



BREWS & NEWS

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Volume XXXII, Issue 5, May 2006

FESTIVING TIME!

By President Drew

Here that magic bell ring out in the corner? It's time. The start of the run that sees us judging and partying for the Mayfaire and running the gauntlet of madness that is Temecula. In more sedate activities, Grand Hydrometer Cullen is going to be grabbing the mash paddle for a brew.

Oddly, every time we get this busy. My column gets shorter! You know what that means, don't you? Gotta keep me busy if you don't want me to bore you. Oh and hey check out the cover article in Zymurgy this month. The Falcons get good play in it!

NO MAY MEETING – WE'RE PARTYING IN SANTA PAULA!

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

The campsites are set and everyone's pulling together the gear. What about you and your beer? It's never too late to join the fun. Well, ok.. you have to join the CHA by May 5th, but we'll make space for you on the campgrounds, so come on! Campers, don't forget the Friday night fun this year.

(<http://www.calhomebrewers.org/>)

27th Annual Mayfaire Competition – Judging – May 13th – 9AM

St. Martin's Church – Reseda (Winnetka and Sherman Way)

See "President" (cont. on page 4)

MALTOSE FALCONS COMPETITION COMMITTEE

By Steve V.P. Cook

Judges Needed!!

MAYFAIRE COMPETITION IS NEAR!

On May 13th The Official Judging of the Mayfaire Comp will be executed at the St Martins Church in Reseda at 9:00 am, *sharp*. We are calling on all judges BJCP certified or not to come out and grade

some of the best beers you will ever try. Continental breakfast and lunch is included.

If you could please register on-line at www.maltosefalcons.com so we can prepare all of the elements of the Comp so you can have the most pleasant experience possible. Any questions about the Comp or judging you can contact me at SCook4208@msn.com.

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Thanks to all Falcons (and otherwise) who helped out with the AHA NHC Judging.

See "Competition (Cont. on page 5)

MAYFAIRE PARTY IS NIE!

By George "Mr. Publicity" Mahoney

Well here we are. It is May, spring is in the air and that means good weather is on the horizon. Good weather, signals what's traditionally the busiest time of year for a homebrewer... Competition season! Good weather is also just that, good weather. Good drinking weather that is!!! Let's talk Mayfaire party!

The 2006 Mayfaire party will be held on Friday and Saturday May 19-20th. The location will be the River's Edge Group camp at Far West Resort in Santa Paula. If you remember this was the site of last year's Mayfaire, and near last year's Oktoberfest site Steckel Park.... Yes, we will kick it off on Friday night, but the actual festivities won't commence till 12:30 pm on Saturday the 20th. This is a very nice campground. It's near the banks of the Santa Paula River.

We will have all 25 taps flowing!! With lots of activity including the Mayfaire award ceremony, let's see if Hashell stays home or flies off for the year.... We'll also have the return of our Super Swag raffle, which has all kinds of goodies, including rare and imported beers! Our Chef will be whipping us up a delicious meal, with the menu still to be announced.... Mayfaire also marks the return of the Dead Palates Society.... Bring out your dead! Your new, old, rare, strong (and weak) beers as well as other spirits. Hang on as we toast a time honored tradition. We have a fire ring, and hope you will bring a bundle of firewood with you to enjoy as the night cools down and the party rocks on. The camp hosts are cool they don't mind if we raise a lil' hell, but they will not allow a live band. We will have some music, but no Maltose Falcons Band.... Please, don't let the lack of band keep you away!

The price will be \$20 per person. This includes 2 nights camping, party & dinner on Saturday.... This year we also have space for 4 RV's! So if you are a camper with a camper, or motor home, you will only be charged an addi-

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www.homebeerwinecheese.com

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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

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

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

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Drew Beechum, president@maltosefalcons.com
818.370.0204

Jonny Lieberman, jonnylieberman@gmail.com
213.248.5217

ALL MAYFAIRE, ALL THE TIME

tional \$5 per night for bringing your rig! Designated drivers will be given a day use rate of \$10, which includes soft drinks, and dinner. Please note that there is no day use rate for drinking party guests the \$20 rate applies to everyone drinking beer. The reason behind this is that we promote responsible drinking. We encourage everyone to either bring a designated driver, or plan on camping (and eventually sobering up) with your Falcon friends!

