THE HOPLINE

Crescent City HomeBrewers

Volume 24, Issue 10

October, 2013

Editor: Monk Dauenhauer



MEETING LOCATION

Deutsches (Half-Way) Haus 1023 Ridgewood Street Metairie, LA

Wednesday, October 2, 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



Support the Haus

Get your first beer at the meeting from the Haus bar. They support us all year long. Please show your appreciation while enjoying a quality brew.

SHARE YOUR BEER

Bring your brew to the meeting.

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, <u>legibility</u>, with your name and the style(s) you bring. You might win a prize!

Brought Beer in September

St. Arnold's Bishop's Barrel	· &
	#4
Marcel Charbonnet Negro Modelo Clon	ne
Neil Barnett ESB	&
Old English Ale & Belgium Go	old
Kevin Shipp A Bock & A Brown	ı

Contributing Articles

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Or, here's another fine mess you gotten me into by Greg Hackenberg

WINTERFEST 2013

NOVEMBER 2, 2013 6 -11 PM @ Deutsches Haus

Michelle Brown has stepped forward to be chairwoman of this gigantic event.

Needless to say she will need help in a number of categories. Now is the time to step forward for the betterment of YOUR club.

We need participation from every member. Contact Michelle to volunteer for a particular job or just have her place you where you are most needed. It is also time to start brewing so that you can showcase your talents for the world to see. With a contribution of 5 gallons of homebrew, you will receive a FREE ticket. Please identify what style you intend to make. We do not want everyone making the same thing.

As always, admission is Pay- One-Price. Advanced sale tickets are \$25.00 and will be available at the October meeting. Any member selling 10 tickets will be admitted at no cost. Tickets at the door will be \$30.00. A Pay-Pal account will be set up so tickets can be secured on line.

Upcoming Brewoff

Schedule will be announced at the meeting.

Brewoff definition – Short form

First of all this is not a contest. The club has equipment to brew 50 gallons of beer at a specified location. Ten (10) people get together and brew. Each person then takes 5 gallons home to ferment and partake of their creation. Expenses are shared by the 10. See brewoff coordinator for more details.

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Time to step up to the plate!!!

We need someone to be the point person for our *Christmas Party*. The date is Friday December 6



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

BET YOU DID NOT KNOW:

The Guinness Book of Records holds the record for being the book most often stolen from Public Libraries.

The phrase "Rule of Thumb" is derived from an old English law, which stated that you couldn't beat your wife with anything wider than your thumb.

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

Southern Brewing News
Covington Brewhouse
Abita Brewery
Crescent City Brewhouse
Gordon Biersch
NOLA Brewing Company
Lazy Magnolia Brewing
BrewStock
Mystic Krewe of Brew - Northshore
BR club-Brasseurs a la maison
Dead Yeast Society - Lafayette

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Here's an older article but still worth sharing by Hank

THERE'S A BEER that's perfect for this transitional time of year: hearty but not heavy, warming yet refreshing on spring's sunny, blustery days. That beer is porter, a conundrum in a glass.

Porter was born of necessity. In 18th-century London, instead of dumping old, sour beer, publicans would top off stale kegs with a fresh delivery. Drinkers grew to like the blended flavor—the slight tang and rich color of the old, the effervescence of the new—and so enterprising brewers started selling premade "half-and-half" blends. Popular at first as a working-class liquid lunch, the style took on the name of its barrel-schlepping fans: porter.

Among the leisure class, the hearty sparkler assumed another name: black Champagne. It was the world's first beer fad, and porter breweries, bolstered by steam-age technology, grew to unprecedented size.

Eventually, though, porter all but vanished into the chasm between lighter pale ales and heavier stouts, and even now this inbetween beer hasn't guite climbed back out. It deserves a boost.

Today's porters are made a bit differently: Instead of blending in old beer, brewers enrich a lighter base beer with a dash of dark brown, caramel or coffee malt as well as, often, a liberal dose of potent American hops for extra kick. That means modern porter isn't as sweet or as sour as what was drunk by the barrelful in Georgian London—and that's a good thing. Crisp and dry, some of the best of them taste so light you might, with eyes closed, not guess their dusky shade. What hasn't changed is porter's artful balance. These are beers made to come on like a lion but go down like a lamb.

