying bacterium to give just a hint of tartness. I have nothing but admiration for this sheer utilitarian, pragmatic, practical pursuit of a good glass of beer. There are, of course, four seasons, and we'll probably want beer sometime in all of them, so some brewers have created beers for each season. These beers are all different and distinct and vary widely by brewer. In general, they are created to complement the season, the seasonal foods and the weather. Saison d'Automne (Fall) might be darker and more malty-grainy with a spicy flourish. Saison d'Hiver (Winter) would probably be richly malty-sweet and warming. Saison de Printemps (Spring) might be brisk and bracing with an herbal accent. The interpretation is totally up to the sensibilities of the brewer. We'll see what some of them came up with at the next meeting. See you there!

we scorched the bottom of the mash tun due to using direct heat to go through the steps and mash out, but good old elbow grease took care of that job. We pitched two yeasts. Derreck Bourdon provided a slurry of Wyeast #3638 from BJ's Woodland Hills, and I brought some White Labs WLP380 from my previous batches. We pitched about 8 ounces of slurry of each type of yeast into each fermenter and oxygenated the wort using pure O2.

The fermentation apparently took off within a couple of hours, because while I was at a BBQ at a friend's house, it foamed all over the trunk of my car! Then again, even though I used a blow off tube, it dumped foam all over the inside of the freezer I ferment in (cleaning is my life). So a lot of fun and work has produced a very tasty Hefe that many of you will get a chance to try at our Rincon Brews Cruise July 16th, and

See "Shop Brew" (Continued on page 9)

The Virtues of Small Beers

by Bruce L. Brode

There is usually plenty of enthusiasm among homebrewers for “big” beers. Many of the recent trends in homebrewing have pursued versions of existing styles with more alcoholic strength and requisite flavor presence to them (example: Double IPA), and there’s been an ongoing dialogue on such subjects within the Maltose Falcons’ membership. This is certainly appropriate. From one perspective, we might expect this in our market-driven culture with its ever-present hype, where “more is preferred to less” as the economists would say. The strong ales and lagers are more impressive than the average brew and make great special-occasion beers, and we do our share of celebrating with the assistance of such imposing creations.

Yet, the lower-alcohol styles are really an area where homebrewers can control their own drinking destiny and create marvelous beers. Among the most impressive of these are the Bitters and Mild Ales of the Real Ale tradition in Britain. The tradition is one of small-batch hand-crafted brewing by independent breweries, just as the recent trend has been in various regions of the United States. In general, though, the British have a concept of beer that is less powerful in its alcohol content than what we have come to consider the “norm.” Ah, but this is an area where less may actually be more! Let’s look at the particular virtues of “small” beers:

1. Less alcohol in the beer means you can drink more of it. This makes it easier to control your intake and maintain your health and good behavior, while still enjoying the experience.
2. Most homebrewers are impatient to drink what they have brewed. Bitters and Milds generally set up within a month, sometimes in as little as two weeks, so you don’t have to wait very long.
3. A beer that doesn’t develop as much alcohol doesn’t require as much yeast to yield a successful fermentation, so less yeast needs to be grown up for the brew.
4. With a bit of concentrated wort boiling, you can make more volume of beer on your system with a small beer than you can when making a stronger beer.
5. A small beer can be made successfully from the second runnings of a lauter, so you can get two beers from one brewing session and still get your “big” beer.
6. While they lack the refreshing carbonation ‘sting’ and smooth (some would say absent) palate presence

of commercial-scale lagers, small ales are an excellent introduction to homebrewed beers for the uninitiated, as they are easy to drink, not intimidating, and therefore comfortable to encounter. Brew beer, win friends and influence people!

Alright, enough of the arguments in favor. Here are some keys to crafting a successful small beer:

