



BREWS & NEWS

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O'fest Competition Details Volume XXXI, Issue 10, October 2005

Party Like a Bavarian

by President Again?

I'll admit it, I don't know what happened. Maybe it was the wafting aroma of hops coming off the kegs of Double IPA's. Maybe it was the 20% bribe under the table from John Daume. Whatever it was, I'm back for one last spin around the dance floor.

Before we get down to this month's business, I'd like to thank all the participants in the DIPA tasting. We had a whole flight of excellent beers with nary a dog in the whole bunch. Alas, there can only be one winner and that honor goes to the quiet man in the corner, "Good" Tom Wolf, who'll explain the madness later in this newsletter. All of this was captured on film by the folks from the History Channel for an upcoming episode of *Modern Marvels*. (Watch for details)

Shop Brew – English/Belgian Holiday Ale – October 9th – 9AM

First on the monthly calendar is our shop brew for the month and this one should be good. Returning to an idea we first tried a few years back, Kent will be whip-

ping up a English/Belgian Old Ale for the Holidays. The first version of the Last Post was brewed as a lark that turned out fantastic. Nearly inducted Burgermeister Peter Sheppard will be whipping up a spread for the brewers, read last month's shop brew report and drool. As always, the activities get underway at 9am at the Shop and watch Kent fly through setting up his magical brew deck. *If you're interested in taking beer home from the brew session, please talk to George Mahoney (publicity@maltosefalcons.com)*

Oktoberfest – October 15th at Steckel Park

Steckel Park's Stone Cabin Campsite is the home for the Maltose Falcons Oktoberfest this year. Festivities this year will include our traditional games of Stein Holding and Keg Tossing; the Band; a Brew session; a Raffle; the Dead Palates Society; Peter's Breakfast Armada and a spectacular blowout festive meal as prepared by Chef Sean and captured on

See "President" (cont. on page 4)

August Shop Brew – Haarlem Oat Bokbier

By Drew Beechum

Mr Treasurer, Gregg Van Citters is very proud of his (Dutch) heritage. Enough so that he roped the club into buying an exotic and rare malt, Thomas Fawcett Oat Malt, for a Shop Brew day. Following data that he scrounged up, Gregg started playing around with making varieties of a strong pale oat beer from the old country. Shortly before the Shop Brew date, Gregg ran afoul of his back and transferred brewing duties over to yours truly.

My first glance at the recipe registered shock and fear. Would our lauter tun manage to pull a beer that had two thirds of it's grain bill from malts that brewers fear? The combination of oats, wheat and rye make mere mortals cry. After double checking, clarifying and asking Gregg if this was a real recipe or a gag, we proceeded. Shockingly, for someone at virtually every Shop Brew, I've never run the Mark II Brewery. Aside from a few hiccups due to operator error, everything ran smoothly. Fletch's new stainless steel braid lauter device worked like a charm.

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Adding to the festivities of the day (and joining the ten brewers sucking back beers, including Gregg's earlier batch of this brew) was proto-Burgermeister Peter Sheppard whirling in to provide lunch for

See "Grand Hydro" (Cont. on page 4)

Brews & News Currents

by Kent Fletcher, Editor

It's Oktoberfest time again, and this year's party should be a lot of fun. With the great venue, the IPA brewing, Brews Band playing, judges judging, stein-holders holding and keg-tossers tossing... Hmmm, that's starting to sound like the Twelve Days of Oktoberfest! But seriously, what more could you ask for?

We still have a few slots to fill for beers to go to Stern Grove, be sure to shoot Drew an email if you've got an entry. But hurry, Jonny and Drew will be driving them up north this next Saturday, the 8th.

BJ's is having a couple of good Beer Appreciation Nights coming up, be sure to check them out on the first Wednesday of the month. Oktober 5th will feature Oktoberfest/Marzens, appropriately enough, and November 2nd will bring Trappist and other Abbey beers.

This month marks the thirty-sixth issue since I took over as Editor, and the last edition I'll have to assemble, at least for the next year. Jonny Lieberman will be taking the reins next month, and I'm certain he'll do a fine job. Like myself, Jonny has had some experience at this kind of thing, so he knows what he's let himself in for, more or less!