Some of the best are

Great lakes Edmund Fitzgerald (5.8% ABV,creamy,most bitter with some smokiness),

Baird Kurofune (Japanese, 6.0%, tart plum/cherry),

Samuel Smith's Taddy Porter (from loverly Tadcaster near York, 5.0% strawberry/peach)

,Deschutes Black Butte (5.2%,coffee/tart vinouis pucker,my personal favorite which I suspect is related to memory enhancement because it been 5+ years since I last tasted it..if it isn't the best it's near the top

Casualties by Mike Retzlaff

At 12:01 a.m. on April 7, 1933, brewery whistles around the country heralded the return of beer. Around the country, night clubs, hotels and restaurants, most filled beyond capacity, struggled to keep the taps flowing as raucous crowds downed an amazing 1.5 million barrels of beer during the first 24 hours that beer was back.

There were many other things which changed nearly overnight concerning beer. The 5 cent beer became a fleeting memory as part of the reason for the end of Prohibition was to generate revenues. The \$1 per barrel tax went to \$5 per barrel.

Opponents had often cited the "tied house" relationship of brewers and saloons as being one of the reasons for the "poor moral condition" of American saloons. This was a major force in the push for Prohibition in the first place. With repeal, legislation was adopted to break this old bond. Today, the separation between brewer and retailer is strictly regulated – hence the Distributor.

Another casualty of Prohibition was the saloon. The stigma of the pre-Prohibition saloon and "grogshops" along with the "speakeasies" of the Prohibition era, was circumvented by the use of names such as tavern, bar, club, and café. Many state legislatures outlawed the use of swinging doors and in some areas, the law required that proprietors provide bar stools for patrons as it was thought that the venerable tradition of standing at the bar promoted heaving drinking.

Everything In Its Right Place, part II Or, here's another fine mess you gotten me into by Greg Hackenberg

If you remember from last time I had cast dispersions on and uttered heresy against yet another BJCP category, this time 19B English Barleywine. But barleywine is pretty simple, right? Well, it should be, but as I pointed out last time, we have the same beer listed as a commercial example of both Old Ale and Barleywine. Houston we have a problem.

The "Barleywine" that most of us understand it got legs in the 1950's and 60's as a number of new strong pale to amber colored ales. But "barley wine" had been used as a descriptive term for very strong beers since the late 1900's. And the term goes all the way back to Xenophon in 390 b.c.e. referring to the beverage drunk by Armenian villagers as "oinos krithinos", literally "barley wine". But, anyway, back to that 60's stuff.

So, we have a pretty identifiable beer. Not a bad start to a style, but once again the style boys just read old marketing, and never bothered with the history. Lack of history is just ignorance, but as any good student of marketing knows, advertising need not have anything to do with reality. Remember that old Bud Dry campaign from the 80's, where Bud Piss was "brewed with less water" for more absence of flavor or something? Really, they went with that; TV, radio, the works. I think it meant they didn't mop up as often because that beer could not have been farther from water...but I digress, on to further blasphemies.

So, we have old marketing to toss in a number of wenches into the style. And the biggest problem is they just assumed everything touched by term "barley wine" was the same as the proto-style modern example, or at least had to be shoe-horned into the definition. If you recall from last time Bass Ale No.1, one of the seminal Burton Ales of all time was given the moniker "Barleywine" around 1903. Well, here I go with the blasphemy:

"For many decades of the present century, the **barley wine** best known nationally was Bass No 1, made in England's brewing capital, Burton-upon-Trent." - M. Jackson, Beerhunter

So Burtons are barleywine, when they are not Old Ales, which they are if they're given a different name, in which case...[face palm]. Now, herewith I will defend Michael, as most of the surviving Burton/Old Ales were the darker examples (as with most English beers the color would range widely throughout its history). Bass No. 1 was not as dark as the winter warmers and most of the other "old ales" he had drunk, and it was called barley wine. He was unaware of the kinship (button-hole me for en explanation of the historic research fallacy involved). So, this ruby brown beer, with a full residual sweetness and a bit acidic (I'd love to try this stuff, and there have been a few modern runs of it), was added to the pale to amber colored, fully attenuated malty ales. Fortunately the definition boys overlooked Xenophon's "barley wine".

And now, along comes the wrenches tossed in by the lack of a historical perspective. Most people would cite Thomas Hardy Ale as one of the seminal English Barleywine, and a wonderful beer it is. It was first brewed in 1966 so it is one of the new school beers that defined the style. But with the loopy BJCP categories, there is an ongoing debate about whether Thomas Hardy Ale should be considered a Barleywine or Old Ale. I'm not going into the arguments, which are about a pointless as you will find. For you see....

For you see...Dick Cavett had a hilarious bit about how he would do a show and get a flood of what he called "For You See" letters, as in "Dear

Mr. Cavett, I object to your use last week of the phrase 'basket case.' **For you see**, I was born without arms or legs...." You get the idea, but I digress.

