



HOPLINE

Newsletter of the Crescent City Homebrewers Club

September 2019

Next Meeting: Wednesday September 4th, 2019 7pm

Location: 504 Craft Beer Reserve 3939 Tulane Ave, New Orleans, LA

Volume 30 Issue 69 .

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President's Corner:



Fellow Crescent City Homebrewers,

September is just around the corner, and that means Emerald Coast and soon after NO-LA on Tap. Come down, grab a beer or two and participate in these events.

ATTENTION: The next general meeting will be held at 504 Craft Beer Reserve at 7:00pm on 4 Sept 2019. DO NOT show up at the Deutsches Haus unless you want or intend to attend their *Twilight Taste of Germany* gala. At the meeting we will talk a bit about Winterfest and upcoming events. We will also provide answers to the questions submitted to us regarding our proposition to take the club towards a 501c(3) tax designation. Ballots will be sent via email to members in good standing after the meeting and will stay open until 25 September 2019.

It is not too early to start thinking about Winterfest. Start planning your brews and think about what you want to bring or how you would like to contribute



Summer is winding down

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Editors Note:

October I am headed to TX. Will be checking out a few breweries around the San Antonio area. Will have updates next month.

I would like to add more entries. So please send me some write ups of your trip. It would be greatly appreciated.

Mike Biggs

I always wanted to go to the Alamo



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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</u> <u>Charbonnet</u>
3/23/19	Rye Stout	Monk	7967 Baratavia 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	
11/2/19	Learn to Homebrew Day Golden Ale	Urban South	1645 Tchoupitoulas St NOLA 70130	

*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 and Such for September

“Beer is the center of everything. Everything revolves around beer. When you drink beer, everything revolves. Therefore beer is the center of everything.” — University of Waterloo Engineers

Hey Buckaroo's,

To recap, the last event took place at Barney and Diane's house in River Ridge, and what a time we had. Great food, good beer, and a nice wet pool. Oh yeah, we also made some dynamite beer. Will Lambert was Brewmaster, and created a Strong Belgian Ale using just Pilsner malt, a little Cara Pills, and noble hops. This style beer is yeast driven, so I am very interested in seeing how it come out. The wort tasted great by the way. I would like to thank all the brewers who helped out on this one, the event went off very smoothly, and again great thanks to Barney, Diane, and Will.

Years ago, you could go down to the French Quarter and bet cash money on a game with three playing cards. The dealer would move these cards back and forth on a small table and challenge you to pick out the Queen, for a small wager of course. After losing 10 times straight, you realize that the name of the game isn't Three Card Monte or Find the Lady, but Stump the Chump. I bring this up since the next three Brewoffs have been shuffled and changed to the point that this Chump can't keep them straight. Let me try to explain.

The 9/14 Marzen Brewoff was cancelled due to a lack of interest from our members. I was expecting to just take the month off, but Federico came up with the idea of making a large, club batch of Pale Ale, just for Winterfest. This is something the club has done in the past to ensure we have enough home brew at our fund raiser. We will be having this event at the Deutsches Haus, under the warehouse awning. Again, this beer will be used exclusively for Winterfest, if you would like to come and help, please let me know.

The 10/26 Fresh Hop brewoff will have to wait until next year. I dropped the ball on this by scheduling it well after the hop harvest was over. We will now be doing the Christmas Ale brewoff on that date, at Matthew Ault's house, which was originally scheduled for November 2nd. If you have already signed up, take note that the date is changed. If you can make it, or can't make it, let me know.

But what are we planning to do on November 2nd, you may ask? Well let me tell you.

On 11/2, which is National Learn to Homebrew day, we will be brewing a Blond Ale at Urban South Brewery. This will be a demonstration for the public. We will also be doing both an extract and BIAB beers to show the public different home brewing techniques. We are in contact with the AHA to make this a sanctioned event, and will have donated yeast from Omega. This will also be a beer for Winterfest, which will be a great way to compare different yeast strains used on the same wort. This is an invitation only event for the wort participants, but club members are warmly invited to come as guests and talk to new and old friends about the world's greatest hobby.

We can still schedule another Brewoff in November, if people are interested. Please let me know if you are.

You can sign up at a meeting, or email me at neilwbarnett@yahoo.com. Take care and keep brewing. The "Dude"



Neil's place

CCH Classifieds

Your place to BUY and SELL

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)

A new section for thoughts on beer or breweries. Yes, another “Whine” section.

At a recent meeting I heard sad tales and anxious reports about 3 day lag and the cost in time and treasure of needing to buy new yeast for sequential brews of same style.