We are asking for voluntary RSVP's. If you plan on attending please help us out by letting us know that you are coming. How many people, camping, just for the day? Designated drivers, how many kegs you are bringing? If you

don't RSVP please come anyways. It's just that it would be a great help to us, as we work to bring you the best party possible! Contact me activities@maltosefalcons.com or by phone 805.526.3950

WE WANT YOUR BEER! Yes you! You've been hoarding it long enough. You always say you're brewing, or fermenting. Or kegging or bottling, etc. But you never deliver! We know who you are, and you know who you are! Share your passion for brewing, and share your beer with your fellow Falcons! If you plan on bringing beer to the fest please let Drew know email him at president@maltosefalcons.com

Far West Resort is located at 7400 Pine Grove Rd. in Santa Paula, CA 93060 805.933.3200 Please call for directions, however RSVP must be done through the Club. Please check in at the office when you arrive. They will provide you with a parking permit, and a map. Do not pay at the office, Club Treasurer Kent Fletcher will collect all money.

See you at the fest!!! **gvm**

Maltose Falcons' Board 2005-2006

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Competition Reminders

California State Fair — April 18th

Orange County Fair — June

President (Continued from page 1)

The entries are in and have been counted. This year we have 254 entries, so we need all the help that we can get to finish judging. Even if you're not a BJCP judge or a competition novice, we always need help running the judging tables. Breakfast and Lunch, prepared by Burgermeister Sheppard, are provided to judges and stewards to keep up their strength.

Come be a part of determining who gets the bird this year! Register online at maltosefalcons.com or drop Martin Carman an email at judging@maltosefalcons.com

Shop Brew – May 14th – 9AM – Kilt Wetter Wee Heavy (Cullen)

The Shop

After his blockbuster Grand Hydro tasting of Wee Heavies at the April Meeting, Cullen's decided to jump up on the brew deck and swing the mash paddle towards a Wee Heavy. No less mondo than the typical Falcons brew, this one should be interesting for the different techniques and the impossibly small amount of hops used. Lunch and beer will be on deck for the participants of course so come on down, learn, brew and enjoy!

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.

Mayfaire Festival – 5/20 – Far West Resort

George has more details on the festival later in this newsletter, but a few basics. Far West is the same resort we had our Mayfaire at last year and they're looking forward to having us back. Sadly, the band cannot play that day, but we'll make up for it with kegs of beer, food galore, a raffle and of course the presentation of the Bird to some lucky winner. What more could you want? The costs are pretty basic: \$20 for dinner and camping at the park; \$10 for designated drivers and \$5 for an RV. Please note there is

no separate day use fee, which the park charges us.

BBQ with Bobby Flay

We still aren't sure when the episode is airing, but now that *Next Food Network Star* has completed, the show is broadcasting again. Watch your emails.

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.

SPRING FLING BUS THING

Photo Collage and Wrap Up

Spring really is the busiest time of the year — even your humble Board Members get slammed. Taxes, beers to brew, excuses for days off to go party, etc. So, in place of a proper write up, please except the following photo collage of the best bus trip yet!





Competition (Continued from page 1)

Mayfaire Competition Check-in

On Saturday April 23rd a motley crew of Falcons congregated at the Home Beer Wine and Cheese Making Shop in beautiful downtown Woodland Hills to check-in and organize the entries for our flagship competition.

The festivities got under way by unpacking the entries. This may sound simple but the way home brewers pack their beers for shipping can be quite creative and an extreme pain butt to unpack. Then came the sorting of all 275 entries, that's 825 bottles, by number if they had one from entering on-line, and assigning a number to those who did not enter on-line. Then the real fun starts, when we put all the labels on the beers, collect the checks, call folks who have missing beers, break out the prelims, and separate the lagers — all the while double and triple checking them to be sure that all are accounted for and ready to judge.

We then packed up all the entries in picnic coolers so they are ready to transport to the judging facility on the 12th of May to be ready for judging the next day May 13th.

