



BREWS & NEWS

© 2006 by the Maltose Falcons Home Brewing Society
 Volume XXXII, Issue 2, February 2006

IT'S CHILI IN HERE

By President Drew Beanchum

February Club Meeting – February 12th – 1PM

American Ales (Pale Ale, Amber, Brown) And Chili Cook-off

Time for our umpteen-thousandth chili cook-off! Peter's got the full rules, but in brief: let Peter know, bring a chili or bring yourself to taste. Winners get memberships, free beer and more! Check out the website and the notes from Peter for ideas.

Meanwhile, Cullen will be pulling out the stops for a tasting of traditional American ales: Pale Ales, Ambers and Browns. The best tasting homebrew entry will be sent on to the AHA Club Only. Don't forget, there's always our monthly prize for the best beer of the meeting.

Remember, all members and non-members, new, old, brewing or just drinking are welcome to come to these meetings.

Tasting Room with Tom Leykis – Continuing

Hey pay attention... George Mahoney is serving as a guest beer expert on Tom Leykis' *Tasting Room* on 97.1FM on Saturdays from 3 to 5.

Shop Brew – February 19th – 9AM – Craig's Amber Ale

Publicity chair Craig Shapland is jumping back up on the brew deck this month to make an Amber ale of some variety. He's being decidedly

See "President" (cont. on page 4)

MALTOSE FALCONS COMPETITION COMMITTEE

By Steve V.P. Cook

Just a brief note on the up coming competitions that we should be entering to bolster our standing in the race for the **Anchor Home Brew Club of the Year**.

By the time this article is published it will be too late to enter the American Finest City Competition put on by Quaff in San Diego, but for the home-

brew judges out there you can still sign up to judge. Sign up on-line at quaff.org.

The next comp will be the May-faire, our flagship competition. This year we must strive greatly to bring home our ever-famous Falcon "Hashell Dammet." The entries are due April 1st through the 20th and the judging will be on the 13th of May. On-line registration of entries and on-line judge registration will be up and running soon so check the website.

During this same time period the biggest homebrew comp in the world, the American Homebrew Association

See "Competition (Cont. on page 5)

Inside this issue:

<i>The Grand Hydro</i>	2
<i>Spring Fling Beer Bus Thing</i>	3
<i>Cider Run</i>	6
<i>Chili!</i>	7
<i>Style Series: Adambier</i>	11
<i>Hop Worship at BJ's</i>	13

THE STYLE OF THE MONTH — AMERICAN ALE

By Cullen Davis

There are differing notions on when exactly the American craft brewing renaissance actually started. Some folks say it began when **Fritz Maytag** bought the **Steam Beer Brewing Company** (it didn't get the name "Anchor" until the late 70s) in 1965 and began to make it into the world-class operation it has become. Others will undoubtedly tell you it began with the founding of the first so-called microbrewery, **New Albion** in Sonoma in 1976 by Jack McAuliffe. Since New Albion only lasted a few years, some will say that the current crop of successful craft breweries can point to **Mendocino Brewing Company**, the nation's first brewpub, as the cornerstone of the phenomenon. Regardless of when the boil began, it's clear that it's really rolling now and that a heck of a lot of hops have gone in.

Hops? Heck, yeah! Generous and creative hopping, along with quality malts and a categorical spurning of adjunct fermentables is really a defining character of the styles that emerged in the early days. Jack McAuliffe was himself a homebrewer, who started doing it to try making something near to what he drank as a Navy man overseas, particularly in England. He and his friends had such fun doing it that they decided it would be a really nice way to make a living. It made sense to brew more in the English tradition than the lager tradition, as one can save a

little money in cooling and storage, and it was simpler anyway and besides, lager is what the big guys did already. Brewers being a frugal lot, these new pioneers would make their mainline products with domestic ingredients, rather than paying high dollar for imports, finding they enjoyed the rich flavors to be found within our own borders. The seeds of modern American craft brews had been planted centuries ago in England and now resprouted here with much different fertilizer. We have fully embraced the English styles: Pale Ale, Brown Ale, Porter and the like, but have made them distinctly American.

Truly, the history of craft brewing is largely our own history. Homebrewers and beer nuts like us have really fueled the fires of the craft brewing kettle. One of the most successful craft breweries out there, Sierra Nevada was founded by a couple of homebrewers (and Falcons), quite a bit like New Albion.

The 2004 BJCP category 10: American Ales includes American Pale Ale, American Amber Ale, and American Brown Ale. Happily, there are many examples out there of commercial brews that fit into the category. Sierra Nevada Pale Ale practically defines the pale sub-category. Mendocino's Red Tail is a

Grand Hydro (Continued on page 3)

The Home Beer, Wine, Cheesemaking Shop

Business Hours:

Mon, Tue, Thu, Fri: 10:30 AM - 7:00 PM

Sat-Sun 10:30 AM - 5:00 PM

ONLY CLOSED WEDNESDAYS

**SUPPORT THE SHOP THAT
SUPPORTS THE MALTOSE FALCONS!**

www.homebeerwinecheese.com

Check the web site for the latest beer-related events and brewing goodies. Everything for the dedicated brewer, wine or cheesemaker!

22836 Ventura Blvd #2

Woodland Hills, CA 91364

818-884-8586 or 800-559-9922

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

M.B. Raines, beerdiva@ureach.com 818-340-1742

Todd Etzel, toddE10534@aol.com 626-305-9003

Jerry Macala, Falcon@greatbytes.com 626-857-9378

Gary Rich, garyrich@smartlink.com 805-252-8633

Biff Tate, wjtate@msn.com 310-397-3309

Brian Vessa, bav@earthlink.com 310-397-8352

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

Drew Beechum, president@maltosefalcons.com
818.370.0204

Jonny Lieberman, jonnylieberman@gmail.com
213.248.5217

GET ON THE BUS! SEND KEGS EARLY!

Grand Hydro (Continued from page 2)

good example of the amber sub-category and Lost Coast's

Downtown Brown fits nicely in the brown sub-category. There are, however, just about as many interpretations of the style as there are breweries.

