



# The Hopline

*The newsletter of the Crescent City Homebrewers Club*

**Volume 29**

**September 2018**

**Issue 9**

Next Meeting: September 3, 2018 at 7 p.m.

**Location: 504 Craft Reserve – 3939 Tulane Ave, New Orleans, LA 70119**

---

**Next Meeting: September 3<sup>rd</sup> at 504 Craft Reserve**

---

## Table of Contents

### Table of Contents

Submitting Articles.....	3
Winterfest – We Need Your Beer!!!.....	3
Announcing: – Caleb Gregory Caterine!!!.....	3
Beers of the Month – August meeting beers.....	4
Emerald Coast is Coming!!!.....	4
Select Beer Recipe Kits on Sale at Northern Brewer.....	5
Quality Control.....	6
Homebrew Competition.....	7
Brother Martin HS – (another) Homebrew Competition.....	8
Tastings at Craft Beer Cellar of New Orleans.....	9
Germania Lodge Beer Class.....	9
Food for... Well for something!.....	10
Aeration for Home Brewing.....	11
Brewoff News and Such for September.....	13
2018 Brewoff Schedule.....	14
Links To Things.....	15

---

### Officer Emails

<a href="#">President</a>	Mike Malley	<a href="#">Vice President</a>	Hector Meier
<a href="#">Treasurer</a>	Federico Portillo	<a href="#">Secretary</a>	Christian Pierce
<a href="#">Quartermaster</a>	Sam Grooms	<a href="#">Brewoff Coordinator</a>	Neil Barnett
<a href="#">Hopline Editor</a>	Gerald Lester	<a href="#">Webmaster</a>	Gerald Lester

---



## Submitting Articles

– Gerald Lester

Please email any articles you want published to [Hopeline@CrescentCityHomebrewers.org](mailto:Hopeline@CrescentCityHomebrewers.org) by the 25<sup>th</sup> of the month.

Go to [Table of Contents](#)

## Winterfest – We Need Your Beer!!!

Gerald W. Lester

Winterfest is coming – and we need beer!!!!

This year Winterfest will be at the new Deutches Haus on Moss Street. This means that we are expecting a record number of attendees! Just how many we are totally unsure of – estimates start at 150% of last year and go north from there. That means we need more beer and help in general.

So, we are going to need **everyone** to work a shift at Winterfest – remember this is your club’s primary fun raising event. We also need everyone who can, to donate a unit (5 gallons) of beer to the event, after all we don’t want to run dry!

So please, get brewing!!!

Oh, by the way, did I mention **We Need Your Beer?!?!!**

Go to [Table of Contents](#)

## Announcing: – Caleb Gregory Caterine!!!

Christopher L. Caterine

I'm happy to report that Mallory gave birth to our first on August 19, a boy we named Caleb Gregory Caterine. Mom and baby are both home and doing well. Dad is looking forward to the day he can go long enough without changing a diaper that he can get through a brew day.

Go to [Table of Contents](#)

## Beers of the Month – August meeting beers

By Whom	Beer
Christian Pierce	Saison
Stu Turner	Wit
Federico Portilo	Alhambra
Richard Hardis	English IPA
Rick Szydlo	Belgian Single
Richard Ebert	Belgian Single
Gerald Lester	ESB
Dogear Brewry	Mickey's ??
John Vinson	Various Commercials
David Vaisin	Spiced Summer Ale

Go to [Table of Contents](#)

## Emerald Coast is Coming!!!

Neil Barnett

We are just over a week away from the Emerald Coast Beer Festival, if anyone is planning on showcasing their beer at the event, and has not told me yet, please do so. We have six people involved so far. Take care and see you there.

Go to [Table of Contents](#)

## Select Beer Recipe Kits on Sale at Northern Brewer

Sam Grooms

There is an active sale taking place at Northern Brewer. If you still do extract brewing, you can call them up and likely get the same deal for extract kits. This is a good offer to jump on for many members, so I'm sharing it to the masses. The following kits are available under this sale.

