



HOPLINE

Newsletter of the Crescent City Homebrewers Club

December 2019

Next Meeting: Friday December 13th, 2019 7pm

Location: Deutsches Haus, 1700 Moss Street, New Orleans, LA 70119

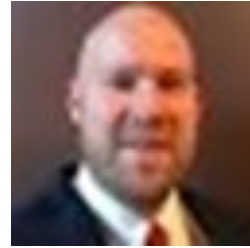
Xmas Edition

Volume 30 Issue 12 .

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President's Corner:



Dear Crescent City Homebrewers,

I hope everyone had an enjoyable Thanksgiving and found something to be thankful for. Now, as the year's end is quickly approaching there are lots of loose ends that need tying. Before we delve into that, I would like to acknowledge that this year we have accomplished a lot of great things. We have update our bylaws to be more inclusive, give more power to the members, and provide a better framework for the club. We also have taken a great stride forward by voting to change this clubs tax status to a non-profit. This gives the club more flexibility to do exciting things in the future. On the other side, this year has not been all rainbows and unicorns; the Alcohol and Tobacco Control of Louisiana had come into the picture and we decided it was best for the club to play by the rules. This unfortunately significantly affects the organization and operation of our Winterfest. While this is very burdensome, I appreciate your cooperation and understanding through this time of confusion, both on your part and on the part of the board and organizers as they try to muddle through the bureaucratic pile of cumbersome asinine regulations. That being said, in the end we would like to have a successful Winterfest where everyone has a great time.

THERE WILL BE NO MEEING WEDNESDAY, DECEMBER 3RD !!!!!. Historically the December meeting will be the Crescent City Homebrewers Christmas Party on the Friday December 13th at 7pm at the Deutsches Haus. As in the past it will be a pot luck dinner, so be sure to bring in a dish that you have been wanting to make, or bring in some sweets, or concoct some beer infused dish to the party. During the Christmas party we will hold a quick meeting that will include Elections for the next year's board.

But before the party can commence, we have Winterfest in our sights. Remember the date: Saturday, December 7th. Please note a few points:

- If you have not yet signed up to volunteer, please do so promptly. The ramification will include a station assigned to you when you arrive. Please contact Mona
- If you have have not submitted your beer information, i.e. ABV, Name, Style and Description please do so ASAP. Send this information to Alessa.
- Lastly, please get the word out to all of your friends, family, internet friends, social media community, Instagram followers, SnapChat peeps, Twitter Tweeters, and anyone you meet about Winterfest and encourage them to come. Please realize that this event, Winterfest, is where a majority of our funds come from to make this club happen. Without your support we cannot continue to make this club run the way that it does. So please do your part and Volunteer, Participate and encourage everyone to meet and know to come show up to Winterfest.

Thank you for a great year and we will see you at Winterfest!

Hector Meier
"El Jefe Presidente"

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Editors Note:

Karbach Brewery review pg 12

No notes today

Mike

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Brewoff Schedule for 2019 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/12/19	ESB	Deutsches Haus	1700 Moss St.	Federico Portillo
<u>2/9/19</u>	<u>Imperial Pilsner</u>	<u>Mickey Giovinge</u>	<u>413 Bear Drive</u> <u>Arabi, LA 70032</u>	<u>Marcel Charbonnet</u>
3/23/19	Rye Stout	Monk	7967 Barataria Blvd Crown Point, LA	William Thompson
4/20/19	Saison	William Lambert	2908 Green Acres Rd, Metairie, LA 70003	Somebody Buy A Truck!
5/11/19	German Alt	Greg Hackenberg	3422 Annunciation St., New Orleans, LA 70115	Mike Malley
6/8/19	Old English Ale BIABS	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett
July	Off			
8/10/19	Belgian Ale BIABS	Barney Ryan	101 Garden Rd. River Ridge, LA 70123	William Lambert
9/14/19	Winterfest Beer Pale Ale		Deutsches Haus 1700 Moss St	Rico
10/26/19	Christmas Ale	Rachel & Matt Ault	834 Faun St Metairie, LA 70003	William Thompson
11/2/19	Learn to Homebrew Day Golden Ale	Urban South	1645 Tchoupitoulas St NOLA 70130	Neil Barnett

