



BREWS & NEWS

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Volume XXXII, Issue 4, April 2006

BREWING FOR A LIVING (AT FESTIVALS)

By President Drew Bruggem

Short time to write an article this month as I prepare to run away to Belgium for a weekend. Next month, expect a full report on my 72 hours of love and fun in the country made for beer and chocolate as well as the April 1st misadventures of the bus crew.

But now we're entering the busy time of the year for the club, so I hope everyone's been firing up those kettles so we'll have plenty of beer for our parties.

April Club Meeting – April 2nd – 1PM (The Shop, of course)

Style of the Month: Wee Heavy

To give us adequate time to prepare our Wee Heavy's for the September

taste-off, Grand Hydro Cullen is putting together a tasting of Scottish and American versions of the Strong Scotch Ale. Find out what makes these beers tick. Don't forget beer of all styles from brewers of all experience are welcome to the meeting!

Don't forget that Peter is going to be whipping up an extra special meal this month. Expect to see on the menu a slew of fine things, including: Smoked Tri-tip; 4 Way Mac & Cheese; Baked Potatoes and fixings; Santa Maria BBQ Beans and more! The price for this month's meal will be a hefty \$10. Think you can handle it?

Shop Brew – April 9th – 9AM - Sangreal Wheat Beer (Blood Oran

See "President" (cont. on page 4)

MALTOSE FALCONS COMPETITION COMMITTEE

By Steve V.P. Cook

Maltose Falcons Mayfaire and the AHA National Homebrew Competition

Reprint from last month as nothing has changed. Enter your beer!!!

This cheer has been heralded for years

Inside this issue:

<i>The Grand Hydro</i>	2
<i>Spring Fling Beer Bus Thing</i>	3
<i>Shop Brew</i>	6
<i>Smiling Irish Eyes</i>	9
<i>The Sals' Wee Heavy!</i>	10
<i>Dougweiser!</i>	11

and heard by many ears that have taken the up the call and stepped forth to defend the honor of the Maltose Falcons Homebrewing Society in our continued quest to dominate the homebrewing world with our superior brews.

It is now that we all must put our best beers forward at this time of challenge and need. The Mayfaire Competition, the Falcons' preeminent and legendary contest, is set for the 13th of May with entries due from April 1st through the 20th. You can partake of the on-line registration of entries and on-line judge registration that will be available in the near future.

If we wish to "bring home the bird", we must strive to be Quaff-like in our quantity of entries but more Falcon-like in the

See "Competition (Cont. on page 5)

THE PENDULUM SWINGS...

The Non-Hoppy Wee Heavy — by Grand Hydro Cullen Davis

As you probably already know, we are planning to go ahead with another cooperative brew session with Zambo and crew down at BJ's Brewhouse. As you probably also know, the style of this next brew is to be Scotch Ale or **Wee Heavy**. Certainly, this stands in stark contrast to the last brew we participated in there, which was, of course, the double IPA. So now we are swinging to the opposite extreme from heavily hopped to mega-malty. To give us a little inspiration, I am going to round up a few good strong Scotch Ales for sampling at the April club meeting.

The actual genesis of Scotch ale as a distinct style has more to do with geography and politics than anything else. Scotland is and has been for centuries a largely agrarian country, with the primary crop being grains, and the growing of barley second only to wheat amongst crops grown. Barley is plentiful, and consequently, so is Scotch whiskey and beer. One thing that is

not plentiful there is hops. They just don't grow very well up there. The Scottish being a frugal and pragmatic bunch as well as not always being great friends with their nearest hop-growing neighbors -- the Brits -- often decided that they might just as well not make very bitter beer and anyway, there's other stuff one can use to make beer bitter. Various alternatives have been employed, including imported (Sure we'll import, just not from the bloody English!) bittering plants from other nations. When hops were used, they were used sparingly, and never for flavor or aroma. It may interest you to know that 18th century Scottish brewers were also vigorous exporters, initiating a briefly successful campaign to sell Scotch Ale to Londoners, whose taste for strong beer was well established. This faded with the rise of pale ale, but surprisingly, along with English brewers, the hop-shunning Scots took up brewing and exporting of IPA. Also, ahead of the English, the Scots were the first in the isles to take up lager brewing. Thankfully, they never gave up brewing their nice, rich, strong ales.

