
THE HOPLINE



Crescent City HomeBrewers

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December, 2013

Editor: Monk Dauenhauer



MEETING LOCATION

Deutsches (Half-Way) Haus

1023 Ridgewood Street

Metairie, LA

Friday, December 6, 2013 @ 7:00 P.M.

Our Club Officers For 2013 are:

Perry Soniat – President

Richard Doskey – Vice President

Jack Gonzales – Secretary

Monk Dauenhauer – Treasurer

Barney Ryan – Quartermaster

CHRISTMAS

PARTY

+

MEETING

+

ELECTIONS

Friday

December 6

7:00 to 11:00PM

Pot Luck – Meaning, bring something to eat or drink or both to share with members and guests.

Bring your spouse, significant other or a friend to celebrate with us or to drive you home if needed.

Rick Doskey 504-723-7006

wagomorph@yahoo.com

.....

has volunteered to coordinate.



So kindly let him know what you intend to bring so we don't wind up with 50 dips and no chips or something as such.

Winterfest Report

If you missed the Winterfest, you missed the best party of the year. We had over 30 different styles of beers on tap, TERRIFIC food and a great time was had by all. I did not hear a single complaint and for homebrewers that is a compliment of epic proportion. **Thanks** to all who gave so much of their time for all of our benefit. We are great full to all homebrewers who brought beers for all to enjoy the fruits of their labor and all others who pitched in as needed.

Additionally, we thank the commercial side of beer enjoyment for their contributions in our success. Last but by no means least; we thank the Deutsches Haus for allowing us to have a place we can call home.

Without them ... well, you know the rest! **Thanks A!!!**



SHARING BEER

Bring your brew to the meeting.

BONUS: Get a FREE 50/50 ticket for your generosity.

ELECTIONS

**NEW BOARD MEMBERS WILL BE VOTED ON AT THE PARTY. NOT TOO LATE TO THROW YOUR HAT IN THE RING.
GET INVOLVED**

BET YOU DID NOT KNOW:

Pilgrims ate popcorn at the first Thanksgiving dinner.

Iceland consumes more Coca-Cola per capita than any other nation

!!

Web Site Links to Some of Our Sponsors and Brother Clubs.

[Deutsches Haus](#)
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[NOLA Brewing Company](#)
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[BR club-Brasseurs a la maison](#)

Mark Twain never graduated from elementary school.



HOW DO WE GET NEW MEMBERS? BY ASKING OUR FRIENDS NOW, NOT TOMORROW

[illegible]

2012 MickeyDome BrewOff, **Sat, Dec 15, 2012**

[vi] Got Host: Mickey

[C] Wort:

Whatever the chef or Rocky's decides.

[C] Wort:

Words of Wisdom

If four or five guys tell you that you're drunk, even though you know you haven't had a thing to drink, the least you can do is to lie down a little while.

~Joseph Schenck

Here's to a long life and a merry one

A quick death and an easy one

A pretty girl and an honest one

A cold beer and another one!

~Author Unknown

A message from Greg

By Gerg Hackenberg

So, apparently some of you have encouraged me to keep writing these Hopline thingys. Well Okay, then.

So again, a subject initially eluded me, but then someone sent me a link to one of the old Michael Jackson Beer Hunter's on the interwebs and it got me thinking. And while that can often mean trouble, in this case it might just work out pretty well for all of us. So herewith I present the first installment of something I am going call "Brewing Like a Brit, part 7, One of the Millions" (anyone who gets the running music reference in this article without Google wins a prize, sadly it won't be a pint from [Arkells](#), and that's sort of a clue).

Okay, so it's part one, but seven sounds so much more impressive, or at least wordy. But that's the theme; I will impart on you some of my experience learned from attempting to brew classic British ales and from drinking pints in a number of pubs from Canterbury to the Scottish Borders. Well, at least what I remember...the Green Dragon in Welton, the Yorkshire Pudding was spectacular, and the beer was a veritable Garden of Earthly Delights. It had been frequented by the famous highwayman Dick Turpin, but I digress.