For you see...To anyone who's looked at the bleeding history, it's a stock ale. See, I'm back to that "stock ale" term I used last time. And it's one that actually gets a passing mention in the guidelines unlike Burton.

Back in the quaint days, Merrie Olde England and all that, most brewing was done in large manor houses. And surprisingly, a number of the buildings survive; some still have the old equipment intact. Here is a view of the 18th century brewhouse at Charlecote House in Warwickshire. Pretty cool.

Typically, the offerings were basic beers of the time, meant for quick consumption. But they liked to brew heavier beers and a few special beers using





the more expensive, but available pale malts. What was brewed was often referred to as "October Ale", for the best month for brewing, or simply stock ales. These were strong pale colored ales, with 1.080, 1.090, 1.100 and above O.G.'s which would mature for 14 months on the oak (ready for next Christmas) and often even longer. They were also pretty heavily hopped for the preservative quality. Special casks of it were set aside literally for decades. Sound a bit familiar? I think you know where this is going.

Then those oak casks made their own special contribution of Brettanomyces and the gentle souring and sherry notes of long aging were prized. And guess where the first strain of Brett that was indentified came from? Yep. N. Hjelte Claussen discovered it in samples of English stock ale at the New Carlsberg Brewery in 1904.

Now, I've brewed one with a 1.080 O.G. that will be taped for Mardi Gras after about a year with Brett C doing it's thing. You will have to talk to me nicely and find me during Mardi Gras for a sample. Aged flavors went out of fashion in the early 20th century when modern sanitation made it possible, but not these exceptionally strong beers. So the modern British Barleywine that arose and defined the style we have today is the modern embodiment of these beers.

To sum up:

Burton/Old Ale was a strong beer, characterized by highly caramelized malty flavor, dark fruit and vinuous notes, **low** attenuation, and to balance the sweetness they packed a good hit of bitterness and in the historic examples they were a bit acidic to add a nice tartness. And guess what? This here is one of the few beers where diacetyl is NOT a flaw.

Stock Ale was a strong beer, characterized by malt flavors of the base pale malt, with some caramel and toffee notes and classic yeast esters, **high** attenuation, with a solid background bitterness. Historic examples were also a bit acidic, but the attenuation in modern examples helps.

Okay, back to BJCP. This whole mess could have been avoided, and still could be fixed. How? Dump 19B English Barleywine and 19A Old Ale and replace them with a 19A Burton or Dark Stock Ale category, and a 19B Pale Stock Ale category with a sub-style of English Barleywine for the highest gravity examples - Done. And that's enough for this time. But I did promise recipes.

Owd Richard Burton Ale

OG 1.070 (75% efficiency) IBUs 66 (yes, a lot, and could be more) SRM 27 10 lb Maris Otter 78%

10 lb Mails Ottel 78%

1 lb Crystal 60 8%

8 oz Crystal 120 4%

4 oz chocolate malt 2%

1 lb Invert No.2 (more on that) 8%

Infusion Mash at 155, 90 minute boil (at least).

2 oz. EKG 5% AA and 1 oz. Challenger 7.5% 60m

½ oz. EKG 5% AA dry hop just before or at kegging/bottling (old school addition).

So, here is a nice little Burton for your consideration. Higher mash temp for more residual sugars, and a nice smack of bitterness to balance. Boil the you-know-what out of it, or pull a gallon of first runnings and boil that down to syrup. Invert sugar is a sugar syrup caramelized to different levels (no.1, no. 2, no, 3) similar to Belgian candi syrup. For a substitute for no. 2 use 3/4 Lyles Golden syrup (World Market has it) and 1/4 treacle (Lyles dark syrup) or molasses.

For yeast, avoid the "dry" "high gravity" and other high attenuators, you want your yeast to crap out. Wyeast 1318 London III is a good choice, as is WLP002 English Ale Yeast/1968 London ESB. For the full effect, give it a long secondary with a tube of WLP645 Brettanomyces claussenii. Do not be afraid of this strain, it will smooth this beer out and fill in flavors with mild fruit esters, and that essential tartness.

1877 Whitbread KKK (K's stand for "keeping", as in aged).OG 1.079 (75% efficiency) IBUs 73 (yes, a lot, and could be more) SRM 10 11 lb Maris Otter 77% 2 lb Mild Malt 14%

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1 lb Invert No. 1 9%

Infusion Mash at 152, 90 minute boil (at least).

2oz. Challenger 7.5% 60m

1.5 oz. EKG 5% AA first wort hopped

1 oz. EKG 5% AA 30 minuets

1 oz. EKG 5% AA dry hop just before or at kegging/bottling

Yeast: WLP007 Dry English Ale (a Whitbread yeast)

This is basically, the beer I have aging with WLP645 Brettanomyces claussenii for Mardi Gras. Let it "keep" for a good while, hit it with some fresh hops and enjoy.