Chocolate Milk Stout  
Kama Citra Session IPA  
Oktoberfest All-Grain  
Bourbon Barrel Porter All-Grain  
Cream Ale All-Grain  
Fresh Squished IPA All-Grain

There's also a bit of news in the brewing world. A while back, Northern Brewer partnered with Tallgrass brewery. This partnership provided scaled down versions of a few of their beers. Tallgrass has announced they are suspending operations and likely will close shortly thereafter. This brewery makes some very good beer. I'd highly recommend considering some of their kits for purchase, while still available. If you can find their products in-store, snag some up while you can. Hint: Give 504 Craft Beer Reserve a call before our September 5th general meeting.

You can also save the scaled PDF recipe from each beer's page on Northern Brewer. Two of my favorites are [Tallgrass Halcyon Unfiltered Wheat](#) and [Tallgrass Buffalo Sweat Stout](#).

Go to [Table of Contents](#)

## Quality Control

Henry Bienert

Too busy to write much but, on the principle that "a picture is worth a thousand words", I submit "1000 words" about my quality control inspector:



If Rusty doesn't like it. I toss it. I avoid hops because he is allergic to them. His tastes are towards malt forward BREWS and anything that goes well with a 10 day old pizza crust or the carcass of a field critter.

**BE CAREFUL WHERE YOU DUMP THE DREGS OF YOUR BOIL POT!  
HOPS CAN KILL DOGS!**

Go to [Table of Contents](#)

# Homebrew Competition

Sponsored by: [Courtyard Brewery](#) & APEX Youth Center

**Where:** 1000 Block of Erato St, New Orleans, LA

**When:** October 20th, 2018 – 11 AM to 4 PM pouring, winner announced at 5 PM

**What:** A homebrew competition and public tasting at the **APEX Block Party**

The chosen recipe brewed at Courtyard Brewery with the winning brewer and the Courtyard Team! Competing homebrewers will receive one drink token for the event.

Wait, what's the **APEX Block Party**? It is a block party fundraiser for APEX Youth Center, a 501(c)3 non-profit located in Central City with the mission of "Improving Lives through Education, Technology and The Arts." All proceeds from the homebrew competition will go directly to **APEX Block Party**!

The block party is in-part sponsored by Courtyard Brewery and will take place alongside their four year anniversary party, with live music, food trucks or pop-ups, art vendors and games.

Judging? The top 10 beers will be decided by popular vote (every 5 tasting tickets receives 1 vote ticket) and three judges will provide feedback on those 10 beers and choose a winner. No specific styles are required.

Recommendations & Requirements: 5 gallon batch is recommended, as the more people who try your beer the more likely you are to be in the top 10! Pours for the public can be from bottles or kegs. A minimum of 3 bottles must be saved for judging.

Contact: [Rebekah](#) at Courtyard Brewery with questions or to register

Go to [Table of Contents](#)

## Brother Martin HS – (another) Homebrew Competition

**Homebrew Competition in conjunction with the Crusader Cook-off!**

**When:** Sunday, October 7, 2018

Gates open at **Noon!**

Judging begins at **Noon!**

**Where:** The Terrace / The Backyard at Brother Martin High School

### Homebrew Beer Tastings Contest

- \$20 fee per entry.
- All entries must be received by Friday, September 28, 2018.
- Teams will consist of no more than two people.
- You may enter multiple brews.
- You must make a minimum of 24 12oz. Bottles or a 2.5 gallon keg.
- Cups and a serving table will be provide – you are responsible for everything else.
- An Award will be presented to the People's Choice Winner.
- You must be ready to server your beer by noon.
- All guest 21 and over are invited to vote for their favorite Homebrew!