"For a quart of ale is a dish for a king" - William Shakespeare, 'A Winter's Tale'

The BJCP racks up 14 categories for the Brits: 8A, 8B and 8C, represent the Pale Ale continuum. 11A Mild, 11B and C Southern and Northern English Brown. 12A Brown Porter and 12B Robust (which I think should be split into a traditional British type and non-brit categories). 13A Dry Stout, 13B Sweet Stout, and 13C Oatmeal (13F, Russian Imperial Stout, now dominated by the Yanks, originated in Britain for the Russian courts). 14A English IPA. And, 19A Old Ale, 19B English Barley Wine.

That is a pretty impressive range of beers considering they are all ales. But here's the rub, I doubt many of you out there have ever had the chance to try, real, authentic versions of most of these beers. There are a couple of reasons, the biggest (historic India Beer trade aside) is many of the legendary beers simply will not survive shipping and handling of a cross-pond distribution. A fine British ale is a pretty fragile beer. The kind of abuse that shipping imparts, heat in particular, will ruin a good bitter or mild in no time. These beers are meant to

be drunk fresh and quickly consumed. This is not a problem in the UK. Pub are usually owned or under contract by local breweries so beer is delivered almost daily and maintained at consistent temperatures in the cellar that's beneath virtually every pub. And remember, this is not Louisiana. Summer's Cauldron in the UK it might mean a beastly 70 degrees outside, and those cellars maintain a consistent temperature through the Season Cycle.

Another is that what we do get is most often "export" versions, usually stronger, often suffering from the shipping and handling, sometimes of dubious quality. Seriously, if you ever see the words "specially blended/formulated/etc. for American tastes" attached to any consumable item, run like hell. Really, I've eaten and drunk what passes for food and beverages in Ohio, and that's what they mean by "American". Seriously they thought Red Dog was a fancy craft beer...they argue over which Applebees is better...coffee looks like tea and tastes like a brown crayon mashed up in water...get the idea? Not exactly setting your Senses Working Overtime.

And then we have a feedback loop. British beers are not widely distributed because they are not popular, and they are not popular because they are not available. See the problem? Third political party enthusiasts can sympathize (steer clear of them if they've been drinking during election years, "blah blah blah...if only candidate X were in the debates, that would show the world...blah blah blah." Followed by banging their heads on the bar). The long and the short of it is that we're missing out on one of the great brewing traditions. We do get a number of good examples, and we're been getting more, but we don't get the depth and breadth of what the styles have to offer. Grand generalization time...German beers are characterized by clean malty beers, spiked with spicy noble hops. Belgian are yeast centric beers showcasing the amazing qualities and range of yeast. Americans go big, with vivid specialty malts and bold strokes of hops. British beers? Well, the British beers are all about balance. Digging into ingredients, almost all the characteristics and flavors of the others are there but they are about the whole package. And what give you is something called "drinkability" and that is not the same as the mass-marketed yellow fizzy stuff advertising slogan. What it means is a malty yet dry beer that hits all the right notes and keeps you heading up at the bar for another satisfying round.

So where does that leave an adventurous beer drinker? Besides booking your ticket to London, and mastering the English Roundabout, it means brewing your own. A bit of unsolicited person history; I started brewing after my first trip to the UK. My first beer was an Elvis of Brew-Ha-Ha fame recipe for a bitter, and I've been working on recreating some of the pints I had savored in sight of the Towers of London ever since.

So if you are Making Plans for Nigel to recreate, or just plan create one of these gems, I hope to impart some of my hard earned experience with these styles. However, given the lack of experience with these wonderful brews, however, it might take some education to set you Burning

with Optimism's Flames and inspire a new brew. And if you do make it to the UK, I hope to make your trip something other than The Ballad of Peter Pumpkinhead and you will not feel like The Mayor of Simpleton when you walk into a pub.

Next up, I'll go over some of the key ingredients to these beers, then some techniques, commercial examples and so on. And if you ain't got the music reference you lived under a rock or only listened to mainstream radio in the 80's.

"Give my people plenty of beer, good beer, and cheap beer, and you will have no revolution among them." - Queen Victoria

MASHING by Mike Retzlaff

When we decide on a particular style of beer we want to brew, a lot of thought goes into the components of the grain bill, the hops we'll use and how long to boil them, the strain of yeast we'll use, and the temperature of the ferment. It seems that virtually no thought goes into how to mash that grain bill. This is a very important part of brewing and probably the most overlooked aspect of the "recipe".