FINISHED

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

Standard Lunch price \$10.00

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 or sign up at the meetings. Buy a truck

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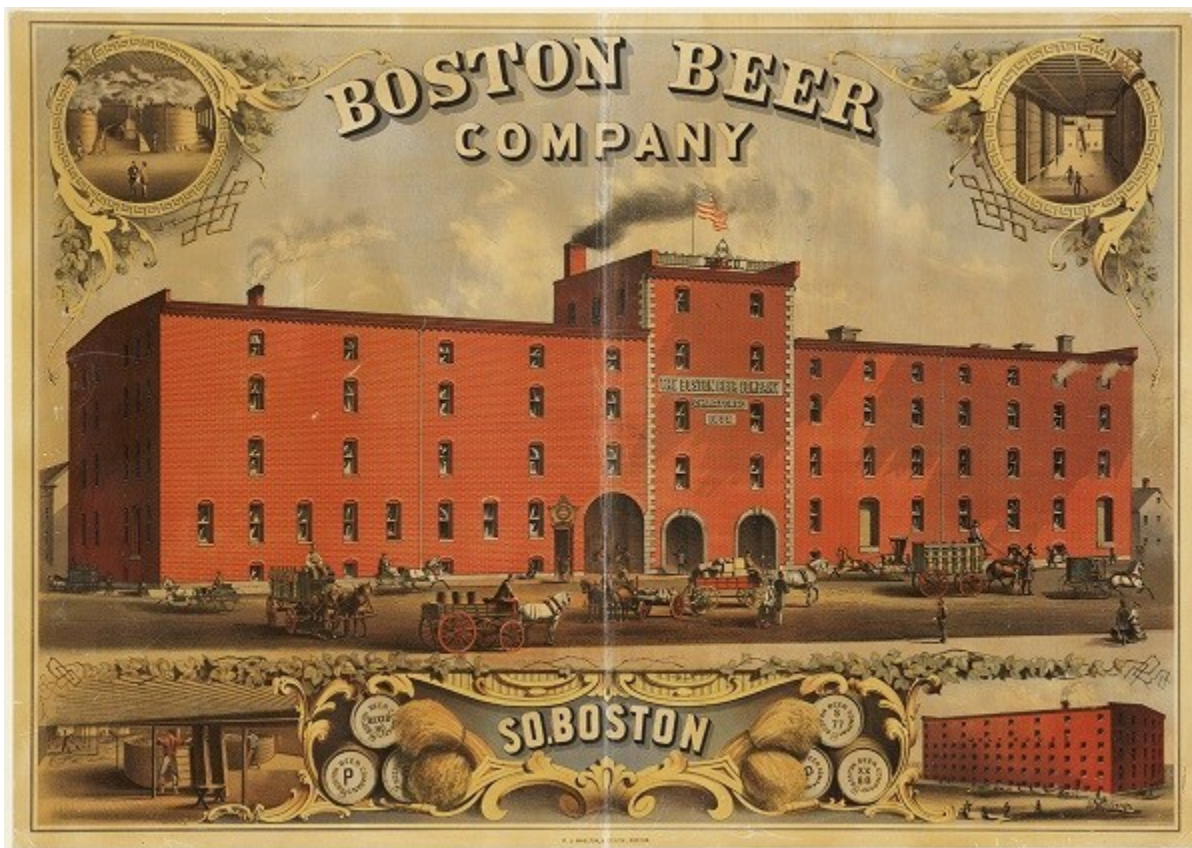
Brewoff News-Holiday Edition

Hey Buckeroo's,

Time snuck up on me, and I'm visiting my family in NY, so this will be brief. The last event was the "Learn to Homebrew Day" Brewoff at Urban South. We had a great group of people come out who were interested in brewing, and it was great watching our club members interact and educate the "Brew Curious" masses. The beer style was a Golden Ale, formulated by Rico, and facilitated by me. Omega donated the yeast packs, so we will have 12 very different beers from the same wort. The beer I fermented out used American Farmhouse yeast. This was a blend of Saison and Brett. It came out very dry, with a boozy, winey flavor and a touch of Belgian funk. It will be fun to do a side by side comparison during Winterfest with all 12 beers. I would like to thank Rico, Matt, Greg and all the others who made this a great event.