How does one brew a Wee Heavy? One should start with a grist of about 90% pale malt, rounded out with a small amount of dark grain and character malt. Some brewers advocate the use of roast barley as an authentic historical addition, owing *Wee Heavy* (*continued on page 2*)

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.

Bruce Brode, hordeum_vulgare@yahoo.com

310-558-8458

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213.248.5217

SPRING FLING BUS THING *FINAL* UPDATE!!!

Plus Mayfaire By George Mahoney

Ah, beer is in the air and once again it's time for our annual Mayfaire party. This year's party will return to the site of last year's debauchery, **Far West Resort** in Santa Paula. The official party will start at 1pm on Saturday May 20th. However we'll kick the party off on Friday evening as we campout both nights. Both front and back bars will be flowing, we'll have our beer swag raffle, Chef Peter Sheppard will dazzle us with a little Creole- style feast...At the end of a hard day's drinking we will of course bring out our dead, and celebrate the Falcons' time honored tradition of the **Dead Palates Society**. This is definitely a party you don't want to miss!!! Prices and further details will follow next month.

The Spring Bus Thing is less a week away and way **SOLD OUT!!!** The 55-seat bus sold out in

only 3 weeks of being on sale. No more waiting list, no more nothing. If you're on, good for you. If you are not... I'm really sorry.

The Spring Fling Beer Bus Thing will take place on Saturday April 1st... Our bus will depart from the shop **promptly** at **8:00 am**. From there we're off to San Diego, our first stop will be the new **Stone Brewing** campus in Escondido for lunch and beer! From there we will explore **AleSmith**, and then **Ballast Point Brewing Company**. Once again we will tour the facilities, meet the brew teams, and enjoy unlimited samples of their beers. Our final leg of the trip will take us to **Pizza Port in Carlsbad**, home of some of the world's very finest beers. We will meet acclaimed brewers Tomme Arthur and Jeff Bagby, tour the brewery, have dinner, and drink unlimited samples of Pizza Port Brew!

From Carlsbad we're back on the bus and on our way home. Wow.... Oh, and **SOLD OUT!!!**

gm

Maltose Falcons' Board 2005-2006

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Competition Reminders!

Mayfaire — April 1 to April 20th

Enter online: <http://tinyurl.com/nn6jd>

AHA Nationals — April 3 to 14th

California State Fair — April 18th

President (Continued from page 1)

wheat)

The Shop

Drew's back and running with his latest dumb idea. Floating around the farmer's markets in LA this Spring have been an amazing selection of Blood Oranges. The Moro variety grown here in Southern California has a deep purple red coloring and the juice is sweet and not strongly acidic. To give us something a little different for tasting at Temecula, We're looking to whip up a classic American Wheat beer and give it an edge with Blood Orange juice and zest.

If you'd like to take a portion of this beer at a discounted rate, contact Publicity Director, Craig Shapland (publicity@maltosefalcons.com) and show up to help brew some beer.

27th Annual Mayfaire Competition – Entries due – 4/1-4/20

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 at the April meeting. Bring your entries on down and see if you can take a medal.

Check out Steve's article for information about extra incentives available to entrants of the Mayfaire and the AHA.

AHA Competition Entries due 4/3-4/14; Judging – 4/29

The Falcons are again involved in organizing the AHA competition here in California, arranging part of the judging with QUAFF and Pacific Gravity. Taking advantage of that, we'll be gathering entries to take down to San Diego. Jonny Lieberman is organizing the judging down at St. Bede's Church in Culver City, so talk to the man and get a spot judging some of the region's best beer.

In the meanwhile, get your entries registered by

looking at beertown.org.

Southern California Homebrewers Festival – Temecula – May 6th, 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 a 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. \$45 covers your membership and allows you admission to the festival. Steve Cook has already reserved our beautiful campsites from last year. Campsites will be split up by Steve with the final cost depending upon the number of folks on the campsite. Join us and see how much homebrew you can find!