1. Water treatment helps a good deal in creating British-style Bitters and Milds. The minerals found in many water sources where British Real Ales are brewed provide an important aspect to the flavor and texture, helping the beers to taste more full and rich than would be the case with softer water. Many tap water sources already have a pretty detectable load of minerals, notably calcium, carbonate and bicarbonate, and a number of “brewing salts” are available to experiment with. One of the most valuable is calcium chloride, which provides the benefits of calcium ion for the mash and flavor while also contributing chloride ion which helps to impart a sense of fullness. The pre-packaged “Burton Water Salts” are also useful, but note that these contain mainly gypsum (calcium sulfate) and epsom (magnesium sulfate) and in much concentration will impart a distinctly dry, acidic cast to the beer; also, the sulfates promote hops and thus they are best used with beers that will have some residually sweet maltiness to the flavor in order to balance the flavors.
2. Authentic British malt sources are best, even for the base malt to be used. Pale malts such as Maris Otter are typically high-yielding and provide a complex flavor of their own. As a result only a very small fraction of caramel malt (often less than 5% by weight of the grist) is used to provide some depth to the malt flavor. You won’t get the same effect using North American pale 2-row malt, which is produced primarily for commercial makers of pale fizzy lagers. Small amounts of specialty grains and sugar sources can also be used to good flavor effect.
3. Mashing can be simple. Because most British malts are already very well-modified (converted from starch to sugar) in the malting process, the traditional British single-temperature infusion mash at about 150 degrees F. can be used, with no step-mashing (and even no mash-out if you’re really lazy). Although this makes a less purely stable beer, that isn’t a big consideration in a brew that will likely be consumed within 30 days.
4. Select yeast strains appropriate for the lower original gravities of these beers. Most often you’ll be brew-

See “Small Beers” (Continued on page 9)

Lake Skinner Left in the Dust

by Bruce L. Brode

For the first time in 9 years, the Southern California Homebrewers Festival had a new location in 2005, at Vail Lake Resort. The 15-year-old event experienced tremendous growth from year 6 through 14 at Lake Skinner, but continuing tenuous relations between the Metropolitan Water District, which owns the lake, and the County of Riverside, which leases the parkland around it, gave additional impetus to moving the event along with longstanding concerns about the dusty, sparse environment at Lake Skinner.

Privately owned Vail Lake Resort, also on the outskirts of the city of Temecula, proved to be the solution for 2005, on April 30, and we hope for many years to come. An estimated total attendance exceeding 1000 people enjoyed favorable sunny weather and a nice grassy, tree-shaded area for the festivities. About 20 homebrew clubs, as well as some independent brewers, poured their beers for their peers and enjoyed the afternoon and evening.



fascinating style when brewing at Blind Pig Brewing Company in Temecula. I particularly liked Tom's provocative premise, "Barleywine Is Dead."

Matt Brynildson, brewmaster at Firestone Walker Brewing Co, and the 2004 Mid-Size Brewery Brewmaster of the Year at the World Beer Cup, gave a very detailed presentation on hops and their uses in brewing, from bittering to dryhopping. Matt has a strong background in hop chemistry and it proved to be his opportunity to make the leap from homebrewing to professional brewing. His handout consisted of numerous

Powerpoint presentation screens and provided a terrific outline of his research into hops and thoughts on their best uses. His brewery was there pouring their beers and talking about what it's like to ferment beer in oak barrels, a once common practice but now nearly unheard-of in North America.



The Falcons were well represented, with at least 23 kegs pouring right up to the end of the fest. Perhaps the

best innovation this year was Drew Beechum's hourly cork-popping of the Brut de Faucon champagne-style Flanders beer en magnum.

Once word got around, there was a mad rush each hour to the spot where he was preparing to open the bottle!

Tom Nickel, owner of that oasis of Double IPAs in San Diego known as O'Brien's Pub, expounded on the style and brought samples of the one brew that most directly traces its roots to the source, Pliny the Elder from Russian River Brewing Company, brewed by Vinnie Cilurzo, one of the nation's best and hottest brewers who is generally credited with originating this



A large raffle was very well-managed by Christy Elshof of the Inland Empire Brewers, with excellent drama as the final drawing approached for the winner of the complete brewing system from Beer, Beer & More Beer.

Steve Casselman (assisted by Nick, who is now an erstwhile drummer), the Maltose Falcons Brews Band, and blues chanteuse Janiva Magness and her

band provided live and lively musical entertainment well into the night.

The Falcons were saddened to learn of the sudden passing of Steve Sult just prior to the fest, and several toasts were hoisted in his memory. Despite this sobering news, we were able to carry on and an enjoyable fest was had by all. **bb**

[Bruce Brode is chairman of the California Homebrewers Association, the organization which stages the fest every year]