The major purpose of mashing is to degrade proteins, gums, and starches in the grain to produce a wort which will suit our purposes as brewers. Different beer styles require a wort of specific properties. Some beers are supposed to be thick, malty, and sustaining while others should be thinner, crisp, and refreshing. The method of mashing you employ will determine the kind of beer you produce.

Crushed malt can be added to ambient temperature water and it will convert if given enough time. Of course, the chance of a bacterial or other organic infection increases over time. If a perfect environment is established including temperature, mash thickness, and pH, malted barley will convert in as little as 12 minutes. Most of us don't have lab quality brewing conditions and equipment so we need to do things somewhere between the two extremes.

Single Infusion Mashing

Crushed malt is added to heated water (or vice versa) to a strike temp for saccharification. The mash is stirred to mix and equilibrate and then left for some period of time; usually in some sort of insulated container. It works quite well with modern fully modified malts and is the simplest and most widely used method.

Step Infusion Mashing

A single infusion mash is employed with a lower strike temp. Near boiling water is added to raise the temp of the mash. This can be repeated as required. Each time near boiling water is infused, the mash thickness is reduced. This style of mashing has a number of benefits. It accommodates the temps and mash thicknesses at which the groups of enzymes work best. I really don't know if this is coincidence or Providence but it works.

Step Mashing

A single infusion mash is employed at a lower strike temp. Heating of the mash tun or kettle is done while constantly stirring the mash to prevent scorching of the grain. It parallels the step infusion method without adding water. This is basically the process employed by RIMS and HERMS systems which use pumps instead of a paddle or other stirring method.

Decoction Mashing

A single infusion mash is employed at a lower strike temp. A portion of the mash is removed and heated in a separate kettle. It is brought to a saccharification temp and allowed to rest for 10 to 20 minutes. It is then heated to a boil while constantly stirring. After a short boil, it is returned to the main mash as in the step infusion method. This can be repeated as a double or triple decoction. The decoction mash is time and energy consuming but can add some very desirable properties to a finished beer. Decoction mashing was developed in Europe at a time when under-modified malts were the norm. Most German breweries have abandoned decoction mashing because of the availability of fully modified malts and the economic need to reduce labor and energy costs.

Other mash regimens include various combinations of the aforementioned mashing methods. As an example, I often mash in at a lower temp and step mash by direct firing of my kettle. Because I'm too lazy to stir constantly with a paddle, I built a motorized mixer to keep the mash moving so it doesn't scorch on the bottom of the kettle. I can incorporate many rests during the mash, but usually use only two or three. Some of the temps I employ in mashing are 139° for a glucan rest, 144° for a maltose rest, and a saccharification rest at 155°. If I am trying to develop more dextrans in the wort, I might increase that rest to 158° to 162°.

Some of the beers I brew are much better when I utilize step mashing while others seem to approach perfection with single infusion. (I'll let you know if I ever get there!)

Anheuser-Busch achieves extremely fermentable wort in their Bud Light by mashing for 3.5 hours at 140°. Many of the old Munich brewers employed an acid rest of about 109° for several hours just to get the mash pH down to reasonable levels. Mashing does a lot of different things and can be harnessed by most any brewer to brew better beer. When you formulate your next beer, consider the importance of mashing as part of the design along with grain bill, hops, and yeast. Keep your options open by getting out of your comfort zone to try something different. There are many books available which describe all of the various mash regimens in detail.

It's no wonder that brewers of yesteryear were likened to alchemists. They turned grain into an elixir to sustain a populous besieged by hard times and disease . . . well; I guess things really haven't changed that much after all.

Hank Speaks... So Listen

By Hank Bienert

Here is an older but still informative article from someone who I heard speak about hops a few years ago

Hop to Style!

Author: Mark Garetz Issue: Mar/Apr 2003

Cascade works well with a West Coast Pale Ale. Fuggle should finish an English bitter. Galena or Cluster go great with porter. Here's a straightforward guide to picking the right hops for your favorite style of beer, plus a handy chart that gives homebrewers the straight dope on 63 hop varieties.