A new feature to the Maltose Falcons setup will be the addition of 2 new beer engines, courtesy of MB Raines and me. So if you have a beer designed for engines, you'll get a better chance to serve it properly.

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

Phantom (Continued on page 5)

President (Continued from page 4)

price for a free batch of beer. The Club Meeting will be your last chance to pick up free grain.

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!

2006 BJ's Brew-off – Wee Heavy

With the raging success of the Hop Worship at BJ's (and our other projects as well), Zambo and Michael have signed on board for another trip down the homebrew aisle. This time through we're going to go with a less common style, a Scottish Wee Heavy (Strong Scotch Ale).

As before, we'll blind taste the beers during our September meeting with the winner being brewed for Winter consumption at Woodland Hills.

Check out our brewer's style series for an excellent guide to Wee Heavy and get cracking if you want a well aged sample for the club tasting!

***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.

THE ED NOTES

Beery Thoughts by Jonny Lieberman

This is all the room I get! It's really looking like *Brews & News* is going to have to grow permanently to 16 pages. There's just no other way. Stuff chopped from this issue? Peter's full write up of last month's meal, my write up the **12 Hours of Belgium festival**, Drew's write up of the **Beechum 72 Hours of Belgium festival**, the Phantom Brewer's tip [Phantom Notes: scratch your back with your carboy brush] and Cullens's article on the new Telegraph Brewing Co. That said, I am so

Ed Notes (Continued on page 11)

Competition (Continued from page 1)

quality of our entries that is born of our zealous lust for life and the quest for the best brews our hands can assemble. Plus, I want to go back to Anchor next year!

We must also strive to take on the nation in the upcoming AHA National Homebrew Competition. So for each of those fine brews that you enter in the Mayfaire Comp you should make due a few more of those same for the largest of all comps. The NHC entries must be submitted between April 3rd and April 14th and the judging shall be held between April 21st and 30th.

The Mayfaire comp is our Show on our Stage and the AHA NHC is the world's Stage and we shall show the Homebrew Universe the Maltose Falcons are not to be trifled with.

(Entries for both Comps can dropped off at the BWC Making Shop) *sc*

Wee Heavy (continued on page 2)

to a frugal repurposing of non-germinating grains removed from the malting process. Contemporary Scotch ale brewers usually use an addition of a crystal malt with the dark grain. Generally, Scotch Ale brewers don't use more than two kinds of grain on top of their base malt. These could include black patent, chocolate malt, crystal malt, dextrin malt, biscuit or Munich. A lot of brewers like to add some kind of smoked malt. I personally don't feel it's needed, but if you have to add any, for the love of Beer, go easy on it! One thing is certain, mash a bit high to keep the residual sweetness high in the final beer and boil longer than usual, 90 minutes to several hours (keep it realistic please, BJ's is on board and we don't want to punish them for their kindness) [Ed Note: That means no 19-hour boils, Mick, Drew]. The hop addition should be a grudgingly small gesture early in the boil, often at first wort and nothing else. Scotch ales are fermented considerably colder and longer than their English counterparts, typically between the mid 40's and the low 60's F. Traquair House's website even says specifically that they use a bottom-fermenting yeast. Regardless, the yeast you use should be a relatively low attenuator, but in the case of Wee Heavy, alcohol-tolerant and should function well at cooler temperatures.

Remember, we'll be gathering up all the Falcon's examples of this style in a few months to determine the best one, which will then be brewed as a commercial batch at BJ's in Woodland Hills. See you on the malty side! *cd*

MARCH SHOP BREW — CINNAMON PORTER

By Jonny Lieberman

The March Shop Brew was held on Sunday the 18th. George Mahoney was supposed to lead an extract brew, but due to unforeseen work obligations, he had to cancel last minute. Moho asked if I could step up to the plate. I said, "of course;" the only problem being that I hadn't brewed an extract beer in something close to five years. Digging through my notes I came across a recipe Nick Salerno and I made for his dark-beer loving wife, *Becky's Bootylicious Cinnamon Porter*. I think we brewed it in 2000 or 2001. Bascially we were brewing a regular American Porter and something got screwed up with the yeast. Our only option was to pitch it onto a cake from a spiced Holiday Beer. However, there were cinnamon sticks sitting at the bottom of the cake. We went with it, and added more cinnamon to the porter in the kettle and in primary. The results? I transferred and force-carbed *Becky's* at 9:30 am one Sunday morning, tasted it, called everyone I knew and the keg was tapped by 12:00 pm.