At the February meeting, we will be selecting a club entrant for the AHA's club only competition of category 10 beers. If you have one of these brews (and a lot of you should), bring it to the meeting and we'll send one to the nationals. I will be bringing some commercial examples to get us warmed up. Besides, they go really well with chili!

cd



Maltose Falcons' Board 2005-2006

President, Drew Beechum
president@maltosefalcons.com

Vice President, Steve Cook
vicepresident@maltosefalcons.com

Secretary, Paul Sedgewick
secretary@maltosefalcons.com

Treasurer, Kent Fletcher
treasurer@maltosefalcons.com

Membership Director, Nick Salerno
membership@maltosefalcons.com

Activities Director, George Mahoney
activities@maltosefalcons.com

Publicity Director, Craig Shapland
publicity@maltosefalcons.com

Grand Hydrometer, Cullen Davis
grandhydro@maltosefalcons.com

Burgermeister, Peter Sheppard
burgermeister@maltosefalcons.com

Newsletter Editor, Jonny Lieberman
newsletter@maltosefalcons.com

Webmaster; Drew Beechum
president@maltosefalcons.com

The Spring Fling Bus Thing is officially underway! For the low, low (well not *that* low) price of \$70 American, you will be transported in luxury down to the happening brewing mecca of San Diego. On the bus, we'll give you your very own glass. And everybody will win a prize in our "No Losers" raffle. Plus, there will be other surprises. And if that's not enough, you'll get to tour **Stone**, **Ballast Point**, **AleSmith** and **Pizza Port** — all breweries that not only take down GABF medals with alarming frequency, but that kick ass!

The price is "all inclusive" You won't need your wallets for anything. Lunch, dinner, more beer than you can imagine — done! However, you will be able to take away beer from the various breweries, so you might want to bring your wallets anyhow. Especially for AleSmith, who has righteously agreed to **fill 5-gallon corny kegs!!!** Here's the low-down on that:

(5 gallon fills)

X and ESB: \$45

Nautical Nut Brown: \$50

Lil' Devil and **IPA**: \$60

Horny Devil, **Grand Cru**, **Old Numbskull**, **Wee Heavy**, and **Speedway Stout**: \$80

We will be transporting the kegs a week before the trip. We have limited room in the vehicle taking the kegs to San Diego, so we do have a **3 keg per person limit**. Please drop your **clean, sanitized, and properly identified kegs** at the shop by 5pm on Saturday March 26th. You will need to place your order with George Mahoney before March 26. Get on it!

The bus will be leaving the shop promptly at **8:00 am**. You need to be in Woodland Hills by **7:30 am** so we can get loaded and get moving. We will happily leave you on the sidewalk if you are late — more beer for the rest of us. There will be additional pick-ups in the South Bay and Orange County Check the website for further details. And monster props to Moho for putting this "Fling" together — see you on the bus!

Competition Reminders

AHA Club Only - Big Beautiful Belgians - Entries due at the January Meeting

America's Finest City - Late February

Mayfaire - April

AHA Nationals - April

President (Continued from page 1)

non-specific. American? Belgian? Who knows? Show up and have a ball with the brewmaster, email Craig to get your own inexpensive 5 gallon batch.

Lucky Baldwin's Belgian Beer Festival – 2/18-3/5

Dave Farnworth is back and throwing another of his fantastic Belgian Beer Fests. 80 different beers with 51 on tap at anyone time. Tasters available and a special Belgian beer menu with traditional Flemish stew and more!

Folks should plan on getting together at LB's on the 18th and have a blast. Email me so we can plan things out.

Sam Adams Homebrew Competition (Entries due 3/15)

Want to get your beer brewed by a really big beer company? If you have 7 bottles of your own beer, you can enter it for free to Sam Adams and take a chance at actually getting your beer released to the nation and have a brew session with Jim Koch himself. The club will be collecting bottles (4 bottles at first) and we'll ship them to Boston. Check the rules at SamAdams.com (Holiday Brew Competition) or email me. Wouldn't it be great to have a Falcon joining forces with Sam Adams?

BBQ with Bobby Flay

We still aren't sure when the episode is airing, but we're keeping an eye out for Peter and the Falcons big debut on the Food Network. Rest assured we'll be keeping a copy for the Falcons meetings.

Club Grain Buy (FREE GRAIN!)

Now's the time to get the big beers in gear for Temecula and Mayfaire, so the club has opened up the annual grain buy to the membership. The rules are simple. Any paid member is welcome to take, free of charge, a mix of any 10 pounds of malt available in the shop. The one, the only stipulation of the grain buy is that the resultant beer must partially come back to the club at a club function, festival or competition, etc. Decent price for a free batch of beer.

Southern California Homebrewers Festival – Temecula – May 6th, 2006

MEMBERSHIP DISCOUNT DEADLINE – 2/15/2006

Here's one of the best times you can have as a homebrewer in Southern California. The older guys already know all about the craziness of over 1000 homebrewers joined together for a weekend of beer. This year the crew, led by our own Bruce Brode, is putting together a series of events for Friday night, including a performance of the Maltose Falcons Brews Band.

To join in the madness, you have to join the CHA before the party. If you join before February 16th, save \$5 and pay \$40 for your membership and admission to the festival. Steve Cook has already reserved our beautiful campsites from last year and we'll talk prices at the meeting. Join us and see how much homebrew you can find!

Also, we're always looking for ideas about what to do special for the party. Give me your ideas.

27th Annual Mayfaire Competition – Entries due – 4/20

Get ready. Your entries for the 27th Annual Mayfaire should be getting in gear. Last year the Falcon flew north to Mike McDole. This year lets keep it down here with our crew. We'll be helping people bottle beer, of course. Now get brewing!

Mayfaire Festival – 5/20 – Far West Resort

We'll be returning to our last Mayfaire location, the Far West Resort outside of Santa Paula. Expect more details soon, but mark the date in your calendars now!

Drew's Beer Gun

Hey, you seen my beer gun? I had it at the December club meeting and I think I loaned it out. Please let me know if you have it. Thanks!

Competition (Continued from page 1)

is putting on the National Homebrew Competition. This is indeed the biggest; in 2005 there were 4128 entries, judged at 10 judging sites around the nation, with 975 entrants. The entries have to be submitted between April 3rd and April 14th and the judging will be held between April 21st and 30th. We have done very well in this competition in the past so lets show the nation what great beer we Falcons brew!

Other competitions later in the year are the L.A. County Fair Homebrew Competition (July), the California State Homebrew Competition (Stern Grove — Nov.), and the Pacific Brewers Cup (Sept.). And remember, if you hate bottling, bring your keg to the meetings and we can use a beer gun to fill your bottles. Or, make Daume happy and buy your own.



SCHF TEMECULA!!!