This was all done by a slightly crazed/abused (the beer sampling went on from about ½ way through the check-in) group of falcons including the Pres Drew Beechum, Kent Fletcher, Bruce Brode, Jonny Lieberman, Todd Peterson, John Aitchison, Jimmy McGowan, and yours truly, Steve VP Cook.

Thanks Guys You did a heck of a job! **sc**



APRIL SHOP BREW — SANGREAL WHEAT

By Drew "Farmer's Market" Beechum

For 31 Gallons @ 1.058 (17 IBUs, 3.7 SRM)

Grain Bill

32.50 lbs Gambrinus Wheat Malt

23.00 lbs Great Western 2 Row

2.50 lbs Weyermann Wheat Malt

2.00 lbs Cara-Pils

Mash at 153F for 60 minutes.

Boil for 60 minutes

Hops

Liberty Pellet 5.2% 4.75oz 60

Cascade Pellet 5.9% 2.00oz 5

Yeast

WLP001 California Ale (from BJ's)

Extras

50 lbs (10 Liters) Organic Blood Oranges (Juiced)

15 Oranges, zested

So what do you do when you want to brew a simple summer beer and it's Palm Sunday and you're a smartass? Well, you brew a wheat beer with Blood Oranges just to be sacrilegious. The day before the brew session I hit up one of the Saturday Farmer's Market in Santa Monica and walked away with 50 lbs of organic Moro Blood Oranges. At home, I fired up my Kitchen-Aid stand mixer with a juicer attachment and proceeded to cut a swath through all 50 lbs and ended up with a yield of 10 liters of juice. Each brewer took home at least a liter of juice for doctoring in the secondary. My portion is heading down to the SCHF and is carbonating right now. The blood

oranges colored this wheat beer a shade of peach/pink, not as dark as I'd like, but hey it's beer!

The brew day itself was a bit of a mess and that's my fault as we not only brewed the Sangreal Wheat, but we also added a batch of Double Down DIPA to the mix (as brewed by Kent and Steve). Plus, I made lunch. All just a little too scattered when you throw in the pool of new and eager brewers and their questions, you get the Double Down crew finishing up the brew after dark and with a side trip to the White Hart for a pint of beer before finally collapsing at home. The good thing besides the firkin is the addition of a new tip that we worked out for the Phantom Brewer.

This may have been the most expensive batch of beer done on the shop system because of the lack of a discount on the oranges. Total cost per portion? \$11. Nice for a 5 gallon batch! Come on down and take a portion of Cullen's Wee Heavy brew.



SOME BITTER REFLECTIONS

By Bruce L. Brode

This article is a review of issues related to hop bitterness in beer. I know that many homebrewers these days are using computer programs to do their calculations, but it helps to have an understanding of the basis of those calculations. This was illustrated to me recently when I encountered a homebrewer at the supply shop who was purchasing ingredients for a brew; his computer program specified a quantity of hops, but the alpha acid percentage used by the program did not match the percentage specified on the hops available at the shop. He was faced with buying hops without having his computer available to change the alpha acid percentage in the program for the hop variety he was interested in. What to do?

A discussion of hop bitterness really must include the concept of International Bitterness Units (IBU). This is a scale of the perceived bitterness in beer, which can also be pegged to laboratory measurements of the amount of dissolved iso-alpha acid in beer samples. Below about 15 IBU, the bitterness is barely detectable. From 15 to 25 IBU or so, the bitterness is present but nominal. From 25 to 40 IBU or so, the bitterness is more assertive. Above 40 IBU or so the bitterness becomes prominent and intense. So, it's no surprise that light, delicate beers often have an appropriate IBU level below 20, and rich, strong Barleywines above 50. Substantial beers that feature malt, such as Bocks and Belgian Abbey Ales, usually have IBU levels between 20 and 30. These levels of bitterness are important in balancing sweet and bitter flavors in the finished beer.

Specific Gravity (SG) is an important consideration in determining optimum bittering levels. If the beer will have a rather low Terminal SG (TG, or FG for "final gravity"), say below 1.010 or so, the bitterness will be quite exposed to the palate, as there is less malt flavor and body present to balance it. On the other end of the scale, the higher the Original SG, (OG) the thicker or more viscous the wort is, and this impedes the efficiency of hop bitterness extraction during the boil. One rule of thumb calls for using 5% more hops by weight for every 10 points of OG above 1.050 in order to achieve an equivalent IBU level, to compensate for higher wort viscosity.