Lots of new faces and Falcons showed up for the brew, which was great. I neglected to write down people's names but those I know for sure are Jim McGowan, William, Aaron, John, Scott Wyse, Tim... and I'm drawing blanks. Oh, and some guy named Drew Beechum. Steve Cook also put in an appearance towards the end of the day. If I left you out of this article, please swing by the meeting and yell at me. We mini-mashed 11.5 pounds of grain in Drew's kettle and let that sit at 156 for 45 minutes. The resulting runoff reeked of espresso and we took John A's sage advice and performed a Vourlaf on the mini-mash. Hey, we're Falcons, right? If there is a way to over do it, we'll find it! The refractometer indicated that the final runnings were coming out at 1.048. Not too shabby!

From there, we transferred the runoff to the big kettle, topped it up to 23 gallons, added the 23 pounds of Dry Malt Extract and boiled it for an hour. This was a decidedly American Porter as not only were high-alpha hops such as Columbus employed, but we ran the finished beer through four ounces of Nugget via my hop-back. 20 gallons were pitched with a slurry of 1272 collected from a Pale "AK" Mild I brewed the week earlier. More importantly, Drew and I talked ourselves hoarse (Drew, literally) explaining the world's greatest hobby to a bunch of new and eager-to-learn brew-

ers. The circle of beer rolls on!

Becky's Bootylicious Cinnamon Porter:

Style: Spiced Porter | Batch Size: 21.0

Gallons Boil Time: 60 Minutes

Estimated OG: 1.059 | Actual OG: 1.061

Est IBU: 39.0 | Est SRM: 33.2 | Efficiency: 60%

Malt Name	Maltster	Amount	Percentage
Dried Malt Extract	Alexander's	23.0 lbs	66.7%
Marris Otter Malt	Crisp	5.75 lbs	16.7%
Black Patent Malt	Hugh Baird	2.75 lbs	8.0%
Crystal 55/60L Malt	Weyermann	2.0 lbs	5.8%
Chocolate Malt	Hugh Baird	1.0 lbs	2.9%

Name	Form	Alpha	Amount	Time
Columbus	Pellet	16.7%	2.15 oz	60
Centennial	Pellet	8.00%	1.00 oz	30
Willamette	Pellet	4.10%	1.00 oz	30
Nugget	Whole	13.0%	4.00 oz	0 (Hop Back)

Wyeast 1272 American Ale II

Slurry from a previous batch

1.5 Tbsp Ceylon "Cassia" Cinnamon (at knockout of the boil)



2006 MAYFAIR HOMEBREW COMP

Notice of Competition

(AHA and BJCP Sanctioned)

Sponsored by

The Maltose Falcons Home Brewing Society

The California State Homebrew Club of the Year 2004

On-line Registration at MaltoseFalcons.com

(3 bottles per entry)

Entry Deadline:

Entries, forms, and fees are due April 1, – April 20, 2006

Walk-in or send prepaid to:

The Maltose Falcons C/O

The Home Wine and Beer Making Shop

Woodland Hills, CA 91364

Judging: Saturday, May 13, 2006

Awards Ceremony: At the Maltose Falcons Mayfaire Festival, Saturday, May 20, 2005

AWARDS

Best of Show: "The Bird," a statuette of the Maltose Falcon "Hashell Dammit"

First, Second, and Third Place ribbons may be awarded in each beer style Class,

Subject to the decisions of the judges. All judges decisions are final.