By Steve Cook

The Southern California Homebrew Festival is coming up fast. The Fest will be held on May 6, at the Vail Lake Resort in Temecula. The SCHF is the largest homebrew gathering in the state and a great party weekend -- unrivaled by any other event in the homebrew community.

This year we will be starting on Friday night with an early check-in so fest goers won't have to stand in line on Saturday to get in. Then it will be a preview of the main festivities including serving homebrew as well as some commercial brews from selected breweries. There will also be a band that night and some other activities still being planned. And, as is Falcon tradition, we will need to think of something "special" to distinguish ourselves Friday evening.

Saturday the fest will start at 11:00 am, there will be guest speakers such as **Tomme Arthur from Pizza Port** and **Lee Chase from Stone**. There will be a big raffle with the grand prize being a brew system from **Beer Beer and More Beer** as well as many other great prizes. There will be several bands including our own **Maltose Falcons Brews Band**. The main event is obviously is the homebrew, this year President Drew and company will again be opening the **Brut du Faucon Noir** champagne beers each hour on the hour to the wondrous enjoyment of the fest goers. So bring out your best and we will again show all the So Cal Brewers why the Falcons *Rule*.

The Falcons have reserved 10 campsites and will be offering them starting at the February club meeting. The campsites will be split so more Falcons can attend. The Campsites are \$40.00 per night with an 8 person max capacity. That means that if you have a motor home you will pay \$20.00 because your splitting the site with tent campers paying \$20.00, or both occupants who tent camp will pay \$20.00 each night hence the flat fee of \$40.00 each night. For those of you who don't camp there will be hotels (see the CHA web site) in the area and the fest has arranged a shuttle service.

To participate you *must* join the California Homebrew Association through their web site or mail in you membership fee. The membership fee is \$45.00 but if you join before February 15th the fee is reduced to \$40.00 so sign up soon. The CHA web site is www.calhomebrewers.org.

Make your plans now for the best homebrew show on earth and "don't worry have a homebrew" (Charlie Papazian).

sc

PHANTOM BREWER'S TIP

By the Phatnom

The Phantom Brewer outsourced this month:

Adding Rice Hulls when using a cooler as a mash tun. I pre-heat my tun with hot water so as to have a thermal mass close to zero when adding my strike water. If you are worried about the hulls affecting the amount of strike water needed, you should add them into this pre-heat water. After you drain the pre-heat water, you have pre-soaked hulls and a warm tun.

Keeping the magentic stir bar in your flask when pouring out a starter: When I go to pitch a starter from my flask that has been spinning on my stir plate, I will hold a piece of metal between my hand and the flask to hold the stir bar in place and not end up pouring it into the carboy. This way I dont have to pour too carefully or dig around in the yeast cake for the stir bar later. (Richard Sloan, XXL brewing, San Diego)

Seems like many brewers forget to sterilize their caps when bottling -- this is bad. One trick to make this easier is to have a separate, small container nearby filled with sanitized water to keep your caps in. Another trick is just to wrap your caps up in tinfoil and toss the bundle into the bottling bucket.

For those of you who use a counterflow chiller, you can use the escaping water to clean out your mashtun and other tools. Not only is it good for the environment, it saves you money! (Jonny)

And keeping an Isopropyl spray bottle around like the pros for surface sanitation. Just spritz any openings or equipment your grubby paws come in contact with to neutralize the little bastards. (Drew)

Got tips and/or tricks? phantom@maltosefalcons.com
pb

(CIDER) RUN TO THE HILLS

By Nicky Salerno

If you ever have the opportunity to make ferment hard cider, *do it*. You just might make a few new friends. And make some of your old friends like you more. And of course, compared to brewing beer, cider is *easy*.

Just before Thanksgiving this last year, Jonny and I made our second annual cider run (second of what will be *many*). Our previous years' batch had gotten so many accolades, and was in such demand that Jonny and I barely got to drink any, with my wife consuming the bulk of my portion. A friend of ours even decided to throw a "cider party" this year, which will entail drinking and worshipping all ten gallons of the golden nectar, she commissioned us to brew for her. When you hear how easy this stuff is to make, you might start a "cider party" tradition yourself.

As with anything you brew, don't do it half-assed. Use only the best, freshest ingredients. Our 2004 batch started with some freshly pressed cider from **Mr. Law's Apple Stand** in Oak Glen, near San Bernardino. Sandy Law, the namesake (although his brothers also have an orchard or two nearby) was our contact and Mr. Matt Udall our courier. This year, Jonny and I elected to go pick the juice up ourselves. Sandy made a special batch this year just hours before we showed up and left it un-pasteurized and without preservatives. Don't think that you can just hit up Trader Joe's and get some something as good and just huck some dry yeast at it. Like beer, there is an art to making good cider, and good ingredients are integral to success. At Law's Cidery, Sandy caters to homebrewers and winemakers, using multiple varieties to achieve a good cider blend which lends itself to better hard cider/applewine. Most ciders make juice for Soft Cider and only use two to four types of Apples. This year's crop had 13 varieties (last year it was 14) including some more obscure ones like **Arkansas Black**, **Staymen Winesap**, **Pippin**, and **Ozark Gold** (did Cheech and Chong name these varieties?) Prior to pitching the yeast, the unfermented cider was one of the best tasting ciders I have ever had -- second only to last years. Starting out with the best is important.

This year, instead of pitching yeast into the cider, we actually brought our half-barrel Sabco Yeast Brinks along with left over Wyeast 1056 from a propagation batch of Mild we made. We dumped 20 gallons into the brinks on top of the yeast, and brought another 16 gallons home for other Falcons. Sandy gave us a break on the price since we bought so much, but it will set you back about \$8 a gallon so make sure you savor it when it is ready. Having a good slug of yeast, and great aeration from Jonny's driving helped the cider take off quick. We let it ferment for 1 month in a temperature controlled chest freezer around 60°, then put in secondary for about 6 weeks at 49°. It hasn't been long enough since bottling to try it, but what we did sample was very bready, dry and delicate. The anticipation is killing me, although I think I've already promised most of my bottles to my wife other people, so I'll savor whatever I can get. And brew *more* next year!

ns

2006 DOUG KING MEMORIAL COMPETITION

The third annual Doug King Memorial Competition was judged on January 21st at the HBWC Shop. This year we had 41 entries and for the first time in this competition we included 7 keg entries. We first allowed keg entries in the 2005 October Fest Competition and that being a success we thought we would try it for the DKMC. The limited nature of this comp is to reflect the brewing styles that our fallen Falcon Doug used to brew so well, lagers and experiments.