NONE of this anguish is necessary. I am a dedicated 'yeast rancher' having read about and then validated how robust yeast are in the second to fifth generations.

The stir plate will make plenty of strong yeast even from 2 yr past “best date” original liquid container or stored in frig harvested 7 month ago. Dry yeast stored in frig loses about 4% viability/year so will last a long time BUT if aerated give a better start...

MORE CELLS WIN OUT!!

How to have the strongest yeast possible and then have it again

1- READ SECOND PART AT END ABOUT HARVESTING

2aBUY A STIR PLATE OR

2b[Building a Basic Stirplate for Yeast Suspension](#)

Using a stirplate keeps the yeast in your starter not only constantly suspended, but provides constant aeration as well.

Materials

- 1 box (size nearly unlimited)
- 1 computer fan 12v
- 1 dc power supply 6v
- 1 rare earth magnet
- 1 rheostat (pot) 25ohm 3watt
- 1 power toggle switch (optional)

Nearly any wood or plastic box large enough to hold a muffin fan will work. HD/Lowe's/Amazon sell small project boxes cheaply. Cigar boxes or smaller wine boxes would work as well (Hank used an inverted old Tupperware bowl at least 3" deep-the lids warp in the dishwasher so there are a lot of naked bowls available) Use your imagination, even the cheapest of pine boxes look great with cherry stain and a few coats of polyurethane. I've even seen a post where a guy built one into a plastic tool box, which conveniently held other small brew gadgets on the inside.

Computer fans are cheap.

...read: FREE. We like things that are free since they are so reasonably priced!)

Failing computers are a great source of fans, either in the power supply or case. If not, these fans are available at any computer parts store for \$5 to \$10. Get a 12v fan that is roughly 4" x 4".

DC power supplies are usually abundant. Anyone who has gone through several cell phones, digital cameras, and other small electronics probably has a drawer somewhere full of unused power supplies, so ask around (again read: FREE). Otherwise, your friendly neighborhood electric department or online supplier should have them for a few dollars. A 6V DC power supply is what you're after, though a 9V or 12V would work with fiddling. Rare earth magnets can be harvested from dead computer hard drives. All you need to do is open the hard drive case and remove the magnet from the read/write head (again, read: FREE). I've gotten a lot of questions about just how to get these magnets out of the hard drive,

Rheostats can be found at electronic shops, at electronic stores, or online.

Rheostat Tip

The computer fan spins so fast that you really only need 10-20% of its power. Spinning much faster than that will spin the magnets so fast that excessive turbulence is created inside the flask (suspending the yeast is one thing, making them pull 5 G's is another). The 25ohm pot provides enough resistance to get the fan spinning at its fastest potential, with its minimum speed being just about right for yeast suspension. The combination of 12v fan and 25ohm rheostat seems to be a good one for both 1 liter and 2 liter flasks, though nearly any combination could work with some tweaking. If a 9v or 12v power adapter is used, you can employ a fixed resistor or second rheostat to add resistance and slow the fan down. This is the fine control which is mounted to the box wall with the control knob on the outside.

Assembly

I don't think I can describe the wiring in way that would be detailed enough to be helpful. So the following is a very general description. Splice your fan's power cable and connect it to the cable of the 6v DC power supply. I soldered my connection and covered with shrink wrap, but wire nuts and/or electrical tape would probably suffice. The toggle switch and pots will also need to connect into the power line (if you use two pots, just put a short jumper cable between the pots for power and ground). Setting all the components in place and making your best guess would work fine. If the system doesn't work, switch something around. If you're handy with an ohmmeter, you can save yourself some time. Or like me, find someone who is skilled in this area and promise them some homebrew if they lend a hand.

Use

In the past, I followed the advice of Jamil Zainasheff from [Mr Malty](#). Jamil gives an incredibly informed and detailed explanation of yeast, starters, and pitching on his site but this is TMI and not really needed. I make a batch of wort two days before my brew day and cover with plain old foil. After the wort has cooled, yeast is pitched and aerated (I use an O2 stone) I put the flask on the stirplate and spin for 18 hours. Generally speaking, a properly prepared starter can increase yeast cell counts from 100 billion to 240 billion in two days.