I am soliciting ideas for next year's Brewoffs. In January, we will be doing "Some kind of Scottish Ale" with Matt Ault as Brewmaster and we will be making a Stout in early February. Let me know what you would like to make this year, or you will be stuck with what I like. My email is neilwbarnett@yahoo.com, drop me a line since I will not remember what you said at a meeting. Take care and keep brewing.

I remain your most humble and obedient Brewoff Dude.



Neil's place (actually his summer home)

CCH Classifieds

Your place to BUY and SELL

NOTE: I will leave posting up as long as you need and long as I have room.

Two pinlock kegs for free: missing lids, and each has at least one post frozen (with rust? with beer?) Good for grants, possible rehab.

Also, a plastic bottle tree, also free. Dusty, but works fine. Call/text Gavin at 808-721-1793, or come find me at the 11/6 meeting.

Home Brewing equipment in search of a good home



A young brewer is selling his gear, which includes:

4 glass carboys, one ball lock corny keg, a stainless steel pot with spigot and Thermometer, a copper immersion chiller, a bottle capper, and more. Make an offer, this is quality stuff and will go fast. Contact Neil at a meeting or at neilwbarnett@yahoo.com.

BREW FOR THOUGHT (AND REVIEW)

STEAM BEER & STEAM BEER BREWERIES

By Mike Retzlaff

Normally, when the term “steam beer” comes up, we think of San Francisco and Anchor Brewing. “Steam Beer”, surprisingly, isn’t peculiar to the San Francisco Bay area. It may have even been one of those fads that come and go. Here in New Orleans, from 1869 to 1887, there were at least 5 breweries with “Steam” as part of the brewery name. An example is Old Canal Steam Brewery (1871-1878) which was located at Toulouse & Villiere. The proprietor was George Merz; the father of Valentine Merz of Dixie Brewing. Others included Star Steam Brewery, Hope Steam Brewery, Pelican Steam Brewery, and Marais Street Steam Brewery.

A little research revealed that during the same general period in this country, there were a number of breweries with “steam” in their name. Your guess is as good as anyone else’s as to how and why the term “steam” was applied. Was it due to the steam rising from the roof of the brewery? Was it due to the hissing of highly carbonated kegs when they were tapped? Had these breweries utilized a coal fired steam boiler to heat the wort and drive a steam engine to power the facility? Was it just an advertising ploy to make the brewery stand out from the competition? Strong opinions and convincing arguments abound but we may never have a definitive answer.

It is interesting to note that most industrial businesses of the time utilized steam power until cities established an electrical infrastructure. Electric motors generally took over as the power source at the turn of the 20th Century. A “state of the art” brewery built in 1904 here in New Orleans was outfitted with both steam power and electrical generators so the transition wasn’t yet complete.

There was a brewery in Mobile, Alabama which used the term “steam” in its name. There were several in NYC that did the same thing. Hartford, Ct. was home to another. Breweries in Iowa, California, Indiana, and Idaho laid claim to one or more steam breweries. Other homes included Pennsylvania, Texas, Kansas, Michigan, Missouri, New Hampshire, Virginia, and Wisconsin.

Most of these “steam” breweries operated in the 1870’s and 1880’s. A few started before that and others were brewing later. Of course, none of these were related to the Dampfbier breweries of Germany but that’s another story.

DO I NEED TO BUY A WINTERFEST ENTRANCE TICKET?

Refer to this handy guide for all you need to know



What are my options for buying a ticket?

Pay MEMBERSHIP DUES between now and FEST

As always, WINTERFEST is open only to MEMBERS. You are welcome to bring a spouse, neighbor, friend, or whomever but their entrance price is the cost of another MEMBERSHIP -- \$30.00.