The judging was a lot of fun and allot of great beer was assessed by 12 highly qualified judges — several of which were judging for the first time fresh from the BJCP class. These new judges critiqued the brews under the tutorage of Certified and National ranked BJCP judges. This experience enhanced their skills at judging homebrew and alleviated the fears that all new beer judges feel their first competition.

The categories are all of the lager styles as well as the two Specialty styles. Winning in the Specialty categories can be very tricky with beers like President Drew's Saison with Pumpkin (1st place in style and 2nd runners up in best of show), or Virg Redman's Sweet Stout with Bing Cherries and Rum (1st place in style). In the lager categories Dennis King's excellent American Pale Lager took top honors in the style as well as being named Best of Show. Congratulations Dennis, your namesake to whom this competition memorializes would be very proud. You won with one of his favorite and most difficult beers to brew.

Best of Show

[Dennis King - Pale American Lager](#)

Best of Show - 1st Runner Up

[Virg Redman - PPB Doppelbock](#)

Best of Show - 2nd Runner Up

[Drew Beechum - Saison Potiron](#)

Class 1 American Pale and Dark Lager

1st - Dennis King -- 1.1 American Pale Lager
2nd - Greg Peterson -- 1.2 American Pre-Prohibition Lager
3rd - Tyler King -- 1.1 American Pale Lager

Class 2 -- European Pale Lager

1st - James Hibling *Strand Brewers* -- 2.1 Munich Helles
2nd - Claudius Budde, Xoxhitl & Martha Budde -- 2.1 Munich Helles
3rd - Ray Astamendi *QUAFF* -- 2.1 Munich Helles

King (Continued on page 11)

"CHILIHEADS... FIRE UP YOUR CAMPING STOVES!"

by Peter "Grizz Bar" Sheppard

There are few dishes that inspire heated responses and impassioned debates like a humble "bowl o' red" - chili is truly an individual expression of a cook's own style. Meat that's ground, cut into quarter inch chunks, or purely vegan. Beans in the pot, in a bowl on the side, or nowhere in sight. Smooth with no visible vegetables, super chunky, or nothing but veggies. Red, orange, green, white, brown, black or blackened, and every color of the rainbow - chili is anything but simple, but it has the potential of being the closest thing to home-brewed beer. A few simple ingredients, endless possibilities!

And now, my Fellow Falcons, you have a unique opportunity to express yourselves. Announcing the Maltose Falcons Annual Chili Cook-Off for 2006. This event is to be held at the next shop meeting on Sunday, February 12th and starts at 2:00pm. Please be there by 1pm to start heating your chili and getting ready to serve your Fellow Falcons. I will be making mini quesadillas to go on the side with the chili entries. If you wish to compete please send me an e-mail no later than Saturday, Feb 11th, 2006 at: CasaAlmaWest@sbcglobal.net. There'll be plenty of room for all!

And, as in any cook-off, we got some rules, (there's always got to be some rules!).

- 1) Only Falcons Members and their immediate family may participate in the cook-off. The cook-off starts promptly at 2:00 pm on Sunday, February 12th, 2006. PLEASE - NO LATE ENTRIES!
- 2) You must bring enough chili to serve a 4-ounce sample to 30-35 people, about 1 gallon.
- 3) You must provide your own method of keeping the chili hot: camp stoves, crock-pots, hot plates, rice cookers, steam tables, and chafing dishes - but, please, no open wood fires!
- 4) All contestants must provide the Burgermeister with the recipe you concocted. If you do win 1st, 2nd or 3rd place you should expect to have your name and recipe published on the website and in the March Brews & News newsletter. (Prizes TBD by the Falcon's Board.)
- 5) At all times must the identity of your chili be kept from the judges. Only numbered, 4-ounce cups are to be used when dispensing the chili to the Falcons Judges and no one will be allowed in the back area to schmooze! This will help foster a fair atmosphere with no favoritism.
- 6) Any and all "sides" must be served in dishes provided by the contestant. Sides include saltine crackers, oyster crackers, chopped onions, chopped chilies, salsas, chopped cilantro, etc.
- 7) Anything goes in the style department! But, as an aid to you, here's a list of styles to help you decide which chili to make. Remember to be creative - this is your time to show your cooking skills.

Okay, so that's a start. I have culled a few recipes for chilies and sent

them to Drew to post on the Maltose Falcon's website. Below I have included a recipe for making your own Red Chili Sauce from scratch. Remember, this competition is very serious to some, and just great fun for others, so let's just have a good time. Chili is one of my favorite winter warmer dishes, real simple stuff: just some Meat, a few Hot Chilies and lots of Tender Lovin' Care! Good Luck!

Pete's "Whole Grain" Red Chile Sauce for Chili © 2006 The New Fermenting Gourmet

Anybody can crack open a jar of chili powder! In this recipe whole chilies and spices are used in a sauce that is added to the skillet along with the fried meat. For a smoky flavor and extra heat use the chipotle chilies. Most of the chilies used in this recipe can be found at a local Mexican market like Top Valu or in the Mexican spice rack of your supermarket. This recipe makes enough sauce for 1 gallon of the proverbial "bowl o' red".

- 2 Tbl butter
- 1/2 head garlic, roasted and peeled
- 1 medium onion, cut into quarters, roasted and minced
- 4 dried whole Ancho, or Pasilla chilies
- 4 dried whole New Mexico chilies
- 4 dried whole California chilies
- 4 dried whole Guajillo chilies
- 4 smoke-dried whole Chipotle chilies, (optional)
- 6 cups hot water, or more as needed
- 3 Tbl whole cumin seeds
- 2 Tbl whole coriander seeds
- 4 Tbl ground paprika, sweet or hot
- 4 Tbl Mexican dried oregano, rubbed between your hands
- 1 cup low-sodium chicken broth, more or less
- salt, to taste - BUT NO BLACK PEPPER!

Rub butter over the unpeeled garlic and onion quarters and place onto a baking sheet lined with foil. Put onions and garlic into a pre-heated 400-degree oven and roast, on the top rack, for 15 to 20 minutes, turning once half way through. Put roasted veggies into a glass bowl and cover with foil to steam. Peel the roasted garlic and onions and place into a blender. At the same time you are roasting the veggies cut the dried chilies in half and remove the seeds

Chili (Continued on page 10)

BOARD + GENERAL MEETING MINUTES

By Paul Sedgwick

This month's Board Meeting was held at Jonny Lieberman's house. The meeting began at about 7:45 PM. The board members in attendance were Drew Beechum, Cullen Davis, George Mahoney, Steve Cook, Jonny Lieberman, Nick Salerno, and Paul Sedgwick.