Hop to Style!

When you're trying to brew a beer in a particular style, you obviously need a recipe. The recipe will primarily consist of grains or malt extract, hops and yeast. Proper selection of these ingredients will determine how close you come to hitting the style on the mark.

While grains and yeast are just as important, this article will focus on picking the right hops for your chosen beer style. We can't possibly cover each and every style, so we'll focus on a collection of broad — and popular — categories.

Note: In this article I'll be mentioning some hop amounts. These are all in relation to a five-gallon (19-liter) batch of beer. Adjust accordingly if your batch size is different!

Bittering Hops Versus Flavor and Aroma Hops

There are basically two times I recommend that you add hops to beer (others may disagree, but it's my article!). The first time to add hops is near the beginning of the boil. This allows the alpha acids in the hops to be converted into iso-alpha acids, which give beer its balancing bitterness. Alpha acids are not soluble in beer, so they cannot contribute any bitterness. Boiling converts these alpha acids into iso-alpha acids, which are soluble in beer and therefore lend bitterness to your batch.

The other time you should add hops is near the end of the boil (or sometimes after the boil). This allows the oils in the hops to impart flavor and aroma to the beer. The hop oils contain the aroma and taste components of the hops. The oils aren't bitter, but they're very volatile. That means they evaporate easily. When hops are added for bittering near the beginning of the boil, almost all of their oils (and therefore the aroma and flavor effect of the oils) get boiled away. Adding hops at the end of the boil allows a lot of the oils to remain in the beer, but the boil time is too short for any significant amount of the alpha acids to be isomerized. So the late additions contribute to aroma and flavor without adding any bitterness to the beer. We'll call the first addition the "bittering hops" and the later addition we'll refer to as the "finishing hops." Some beers have no finishing hops, but almost all beers have bittering hops.

Within each style section, I'll give you the recommendations for both types of additions: bittering and finishing.

American Pale Ale

The commercial prototype for this style is Sierra Nevada Pale Ale. This beer has an aggressive bitterness and a distinct hoppy character. The hoppy character comes from the choice of hops and the method in which they are used.

Bitterness of the American pale ale ranges from 25 to 35 IBUs. You can use whatever sort of hops you like for bittering, though American hops are the most common choice. I tend to use Galena, as I think it provides a clean bitterness that's pretty neutral in character. You could also use something that works well with the finishing hops, such as the finishing hop itself or Centennial or Columbus. \

Sierra Nevada, for example, is finished with Cascade ... lots of Cascade. Many West Coast pale ales use Cascade for the finishing hop. It has a pronounced citrusy aroma. Some brewers apply it in two steps. First they add some hops before the end of the boil (about 5 minutes), and then they filter the hot wort through a hopback that is loaded with more Cascade. (A hopback is merely a fancy strainer. It originally was used to catch boiled hops when the kettle was being drained. Then brewers discovered that if they added fresh hops to the hopback, it gave the beer a distinct hop aroma.) You can do the same at home (if you use whole hops; strainers don't work with pellets) or simulate the effect by adding some hops after turning off the boil and letting the hops steep in the wort for 20 minutes or so (this technique, on the other hand, works with whole, pellet or plug hops).

Some American pale ales are finished with hops other than or in addition to Cascade. Centennial is quite popular, as is Columbus. Columbus is quite strong and some people don't like it. Try mixing these with Cascade or use them on their own. Columbus and Centennial are popular in West Coast IPAs.

Pale ales brewed on the East Coast tend to be more mellow than their West Coast counterparts. The hops may lean more towards the English varieties; some East Coast pale ales even use lager hops. You might try using Willamette for finishing instead of Cascade. Willamette is a clone of Fuggle and will have an English character. Another option is Mt. Hood. Mt. Hood is a clone of Hallertauer Mittelfrüh, the classic lager hop.

A West Coast India Pale Ale is a stronger version of the American pale ale. Bitterness clocks in at 35 to 45 IBUs and the beer has a definite hop aroma. This is achieved through a technique known as "dry hopping." Dry hopping is the process of adding hops to the beer during fermentation and it gives a beer a fresh hop aroma. Hop choices are the same as the American pale ale, but you simply use more of them! Depending on the recipe and your personal tastes, you might use 50 to 100 percent more dry hops than bittering.