One MEMBERSHIP per Person

GAMBLE

Show up at the DOOR and hope that we will have tickets available and have not have reached capacity. If we have, you WILL NOT be let in.

Buy a TICKET Online between now and FEST

Entrance Tickets are \$30.00 plus applicable processing fees. It is likely we will SELL OUT so if you do not BUY right away, you may miss out.

We are limited in capacity by FIRE REGULATIONS and INSURANCE, no exceptions will be made

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Winterfest People's Choice Grand Prize

Homebrewing is a hobby and an expensive one at that. We all know that. Furthermore, we are all busy with our jobs, family, and other commitments and craft our beverages without the benefit of compensation. It is truly wonderful then the number of us that spend our hard-earned money not just making beer for personal consumption but also to ensure that meetings, regional events and **WINTERFEST** have sufficient supply to represent our club in the best light.

ENTER, my exciting announcement...About a month before you are reading this, I wrote letters to area bars/pubs/restaurants, online homebrew shops, and major equipment manufacturers to solicit prizes for this year's **WINTERFEST** best beers. Responses are still coming in, however our grand prize has already arrived and I hope that sharing it with all of you will encourage everyone to not only brew, but to brew your best beer (have you emailed Alessa your beers yet?).

This year, Spike Brewing has decided to offer for **FREE**, one of their new FLEX stainless steel fermenters as the people's choice prize. If you are not familiar, their website says...

"Made from 304 stainless steel so scratches and shattering glass will be a thing of the past. Not only does the Flex have a dedicated racking port and thermometer port but those ports are sanitary welded (at our facility in Milwaukee) tri-clamp fittings. Tri-clamps are the industry standard sanitary connection. Never before have they been available on a unit at this price point. With the appropriate upgrade, the FLEX can withhold pressures up to 15psi. This allows you to primary, secondary AND carbonate in one single vessel. With 20 (and counting) accessories available you'll never out grow your Flex!



More details will be coming about the structure of the Peoples Choice voting and judging however suffice to say that we are stepping it up this year. There are no participation trophies in our club but if you donate (which you should) you will be recognized.

So....Have you brewed yet for **WINTERFEST**? It is not too late, however the clock is ticking. If you need ideas, there are many people in the club that can help. If you are not attending **WINTERFEST**, we still need your beer to make our annual fundraiser successful.

Best,

Matt Ault



Brewstock

is moving.

“Brewstock is moving locations! Starting January 1st, 2020, Brewstock will be located at 1300 South Broad Ave.”

<https://goo.gl/maps/kwcbCspRiSazd37S7>

Oliver Kodner
Brewstock Homebrew Supplies
3800 Dryades St
New Orleans, LA 70115
504-208-2788 (shop)
314-660-9883 (cell)
www.brewstock.com

NOTE: Reminder: Brewstock will be closed December 30th and 31st for moving, and will reopen in a new location at 1300 S Broad on January 1st.

Karbach Brewing:

Beer is not the motivation to head west this past October. But a very good reason to check out BEER locations. Karbach was basically in our path to San Antonio. Located on Karbach St in Houston. We had to do it. I did no research prior except to make sure they had a Tap Room and was open when we arrived. So, zero expectations.

Front of building looks like big office building, a lot of metal and glass. Very modern, clean and landscaped.

Inside the front entrance, the large foyer has a waitress station that you check in for brewery tour or request a table. The next room has very high open ceilings. One side the Tap Room, other side the restaurant. The back and side wall of the restaurant has many glass windows looking out to Biergarten.

Had to order our beers first. (DUH!) All their beers can be put on a flight. Even the high gravity beers. (see pics for the beers they had on tap) (I think I got every barrel aged beer on tap)

We lucked out. 3 to 6pm is happy hour. Every beer on tap is \$3. Even the high-end high gravity beers

Elise wrote:

The brewery was huge and spacious. Inside dining room nice. Lots of choices of beer as

seen on menu. Outside a beautiful Biergarten with lots of seating and green area. there was a bocce ball court and when we went a weekday afternoon, people were playing bingo! Also set up was a big screen viewing area for Houston Astros world series games. You could spend all afternoon drinking there.