Drew reported that the treasury is doing well. We were able to make money on the Doug King Memorial Competition.

The February Shop Brew will be an American Amber Ale for the upcoming AHA Club Only Competition. The brew will be led by George Mahoney and Craig Shapland. George will be brewing an extract Steam Beer for the March Shop Brew.

The February meeting will be held on the 12th. The style of the month will be American Ales. We will be holding our annual Chili cook-off. First prize is a Falcon's membership and a 12-pack of Celebration Ale/Bigfoot. There will be additional beer prizes for second and third place. There will be a demonstration of the Beer Gun, which is a great alternative to a counter-pressure bottle filler.

The Competition Committee is updating our style guidelines and hopes to have them posted on the website soon. The Doug King Memorial Competition was successfully completed and plans are proceeding for the Mayfaire Competition.

The San Diego Breweries bus trip is set for April 1st. The itinerary will include Ballast Point, Pizza Port Solana Beach, Alesmith and Stone. The price is \$70, which includes the bus, beer, lunch and dinner. Contact George Mahoney for more details.

The Southern California Homebrewers Festival is set for May 6th. Campsites have been reserved. See Steve Cook at the February meeting to sign-up for a campsite. You must join the Southern California Homebrewers Association to attend the Fest.

The Mayfaire party is slated for May 20th at the Far West campgrounds.

Matt Lipton is planning a Belgian Beer Party. Date and location are still TBD at this time.

At about 9:30 PM the meeting adjourned. The board would like to thank Jonny for hosting the meeting and supplying pizza, beer and other "beverages."

General Meeting — Shop

A boisterous crowd of 45 Falcons gathered at the Shop for the first meeting of the New Year. Grand Hydro Cullen Davis led us in a tasting of Belgian Strong Ales. We enjoyed **Westmalle Dubbel, Stone Vertical Epic '05, Unibroue La Fin Du**

Monde, Russian River Damnation and Avery Salvation.

Burgermeister Peter Sheppard served a fine lunch consisting of glazed ham, black-eyed peas, corn bread and coleslaw. For dessert we had double chocolate cake.

After lunch we discussed business. Activities Director George Mahoney is finalizing plans for the San Diego bus trip, which is set for April 1st. Scheduled stops include Pizza Port, Ballast Point, Stone and Alesmith.

The Southern California Homebrewers Festival will be held on May 6th. Steve Cook has reserved the same campsites that we had last year.

Club members can get up to 10 lbs. of free grain at the shop. The beer brewed with this grain must come back to the club at a meeting or festival.

We will be having the annual Chili Cook-off at the February meeting. Contact Peter Sheppard to enter.

We had a large assortment of homebrew to taste this month. Drew supplied his Saison Potiron. We had Hiver Holiday Ale from Kevin Mc Dorman. Bruce Brode brought Barbara's Raspberry Melomel. We tasted Mike's Mild and a dark Trappist Ale from Case. We enjoyed a DESB from the Hamilton, Brode and Vessa brewing team. Sergei Agalzoff, Craig Shapland, Steve Cook and George Mahoney each brought different versions of the Belgian Golden Strong Ale from the November Shop Brew. Jonny and Nicky provided Jerk's Wine. We had Devil² from Drew, Jonny and Fletch. We sampled a Strong Dark Belgian Ale from Cullen Davis. George Mahoney brought a Stout and a Witbier. Jeremy brought us a beer he called Imposter. We tasted a Dubbel and a Golden Strong Ale from Todd Peterson. We finished off the tasting with MB's original Hashiell 10. Steve Cook's version of the November Shop Brew was chosen as the club's entry in the next AHA Club Only Competition. Steve was also awarded a beer mug for the best homebrew at the meeting.

The meeting was adjourned at 4:42 PM.

Here are a few choice quotes from the meeting:

"The official line from Stone is you're supposed to drink them whenever the hell you want."

—Cullen commenting on the Stone Vertical Epic beers.

"That's your beer so you can defend it."

—Sergei to Craig

"This is Tom's double SOB, I mean ESB."

—Jim Moorman

"If you liked this beer, I brewed it. If you don't, Bruce brewed it."

—Tom Hamilton

DOUG KING MEMORIAL BEST OF SHOW

Dennis King's Mexican Lager

Dennis had just the one entry in the 2006 DKM competition, but that's all it takes. With this beer, he took the prize. The second time in 3 years that has happened with the DKM. (And by the way.. how appropriate that a D. King would win the Doug King competition!)

Style: Pale Lager

Brewed by: Dennis King | Batch Size: 11.75 Gallons

Boil Time: 60 Minutes | Actual OG 1.046 (11.4P)

Est IBU 9.8 | Est SRM 2.5 | Efficiency 75%

Grains, Extracts, Sugars

Malt Name	Maltster	Amount	Percentage
Domestic 2-Row Malt	Great Western	7.5 lbs	38.5%
Flaked Maize		7.5 lbs	38.5%
Domestic 6-Row Malt		4.5 lbs	23.1%

Hops

Name	Form	Alpha	Amount	Time
Liberty	Pellet	4.1%	1.12 oz	60
Liberty	Pellet	4.1%	1.12 oz	0

Yeast

Man.	Code	Name	Type	Amount (Starter)
White Labs	WLP940	Mexican Lager	Lager	

Mash Schedule

Step	Rest Temp	Rest Time	Heat	Water
Protein Rest	121°F	30	Infusion	2.5 Gallons
Saccharification	154°F	60	Infusion	8.0 Gallons
Mash out	167°F	25	Direct	0.5 Gallons (underlet to relieve stuck mash)

Extras

Kettle Coagulant

Notes

Yeast was out of date, but was propagated over two weeks to recover a workable slurry.

Protein rest was only performed with the 6-row. Other grains were introduced in the sac rest.

Wort was pitched a little too warm and the beer was crashed at freezing to bring to a fermentation temp of 52°F for 8 days

Diacetyl rest was performed at 62°F for 5 days and then slowly lowered to 44° for lagering.