General Meeting Minutes—June 5, 2005

by Paul Sedgwick

About 50 Falcons gathered at the shop for this month's meeting. There was plenty of homebrew to be tasted so we got right to it. Rich Schmittiel brought us his Uberalt. The Hamiltons provided a nice Czech Pils. Drew brought us CDJK Mild. We had a Rauchbier and a Dutch Beer from Gregg van Citters. We tasted Ken Rhude's Belgian Pale Ale. Tom Wolf supplied some Old Smokey Barleywine from our 30th Anniversary celebration. Sal and Sal provided an Orange Blossom Wheat Beer. John Aitchison supplied a Belgian Pale Ale and a Bohemian Pilsner brewed with rain water collected during our recent wet weather. Sergei Agalzoff brought us his Aprilzen/Novemberfest as well as Top Sail Ale from the Belmont Brewing Company. We tasted a Vanilla and Brown Sugar Porter from Matt Bourbeau. We sampled Greg Nysten's Liberty Ale clone. Rick Burnside treated us to his latest version of the legendary Dougweiser. Craig Wickham gave us a Blackberry Imperial Stout. Bruce Brode served us his Strong Red Ale. We had Duchesse Du Hashiell, which was brought to us by "lots of people". The Hamiltons received the most votes for best homebrew and were awarded a \$20 gift certificate.

Chef Sean couldn't make the meeting so Jonny Lieberman stepped in to feed us. We enjoyed sausages, coleslaw, potato salad and pasta salad. Thanks Jonny!

After lunch we discussed upcoming events. The Rincon Brews Cruise is set for July 16th. The cost is \$30, which includes stops at 5 different breweries, a commemorative glass designed by Cullen Davis, as well as raffle items. Contact George Mahoney ASAP if you are interested.

John Daume's open house at his winery will be held on July 17th. There will be plenty of fine wine, good food and great music. Don't miss it.

The Sunfest will be held on August 19th and 20th. The party will be held at the Sage Hill campground north of Santa Barbara. This is a nice location and the band can play until 10:00 PM. We are inviting the Santa Barberians to join us.

John Aitchison will be leading a Beer Judge Certification Program (BJCP) class starting in October. The class will meet every other Tuesday at 7:30 PM at the Shop. The cost is \$55 per person. The class will prepare you to take the BJCP exam in January. Those who pass the exam become BJCP Recognized Beer Judges. A \$25 rebate will be given to those who take the exam. Anyone interested in attending the class or helping to teach

should contact John (johnaitchison@earthlink.net).

We finished off the meeting with a tasting of Belgian Wit Beers selected by our Grand Hydro Cullen Davis. The beers included Hoegarden, Allagash White, Joseph Spelt Ale, Blue Moon and Sequoia Grove Orange Blossom Wheat, as well as Craftsman Wit, which was brought to us by Todd Peterson. The meeting was adjourned at 5:37 PM. *ps*

Board Meeting Minutes—June 21, 2005

by Paul Sedgwick

This month's board meeting was held at 8:00 PM at Kent Fletcher's house in Canoga Park. The Board members in attendance were Kent Fletcher, Drew Beechum, George Mahoney, Steve Cook, Cullen Davis and Paul Sedgwick.

Gregg was unable to attend the meeting, but Drew indicated that the Club Treasury continues to be in excellent shape.

Upcoming shop brews were discussed. On July 24th, Drew and Jonny Lieberman will be brewing Doble Doble Red. This will be a double mash and Parti-gyle for 2 brews. Gregg van Citters will be brewing his Malted Oat "WTF" Beer on August 14th.

We have reserved Steckel Park on October 14th and 15th for our Oktoberfest. Drew would like to hold the Oktoberfest Competition at the party, and allow folks to enter kegged beer.

Plans are being made for the Beer Judge Certification Program (BJCP) class starting in October. There will be 5 or 6 classes held at the Shop. We need at least 10 people to sign up for the class to make it worthwhile.

It was noted that we once again have a dearth of nominees for the upcoming board election. It was suggested that Board members who complete a full term of service be awarded a free 1-year membership in recognition of their service. We will bring this up for a vote at the general meeting.

George is setting up an appearance for the Falcons on the Tasting Room radio show with Tom Leykis. This will probably happen in August.

By about 9:30 the meeting started to degenerate so we adjourned. Thanks to Kent for sharing his home and his beer and to Suzanne for putting up with us. *ps*
[Items mentioned in Drew's article and/or General Meeting minutes have been deleted from the Board minutes. Ed]

Small Beers (Cont. from page 6)

ing beers below 1.042 OG and as low as 1.032. As a result you need a yeast that is not a big alcohol producer but instead has clean complexity to it and settles out of suspension quickly. There are several strains now available which work well for these kind of brews; scrutinize the yeast supplier's literature to identify those with complex flavors and lower attenuation tendencies as appropriate for use.