Red ale is yet another version of pale ale. Reds have a different grain bill (to get the red color and the caramel notes that go with it) but are hopped pretty much the same as pale ale. Depending on the brewery, these beers can lean a little towards the India Pale Ale side when it comes to hopping and they often are dry hopped, as well.

For finishing hops in a red ale, you can go with anywhere from 0.5 to 1.5 ounces (14 to 42 g), added 5 minutes before the end of the boil. I think one ounce (28 g) is the minimum, but I really like hoppy beers. If you also want to steep some hops, I usually try to match the finish hops. So if I use one ounce (28 g) of finishing hops five minutes before the end of the boil, I'll use another ounce (28 g) of the same kind of hops right after turning off the heat and then let them steep for 20 minutes with the lid on the brew kettle. This can be done while you're cooling the hot wort, if you are using an immersion chiller. The same one-for-one rule applies to dry hopping as well.

Barleywines are like a super-duper IPA. Bitterness can run as high as 60 IBUs. Finish hopping can follow the same recommendations as for IPAs, or you can turn up the volume even more, going to 2 ounces (56 g) at the end of the boil and another 2 ounces (56 g) dry hopped in the fermenter. (This rule holds true for barleywines like the classic Sierra Nevada Bigfoot. Other famous barleywines, like Old Foghorn and Thomas Hardy, are less bitter and require less hops. As always, let your palate be your guide.)

English Pale Ale

English pale ales fall into the same bitterness range as their American counterparts — about 25 to 35 IBUs, but occasionally you'll see them go a bit lower, down to 20. The bittering hop is not too important, as long as it's clean and neutral. I like Galena, but other excellent choices would be Northern Brewer or Cluster. Cluster is an American hop, but it is also a traditional British hop. How can this be? In the early part of the 20th century, many of the Cluster hops grown in the United States were exported to the breweries of England.

Finish hopping is where English differs from American pale ale. Obviously you'll want to use an English aroma hop for this style. The two most popular are Fuggle and Goldings. It would be ideal if you could get the real deal — hops imported from England. Many homebrew suppliers carry imported Fuggle and East Kent Goldings. You might be lucky enough to live close to one that does, or you could order them online.

If you can't find imported versions, try using domestically grown Fuggle or perhaps Willamette. Willamette is a seedless clone of Fuggle, which means it has most of the same characteristics as Fuggle, but is modified to grow without seeds. (For a variety of reasons, many brewers like seedless hops.)

One thing to be aware of is that imported East Kent Goldings and Fuggle hops tend to be a lot lower in oil content than typical domestic hops. This is partly due to the way they are dried, but also due to the long transatlantic voyage they must take to get here. What this means is that you'll have to use a lot more of them than you would think.

For example, if you've been brewing a nice English Ale using 0.5 ounce (14 g) of Willamette in the finish and you get some imported Fuggle to try instead, you'd be tempted to use the same amount. But you are likely to be disappointed. The imported Fuggle likely has half the oil as the Willamette or even less. I'd start by using twice as much Fuggle and see where that gets you. Some suppliers will give you the oil content when you buy the hops, but you can also use your nose as a great guide. Sniff both (after they've come to room temperature) and see if you think they are the same or not. Then take your best guess. This is probably a good place to mention that finish hopping can have a pronounced effect on the mouthfeel of the beer. It can give it a perceived body that isn't there from the malt. This is really important in a beer like an ordinary bitter. This is often called a "session beer" because it is light enough in alcohol that you can drink many of them during a session. But it has to have good body. One of the secrets of getting there is with finish hopping. About 0.5 ounce (14 g) of finish hops, added to the kettle 5 minutes before the end of the boil, does the trick.

English Porters, Stouts and Brown Ales

Porters run about 25-30 IBUs and stouts are a little stronger at 30 to 40 IBUs. (Imperial stouts can get as high as 60 IBUs.) It matters little what you use for bittering. Galena (there I go again) or Cluster will do. No need to waste expensive aroma hops for bittering here, as the roasted malt flavors should overpower the subtleties of the bittering hops.