Beers....flights are 5 of whatever you want. I got:

Crawford bock beer...I liked it.
Love street blonde. Good.
High tide...delicious citrusy & a lil sweet.
Daymaker..yummy. bubbly lite, herb taste mellow. my favorite.
Marzen...not malty enough. GB much better.
Game Changer.. too hoppy.

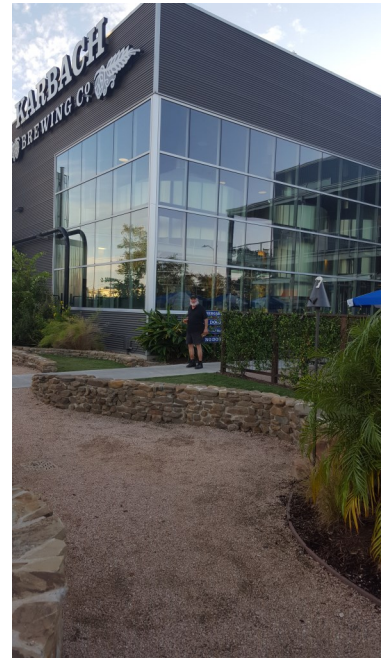
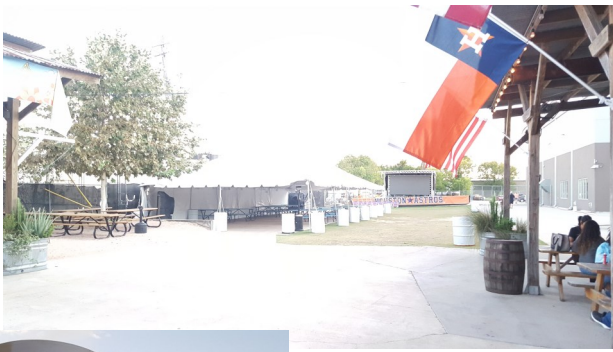
Restaurant:

Menu was medium in size. Not small. Most looked interesting. I got the Fish and Chips. Made with fresh caught wild Gulf flounder. Got to admit, it was really really good. Would order again. Elise got the Karbach Kobb Salad. She said she liked it also.

Biergarten:

Plenty of room. Taps, games, food truck, Oktoberfest style tables TVs and more. Separate areas with more intimate settings for small or medium groups. Large landscape boulders separating different areas.

A must do if you are in Houston, TX





Links

CCH:

[Membership Application Form](#)

Local Brewing Supply:

[Brewstock](#) **New location Jan 1, 2020**

Louisiana craft beer info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[504 Craft Beer Reserve](#)

[Big Easy Bucha](#)

[Bayou Teche Brewing Co.](#)

[Brieux Carré Brewing Company](#)

[Broad Street Cider & Ale](#)

[Chafunkta Brewing Co.](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Gnarly Barley Brewing Co.](#)

[Gordon Biersch](#)

[Miel Brewery & Taproom](#)

[New Orleans Lager & Ale Brewery](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing](#) •

[Royal Brewery](#)

[Second Line Brewing](#)

[Urban South Brewery](#)

Please watch this page. It will be updated, revised, edited etc every month. I have much more to add. Will be adding beer festivals next month

Missing links – just email them to Hopline@CrescentCityHomebrewers.org!

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FESTIVALS:

None at this time. Spring should bring more entries.