5. Keep a close eye on the fermentation. It will proceed quickly, with the primary done well within a week and the secondary needed for only a week or two beyond that. Then you can package the brew with a fairly low carbonation level. Bitter and Mild in Britain are most often served on draught rather than as a bottled product. They are outstanding ales for hand pump service, as the "fluff" they get from the nozzle really softens the texture beautifully, and they just slip right down your throat!

Here's a simple recipe for a Boddington's Pub Ale-style brew, adapted from Brew Your Own Real Ale at Home, by Roger Protz and Graham Wheeler. This makes a quaffable brew with a rather hop-laden palate, but the hops help it to age a bit longer than most Bitters. I brewed it recently and served it at both the Mayfaire and the Southern California Homebrewers Festival.

Target yield: 10 U.S. gallons
 Target Original Gravity: 1.035
 Target Terminal Gravity: 1.008
 Target ABV: 3.6%

Shop Brew (Continued from page 5)

again at Sunfest in August. A special thanks to Tom Nussmeier and Nancy Gold for bringing by a few good beers to keep the brew crew going. See you at the next Shop Brew! *sc*

"Veep's Weizen" Recipe

Batch Size (GAL): 25.00 Wort Size (GAL): 25.00
 Total Grain (LBS): 53.85
 Anticipated OG: 1.062 Plato: 15.10
 Anticipated SRM: 5.4
 Anticipated IBU: 14.5
 Brewhouse Efficiency: 74 (presumed)
 Wort Boil Time: 90 Minutes

Grain: (weights in pounds)

%	Amt	Name	Origin	Potential	SRM
60.7	32.69	Wheat Malt	Germany	1.039	3
39.3	21.15	Pilsner	Germany	1.038	3

Hops: (weights in ounces)

Malt and adjuncts:

96.5% Crisp Maris Otter British pale malt, 14.25 lbs.
 0.5% Black Patent malt, about 1 oz.
 3.0% cane sugar, 4 oz., as a kettle addition

Water: tap water, amended with 2 tsp. Calcium chloride and 1 teaspoon Magnesium sulfate (Epsom salt)

Bittering Hops: Boil for 60 to 90 minutes

30 IBU total for bittering, including:

- 14 IBU Fuggle pellets @ 5.1% Alpha Acid (A.A.), about 1.4 oz.
- 10 IBU East Kent Goldings pellets @ 5.7% A.A., about 1 oz.
- 6 IBU Whitbread Goldings pellets @ 7.1% A.A., about 0.4 oz.

Flavor hops: Add for the last 15 minutes of the boil

- 0.2 oz. Northern Brewer or Northdown pellets
- 0.3 oz. Bramling Cross pellets
- 0.6 oz. East Kent Goldings pellets

Yeast: Possible choices:

- Wyeast 1275 Thames Valley Ale
- Wyeast 1968 ESB
- White Labs WLP002 English Ale

Mash crushed malt in water (1.25 quarts per pound or similar ratio) at 150 d. F. for 60 minutes. Then laut and boil with hops and sugar adjunct as indicated, finally cool the wort and pitch the yeast. *bb*

Amt (ozs)	Name	Form	AA%	IBU	Min.
1.36	Hallertauer Mittelfruh	Pellet	4.70	5.9	60
5.43	Tettnanger Tettnang	Pellet	2.70	7.0	30
2.71	Czech Saaz	Pellet	3.70	1.6	1

Yeast:

White Labs WLP380 Hefeweizen IV
 Wyeast 3638

Total Water QTS : 89.42 - Before Additional Infusions

Mash Schedule:

Step Name	Step Time	Rest Time	Start Temp	Stop Temp	Direct/ Infuse
Glucan Rest	5	20	95	95	Infuse
Protein Rest	10	20	113	111	Direct
Protein Rest II	5	20	121	119	Infuse
Hefe Rest ?	25	20	141	139	Direct
Sach. Rest	5	60	152	149	Infuse
Mash Out	10	20	172	169	Direct

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Coming Events:

- **Next Meeting: Sunday, July 10th, 1 pm at the Shop**
- **Tasting, Pyramid and Portland Brewery Beers July 13th, 7:30 pm**
- **"Rincon" Bus Tour of Ventura & Santa Barbara Counties Breweries, Saturday, July 16th**
- **Daume Winery Open House, Sunday, July 17th, Noon til 5 pm**
- **Shop Brew: Sunday, July 24th, "Doble Doble"**
- **Sunfest: Sage Hill Campground, August 19-20**



**MALTOSE FALCONS
HOME BREWING SOCIETY**

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