**For more information [email the alumni office](#) or call 504-284-6700.**

Go to [Table of Contents](#)



## Tastings at Craft Beer Cellar of New Orleans

Matthew Boudreaux

[Craft Beer Cellar of New Orleans](#) at 2801 Magazine Street will have the following tastings for September:

- Sept. 8 1-3pm Dogfish Head
- Sept. 22 1-3pm New Belgium
- Sept. 27 5-7pm NOLA
- Sept. 29 1-3pm Wayward Owl, Port Orleans, Urban South, and Second Line

Go to [Table of Contents](#)

## Germania Lodge Beer Class

Kyle DuPont

It is time for you to learn how beer is made!

Mr. Kyle Dupont of Brewstock has been kind enough to prepare a brilliant seminar on how beer is made, and how you can accomplish this at home.

Please join me on Saturday, 9/8/2018 at 10:00 a.m. to learn all about this fine craft. Bring friends and family.

[Germania Hall, 4415 Bienville St., New Orleans, LA 70119](#)

**Lunch will be provided.**

I can't wait to see you!

Yours truly,  
Brad Dill

*“Strong ale was ablution,  
Small beer persecution,  
A dram was memento mori;  
But a full-flowing bowl  
Was the saving his soul,  
And port was celestial glory.”*

Robert Burns, from “Epitaph On John Dove, Innkeeper,” 1785

Go to [Table of Contents](#)

## Food for... Well for something!

J=Henry Bienert

I find that eating unusual snacks and sandwiches gives me an excuse to drink my fine Homebrew: "No, I'm not really drinking a beer. I just needed something to wash this food down"

Here are some treats that I've come up with that really go very well with a northern German lager. I don't think any of them appear in any cookbook because they just sort of popped up on my internal monitor.

1. Tono tramezzini Italiano

We can't get this crustless steamed bread locally but you can look for a very dense light-colored wheat bread and cut the crust off or just eat the crust anyway.

1. Lightly toast one of the two slices of bread so that it will be a strong foundation for this sandwich.
2. A couple or three tablespoons of very nice tuna salad ( Langenstein's on Metairie Road seems to do a good job with this item) are deposited on the slightly stiff lower slice and then topped with a tablespoon of slightly drained olive salad. Any of the locally-made varieties works fine.
3. Some crunchy, salty accompaniment either crumbled up on top of the olive salad or sitting beside the sandwich is a nice touch. I find the multi-grain crackers with the hexagon shape work great.
4. Cover with the top slice of bread. It is a two-handed sandwich that one should not eat over a white carpet!

2. Sardinie greenie sandwich.

If you do not eat sardines then skip this. If someone who does not know of your aversion to sardines gives you some cans as a treat, I will be glad to take them from you.

1. Toast two slices of Texas loaf.
2. Coat one piece with half the contents of a single serving guacamole. I usually do not use the guacamoles that have a lot of spicy items included.
3. Open a can of sardines and drain all the liquid out reserving 2 tablespoons.
4. Mix the reserved sardine liquid with some black pepper, a half teaspoon of red wine vinegar or a little bit of white vinegar with a little red wine.
5. Liberate the sardines from the can and place them on the lower slice then pour the prepared liquid over everything.

Cover with the top slice and enjoy... This is also a two-handed sandwich that can mess up a beautiful white rug.

3. Uova strappazate pizza...

1. Remove a large slice of leftover medium crust, everything component Pizza you ordered and in completely consumed last night and place on a paper plate and for about 20 seconds on high
2. Scramble an egg which you then flip onto the pizza slice. A very crisp single piece of bacon can be crumbled a top it .

This CAN be eaten with one hand, using other one for the aforementioned lager.

Now that I have shared some of my culinary hallucinations, I look forward to your doing likewise via the Hopline!

Hank

Go to [Table of Contents](#)

## Aeration for Home Brewing

Reprinted from BeerSmith Home Brewing News

### Aeration and Home Brewing

This week we look at how to enhance your home brewed beers using a technique called aeration. Aeration with oxygen is very important for fermenting beer, but needs to be applied at the right time to brew good beer. Let's take a look at aeration and how important it is for brewing great beer at home.