I've had fun doing this job, and would enjoy doing it again, when the opportunity arises. Hopefully by then we'll have progressed to the point of eliminating the snail-mailed hard copy version. There's just no reason that we shouldn't distribute the "E" version (in .pdf format) to ALL of the membership, and only print enough paper copies to exchange with other clubs, send to sponsors, and give to John Daume to interest new brewers. Producing and mailing over 200 hard copies is going to be an increasing burden on the Club treasury, not to mention the strain on the human assets. *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.

Jay Ankeny, jayankeney@aol.com 310-545-3983

Bruce Brode, hordeum_vulgare@yahoo.com
310-558-8458

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Tom Wolf, tom@wolfemail.com 661-296-0872

Phantom Brewer's Tip: Bottling with Gas

Who likes lifting heavy things? Right, so why lift, when you can simply turn on the gas? In his article on CO2 racking, Falcons' President Drew described how you can use CO2 to move your beer from Carboy to Carboy (or keg to keg). But why stop there? Let CO2 assist you when it comes time to bottle.

What you need: (you probably already have 90% of what you need if you have a CO2 setup)

- 1) CO2 tank
- 2) Standard out-hose -- 1/4" Inside Diameter (ID)
- 3) 2 feet of 3/8" ID tubing
- 4) Bottle filler (get a good heavy duty one -- John sells "Phil's Philler -- recommended)
- 5) Screw-tight hose clamps
- 6) 1/4" to 3/8" reducer-barb (this simply connects the 1/4" hose to the 3/8" hose)

This process is even easier if you secondary your beer in 5 gallon cornies. Even if you don't, you can achieve the desired results by using a corny as a bottling bucket.

Setup as if you were going to move beer out of the keg using CO2; standard keg to keg transfer. However, instead of connecting to another keg, plug in the 1/4" end of the reducer-barb to the beer line. Attach the 3/8" tubing to the other 3/8" end of the barb. You don't need a clamp here, as the barbs will hold. Jam the bottle filler into the other end of the 3/8" tubing. Secure it with the clamp. Now you are ready to bottle.

The Phantom Brewer recommends no more than 10 psi -- use 3 psi if you are bottling out of a glass carboy. You will find that the CO2 fills the bottles about three times as quickly as gravity, and you don't have to lift or move a thing. Foaming is normal -- you will lose a minute amount of beer, and capping on foam minimizes any chance of oxidation from air in the headspace. *tpb*

Maltose Falcons' Board 2004-2005

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Oktoberfest Competition

OK Falcons, the year has flown by and it's already time for our annual Fest and competition. This year we're going back to the practice of completing the entire competition at the festival. That means that we will do check-in, judging, best of show, and award the first prize of a \$50.00 gift certificate to the HBWC Shop.

Entrants need bring only one bottle (I encourage you to bring as many as you like but only one is required) of any of the styles found in the Maltose Falcons Style Guidelines. The comp is limited to one entry per current member. Judges need to sign up in advance by emailing me at vicepresident@maltosefalcons.com or at SCook4208@msn.com. Please indicate if you will be entering the comp and the category of the beer you entered. We will begin the judging at about 2:00 pm Saturday at the fest, so if you intend to judge please be there by that time. This should be a fun contest, so bring out your beer, help judge, and take a shot at the big prize! See you at the Fest! *sc*

(Continued from page 1)

video by the folks of Food Network and *BBQ with Bobby Flay*. So, not only do you get to have a blast with your friends, but you get to make Falcons' history! Lots of treats. Please give Drew a shout so that we can plan the right amount of food! All of this for a mere \$20 for folks eating and drinking. Designated drivers get a discount of \$10. Either way, you'll also get a chance to pitch your tent under the wide showy oak trees of Steckel and enjoy the nightly gurgle of the Santa Paula Creek.

[See article on Page 6 for more info, ed.]

20th Annual Oktoberfest Competition (Free!)