Brown ales are lighter and more malty, so be sure to use a clean bittering hop. Galena or Cluster will work, but you could also consider using an aroma hop for bittering here. Choose one of the traditional English varieties or their clones (East Kent Goldings, Fuggle or Willamette). For some insight as to why, see the next section on American lagers (trust me!).

These beers are not traditionally finish hopped, but I like to use 0.5 ounce (14 g) of an English or English-style aroma hop (East Kent Goldings, Fuggle or Willamette) 5 minutes before the end of the boil to increase the mouthfeel of the beer.

You can apply this hopping advice to the range of Scottish ales as well. You can start out at 25 IBUs for the "lighter" Scottish ales and go all the way up to 40 IBUs for the really heavyduty ones.

American Lagers

American lagers are really hard to brew at home, assuming your goal is to produce a beer along the lines of the Bud and Miller "megabrews." Bitterness on these beers is very light — 10 to 12 IBUs, which hovers at or just above the threshold for sensing any bitterness in beer. Bittering hops need to be super-clean and neutral. This beer style will also have zero finishing hops. You can use a high-alpha bittering hop like Galena, but a better strategy is to use a low-alpha finishing hop as your bittering hop. For this style of American lager I would choose Liberty or Mt. Hood.

Why would we use a low-alpha hop in this beer? Even though hops are almost non-existent in this beer style, we want them there for the subtle flavor the oils provide. Almost all of the oils will be boiled off, but very tiny amounts will make it into the finished beer. By using a low-alpha hop for bittering we'll have to use more and that will mean more oils. Secondly, they'll be the right kind of oils.

Here's another tip if you are making this beer super-light: Use more hops. Try a mid-boil addition of 0.5 ounce (14 g) of Mt. Hood. So if your boil time is 60 minutes, add these at 30 minutes. Cut back on the bittering hops a little to compensate for the mid-boil addition. This will help to increase the apparent body of the beer without adding much hop aroma and flavor.

German Lagers and Ales

In this category we'll be discussing German lagers and ales. We'll not

include Pilsners (a lager) or wheat beers (an ale), because we'll discuss those styles later. That leaves Vienna, Märzen-Oktoberfest, Dortmunder, export, dunkel and Bock in the lager category and Kölsch and altbier in the ale category.

You might find this hard to believe, but you can hop most German ales and lagers (with the exception of Pilsners and wheat beers) pretty much the same. At least I've always gotten away with it!

Most German ales and lagers tend to emphasize malt over hops. Therefore they aren't too bitter (in the 20 to 25 IBU range), and they aren't too heavy on the finish hops either. You can use a clean bittering hop such as Galena, but my choice for these beers is Perle. This is a very mellow bittering hop and it also happens to be traditionally German. You also can't go wrong using a traditional German aroma hop for bittering. (See the next paragraph for suggestions.)

You'll want to finish these beers with a very light addition of a traditional German lager hop. I use about 0.5 ounce (14 g) of Hallertauer Mittelfrüh (if you can get it) or Hallertau Tradition. Spalt or Spalter Select are also good choices, but are somewhat hard to find. If none of these are available to you, then go with either Liberty, Mt. Hood or Tettnanger. Add these about 10 minutes before the end of the boil.

European Pilsners

This category consists of two types of Pilsners — Czech and German. These Pilsners can run the gamut from very low bitterness at 15 IBUs to quite bitter at 30-35 IBUs. The average seems to be around 25 IBUs. You can use any clean bittering hop or you can use aroma hops (see suggestions below) for bittering.

You might be surprised to learn that Pilsner Urquell — the original Pilsner — is bittered with Cluster! And my favorite German Pils (Jever) uses a hop extract. Perle is always a good choice, too.

What separates German from Czech Pils is the way these beers are finish hopped. Czech Pilsners almost always use the traditional Czech hop Saaz. Czech Saaz is sometimes hard to obtain. If you can't get it, you can substitute Polish Lublin, if you can find that! I've tried domestic Saaz and it's just not the same.