Entry Fee: \$6.00 per entry, check or money order only, payable to the Maltose Falcons

No Cash will be accepted

For further information, or entry forms, contact Steve Cook, Competition Organizer

Telephone: (818) 903-5211 (day) or (818) 563-5211

Email: SCook4208@msn.com

BOARD MEETING MINUTES

For the second month in a row we met at BJ's in Woodland Hills for the Board meeting. We had hoped to enjoy some Hop Worship before BJ's ran out, but we were too late. Fortunately we had an emergency growler to get us through the evening. The meeting began at about 7:30 PM. The board members in attendance were Drew Beechum, Kent Fletcher, Cullen Davis, Steve Cook, Jonny Lieberman, Peter Sheppard, Craig Shapland and Paul Sedgwick.

Kent reported that the treasury continues to be in the black.

The April meeting will be held on the 2nd, assuming everyone makes it back from the San Diego bus trip on the 1st. The style of the month will be Wee Heavy. Peter Sheppard is planning to serve smoked tri-tip for lunch.

The April Shop Brew will be a Blood Orange Wheat Beer led by our esteemed President. We plan to brew a Wee Heavy in May.

Preparation for the Mayfaire Competition is well under way. The church has been reserved for the judging. The Falcons will help judge the first round of the AHA National competition, along with Pacific Gravity, on April 28th. Jonny Lieberman is coordinating for the Falcons.

The San Diego Breweries bus trip is set for April 1st. There will be growlers from each of the breweries for the raffle on the bus. Cullen showed off his pint glass artwork to rave reviews from the board. Lunch plans at Stone are being finalized. George is lining up beers for the bus.

The Southern California Homebrewers Festival is set for May 6th. Campsites have been reserved. See Steve Cook at the meeting to sign-up for a campsite. Plans are in the works for Friday night. Drew is lining up Falcon's Beer for this event. 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. We are planning to do a brew at the fest.

Plans are still in the works for a Falcon's day

BOARD + GENERAL MEETING MINUTES

By Paul Sedgwick

at Naja's in Redondo Beach.

We need to promote the Wee Heavy taste-off for the September meeting. It is important to have a good name for the winning beer so it sells well at BJ's.

Drew announced that he completed an interview with BrewingNetwork.com.

We polished off the growler of Hop Worship and some fantastic cider and adjourned at about 9:40 PM.

About 50 people made it to the Shop for the Falcon's version of March Madness. Grand Hydro Cullen Davis started us off with a tasting of commercial stouts. We had Murphy's, and Beamish from Ireland. We tasted Starry Night from Island Brewing. Drew brought us a Mason jar of Stout from the New Old Lompoc Brewery, as well as some Elysian Dragon's Tooth Stout. We sampled San Quentin Breakout Stout and Hop-town Oatmeal Breakfast Stout courtesy of Cabernet and Kevin.

Burgermeister Peter Sheppard served up Irish Stout Stew, Champ (mashed potatoes with green onions) and crusty bread for lunch. We enjoyed carrot cake for dessert.

During lunch VP Steve Cook again demonstrated the use of the Beer Gun for filling bottles from a keg. Although the beer was properly chilled this time, there was still a bit too much foam. It took several tries for Steve to properly fill a bottle. The lesson we learned was that it takes a bit of practice to be proficient with the Beer Gun.

After Lunch we discussed business. Drew appealed to the membership to vote for him for the AHA Board of Governors.

The Southern California Homebrewers Festival is set for May 5th and 6th. The Falcons band will be playing, and plenty of Falcons' beer will be pouring. Contact Steve Cook to reserve a campsite.

Entries for the Mayfaire Competition are due by April 20th. Judging will be held on May 13th. AHA National entries are due in April as well. The Mayfaire party will be held at Far West Resorts on May 20th.

At the time of the meeting there were still 4 slots left for the grain buy. A paid member of the Falcons can get 10 pounds of free grain to brew beer for a club meeting or festival.

The Falcons will be having a taste-off of Wee Heavies at the September meeting. The winning recipe will be brewed at BJ's.