Our second oldest competition makes its return in a more traditional form. Steve Cook will be looking for entrants at the Festival itself and a team of judges to take the time to lay down the law in the Stone Cabin. Each brewer gets one entry (bottles or kegs) and gets to compete against his fellow brewer for a \$50 gift cert to the Shop. Remember, this competition is open to everyone: new, old, experienced, inexperienced, confused, beloved and hated.

Elections and By-law Changes

Thanks to the membership for quickly acting on two new amendments to the Falcons' by-laws. Added for this year is a gift of a free year's membership for members of the board following a completed term of service. Also, with the growing use of the Shop Brews as a club out reach function, the Publicity Director will now be responsible for coordinating the brew days.

Your new board (to be installed at the Oktoberfest):

President: Drew Beechum

Vice-President: Steve Cook

Secretary: Paul Sedgwick

Treasurer: Kent Fletcher

Public Relations: Craig Shapland

Activities Director: George Mahoney

Membership Director: Nick Salerno

Newsletter Editor: Jonny Lieberman

Grand Hydrometer: Cullen Davis

Burgermeister: Peter Sheppard (with an able assist from Sean "Chef" Donnelly)

Thanks to our outgoing officers, Gregg Van Citters, Jerry Macala, Gregor Reti and Sean D, for all their hard work over the last year.

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 25th 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! [President redacts his bad beer judge joke for fear of being tenderized with his mallet.]

Pacific Brewers Cup – Winners

Pacific Gravity was responsible for the 9th annual Pacific Brewer's Cup. After a long day of judging at St. Bede's, the Best of Show panel, featuring two Falcon judges, decided the final results of the day. Congrats to Falcons Steve and Jeremy Raub and Craig Shapland for their multiple ribbons against a large pool of fellow competitors. Also congrats are in order to Strand Brewer and Falcon Jay Ankeney for his First Runner-up Best of Show award for his Traditional Mead (judged by yours truly to boot).

Alpine Village Oktoberfest (Until the end of October – Fri/Sat/Sun)

Alpine Village in Torrance, home of Falcon Michael Bowe and his Angel City Brewing Company, is holding their annual Oktoberfest party every weekend until the end of October. If you go to their website, <http://www.alpinevillage.net/>, you can print a coupon for free admission to the beer garden. Road trip?

In Closing

As I finish writing this article, the hills around us are in the middle of their annual dance of the fire follies. While I always enjoy the smells of BBQ, I hope everyone's safe and just enjoying the crazy air. And hey.. maybe a Rauchbier is in order. *db*



That's right, it's Oktoberbreast!

Brewer's Style Series: Formulating and Brewing Winning Chocolate Porter

by Gregg Van Citters

A good chocolate porter that delivers on its promise of silky, elegant chocolate character is fairly simple to formulate and brew, yet can be devilishly difficult to execute well. After tinkering with recipes and processes for several years, I have found a few secrets that have helped me consistently win competitions with this style (entered as a Herb/Spice beer).

Start with a good solid recipe for a porter or stout, and practice perfecting the basic flavor profile. Don't worry about trying to emphasize the chocolate character at this stage. You will use some chocolate malt to simulate some aspects of chocolate flavor, but the addition of real cacao will provide the sought-after character: chocolate aroma and flavor reminiscent of quality dark chocolate. I have found that using an American Robust Porter base recipe works well (ABV target around 6%±0.5%). The alcohol content helps deliver the aroma by volatilizing the aromatic compounds in the chocolate.

Base Recipe

- 60% pale malt
- 12% CaraMunich/CaraVienne
- 6% melanoidin malt
- 3% wheat malt
- 6% flaked oats
- 9% brown sugar
- 3% chocolate malt (Carafa)
- 1% black patent malt

1 oz. low cohumulone, high alpha acid hop (first wort or 45 min boil)

1 oz. low alpha hop (20 min boil)

Ferment in low- to mid- 60s. Add cacao nibs and vanilla beans to secondary, age 1-2 weeks depending on desired level of flavor and aroma extraction. Bottle condition for best results. *gvc*

The following table contains tips and rationales important in working with chocolate (and vanilla):