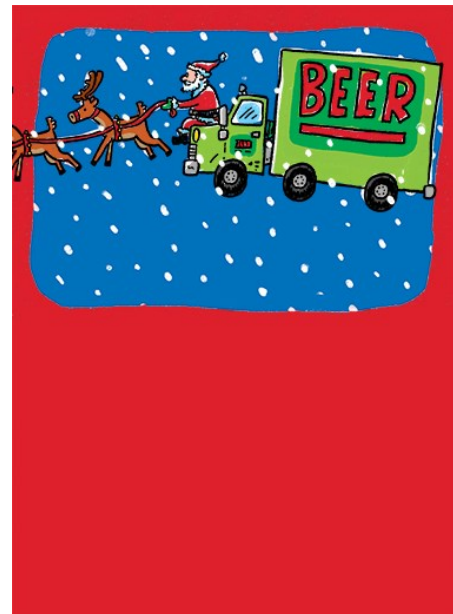
"So that's how you keep your nose red!"



"No more for him - he has to drive."



"After one thousand warm beers I think I'm entitled to a toilet break!"



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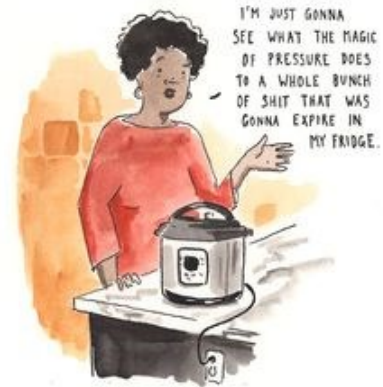
FOOD & “WHINE”

Editors Note: Looks like our chef/international/hobnobber, the “007” of the Cordon Bleu Culinary School of Paris. NFL trainer prized international cookbook author just back from Belgium. This recipe is from his latest cook book, ‘I can cook, and you can’t’. Page 152. Section 17 ‘Titled ‘Redneck wanna be’s too wimpy to try and light charcoal, OR too cheep to buy a grill and you can’t smoke it if you can’t keep it lit’. I know a few people that can relate to that. The brownie crowd I guess. Just saying.

Pressure-Cooker Beef Brisket in Beer

Ingredients

- 1 fresh beef brisket (2-1/2 to 3 pounds)
- 2 teaspoons liquid smoke, optional
- 1 teaspoon celery salt
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1 large onion, sliced
- 1 can (12 ounces) beer or nonalcoholic beer
- 2 teaspoons Worcestershire sauce
- 2 tablespoons cornstarch
- 1/4 cup cold water



NO IDEA, BUT IT'LL BE READY SOON

Directions

- Cut brisket in half; rub with liquid smoke if desired, celery salt, pepper and salt. Place brisket fatty side up in a 6-qt. electric pressure cooker. Top with onion. Combine beer and Worcestershire sauce; pour over meat. Lock lid; close pressure-release valve. Adjust to pressure-cook on high for 70 minutes. Allow pressure to naturally release for 10 minutes, then quick-release any remaining pressure. If brisket isn't fork-tender, reseal cooker and cook for an additional 10-15 minutes. Press cancel.
- Remove brisket, cover with foil and keep warm. Strain cooking juices, then return juices to pressure cooker. Select saute setting and adjust for medium heat; bring liquid to a boil. In a small bowl, mix cornstarch and water until smooth; gradually stir into juices. Cook and stir until sauce is thickened, about 2 minutes. Press cancel. Serve sauce with the beef.

Test Kitchen tips

- This is a fresh beef brisket, not corned beef.
- Liquid smoke is a gratifying addition to this recipe as it adds depth of flavor. Be careful not to overdo it; a small amount goes a long way.
- Look for liquid smoke in the grocery store near the spices and marinades.



"It's a big important dinner on short notice, but luckily we have a pressure cooker...me."

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NOTICE:

CCH Test Kitchen

The newly funded and now open CCH Test Kitchen (CCHTK) is now ready to accept recipes for submissions.

All submitted recipes will be tested and tweaked (if needed) by our hand picked team of world renowned secret world chefs at our secret location (not on Google maps, like Area 51) that I cannot mention. Like ~~Gordon R, Emeril L Ricardo R~~. Can't mention any names because you are on a "need to know basis". Don't even ask. Secret is the key word. As in "super double secret".

NOTE: Due to a freak Christmas Cookie accident in the CCHTK, Please read below.

All recipes must be submitted with full documentation certifying that no person or animal was injured, dismembered or killed in making or tasting of said recipe. Also must include two (2) non-paid witness documents verifying the safety of said recipe.