What is the advantage of the IBU approach? It can be summed up in one word: CONSISTENCY. While this may not be that important to many homebrewers, it is crucial to commercial brewers trying to produce a reliable product when the potential bittering power of hops can vary widely from one crop to the next and from one variety to the next. When you're in business, your loyal customers expect a consistent product and may desert you if your production varies too wildly in its results from batch to batch. The chief advantage for homebrewers in the IBU system is ease of scaling recipes to different brew sizes, and in adopting them from other sources to use on your own brewery, even if sheer consistency of results isn't your primary goal.

I use a simple formula to calculate hop bitterness in my homebrews. In the homebrewing literature, it was originally published in the book *Brewing Quality Beers*, by Byron Burch, still one of the best basic manuals on homebrewing. Here's how it works, for a sample brew of 10 gallons of India Pale Ale at OG 1.065 and 42 IBU, using Chinook hops at 15.2% Alpha Acid content:

42 [the IBU number desired]

divided by

29 [a length-of-boil factor; 29 is a good standard number for this formula for a one-hour boil, use 30 for beers where the hops are boiled longer than that]

multiplied by

7.25 [a factor unique to this formula]

divided by

15.2 [the alpha acid percentage of the hops being used]

Continued from page 7 (Bitter)

The resulting figure of 0.69 is the weight of hops in ounces that would be needed for 5 gallons. Since we're making 10 gallons, we must add the following:

Continued on page 8 (see "Bitter")

("Bitter") Continued from page 7

multiplied by

2 [a wort volume adjustment factor, derived from: $10 / 5 = 2$]

Since we are also making a beer at an OG higher than 1.050, we should include a factor for wort viscosity. The rule of thumb mentioned above works out to a factor of 0.005 for every point of OG above 1.050. So, to determine what additional amount of hops to add, we subtract 50 from our target OG of 65 (the calculations are simpler if you use the last 2 digits of the OG number) which gives us 15. We then multiply 15 by 0.005 to get 0.075. We can then add this to our formula as a factor by putting it in the form 1.075 (just by adding "1" to it).

Now, our completed formula looks like this:

$42 / 29 \times 7.25 / 15.2 \times 2 \times 1.075 = 1.49$ ounces of hops needed

Let's say we want to brew the same beer, but we want to make 25 gallons of it and the hops we're going to use have an alpha acid content of 8.9%. We need to adjust our wort volume factor to: $25 / 5 = 5$. The formula would then look like this:

$42 / 29 \times 7.25 / 8.9 \times 5 \times 1.075 = 6.34$ ounces of hops needed

As you can see, by adjusting the factors within the formula, it can be adapted to changing wort volumes and OGs, and changing alpha acid percentages of hops, allowing for a consistent result regardless of these other varying factors. And, of course, the desired IBU level can always be changed as a factor in the formula.

There are several formulas that are in use for determining IBU levels, this is just one of them. The beauty of a formula like this is that once you settle on an IBU number that represents the best bittering level for the beer you wish to brew, or if you wish to brew someone else's recipe that specifies a bitterness level as an IBU level, you can select your hops and calculate how much you'll need regardless of the hop varieties and their current alpha acid numbers.

Be aware that there are other flavor factors in some beers which impact on the perception of bitterness. The acidic, burnt roastiness in porters and stouts actually comprises some of the beer's bitterness, and must be accounted for in deciding how much hop bitterness to add to the beer. Acidic water sources, such as the Burton-On-Trent profile (think Bass Ale) with its high sulfate ion content, will also promote the perception of hops in the mouth, moving its inception from the back of the tongue to the front of the palate, and may result in an overbittered or harshly bittered beer if not taken into consideration – brewing salts such as gypsum and epsom are the chief sources of sulfate ion in water treatments available to homebrewers, so be cautious in their use to avoid these problems. Conversely, a substantial hop bitterness can be moderated by use of very soft water, as in the 40-plus IBU levels found in Bohemian Pilsner beers that would easily overwhelm the beer if the brewing water weren't so devoid of mineral content.