Beer was conditioned for approximately 3 months and finished at 1.016 (4.16P)

STYLE SERIES — DORTMUNDER ADAMBIER

By John Atchison

A **Dortmunder Adambier** is malt dominated strong ale from Northern Germany. No one can be certain on the origin. Dortmund was one of the cities in the 14th Century Hanseatic League (along with Einbeck -- the home of **Bock**); the city was best known for beer and brewing. In the 19th Century, King Frederick William IV of Prussia was known as a hard drinking man. He visited Dortmund and some Adambier put him under the table for more than a whole day! With the development of lagers, this style fell out of favor among German beer drinkers, and now is very difficult to find. Even the BJCP (sadly) abandoned the style when they revised the guidelines in 1998.

My first exposure to Dortmund Adambier was when I was judging European Ales in the mid 1990s. There was this wonderful strong beer that tasted like a cross between an English Barley wine and a doppelbock. I later found out that **Bruce Brode** and **Brian Vessa** were the brewers and have since brewed several myself. The only commercial example of an Adambier I know of is **Hair of the Dog's Adam**. Brewer Alan Sprints goes to great trouble with this flagship beer. Each batch is numbered, and the carbonation comes from krausening, where Hair of the Dog adds some new fermenting Adam to some that is ready to be bottled. One can tell, **Adam** will last many years if kept cold, and the head is as intense and rocky as any beer I've ever seen. Alan adds some smoked malt as well -- peat if you can believe it. If you haven't tried **Adam**, do yourself a favor and get some. **Stuffed Sandwich** has many aged magnums going back a number of years

What should you look for in an Adambier? Malt, malt, and more malt. Just as a big Belgians will showcase esters and yeast complexity, and a double IPA displays the hops, an **Adambier** defines *complex maltiness*. The esters from the German ale yeast and the hard, Dortmund-style water serve only to accentuate the malty flavors even more. The malt is caramelized and roasty, but those flavors come with a long boil and fermentation, not with the use of roast or caramel malts. In my opinion, most of your grain bill should involve Munich malt. Munich will give you rich malty flavors and *melenoidins* you can't get with pale malt. I wouldn't dream of *not* decocting this beer as well. Just use your

Chili (Continued on page 7)

powder, toss into the blender. Add the paprika, oregano and salt. Put the top on the blender and process to break things up. Pour about half of the broth in and process some more. Add just enough of the remaining broth to form a smooth sauce. Store in an airtight jar in the back of the fridge until ready to use. To intensify the flavors fry the sauce in butter or oil, (*or lard?*) for 5 to 10 minutes before adding the fried meat and other ingredients. Cover and cook the chili over a very low flame for 1 to 2 hours. Cool and set into the fridge. Chili always benefits from an overnight rest for the flavors to 'take'. Good luck!

Peace - Love - Smoke! **GRIZZ**

melenoidins you can't get with pale malt. I wouldn't dream of *not* decocting this beer as well. Just use your H.E.R.M.S. system for sparging this time. The minimum is a single decoction including a 20-minute boil of the grains. A double or triple is better. The other key flavor characteristic is pleasant oxidation. This big beer will give you sherry-like vanilla or oaky notes as it ages that only add to the malt complexity. In a hurry? Forget it. An **Adambier** really isn't ready for a year and it doesn't reach its peak for 3 or even 4 years, and doesn't start to fade until after 5.

I'd use a fairly carbonate water source, or doctor yours up. After all, the **Dortmunder Export** really is mineral laden, and even if you don't want to dry the beer out, the minerals will give a little edge. Same with hops. It is an ale, 30-40 IBU's are fine and the finishing hops will fade anyway. Try and use a noble hop like Tettnanger or Hallertauer. Use a German ale yeast and ferment cool. I start at 50 and gradually raise the temperature to 60 over a six-week primary fermentation. Use a *huge* starter and oxygenate frequently. One warning, this beer will have a massive head; even in the fermenter. Leave lots of headspace, you'll need it. Rack into secondary after 6 weeks, keep it in the 30's and 40's for a few months, then bottle or keg. If you bottle condition, add new yeast. Age for at least a year -- if you can resist the temptation. Since it is all about malt, I saved the most important part until last. Try for an OG of about 1.090.

Light Munich	65% - 75%
German Pale	20% - 30%
Special B	3%
Melenoidin Malt	3%

All I ask is if you brew some, find me and let me try it [Ed Note: But me *first!*].

ja



Do You Know Why This Man Is Smiling?

Class 9 -- Amber and Dark Lager

1st - Virg Redman -- 9.4 Munich Dunkel
2nd - Ray Astamendi *QUAFF* -- 9.2 Marzen/Okttoberfest
3rd - Ray Astamendi *QUAFF* -- 9.5 Schwarzbier

Class 15 -- Bock

1st - Virg Redman -- 15.4 Doppelbock
2nd - *Not Awarded*
3rd - Jeremy and Steven Raub *Maltose Falcons* -- 15.1 Traditional Bock

Class 24 -- Specialty -- Vegetable/Fruit/Herb/Spice

1st - Drew Beechum *Maltose Falcons* -- 24.1 Specialty - Fruit/Vegetable - Saison with Pumpkin
2nd - Gregg Van Citters *Maltose Falcons* -- 24.2 Herb/Spice - Porter with Cacao Nibs and Vanilla
3rd - Craig Wickham *Maltose Falcons* -- 24.2 Herb/Spice - American Wheat with Dutch Caraway

Class 25 -- Specialty Historical/Experimental

1st - Virg Redman -- 25.2 - Specialty, Other - Sweet Stout with Bing Cherries and Rum
2nd - Gregg Van Citters *Maltose Falcons* -- 25.1 Historical Beer - Haarlam Double Oat Bier (50% Malted Oats)
3rd - Jonny Lieberman, Nick Salerno, Brian Burks *Maltose Falcons* -- 25.2 Specialty, Other - American Barleywine with East Australian Port

January Shop Brew – Drogo Doppel Maibock

For 26 Gallons @ 1.082 (33IBU, 5.5 SRM)

Grain Bill

75.0 lbs Pilsner Malt
3.0 lbs Cara-Pils
1.75lbs Caramel Pils (8L)
1.75lbs Munich Malt
0.75lbs Aromatic Malt

Mash at 154F for 60 minutes.

Boil for 120 minutes

Hops

Hallertauer Tradition Pellet 6.0% 7.3oz 60
Hallertauer Mittelfruh Pellet 4.5% 2.50oz 20

Yeast

WLP833 German Bock Lager

Man, I don't know who thought it would be good to have a shop brew on this day, but as it turns out, it was a wonderfully and continuously cold day. A good crew of Falcons joined up and I'll tell you friends and neighbors, keep the kettles rolling at full boil, no matter what.