All the business talk made us quite thirsty so we decided to sample some homebrew. Steve Cook brought us his version of Gregg's Chocolate Porter. We had an Imperial IPA from Craig Shapland. Rick Burnside supplied some Dougweiser, a Barleywine and some Oat Beer. We enjoyed a Brown Ale from Todd Peterson. John Aitchison brought an Eis Bohemian Pilsner and some of MB's Millenium Mead. Mike Peterson provided two Double IPA's for us. We had more Dougweiser from Tom Hamilton. We tasted a Brown Ale from Nick and Jonny. John Mason shared his Hoppy IPA. George Mahoney supplied what he claimed to be the world's best corn lager, although the club failed to reach a consensus on the veracity of that assertion. Rick Burnside's Barleywine was voted the best beer of the meeting.

We adjourned at 4:35 PM.

Here are a few quotes from the festivities:

"You're starting to look better with every passing beer."

-Tom Hamilton to Drew

"That's like Jim Moorman saying he's a little bit sick of hops."

-Drew to John Aitchison who said he was a little bit sick of Pilsners.

"Tell 'em the truth, you don't fart as much."

-Tom Hamilton on why rice is used in brewing.

"Everybody check your watches. Mark the time. Jim Moorman said to cut the hops. "

-George Mahoney

"It'll benefit you guys by getting me out of your hair."

-Drew on why he should be elected to the AHA Board of Governors.

IRISH EYES WERE SMILING!

By Peter "GrizzBar" Sheppard

"Hug me, I'm Danish!" read the button on the man's lapel. But, hey, I've got eyes for Ireland and a beef stew, to match! Made with Guinness, you can't go wrong. Bashed taters with green onions, a.k.a. "Champ" and a big crusty roll with lots of butter to balance.

Pete's Portobello Stout Stew with Root Vegetables:

3 Tbl unsalted butter
2 large Portobello mushrooms, cut into 1" chunks
1 medium white onion, rough cut
4 carrots, peeled & cut into 1/2" rounds
4 parsnips, peeled & cut into 1/2" rounds
1 small turnip, peeled & cut into 1/2" chunks
1 rutabaga, peeled & cut into 1/2" chunks
freshly chopped parsley, as garnish
a few shakes of Wondra flour for thickening, if needed

Stout/Whiskey Broth:

3 c Guinness Stout, (or other good Irish stout)
4 stalks celery, scraped and diced
some of the carrots, onions and parsnips from above, diced
3 cloves garlic, smashed, peeled & minced
3 Tbl unsalted butter
1 c filtered water
2 oz Jameson's Irish Whiskey

In a small saucepan melt 3 Tablespoons butter and add the celery, and some of the carrots, onions and parsnips from the main ingredients. Stir to coat and sauté until almost limp. Add the garlic and sauté a few more minutes. Add the stout and - with the pot off the stove - the whiskey and stir. Bring to a boil then reduce heat and simmer the veggies for 10 to 15 minutes or until a good broth is formed. Meanwhile, in a large skillet melt the remaining 3 Tablespoons butter over a medium/high flame. Add the mushroom chunks and sauté for 5 minutes, tossing once to brown evenly. Add the onion chunks, carrots, parsnips, turnips and rutabagas and toss to coat with butter. Sauté this mixture for 5 minutes, or until the root veggies

start to soften. Scrape veggies into a 4-quart crock-pot and pour the vegetable broth over them. Cover and set on HIGH and slow cook for 1 hour, then reduce pot to LOW for an additional 1 to 2 hours, or until the veggies are cooked through but not mushy. Thicken stew with a few sprinkles of Wondra flour, if necessary. Serve over Irish Champ Potatoes with a goodly amount of freshly chopped parsley over the top and a big crusty roll with butter on the side -- YUM! The classic mashed potatoes with green onions, or "Champ", follows...

Irish Champ Potatoes

5 lbs Russet or everyday potatoes, peeled & cut into 2" chunks

Lots of salted water - COLD!

1 stick unsalted butter, (8 Tbl), at room temperature

1/2 c sour cream, at room temperature

2 bunches Mexican green onions, chopped with tops

sea salt, to taste

1/2 tsp ground white pepper, or more to taste.