An exciting new area in hop bitterness considerations is the increasing availability of "low cohumulone" hop varieties. Many brewers perceive an inverse relationship between cohumulone content and the assertiveness of the hop bitterness imparted. Use of these hop varieties may make it possible to achieve a substantial yet pleasant level of hop bitterness, since the character of the bitterness may be less harsh than would otherwise be the case with higher-cohumulone varieties.

A final consideration is brewery size when calculating hop bitterness. Larger breweries are more efficient in their hop bitterness extraction, meaning less hops need be used per volume of wort produced to achieve an equivalent IBU level. This factor seems not to effect the size of most home breweries and is more a consideration when scaling up a homebrew recipe to commercial size, or reducing a commercial recipe to homebrew scale. The longer you work with a particular brewery, the more adept you become at appreciating its own particular hop utilization efficiency.

The two things you can do to make your recipe easier for others to adapt to their own breweries are: (1) Express your grist fractions in percentages, rather than in sheer weights of individual components, and (2) Express your hop bitterness level in IBU numbers.

bb

SMOKED TRI-TIP!

By Peter "GrizzBar" Sheppard

There is nothing greater on the Great Maker's Grey Earth than a properly cooked piece of meat! I have experimented with this recipe and have come up with the perfect way to cook tri-tip, and now I'm gonna share it with y'all! I call this "Santa Maria-Style", but there is one difference in the preparation: indirect cooking. The SM-Style BBQ geeks believe in searing the meat and cooking it with direct heat. Their saying is, "Tri-tip: cooks like a steak, slices like a brisket." I have always found the meat to be on the rubbery side when done in this method. I mean, after all, it says right on the package, "Tri-Tip *Roast*", right? Would anyone who knows how to "do the 'que" cook a roast over an open flame? Hell, no! Instead, I opt for searing the meat on both sides then bringing the meat slowly up to temperature by a slow smoking process. The connective tissue in the meat is broken down releasing the collagen. The end result: the most tender meat possible from what is deemed a difficult cut to barbeque. And, as always, Santa Maria-Style has no barbeque sauce served with the meat - but I will defer to your judgment on that one!

Pete's Santa Maria-Style Smoked Tri-Tips

2 - 2 1/2 lb tri-tip roasts, untrimmed

25 to 30 charcoal briquettes

5lb bag oak wood chunks

1lb bag pecan wood chips

water or beer for soaking

"Pete's Central Coast BBQ Seasoning"

(grind this up in a mortar & pestle)

2 Tbl sea salt

2 Tbl 4-color peppercorns

2 Tbl freeze-dried roasted garlic

2 tsp whole coriander seeds

2 tsp whole cumin seeds

First you want to set-up your barbeque for indirect cooking. If you have a big BBQ then devote one side for the wood fire. If you have a kettle BBQ then set-up for charcoal on either side with a big aluminum drip pan in the middle. In another big aluminum pan put all of the pecan chips into about 3" of water or beer to soak for at least 30 minutes. It is not necessary to soak the chunks, but if that's your thang, then by all means! Set up a digital thermometer so that the probe is suspended over the area where the meat will be smoked - *not into the meat, itself!* Trim any excess fat from the roasts, leaving about a 1/2" layer of fat all around. Grind up the seasoning in a mortar & pestle or spice grinder to a coarse consistency. Rub the seasoning all over both sides of the roasts and place them into a big aluminum pan, cover with HD foil and let stand at room temperature for at least 1 hour. About 30 minutes before you want to start the smoking process light the coals in a charcoal chimney. When the coals are good & hot pour them out according to the size of your BBQ. Place a few fresh coals on top and let stand a few minutes more. Spread the coals out into an even pile and place the grill over the hot coals. Insert the drip pan with water, or beer, up to about a 3" depth. Brush off the grill when it's good & hot and sear the roasts on both sides for about 4 to 5 minutes each just to give them some color.