We went for an extra long boil on this recipe, based on my winning Maibock recipe from a few years back. A little bigger and a little sweeter. A bunch of folks took beer home, including yours truly and at least my version will be turned into an Eis-Doppel-Maibock for the German trifecta! *db*

THE ED NOTES

Beery Thoughts by Jonny Lieberman

You are holding in your hands (or reading on screen) the largest edition of *Brews & News* ever. So much beer-related she-nanigans have been going on that we simply couldn't limit it to the usual 12 pages — we had to go to a full 16.

And what a month of beer! First and foremost was the BJCP exam Dang — talk about grueling. I've always been a really fast test taker and I finished with thirty-three seconds to spare. Drew claims that this was just a standard test, but various little birdies have told me that not only was the test made more difficult because, well, we're the Falcons, but it was known that Mr. Four terms was going for Master Level Certification. I tend to believe the birdies, because commercial examples of Roggenbier and Southern English Brown are just... Silly. Anyhow, here's wishing all of us luck as the results are coming soon.

Then there was the Doug King Memorial Judging. Myself, Nancy Gold and Sergei Agalzoff were all fresh from the BJCP class. I've done a bit of judging in my day but I know this was Nancy and Sergei's first time before the sheet. They wound up judging a few of my beers and were right in line with John Atchison, even seeing fit to hand me, Nicky and my roommate Brian a third place for our experimental Jerks' Port. We were joined by another first timer, one Brian Gibson who lucked out and got to judge with Lois Hamilton. I of course drew the short straw and was stuck with her worse half, Bad Tom. All in all, the Doug King Memorial is another great Falcon event that is only going to grow in the future.

But, the very best beer-related event this past month was the disgorging, corking and caging of the **Brut Falcon Noir** at Fletch's house. Drew, Fletch, myself and the late Steve Sult brewed the base beer back in April, just two days before Steve passed. Then, in July, a huge team of Falcons gathered at the shop to bottle all 20 gallons of it. A month or so later, Drew, Kent, me and Nicky gathered at Fletch's Elkwood Brewery to whip up the dosage beer, an 8.5% Belgian. And finally, ten months after the initial beer was brewed, Drew, Fletch, Craig Wickham, Derreck Bourdon, Jim Kopitzke and me froze, uncapped, dosed, corked, caged and foiled five 3.0 liter Double Magnums, thirty 1.5 liter Magnums and three 750 ml Champagne bottles. It would have been four 750s but one exploded. I don't have much more to say except man, what a great club project! Can't wait until the next one!



SHOP BREW — BELGIAN GOLDEN ALE

By Craig Shapland

The November Shop Brew featured my first voyage into Belgian Strong Golden Ales. My hope was that this beer, brewed by the Club, could be used for the AHA Club Only competition for February 2006. The recipe was created by me and reviewed and revised with the help of Drew. Original gravity hit the target spot-on, 1.083. The wort was split into five batches. Yeasts used were Wyeast 3864 Canadian/Belgian, Wyeast 3787 High Gravity Trappist, and Wyeast 3522 Belgian Ardennes.

Those in attendance at the January Meeting got a chance to sample three of the beers produced in November. George Mahoney had the batch with Canadian/Belgian (Unibroue -- Wyeast 3864) with a FG of 1.018 or 8.6% abv. Seigei Agalzoff had the Club's version with Ardennes (Wyeast 3522) at 1.016 at 8.8% abv. And Steve Cook had the version with High Gravity Trappist (Wyeast 3787) yeast and a FG of 1.014 and a quite respectable abv of 9.1%.

It was very interesting to taste the beers and compare and contrast them. The same wort produced three very unique beers, the difference primarily stemming from the various yeasts, but also of course from the way in which each brewer handled fermentation and storage. It was interesting to note that the Trappist yeast allowed the mild spices in the recipe to really show through. The Best of Show for the January meeting was Steve Cook's version of the Belgian Strong Golden Ale using Wyeast 3787. The club voted and it was decided to use this beer to enter the Club Only competition in February. Congratulations and Good luck to Vice President Steve!

For those of you that missed the January meeting the club version will be on-hand at the February shop meeting and hopefully the March meeting as well. Don't miss your chance to sample yet another tasty Shop Brew.

BJCP Style and Style Guidelines

18-C Strong Belgian Ale, Belgian Strong Golden Al

Min OG: 1.065 Max OG: 1.080

Min IBU: 25 Max IBU: 35

Min Clr: 4 Max Clr: 6 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 27.50 Wort Size (Gal): 27.50

Total Grain (Lbs): 82.00

Anticipated OG: 1.083 Plato: 20.07

Anticipated SRM: 6.7

Anticipated IBU: 29.5

Brewhouse Efficiency: 71 %

Wort Boil Time: 90 Minutes

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
42.7	35.00 lbs.	Pilsener	Germany	1.038 2
42.7	35.00 lbs.	Pilsener	Belgium	1.037 2
1.8	1.50 lbs.	Aromatic Malt	Belgium	1.036 25
5.5	4.50 lbs.	Crystal 20L	America	1.035 20
7.3	6.00 lbs.	Demerara Sugar		1.047 0

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
6.00 oz.	Styrian Goldings	Pellet	5.25	26.6	90 min.
5.00 oz.	Saaz	Pellet	3.75	2.9	10 min.
5.00 oz.	Saaz	Pellet	3.75	0.0	0 min.

Extras

Amount	Name	Type	Time
0.25 Oz	Grains of Paradise	Spice	0 Days (boil)

Yeast

WYeast 3522 Belgian Ardennes

Notes

Add Grains of Paradise at 15 minutes.



BREWING AT BJ'S

(OR: USING MORE HOPS THAN THEY HAVE IN THE BREWERY)

By Drew "Cranky in the AM" Beechum

After a stellar beer taste off back in September, it was finally time to give **Tom Wolf's Hop Worship** recipe a whirl on the BJ's brew deck in Woodland Hills. Head Brewer David "Zambo" Szamborski opened the brewery on December 30th at 7:30 in the morning to a bunch of sleep-addled Falcons. After a brief walkthrough of the rules of the day, Zambo got everyone dressed up in white jumpsuits and walked us through the BJ's modifications to Tom's homebrew recipe.

Looking like a bunch of clean Oompa Loompas straight out of the chocolate factory, Falcons starting grabbing sacks of malt from the grain closet and marching them out to the mill cage in front of the restaurant.