### Aeration Explained

Lets start with some basic definitions. Aeration is the injection of oxygen into the wort during the brewing process, usually after boiling and cooling and just prior to fermentation. The act of boiling wort forces most of the oxygen out of solution. Unfortunately, as we covered in our article on fermentation and the yeast life cycle, yeast requires a great deal of oxygen during the "lag phase" when it is rapidly multiplying in the wort. Without enough oxygen, the yeast will fail to reproduce sufficiently, leaving an incomplete fermentation.

Before we get to how to best add more oxygen, lets look at two other important terms. Another term you may hear is "hot side aeration", which refers to excessive splashing or aeration of the wort during the boil or before we've had a chance to cool the wort down. The problem with adding oxygen while the wort is hot is that it can oxidize the melanoidins in your beer leading to a stale flavor. A study by the late George Fix suggests that hot side aeration can occur at temperatures as low as 86F (which is pretty low!), so it is important to cool your wort before aerating it.

A third term, called oxidation is closely related to the first two. Oxidation occurs when you add oxygen after the lag phase of yeast growth (i.e. later in fermentation, or after the beer has fermented). In this case, the effect is exactly what is seen when you left your pony keg at college out for a few days with

an air pump on it. The air oxidizes the finished beer, leaving a strong stale flavor. So you clearly don't want to introduce oxygen in your beer after lag fermentation has started.

### Aerating your Wort

So far we've learned that hot side aeration is bad, oxidation is bad, but proper aeration of the cooled wort is good. Now let's look at how to put this information to good use in our beer. Yeast needs between 8 and 10 parts per million (ppm) of oxygen to properly reproduce in the lag phase. A level of 8ppm is achievable using air alone (which is 21% oxygen), but achieving a higher level requires a tank of pure oxygen.

The best time to aerate your wort is as soon as it is cool. Ideally this can be done during transfer to the fermenter or immediately after transfer to the fermenter. If you aerate after pitching your wort, do not aerate for long as the lag phase generally starts within a few hours of pitching the wort.

There are three basic methods for aerating wort:

1. **Splashing** – Splashing the wort around in the fermenter can actually add some oxygen to the solution. You can achieve the same effect by splashing the wort around during transfer – for example using a cap at the end of the siphon that splashes the wort out the side a bit. While splashing will not achieve as high an oxygen content as injection, it is a good option for those on a limited budget. Splashing is superior to no aeration at all.
2. **Agitation** -Agitation is done by stirring rapidly with a spoon, whisking the wort around with a whisk or rocking the entire fermenter. Generally a sterilized whisk is best if you have open access to the wort. Whisk the beer vigorously for several minutes before adding your yeast. Agitation is a step above splashing, as it generally gets more oxygen into the solution.
3. **Injection** – There are many ways to inject air or oxygen directly into the wort. The simplest setup involves using an inexpensive aquarium pump with an inline sterile filter. Note that the filter is needed to prevent bacteria and other organisms from being drawn in with the air. I also recommend using some kind of carbonation stone or aeration stone at the end of the tube to help diffuse the air. Care must be taken to sanitize the stone and tube before using it. A more elaborate injection system would use an actual oxygen bottle and regulator to inject oxygen. However, even the relatively cheap aquarium pump injection system can achieve the 8 ppm ideal aeration level needed for your wort.

For many years, I used the splashing/agitation system, but for less than \$25 you can move up to an aquarium pump, filter and carbonation stone and significantly improve the fermentation of your beer. I will add a final note – don't forget the use of a properly sized yeast starter, for without a starter you still risk poor yeast production and subsequent problems in your beer.

Go to [Table of Contents](#)

## Brewoff News and Such for September

– Neil Barnett

*“I'd rather have a bottle in front of me, than a frontal lobotomy.” – Tom Waits*

Hey Buckeroo's,

If you are like me, and I don't wish that on anyone, you are wondering why you are sitting at the computer and not making beer. My excuse is that I have a Saison just finishing up in my fermenter. So what is yours? If it takes a while to come up with an excuse, may I suggest signing up for a Brewoff.