Transfer the meat to the "cold" side of the big BBQ or the center of the kettle BBQ and add about 1/3 of the oak chunks. When the chunks catch and start to flare place about 1/3 of the pecan chips over the chunks. Close up the lid and set your digital thermometer to go off at 225°F. Open the flue and top vents

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("Trip-Tip") Continued from Page 9

on the BBQ and monitor the temperature as it rises. When the temp gets to the desired heat close off the vents slightly to maintain the temperature. After about 1 hour you will need to add more oak chunks and pecan chips to maintain the heat. If the fire flares up simply place a few more soaked chips over the hot coals to cool it down. But, don't put too many on or you may kill the fire! Remember, the art of smoking is a slow process. These two roasts may take as much as 2 hours to finish so plan your meal accordingly. I like to turn the meat about half way through the cooking time and rearrange it on the grill to help evenly cook both the roasts. The meat is ready to take off when a quick-read thermometer registers 150°F to 155°F when stuck into the thickest part of the roasts. Remove the meat to a cutting board and cover tightly with foil. Let the roasts sit and "juice-up" for at least 15 minutes before you slice them. I like to use a serrated edge bread knife to slice the roasts. I can make very thin slices, about 3/8" thick. That way and there's no risk of the blade not being sharp enough. ALWAYS CUT AGAINST THE GRAIN when slicing Tri-Tips for the moistest, juiciest, piece of tenderness you have ever tasted! Serve with Mac & Cheese, tossed salad and a big baked potato - enjoy!

GRIZZZZZZZZZZZZZZ

The Ed Notes

Beer-Fueled Thoughts by Jonny L.

Man, do these pages fill up fast! Regardless, we still want new voices for the Newsletter, so, please, send me stuff — newslettereditor@maltosefalcons.com. I coordinated the LA Judges for the Southwest AHA NHC first round judging and despite my best efforts, it went off without a hitch. Falcons that took medals:

Cat 1 Light Lager - Rick Burnside (2nd)
Cat 5 Bock - Craig Shapland (1st)
Cat 11 Brown Ale - Drew (3rd)
Cat 24 Traditional Mead - Drew (2nd)
Cat 25 Melomel - Mark Poliner (2nd)

For the record, both Bruce and I voted Mark's Melomel first place, but we were outvoted. Ok, well... That's all I got room for! See you at Temecula and La Mayfaire Party! *jl*

SCA ANNUAL MEETING DINNER

By Craig Shapland

The Falcons received a gracious invitation to pour beer and discuss brewing at the recent Society for California Archaeology Annual Meeting in Ventura. The event was a dinner and silent auction for the Society. It was held at the rather upscale digs of the Ventura Art and History Museum. It was strange to see the nicely dressed Archaeologists mix it up with us t-shirted, blue jeaned Falcons.

Representing the Falcons on this PR mission was Drew Beechum, Steve Cook, Jonny Lieberman and myself, Craig Shapland. Drew brought along visual aids such as; hops, grain, and a packet of yeast. We had the Falcons banner at the back of the booth and the bus bar setup in front. On tap we had Boont Amber Ale that was brewed on the February Shop Brew, Cider made by Jonny + Nicky, Doble Doble Strong Ale brought by Drew, Fletch and Jonny, Franken Ale brought by moi, Hefeweizen brewed by Steve and Hop Chocolate Dunkel Wheat DIPA by Jonny + Nicky. Drew also brought the Gilgamash Sumerian Beer for historical interest.

The crowd around the Falcon booth was large all night. We had a chance to introduce many visitors to the concept of homebrewing and how popular it is. Some had heard about it and had questions, others wanted to discuss beer in general. Others just wanted to pound mug after mug of cider. The crowd was appreciative and the organizers gave us high marks for how well received we were. The crowd did make a dent in the supply of beer we brought. The keg of Boont Amber blew three quarters into the evening. The other kegs were much lighter by the end of the night.

I think these types of events are fun because you get to discuss beer with an interested but less knowledgeable crowd. It is an educational and enlightening experience. If another opportunity like this comes along I would recommend getting involved.



MEETING MINUTES

By Paul Sedgwick

BOARD MEETING

This month's board meeting was held at George Mahoney's place in Simi Valley. The meeting began at about 7:30 PM. The board members in attendance were Drew Beechum, Kent Fletcher, Cullen Davis, Steve Cook, George Mahoney, Craig Shapland and Paul Sedgwick.

Kent reported that the treasury looks good. It looks like we managed to cover the costs of the San Diego Bus Trip.