To get a real good hop aroma in your Czech Pils, you'll want to use lots of Saaz. I use about 1 ounce (28 g) five minutes before the end of the boil and then will steep another ounce (28 g) for 20 minutes after turning off the heat with the lid on. Some will say you should dry hop a Czech Pilsner. I disagree. You can do it if you like, but this article is about hopping to style and Pilsners aren't dry hopped.

Now I'm going to tell you the secret of how to get that elusive German Pils flavor: Tettnanger. Lots and lots of Tettnanger. I like to use Tettnanger for bittering as well as finish hopping when I'm making a German Pils. I'll typically use 1 ounce (28 g) of Tettnanger 5 minutes before the end of the boil, and sometimes steep another 0.5 ounce (14 g) as described above. Once in a while I'll put in 0.75 ounce (21 g) at 10 minutes before the end of the boil and another three-quarters of an ounce (21 g) at five minutes and not steep anything.

Wheat Beer

Wheat beer is pretty simple to hop. Shoot for 12 to 15 IBUs of bitterness. Almost any clean hop will do — Perle is a good choice but I tend to use Mt. Hood. When shooting for low bitterness in any style I like to use a low-alpha hop, since errors in weighing or measurement will have less impact. This beer style has no finish hops.

Steam Beer

Steam Beer is a trademark of the Anchor Brewing Company. It has a signature hop flavor and character, and that hop is Northern Brewer. So when making a steam beer I use Northern Brewer throughout. It's a fairly bitter brew, weighing in at 40 IBUs or so. It's pretty hoppy, too. I finish it with 1 ounce (28 g) of Northern Brewer five minutes before the end of the boil. And I don't care what other recipes you'll find for this beer, it should not use any Cascade!

Creating New Styles

This article touched on a lot of styles. But where do beer styles come from? Someone has to invent them.

Try inventing your own style. Don't be afraid to experiment. The styles I've presented here are mostly "mono-hopped." By that I mean you only use one kind of hop for bittering, and one kind of hop for aroma. I've advocated few hop blends. This is a great way to learn about hops, because you can really get a taste for the contribution of an individual hop variety.

Once you've learned that, you can start to mix hops. I prefer to bitter with just one hop (and nine times out of ten I'll use Galena), but now and then I'll use two or three hops in the finish or for dry hopping. A favorite blend is Cascade, Centennial and Columbus in a 50-25-25 ratio. I like this for IPAs. Another personal favorite is a 50-50 blend of Cascade and Tettnanger. We once finished our "IPA-on-steroids" XSPA with this blend. It was big hit.

In this article I hope you've learned some of my philosophies of hopping. One thing should be clear — I like to keep it simple. You have my recommendations on what hops belong with what style and you've gotten an indication of what hop amounts to use. I've even given away some of my precious hopping secrets. Now go brew some beer, OK?

Mark Garetz lives in California and is the executive vice president of a marketing firm. In 1993 he founded HopTech as a supplier of high-grade hops, and a year later he expanded the company to include a full line of homebrewing equipment. In 1996, he founded the award-winning HopTown Brewing Company. He has since sold both businesses but they continue to thrive. Mark serves on our editorial-review board and is the author of "Using Hops" (HopTech, 1994).

Hank's note--for those who felt that only certain hops will work, one is referred to the link below which has a selector based on the beer style chosen. One could print out the acceptable varieties for each beer style and create a reference, I chose not to do this preferring the overview described above just as in a past epistle on mineral additions I gave the average ionic breakdown of East Bank Jefferson water for each style rather than the slight seasonal variation feeling that is close enough for me.

<http://byo.com/resources/hops>

This cool weather lead me to clean out parts of my man cave/brew shed and I noticed a 5 G glass carboy and an uncut European Sanke keg holding about 15 Gs and would like to sell them for 20 bux each-8285095 but only to those who will give them a good home!

"Tis the season to relax and sip some of the barley wine you, like me, made in the Spring of 2010..oh, didn't make it or were so greedy to claw open the bottle with your shaking fingers you couldn't wait and had to guzzle it before it had reached the mature stage? Guess you'll have to buy some so here's some choices

IF BEER HAS A SEASON, we're in it. Bold flavors taste best in crisp air—a Jackson Pollock on a stark white wall—but beer's autumnal ties are more than aesthetic. Late fall marks the historic start of the brewing cycle, and the release of the king of beers: barley wine.