And now the punch line...That Burton/Old Ale? It's actually Jamil Zainasheff's *Brewing Classic Styles* recipe for English Mild amped up and tweaked, with the invert added. You may (or may not) know the English Mild ales come in two shades, a dark and a "few paler examples". Well, the dark are actually the decedents of Burton Ales, and the pale are the decedents of the pale Stock Ales. At one time these were simply the "unaged" versions at much higher strengths. Interesting, Barleywine and English Mild, the strongest and the weakest of British beers, sprung from the same source.



CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072 Email - cchhopline@aol.com

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 N	Member (joined CCH in)
Name:	Home Telephone:
Home Address:	Cellular Telephone:
City, State, ZIP	e-mail Address
Date of Birth:	Spouse:
Occupation	
Homebrewing Experience: Beginner Intermediate	Advanced
Beer Judging Experience:	
BJCP Ranking: # Apprentice Recogn	nized
Certified National Master	
Non-BJCP: None Experienced Profe	essional Brewer
I FULLY UNDERSTAND THAT: My participation in the C that alcoholic beverages are offered at various functions, and perceptions and reactions. I accept full responsibility for mysel ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of	that my consumption of these beverages may affect my f, and absolve the CRESCENT CITY HOMEBREWERS
SIGNED:	DATE: , 2013
Paid: \$ Cash Check#	

For the responsible drinker, there is always another party.

BEER SCHOOL REVISED SYLLABUS 2

8. September 21, 2013 October 19, 2013

Recipe Formulation Includes a review of all aspects of brewing and how to control their effects on the beer.

"Farmhouse" Ales and Sour Ales

16 C Saison

> 16 D Bière de Garde 17 A Berliner Weisse 17 B Flanders Red

17 C Flanders Brown / Oud Bruin 17 D Lambic (unblended)

17 E Gueze

17 F Fruit Lambic

Faro (not recognized by BJCP)

9. October 19, 2013 November 16, 2013 Specialty Additions to Beer and Tasting Manipulating additions of fruit, herbs, spices, smoke, woody things. Tasting to distinguish grain bill flavors from flavors produced by yeast, additions, and oxidation.

Seasonal and Celebration Beers Winter Warmers and Christmas Ales

10. November 16, 2013 January 18, 2014 Tasting and Evaluating BJCP judging, and score sheets. Discuss the components of the sample beers, write up and evaluate with score sheets.

Porters and Stouts

12 B Robust Porter

12 C Baltic (Imperial) Porter

13 A Dry Stout

Sweet Stout 13 C Oatmeal Stout 13 B

13 D Foreign Extra Stout 13 E American Stout

13 F Russian Imperial Stout

11. January 18, 2014 February 15, 2014 Troubleshooting Discuss-BJCP Fault List and AHA Troubleshooter's Guide ***

Strong Ales:

Belgian, Scotch, English, and American

18 A Belgian Blond Ale 18 B Belgian Dubbel 18 C Belgian Trippel Belgian Golden Strong 18 E Belgian Dark Strong 19 A Old Ale 18 D English Barleywine 19C American Barleywine 9 E Strong Scotch Ale (14C Imperial IPA was served in Class 7.)

12. February 15, 2014 March 22, 2014 (or thereabouts) Graduation!

Students' choice of beers (This is usually held at a good beer store, where the beers are selected at the beginning of the class. The date and time will be adjusted depending upon the location of the beer store selected.)

Schedule of Events

2013 CALENDAR

September

CCH General Membership Meeting	Tue	3	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri	6	6:00 pm	8:00 pm
Pensacola Emerald Coast Beer Fest	Sat	7	ALL	DAY
Pensacola Emerald Coast Beer Fest	Sun	8	ʻtil	Go Home
Club Brew	Sat	??	7:00 am	4:00 pm

October

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat	12	2:00 pm	?:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat	26	2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old				_
Town October TBA 11:00 AM until ????				

November

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Winterfest @ Deutsches Haus	Sat	2	6:00 pm	11:00 pm
Club Brew	Sat	?	8:00 am	4:00 pm

December

CCH General Membership Meeting, Nominees	<u>Fri</u>	6	7:00 pm	11:00 pm
from Floor, Election and Christmas Party				
Location Pending				
Club Brew	Sat	?	7:00 am	4:00 pm

CRESCENT CITY

HOMEBREWERS

C/o Monk Dauenhauer. 7967 Barataria Blvd Crown Point, LA 70072