Rinse the peeled and chunked potatoes in cold water and place into a large cauldron of salted cold water. Slowly bring to a boil and reduce to a low boil. Cook potatoes, stirring once from bottom to top, for 20 to 25 minutes, or until fork tender. While the potatoes are boiling sauté the onions. Place a large skillet over a medium/high flame and melt 2 Tablespoons of butter. Add the onions and toss well to coat. Sauté for 5 minutes, turning once halfway through. They should be cooked but not completely limp. Set to the side to cool. Drain the boiled potatoes and place the pot back onto the flame. Shake the pot a few times to completely dry the potatoes out, but do not burn! Immediately start mashing the potatoes with a ricer. Working quickly so as not to burn the potatoes and the remaining 4 Tablespoons of butter and the sour cream. Stir and mash the potatoes until a smooth creamy consistency has been achieved. Stir in the salt and white pepper and taste -- adjust for seasonings. Stir in the green onions, working from bottom to top so as to distribute them evenly throughout the potatoes. If they are a little dry add some sour cream -- NOT MILK!

STYLE GUIDE: THE SALS' WEE HEAVY

By Sal the Elder

Our beer favorites include Wee Heavy, 60, 70, and 80 shilling Scottish Ales so we try to make 2 beers when we make the Wee Heavy. The OG'S range from 1.096 down to 1.050 added depending on how much wort dilution added. Filtered, boiled and chilled San Fernando Valley water is used for dilution. Here is our recipe and procedure highlights for one of our recent Wee Heavy brews:

Recipe for 12 gallons wort: 5 gallons Wee Heavy & 7 gallons Scottish Export Ale 80 shilling:

43 lbs. Maris Otter

11 oz Scottish Chocolate Malt

Wyeast 1056 (make 1/2 gallon starter)

Hallertau Hops bittering @ 60 minutes - 50 IBU (High for style)

OG: 1.090 FG: 1.025

Procedure Highlights:

- 1) We add grain to 164 F water in mash tun. Mash grain at 154F for one hour using 40 quarts of water in a 70 quart Igloo Batch Mash Tun.
- 2) After mashing, take out a decoction slurry with about half of mash to boil for mashing out at above 170F. Add decoction back into Mash tun. Sal the Younger made a copper tubing bank with hack saw cuts to filter out the grain inside the mash tun.
- 3) Vourlaf with pump for 20 minutes to establish grain bed & clear wort.
- 4) First runnings -- with no sparge -- to get Wee Heavy wort of about 6 gallons minimum.
- 5) Take half of first running wort and boil it down to carmelize for deep malt nose and to get intense kettle-carmelization then add back into wort. We use boiling beads to allow vigorous boiling without boil over and to avoid scorching in wort.
- 6) Sparge mash at 172 F to get about 14 gallons of wort and boil down to 12 gallons. Sparging can be somewhat concurrent with boiling carmelization in step 5.
- 7) Use Irish Moss to help clear wort.
- 8) In last 3 minutes of boil sanitize cooling coil by placing it directly in boiling wort.

9) Shut down boiling and stir/whirlpool to separate hop particles before chilling. Allow 20 minutes to build a hop pile in the center of wort boiler.

10) Use rapid cooling with cooling coil in wort boiler (15 gallon size), then through a counter-flow chiller and finally an ice bath before filling 5 gallons in a 6 gallon fermenter with OG 1.090 Wee Heavy. Temperature should be about 65 F at the end of the chilling process.

11) Pump remaining wort, 3 1/2 gallons each, in two separate fermenters having 1 1/2 gallons each of chilled sterilized (boiled) water to cut to 1.050 + OG for 80 shilling Scottish Ale (Export).

12) Pitch 1/4 gallon Wyeast 1056 starter to Wee Heavy and 1/8 gallon starter to each 80 shilling Scottish Ale fermenter.

13) Oxygenate after pitching.

14) Room temperature ferment until Krausen drops -- about 10 days to 3 weeks .

15) Transfer to secondary to separate yeast/hop residue from beer.

16) Transfer to kegs, cool and carbonate moderately.

Note that Wee Heavy bottles get better after 1 year storage in a house closet.

Drink Scottish Ale Export 3 to 6 months after kegging.