Before refrigeration, brewers relied on winter's chill to keep fermentation slow and consistent. They started with barley wine, a potent harvest feast in a glass. First made in 18th-century England with extra helpings of floral Kent hops and coal-kilned pale malt to help them last through spring and beyond, barley wines were born kicking, branded with names like Crackskull and Dragon's Milk.

The King of Beers

Then, as now, they're pricey. In fact, when Napoleonic-era bickering with France threatened England's claret imports, Lords kept their country manors stocked with strong beer, "to answer the like purpose of wine," attests one old brewing handbook. They sipped from elfin glasses, etched with hop vines, and warmed their beer fireside. (Not too close: One over-eager boozier noted his drink "flared up like whisky.")

Extra-pale versions became today's IPAs. Arctic explorers packed darker "winter warmers" that were "as nourishing as beefsteak," in the words of early-20th-century beer writer William Henry Beable, and, crucially, hard to freeze. Today, Boulder, Colo.-based Avery has called its Hog Heaven an "imperial red." Whatever the nomenclature, barley wines are strong enough to last years without turning sour; most benefit from a mellowing rest. J.W. Lees barley wines from the 1980s are, according to some, just starting to peak.

In the U.S., barley wine has grown stronger, trading dainty English hops for high-octane American strains. Some, like Firestone-Walker's Helldorado, are light and subtle. But most pack wallops, bracing as bourbon when young, sage as good Sherry when aged.

At Denver's Great Divide, head brewer Taylor Rees likes his bitter Old Ruffian fresh off the line, but he prefers his buttery Hibernation with a year on it, "when those tobacco and chocolate flavors turn fruity and caramel." So stock up for this Thanksgiving and save a few bottles for next year, too.

And even more from your roving reporter...

Anchor Old Foghorn 8-10% ABV Brewed in SF since 1975, it is the first runnings from a double drained mash, the second being Anchor's Small Beer

Avery Hog heaven 9.2% ABV A tribute to puckering Columbus hops, this flagship beer is a grapefruit smoothie, fresh from the brewery but after being aged for 2 years, becomes luscious and floral, like "butter toffee eaten in a garden of lilies".

Brooklyn Monster Ale 10.1% ABV Made with rich bready English Maris Otter malt and bright citrusy American Cascade hops, it packs a rich lava like heat even after years in the cellar.

Stone Old Guardian 11.8% ABV From a brewery known for provocative product, it is this surprisingly mature resonant beer. A blooming balance, a resinous blood orange syrup.

Great Divide Hibernation 8.7% ABV Tart and smooth with a hint of smoke and fruit pudding. Darker and richer than the rest, it would be reward for an Arctic hike (which I MIGHT be exploring soon based on CCH's budget) or a complement for any holiday feast



CRESCENT CITY HOMEBREWERS

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2013 MEMBERSHIP APPLICATION

Yearly Dues: \$30.00

Mission Statement and Purpose

To promote Homebrewing within the club; through public awareness and appreciation of the quality and variety of homebrew; through education and research; and through the collection and dissemination of information. To serve as a forum for technological and cross-cultural aspects of the Art of Homebrewing. Most importantly, to encourage responsible alcohol consumption.

☐ New Member ☐ Returning Member (joined CCH in _____)

Name:

Home Telephone:

Home Address:

Cellular Telephone:

City, State, ZIP

e-mail Address

Date of Birth:

Spouse:

Occupation

Employer:

Work Telephone:

Homebrewing Experience: ☐ Beginner ☐ Intermediate ☐ Advanced

Beer Judging Experience:

BJCP Ranking: # ☐ Apprentice ☐ Recognized

☐ Certified ☐ National ☐ Master

Non-BJCP: ☐ None ☐ Experienced ☐ Professional Brewer

I FULLY UNDERSTAND THAT: My participation in the Crescent City Homebrewers is entirely voluntary. I know that alcoholic beverages are offered at various functions, and that my consumption of these beverages may affect my perceptions and reactions. I accept full responsibility for my self, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

SIGNED: _____ DATE: _____, 2013

Paid: \$ ☐ Cash ☐ Check #

For the responsible drinker, there is always another party.