We wish Marla the best. On a positive note, new stem cell research shows that it is now possible to grow that back.

April 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	1 ALL FOOLS DAY	2	3 Meeting 7pm	4	5	6
7	8	9	10	11	12	13
14	15 Tax Day	16	17	18	19	20 CCH BrewOff Saison
21 Easter	22	23	24	25	26	27
28	29	30				

May 2019

SUN	MON	TUE	WED	THU	FRI	SAT
			1 Meeting 7pm	2	3	4
5 Craftathon Beer Festival see note Cinco de Mayo	6	7	8	9	10	11 CCH Brewoff German Alt
12 Mothers Day	13	14	15	16	17	18 CCH Craw- fish Boil Haus
19	20	21	22	23	24	25
26	27 Memorial Day	28	29	30	31	

May 5th 2019 Craftathon Beer Festival .Ft Walton FL

June 2019

SUN	MON	TUE	WED	THU	FRI	SAT
						1 HAUS Volksfest
2	3	4	5 Meeting 7pm	6	7	8 CCH Brewoff Old English Ale
9	10	11	12	13	14	15
16 Fathers Day	17	18	19	20	21	22 Beer Bus Tour *
23	24	25	26	27	28	29
30						

* Beer Bus Tour to Northshore. Itinerary
Gnarly Barley to Old Rail to Larryfest

Price

\$50 all included, beers at brewery, bus and ticket to larryfest

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July 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3 Meeting 7pm	4 4th of July	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

No Brewoff this month

August 2019

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7 CCH Meeting 7pm	8	9	10 CCH Brewoff See page 5
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Belguim Ale @ Barneys

BIABS

Upcoming Events

Upcoming Events 2019

December 7th	CCH Winterfest DH Pg 9-11
December 8th	Recovery Day (from winterfest)
December 13th	CCH Xmas Party /meeting @ DH (ck prez corner) Pg 2
December 24th	Christmas Eve (Official day before Christmas Day)
December 25th	Christmas day (Official day after Christmas Eve)
December 31st	New Yeas Eve (Official day before New Years Day)
January 1st	New Years Day (official (OK you see where this is going))
March 5th	Fish fest and brew off (Crown Point. Sausage sign up sheets will be at the January meeting.)

Coming soon to a calendar near you: 2020

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September 2019

SUN	MON	TUE	WED	THU	FRI	SAT
1	2 Labor Day	3	4 CCH Meet- ing 7pm	5 Emerald Coast Pairing Dinner	6 Emerald Coast Beer Tasting	7 Emerald Coast Beach Party
8	9	10	11	12	13	14 CCH Brewoff
15	16	17	18	19	20	21 NOLA on TAP
22	23	24	25	26	27	28
29	30					

Brewoff Pale Ale See page 4

Emerald Coast Beer Fest. See Page 4 for more info

October 2019

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2 CCH Meeting 7pm	3	4 HAUS Oktober- fest	5 HAUS Oktober- fest
6	7	8	9	10	11 HAUS Oktober- fest	12 HAUS Oktober- fest
13	14 Columbus Day	15	16	17	18 HAUS Oktober- fest	19 HAUS Oktober- fest
20	21	22	23	24	25	26 CCH Brewoff See page 5
27	28	29	30	31 Halloween		

Brewoff TBA New Hop IPA

November 2019

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 Brewoff Christmas Ale
3 Daylight saving Time Extra hr to drink beer	4	5	6 CCH Meeting 7pm	7	8	9 CCH Brewoff see page 5
10	11 Veterans Day	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28 Thanks- giving	29	30

Brewoff Christmas Ale

Brewoff Omega Winterfest

Page 4 for info

Dec Meeting/Xmas Party will be end of this month. Date coming soon

December 2019

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4 General Meeting 7pm	5	6	7 CCH WINTER- FEST
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25 Christmas	26	27	28
29	30	31 New Years eve				

No Brewoff

Dec Meeting/Xmas Party TBA