Normally, BJ's uses Great Western Domestic 2-Row (like us) fed straight from their silo into the adjacent mill. For this brew, we still used about 203 pounds of 2-Row. But BJ's doesn't weigh their 2-Row on a scale. The mill has a spring loaded platform that dumps a load of 14.5 pounds at a time and tracks on a counter. So in BJ's parlance, we used about 14 dumps of 2-Row. The helpers tracked out 220 pounds of English Pale malt and 55 pound of Carastan (aka Crystal 30-37) and 50 pounds of White Wheat. These all went straight through the mill and through the screw augur to the brewery hopper, at least until we filled the hopper and held off the rest of the milling for strike.

So what fancy tools do they use at BJ's to dough in? A big damn paddle is what. After preheating the tun, water from the HLT is pumped to the tun and mixed with cold water on the fly to reach the appropriate strike temp. Opening a slide on the hopper starts the flow of crushed malt. Just like home, the brewers at BJ's stir like mad to mix the mash. After measuring the temp, Zambo walked the crowd through the daily routine of brewing, cleaning, lab work, paper work, etc.

As the day went on, various Falcons (about 20 in total) stepped up and handled various brewing tasks and kept an eye on the progress of the brew. BJ's provided tastes of Anchor Our Special Ale, their new Barleywine (the cask version of which rocks), the annual Grand Cru along with a hearty lunch of deep dish pizza and salad. And of course let's not forget the evening crew holding up the tables at BJ's: George, Tracy, Jason, Sally, Geoff, Jim and Kent.

Some fun facts for this brew:

- The grain bill was formulated to provide plenty of protein to fight the effects of 75 lbs of sugar.
- The grain bill was almost bigger than any single batch beer brewed at BJ's, only falling behind Jeremiah Red. (The Tatonka Stout is brewed with 2 first runnings batches)
- This batch of beer used over \$100 in hops. A number that had Zambo shaking his head.
- The beer last checked in at 1.016 from a start of 1.075 or

about 7.9% abv

Hop Worship should be on tap in late February.

At the February meeting, we'll be looking to decide what we'll be brewing for this year's brew session. Got an idea? Let's give it a whirl.



The Early Falcon Gets to Haul Grain Sacks



25 Kilos is No Problem for the Mighty Shapland



A Congregation of Falcons? A Flight of Falcons?

DOUG KING MEMORIAL FIRST RUNNERUP

PPB Doppelbock

Virg Redman grabbed a number of medals in the 2006 DKM. This Doppelbock recipe grabbed second overall in the competition coming just 2 points behind the overall winner.

Style: Doppelbock

Brewed by: Virg Redman

Batch Size: 5 Gallons

Boil Time: 60 Minutes

Estimated OG 1.104

Est IBU 22.3 Est

SRM 16.3

Efficiency 75%

Grains, Extracts, Sugars

Malt Name	Maltster	Amount	Percentage
Munich Malt	Weyermann	9.0 lbs	51.0%
Pilsner Malt	Weyermann	2.5 lbs	14.2%
Vienna Malt	Weyermann	2.5 lbs	14.2%
Honey Malt	Gambrinus	1.00 lbs	5.7%
Crystal 60L		0.5 lbs	2.8%
Crystal 120L		0.13 lbs	0.7%
Light Dried Malt Extract		2.00 lbs	11.3%

Hops

Name	Form	Alpha	Amount	Time
Hallertau Hersbrucker	Pellet	4.0%	1.0 oz	60
Hallertauer	Pellet	4.8%	1.0 oz	30

Yeast

Man.	Code	Name	Type	Amount (Starter)
White Labs	WLP833	German Bock	Lager	

Mash Schedule

Step	Rest Temp	Rest Time	Heat	Water
Saccharification	154°F	60	Infusion	4.7 Gallons

Extras

1 Whirlfloc

Primed with 0.27lbs corn sugar

DOUG KING MEMORIAL SECOND RUNNERUP

President Drew's Saison Potiron (Pumpkin)

In the third annual Doug King Memorial Speciality and Lager Beer Competition, President Drew took home a gold and the 3rd place overall with a different take on a traditional fall Pumpkin beer. This one uses pumpkin in the mash (a single can) and *NO* spices. The saison yeast and a warm ferment give this beer the pie spice character people always look for in a pumpkin beer.

Style: Saison

Brewed by: Drew Beechum | Batch Size: 6 Gallons

Boil Time: 60 Minutes

Estimated OG 1.078 | Actual OG 1.076

Est IBU 18.2 | Est SRM 13.1 | Efficiency 71%

Grains, Extracts, Sugars

Malt Name	Maltster	Amount	Percentage
Marris Otter Malt	Crisp	13.75 lbs	77.2%
Dark Brown Sugar	Billingtons	1.0 lbs	5.6%
Pumpkin Puree (1 can)	Libbey	1.81 lbs	10.2%
Biscuit Malt	Dingemans	0.50 lbs	2.8%
Crystal 75L	Hugh Baird	0.38 lbs	2.1%
Wheat Malt	Weyerman	0.38 lbs	2.1%

Hops

Name	Form	Alpha	Amount	Time
Styrian Goldings	Pellet	5.4%	1.0 oz	60
Czech Saaz	Pellet	3.0%	0.50 oz	20

Yeast

Man.	Code	Name	Type	Amount (Starter)
White Labs	WLP565	Belgian Saison	Ale	0.5 gallon starter

Mash Schedule

Step	Rest Temp	Rest Time	Heat	Water
Saccharification	152°F	60	Infusion	4.25 Gallons

Notes:

To drive the yeast to produce the spice character that I like it helps to let the yeast blast into the stratosphere. I chill the beer into the fermenter in the mid 60's and then let the ferment rise up to a temperature in the mid 80s. If the saison yeast stops on you, as it is prone to do, either swirl and warm the beer up or re-pitch with a neutral ale strain to drop the gravity.

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 _____

COMING EVENTS:

- ◆ ***Next Meeting: Sunday, February 12, at the Shop — Chili Cookoff!!***
- ◆ ***Shop Brew: Sunday, February 19th — Some Sort of Amber!***
- ◆ ***Belgian Ale Festival — Lucky Baldwins — February 18th***
- ◆ ***Spring Fling Bus Thing — April 1st!!!!***
- ◆ ***Mayfaire Entries Accepted — April 1st!***
- ◆ ***Temecula — May 6th!!!***



Maltose Falcons
Home Brewing Society
22836 Ventura Blvd #2
Woodland Hills, CA 91364

"Sans Couth"