The May Shop Brew will be Kilt Wetter Wee Heavy, led by Grand Hydro Cullen Davis. The brew is scheduled for the 14th. Kent Fletcher will be brewing his Elkwood Brown in June. A Barleywine is planned for July.

The Southern California Homebrewers Festival is set for May 6th. Campsites have been reserved. At the time of the meeting there were just 2 sites still available. Drew is working on a club map for the event. We will have the Front Bar, Back Bar, Cactus, 4 Beer Engines and R2B2. Bruce Brode would like to have a small setup for serving meads.

Preparation for the Mayfaire Competition is well under way. We have 184 entries so far. The judging will be held on May 13th at St. Martin's Church. The Mayfaire party is slated for May 20th at the Far West campgrounds. Our Burgermeister, Peter Sheppard, will not be able to attend the festivities. We need to figure out what to do about the food.

The San Diego Bus Trip went well except for the stop at Pizza Port. Drew will be contacting the folks at Pizza Port to figure out exactly what went wrong and what to do about it.

Thanks to George Mahoney for hosting this month and sharing some nice beers with the board.

The meeting adjourned at about 10:00 PM.

CLUB MEETING

The April meeting attracted a smaller than usual crowd of about 36 Falcons. Several of the San Diego Beer Bus Trip participants were conspicuous by their absence.

In order to inspire the membership to brew for the upcoming Wee Heavy taste-off, Grand Hydro Cullen Davis led a tasting of some commercial examples of the style. We started off with Alesmith's Wee Heavy courtesy of Peter Zien. Next we sampled Froach Heather Ale, not technically a Wee Heavy but tasty nonetheless. We completed the tasting with Traquair House

Ale, a classic example of the style.

Burgermeister Peter Sheppard served up a fantastic feast consisting of Santa Maria style smoked tri-tip, 4-way mac and cheese, big baked potatoes with all the fixings, smoked toast and BLT salad. If anybody still had room there was apple crisp with vanilla ice cream for dessert.

After Lunch it was time to talk business. The Southern California Homebrewers Festival is set for May 5th and 6th at Vail Lake. The Falcons band will be playing, and plenty of Falcons' beer will be pouring. Contact Steve Cook to reserve a campsite.

The Mayfaire Competition judging will be held on May 13th at St. Martins Church. The Mayfaire party will be held at Far West Resorts on May 20th.

The May shop brew will be a Wee Heavy, led by Cullen.

After concluding the business there was nothing left to do but drink some homebrew. We had CDJK Essex Mild courtesy of Drew. Sean Wilson brought us W.E.'s Oatmeal Stout. We tasted Fat Tire Amber from Craig Shapland. John Aitchison, Ken Rhude and Richard Webster provided a Saison Ete. John Aitchison also shared his Scottish 70-Shilling Ale. Mark Poliner and Sal and Sal teamed up for a Wee Heavy from a 2002 Shop Brew. We enjoyed a Pale Ale from Tom and Lois Hamilton. Alex brought in his fourth batch of homebrew, a nice Pale Ale. We had Cider from Jonny and Nicky, Pale AK Mild from Jonny and Jimmy, All Palisade Oat XPA from Jonny, Jimmy and Nicky, and Bohemian Bitch Slap from XL Perro (Richard).

The meeting adjourned at 4:25 PM. Here are a few quotes of interest from the proceedings.

"He's nothing without a computer in front of him."

-Kevin Barranowski on Drew

"We were having a good time while you were gone."

-Tom Hamilton to Drew

"They still have to count all the dollars, er votes"

-Bruce Brode on Drew's AHA Board of Governors candidacy.**ps**

LAST MINUTE PHANTOM BREWER TIP

Save Your Sanitizer: Use a wallpaper paste tray to hold and sanitize long items like racking canes and dial thermometers with a minimal amount of sanitizer. **pb**

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:

- ◆ *SCHF (Temecula)!!! - May 5-6*
- ◆ *Mayfaire Judging - May 13th (St Martins)*
- ◆ *Shop Brew "Kiltwetter" - May 14th (Shop)*
- ◆ *Mayfaire Fest - May 20th (Far West)*
- ◆ *June Meeting - June 4th*



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Home Brewing Society
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"Sans Couth"