Tip	Rationale
Do not use milk, semi-sweet or baker's chocolate.	These chocolates contain cocoa butter and other lipids that can harm the beer's head and lead to staling as the fats go rancid with age and oxygen exposure. Even distribution of the cacao solids in wort or beer requires melting the chocolate and stirring. There is no good way to do this without releasing the fats.
Do not use cacao in the boil.	Boiling or hot extraction leads to a thinner, more insipid cacao character.
Do not use cocoa or cacao nibs in primary fermentation.	Cacao contains antifungal agents that may kill or inhibit yeast. Best case is a long lag time; worst is an infection.
Use cacao in secondary fermentation for best results.	Cold extraction, particularly with the aid of alcohol, improves the flavor and aroma profile of the end product. There are no issues with lipid extraction in cold temperatures used for secondary fermentation (low 60s).

See "Chocolate Porter" (Continued on page 6)

Tip	Rationale
Use cacao in secondary fermentation for best results.	Cold extraction, particularly with the aid of alcohol, improves the flavor and aroma profile of the end product. There are no issues with lipid extraction in cold temperatures used for secondary fermentation (low 60s).
Limit contact time; taste periodically to determine the level of extraction.	Nibs may need up to 1-2 weeks of contact time for best results. Cocoa powder (alkali process; defatted) does not require nearly as much time due to the far greater surface area exposed to the extracting medium (beer).
I use 6-8 oz. cacao nibs in 5 gallons, or 1-2 oz. cocoa powder in 5 gallons. This varies by supplier; you will have to do some experimenting to find the best cocoa powder or nibs. I prefer nibs.	Don't overdo it! The idea is to leave the base beer qualities evident while enhancing the chocolate character.
Use less bittering hops than you think are necessary for the base beer style.	Cacao and cocoa powder contribute considerable bitterness, albeit of a somewhat different character than hop bitterness.
Use less cacao/cocoa in a strong beer.	Extraction of the organic aroma and flavor compounds increases with alcohol content. This is one parameter you have to work out by trial-and-error.
Add some vanilla beans to round out the flavor profile.	Works pretty well for chocolate chip cookies, doesn't it?
Do not use vanilla beans (or extract) in the boil.	Vanilla beans exude considerable oils that may interfere with head retention and contribute to staling. This is not an important factor for sodas, so go ahead and boil your vanilla when making cream soda. The flavors and aromas from vanilla extract will be lost during the boil.
Use vanilla beans (or extract) in secondary fermentation.	Vanilla beans are okay in primary, but a lot of volatiles are lost in the vigorous CO ₂ blowoff of a good ferment. Extraction is better in the alcoholic environment of the secondary fermentation vessel.
Be generous.	I use 2-4 beans in secondary, split and cut into ~2 inch lengths. Expensive, but then I got a bunch of free vanilla beans a while back, so it's free to me.
Use less vanilla in a strong beer.	See above comments about alcoholic extraction of volatile components.
Take your time.	Young chocolate beers are pretty unapproachable. The alkaline bitterness is startling at first, but fades with time. The flavors mellow and mingle with age. Give it a couple of months to come into its own.
Bottle condition these beers.	My opinion. The yeast does continue to work despite the presence of some suspended cocoa/cacao particles. I have found that bottle conditioned chocolate porters are more subtle and drinkable than force-carbonated versions.

Hop Worship

by Tom Wolf

"So you like hops" (A vague memory of a Doug King beer label at Mayfair) --- Yes, *Double* IPA. Hardly a session beer. India Pale Ale on steroids. I was introduced to DIPA (Double India Pale Ale) at the Home Brewers conference in Las Vegas, 2004. One of the talks was about DIPA and featured Vinnie Cilurzo of Russian River Brewing with support from Alpine, Oggi's and Bear Republic Brewing.

Vinnie was credited with creating the style. The story goes that he wanted a style that would stand up to the imperfections from his limited equipment. "Our equipment was pretty antique and crude, so I wanted to start out with something that was big and, frankly, could cover up any off flavors" The talk was a serious discussion on how to brew the style with lots of great take away like a recipe to brew Pliny the Elder. It included samples of Pliny, Alpine's Exponential Hoppiness, Oggi's Hop Juice, Bear Republic's Racer X and a home brew by Tyce Heldenbrand. Great beer! All of us who attended were hooked.