ENJOY !

Sal the Elder



STYLE GUIDE: DOUGWIESER

By Rick "No Hops" Burnside

Dougwieser is as close as a homebrewer can get to the original Budweiser in my opinion. [Ed Note: when I asked Rick why a homebrewer would want to duplicate Bud, he responded, "Well for one it's a very hard style to duplicate. It's kind of like a challenge to me. All the flavors in this style are so subtle, you need a lot of discipline when you brew this beer. Big beers are so easy, all you do is throw in a ton of malt, a pound of hops, and a gallon of yeast slurry, "badda bing badda boom" you got a great beer. All the flavors are so pronounced any flaws in the beer are hard to pick up. And believe it or not Jonny, some people *like* Budweiser. It's definitely not my favorite but I like a beer you can drink 4 or 5 pints of on a hot day and still maintain kinda sorta." Love you, Ricky]

This beer recipe was formulated by Doug King whom I will never forget because at my first Maltose Falcons meeting Doug was the one who came up to me and introduced himself and made me feel welcome, that meant a lot when you're the new guy. Anyway that friendship carried on until his death a few years back and he will be missed by all that knew him.

DOUGWIESER:

20 gallons
15# American two-row
5# American six-row
10# Long grain rice
1# Cara-pils(optional)
.75 oz. Nugget 14.8aa.(60 min)
Wyeast (2007) Pilsen 1/2 gal. Slurry

Mash grain at 122 degrees F (50 degrees C) for about a half hour. Or until the rice is ready. Rice is added to 3 ½ Gallons boiling water and stirred until it starts to get thick, then the fire is turned off. Then cold water is added to bring the temp down to 158 or so, at that time we added 3# of our American Two-Row to the rice, rest at 150 with fire off for 15 to 20 minutes, When rice starts to feel thinner, start fire back up and heat slowly back to boil, adding water as you go, stirring constantly. Do not leave unattended, do not stop stirring, especially on the bottom of the kettle, **the rice will scorch if these steps are not taken.** This is the most crucial part of the whole process, if you scorch the rice, you might

as well pack it up and call it a day. OK, now that we got that out of the way, once the rice is boiling again continue for 10 minutes adding water and stirring. At this point the rice should look like one big pot of watery oat meal. Shut off fire on rice, add rice to main mash, it helps if there's a competent brew crew around to help with this step, always wear protective gloves when dealing with hot materials. When the rice is added to the malt the temp should be close to 150, rest for 1 hour or until iodine test shows negative. We mashed for 80 minutes and still had a little starch present in our mash.

Everything from this point on is just like an all malt brew, be sure to recirculate about 3 gallons before running into the kettle.

We had 12 gallons in the kettle at end of boil at 1.075 and diluted with 2 gallons water per carboy for a started gravity of 1.045.

The hop variety can vary as only 10 to 15 IBUs are present. Hop flavor and aroma are not to style.

Rice should be chopped up very fine until it looks like Malt-o-meal. A blender works great.

ENJOY!

Rick Burnside

Ed Notes (Continued from page 5)

stoked and excited to see contributions from other voices. Sal the Elder and Rick Burnside both answered my call from last month — and this month I ask the rest of you — please contribute to *Brews & News!!* You write it, we'll publish it. We have hundreds of members and I know many of you have *lots* to say about beer and beer brewing (and Udall, you are so on the hook for that XPA article!)

Finally — if you get the paper version mailed to you **PLEASE** tell me so we can start emailing it to you. The Newsletter is better electronically because the pictures are in color and it saves the club money. See you on the bus!!!!

jl

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:

- ♦ *Spring Fling Bus Thing — April 1st!!!!*
- ♦ *Next Meeting: Sunday, April 2, at the Shop — Wee Heavy!!!*
- ♦ *Shop Brew: Sunday, April 9th — Bloody Wheat!!!*
- ♦ *Mayfaire Entries Accepted — April 1st!*
- ♦ *AHA Entries Due — April 3rd to 14th*
- ♦ *SCHF in Temecula — May 5-6 — Do Not Miss This!!!*



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

"Sans Couth"