The last Brewoff went off "swimmingly" at Barney Ryan's house in Harahan. A group of stalwart Home Brewers braved the August heat, to create a traditional stout, under the leadership of Marcel Charbonnet. A bunch of grain and stuff was mashed in at some temperature or other, for a period of time. Hops of some sort were added to the boiling liquid and the resultant wort came out "around 1.040 something". I realize my review of this event could have been more informative if I had paid attention, and got out of the pool for something other than beer. Hey, sorry, I'm no Jimmy Olson. I would like to thank Marcel and the Boys who did our club proud with the effort, and Barney and Diane Ryan for hosting us, letting us use the pool, and putting on such a nice lunch spread.

On September 15th, we will return to River Ridge and convene at Michael Bumbarger's house to make a Pilsner. The impeccable Greg Hackenberg will be Brewmaster. Pilsners are the most popular beers in the world for good reason, they are smooth, well balanced, and have a delicate hop presence. It is a classic beer that every beer drinker loves. We still need a chef, one equipment mover, and grunts.

On October 27th, we will be making beer at Brewstock, how convenient is that! The date was changed due to the fact we would not be able to move the gear easily, due to Oktoberfest. This one is a Dunkel, a malty, dark German Lager. We are wide open now and need a Brewmaster along with all the other jobs. This is a great style with room for interpretation.

The last Brewoff of the year will be a "Historic" beer to culminate the 300 birthday of New Orleans. Right now we are set up for November 10th, and William Thompson will be the Brewmaster. It is a testament to this man's brewing prowess, that he would take on an event without a defined style. It is also a reflection of the club general despondency, that they would let me get away with pulling that kind of crap. We still need movers (and shakers), a chef and a host.

If you would like to sign up for an event, or whatever, my email is [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com).

You can contact me by email, or sign up at a meeting. As always, I am your most humble and obedient Director Undertaking Massive Brewing Operations (DUMBO).

Go to [Table of Contents](#)

## 2018 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
1/20/2018	Irish Red Ale	504 Craft Reserve	Federico Portillo	Done
2/24/2018	Helles or Mai Bock	3422 Annunciation St NOLA, 70115	Peter Caddoo	Done
3/3/2018	Rye PA	7967 Barataria Blvd, Crown Point	William Thompson	Sausage Stuffing
4/21/2018	Saison or Harvest Ale	Urban South 1645 Tchoupitoulas St. NOLA, LA 70130	Mike Malley	
5/12/2018	ESB or Bitter	413 Bear Drive Arabi, LA 70032	Gerald Lester	
6/9/2018	Petite IPA	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett	BIABS* at Neil's
July (off)	n/a			n/a
8/11/2018	Traditional Stout	101 Garden Rd River Ridge, LA 70123	Marcel Charbonnet	
9/15/2018	Pilsner	224 Douglas Dr River Ridge, LA 70123	Greg Hackenberg	
10/27/2018	Dunkel	Brewstock 3800 Dryades St NOLA, 70115		
11/10/2018	Historic		William Thompson	
Dec. (off)	n/a			n/a

\*BIABS = brewing in a bathing suit

### Standard Wort price \$25.00

### Standard Lunch price \$10.00

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5 gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5 gallon fermenter, and yeast. If you are interested, email me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com) or sign up at the meetings.

So take care, have a Happy and Safe Holiday season, and keep brewing.

Go to [Table of Contents](#)

## Links To Things

### Club Links:

- [Membership Application Form](#)

### Local Brewing Supply:

- [Brewstock](#)

### Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Craft Beer Cellar New Orleans](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)
- [Wayward Owl Brewing](#)

Missing links – just email them to [Hopline@CrescentCityHomebrewers.org](mailto:Hopline@CrescentCityHomebrewers.org)!

Go to [Table of Contents](#)