These are strong beers in the 1.080 range, with hop additions so far off up the chart that they no longer contribute to measured IBUs. 100 IBU is the typical level given. Typically the beer have many hop varieties and many additions. Usually there will be lots of high alpha hops some in your

face hops like Chinook, Columbus and Centennial. Although the beers can be as strong as barley wine they are never sweet or overly full-bodied.

About the beer "Hop Worship" I credit its success at our last meeting to being over the top on hops and fermented with lots of yeast for a clean crisp effect. The Falcons love big hoppy beers! I used a two-gallon starter for the 8-gallon batch. The recipe is roughly based on Pliny the Elder but differs having stronger gravity, using wheat malt and Marris Otter, an adjusted hop bill and unique dry hopping. OG was 1.082 and it finished just below 1.010. From First Wort through Dry Hop there were Chinook, Warrior, Centennial, Simcoe, Columbus, Fuggle and Crystal hops. The calculated IBU was in the range of 250! *tw*

Some humorous quotes (is This Really a New Style?):

"This is a terribly American beer," Tomme Arthur told author Michael Jackson after an awards ceremony. "Terribly?" Jackson asked, drinking the Hop 15. "I find this beer terribly drinkable. Is it because I'm a hop-head?"

"Americans have been starved for hops so long, -- that right now we're just shoving them down our throats." Randy Mosher

"Almost no malt character, bitter all the way through. One of my favorites." Unknown

Texas French Toast and Other Traitorous Acts!

by Grizz Bar

That's right, folks! It's your new Burgermeister Peter Sheppard announcing that I have been requisitioned by Drew to put on another sumptuous spread for breakfast on Sunday, October 16th. I am calling it, "Texas French Toast Breakfast", and it will feature: Texas-sized Grand Marnier French Toast, German Potato Pancakes with Applesauce, Sausage Links, Canadian Bacon and Turkey Pastrami, with big hunks of orange wedges, lots of hot coffee, tea and cocoa, and - of course - Barley Mary's! All for one low price: \$4, (cheap!). However, I need to get a better idea of how many of you Falcons are going to be attending the "Breakfast Of Traitors"! So don't delay! Send me

an e-mail to announce your intentions... of showing up for breakfast, that is, to: fermentinggourmet@sbcglobal.net. (Don't forget, there's two "g's" in that address.) Also, I have reactivated my New Fermenting Gourmet 2003 Yahoo Group page. Anyone wishing to join should send me an email to the above address and I will invite you immediately. It will be a great way to keep up on the cooking I'll be doing at the shop for meetings, food for fests and shop brew menus. I am looking forward to cooking for you people this year. I fully intend to serve up several burnt offerings to the Gods and Goddesses of the Beer Hunt in the coming months! Cheers - GRIZZY

Oktoberfest 2005 **Litres, Lederhosen, and Live Music!** by George Mahoney

Well, as the seasons change we prepare to say goodbye to another festival season.... How do we do that? One word... OKTOBERFEST!

That's right OKTOBERFEST! Dust off your lederhosen, clean out your stein; it's time to PARTY!!!! This year's OFEST will take place on Friday and Saturday Oktober 15th & 16th. The fest will be at Stone Cabin Group Camp, in Steckel County Park. Located off of HWY 150 between Santa Paula & Ojai, Steckel Park was the site of last year's Sunfest, and provides us with an excellent venue for the merry making that will ensue. The campground has several camp sites, each equipped with fire rings, running water, and the showers are nearby... We will be camping both Friday and Saturday nights, with the actual party starting at 1 pm on Saturday, so technically the party starts whenever you get there!

In an effort to make each festival better than the last one, we promise lots of events to keep you busy.... We will start things off Saturday morning; with a 10-gallon batch of English- style IPA.... In an effort to return to our traditional ways, we'll be brewing on site. The water profile of the Santa Paula area is very similar to Burton water, so we will be taking advantage of it!

We will be holding the traditional Oktoberfest beer competition. The competition is free of charge, and open to everyone. However, each person is allowed only one entry, and it can be from any one of the 28 BJCP styles. This year's competition will have a couple of twists. Not only will we judge the entries on site, but for the first we will also accept kegged entries... Entries are due by 1:30PM on the day of the Fest so bring you best, and win a \$50 gift certificate for the Home Beer, Wine, and Cheese making Shop.

We will of course be holding the traditional Keg Toss and Stein Holding competitions, with a men's and women's category for each. Can you drink beer? Fast? That's right making its debut will be the "Liter Race". This competition will pit beer drinkers against one another in head to head competition to see who can consume 1 liter of German lager the fastest.... The winner's in each event will receive prizes and celebrity status among your adoring fans.

The Maltose Falcon's Brew's Band will play, Chef Sean will once again appear, and along with incoming Burgermeister Peter Sheppard they will dazzle you with their BBQ skills. We will also hold a raffle of assorted beer swag, and home brewing equipment. We will round out the evening with another edition of the Dead Palates Society, so

bring out your dead, and rare as we reconvene inside the infamous Stone Cabin.

On Sunday Morning Chef Peter will return with another episode of "St. Alfonzo's Breakfast". In keeping with his new fest tradition Chef Peter will astound you with a delicious breakfast, which is guaranteed to bring you back to life after a hard night's festivities at a low, low price of only \$5 per person....

The cost is \$20 per person, which includes 2 nights camping, beer entertainment, and dinner. For our non-drinking Falcons and Designated Drivers the fee is only \$10. In our continuing effort to promote responsible drinking, the \$20 fee applies to all day use attendees as well. Please be responsible, and either stay the night or bring a designated driver.

Please make every effort to attend the Grand Finale for the 2005 fest calendar, we guarantee you won't be disappointed! See you at the Fest! *Gvm*

To get to Steckel Park from Woodland Hills, take 101 North to the 126 East. Take the CA-150 / 10th Street exit and follow it through Santa Paula. Follow the branch for CA-150/Ojai Road out of the town and follow the signs for Steckel Park. Take the second entrance on the right and you'll see the Stone Cabin site on the left before the bridge over the creek. Pull in and join the party!

Shop Brew (Continued from page 1)

the whole crew. First off his cart was a pitcher of his Barley Mary's, a Bloody Mary variation using Old Rasputin Imperial Stout instead of vodka. Following on was Peter's luncheon items of Stacked Huevos Rancheros with Chorizo (and a veggie version with Black Beans). His final treat was his Chocolate Blueberry Stout cake to wrap up the whole luncheon. I'm looking forward to Peter's continued contributions to the brewing efforts. He's shown a few of us his upcoming menus and if you miss these, you'll be upset.

The beer is coming along nicely into the secondary, it's a pale cloudy brew right now with a large spiciness from the unique Dutch Kasteel yeast strain. John Daume was kind enough to order this in advance for the brew day. ***Remember, if you give John 2-3 weeks of advance notice, he can get you any of the strains available from White Labs or Wyeast.*** Also thanks to Gregg for securing the Oat Malt from North Country Malt in Vermont as well as providing the inspiration behind this brew.

See "Shop Brew" (Continued on page 9)

Membership Renewal

Cut out or copy, fill out and mail this form to:

Maltose Falcons Membership
C/O The Home Beer, Wine & Cheese Making
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Woodland Hills, CA 91364

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New Member __ \$24.00 Renewal __ \$20.00

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Coming Events:

- **Beer Appreciation Night, BJ's Woodland Hills: Oktoberfest & MarzenBeers, Oktober 5th, 7 pm**
- **Shop Brew: Last Post (Belgian/English Old Ale), Sunday, Oktober 9th at the Shop**
- **Next Meeting: Oktoberfest at Steckel Park, Oktober 14-16**
- **Alpine Village Oktoberfest—Weekends through the end of Oktober**
- **BJCP Class—beginning Oktober 25th**
- **Next Shop Meeting: Sunday, November 6th, 1:00 pm**



**MALTOSE FALCONS
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