Then to make sure I haven't been jussy shuffling around dead cells,I pour some into a bottle,add some fresh starter and put on a bubbler.If it works you will know.I always have a pack of 34/70 or SAF 5 as back up BUT have never had to use them as emergency BUT used them (after stir plate tickle) after a decade

Harvesting yeast and fermenting

I got rid of dangerous glass fermenters years ago and use 7 gallon bucket which I visit every 12 hours post pitch until krausen begins then every 24 hours. Pitching is accompanied by vigorous stir with electric whisk x 2 minutes which gives SAME O2 SATURATION AS O2 TANK BLAST SINCE O2 IS IN ATMOSPHERE plus it mixes yeast into entire wort and easier to setup and acquire.

When initial krausen appears I scrape off grungy protein/hop residue and next day or when ever a beige to white later WITHOUT particles,I take 90% into a sterilized small jar and repeat next day into ANOTHER small jar.

Trub haresting is also good IF you have cleaned grung off buit if not then,why harvest sour protein/hop residue and add ot to next batch?

The day before I plan to transfer from the primary,I microwave 3 8oz mason style jars 3/4 full. After FULL boil x 8 mins I remove carefully, pour a bit from each jar onto its inverted top so very hot water also washes lid bottom. With tongs, place loose fitted caps on each up and LOOSELY tighten caps and when cooled down,place in frig.

NOTE The standard brewingbook recipe is too small so I always boil for 6 gallon result and I reserve the so-so dregs,not the thick dregs,refrigerate it X 24 hours to drop out the thick material and freeze rest as a starter-a Hank Wortcicle).

This allows me to ferment 5.5 and serve about 5.

Day of transfer I siphon until some cloudy material starts up tube then stop.We want GOOD beer not lots of poor beer.

I discard undesired material leaving a light cover of liquid. Add the contents of each of ONLY TWO jars and QUICKLY replce but don't tighten caps and swirl trub around then decant to within 1/2 inch capacity then loosely cap.If enough material repeat into second jar.

DO NOT ADD CHUNKY OR DARKER THAN BEIGE trub.

I have tried Agar plates and Agar or nutrient slants applied by professional lab tech friends and this harvesting is easier with excellent results.

I date jar and always smell and taste a sample before spinning.I do NOT use if older than 12 months or 5th generation or high alcohol and refuse to store/reuse Belgians more than 2 months-Those Belgian yeasties are crazy already and I suspect long confinement followed by spinning will throw them over the edge!!

WHAT ABOUT UNUSED THIRD JAR?

In case I dropped or contaminated other ones :>)

Submitted by: Henry Bienert



The yeast cells are flocculating? – I don't think the kids are ready for that.

<https://buildingcatholicculture.com/brewing-monks-a-list-of-the-worlds-monastic-beers/>

I thought that was a fun list to share with the club - it's all the monastic breweries (that the author is aware of) currently brewing. Mike Bumbarger

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BREWING SMALL & SESSION BEERS

by Mike Retzlaff

The concept of brewing subdued gravity beers isn't particularly exciting but I hope I've generated some interest in doing just that. Which type of brewing procedure is the most suitable for you depends on your skill set and the equipment available for your use. Let's go through the several methods available and look at some of the positive and negative aspects.

Parti-Gyle

By far, the easiest way to brew Small & Session beers is through the parti-gyle or 2nd runnings process. In parti-gyle, you collect the initial wort for your main batch. Then you can run more water through the mashed grist (usually batch sparge) to collect a 2nd run of wort. Commercially, the 1st and 2nd runnings are often combined to produce the initial batch while the 3rd and 4th runnings are made into progressively smaller beers. If you ponder the wasted sugary grist normally discarded after the lautering and sparge, you should be able to see the value of the parti-gyle method. Besides, most of the hard work is already done and it's almost like getting a free batch of wort!

Session beers require a larger concentration of sugars than Small beers so it would be desirable to start with a mash from a heavy duty beer or from a Brew Off mash. Because of the massive quantity of grist, this would work with almost any style of Brew Off beer and you could get multiple remnant 5 gal. batches. Brew Offs have garnered 60% to 75% brewhouse efficiency over the last several years with only a few exceptions so there's lots of sugars left for someone to retrieve. Talk with the Brewmaster before making any plans.

A brewer might offer assistance to a fellow brewer in exchange for the 2nd runnings from their next batch. Various brewing sugars can be used to adjust the pre-boil gravity for a Small or Session beer if needed.

When utilizing parti-gyle procedures, it is important to acidify the sparge water to pH 5.8 or less as most of the buffers have left the mash during the first lautering. This will help negate the extraction of polyphenols (tannins) and keep the beer from becoming astringent. I acidify my sparge water anyway to assist the finished beer in getting down into the pH 4.6 neighborhood after fermentation which makes for a better balance of flavor and a better drinking beer.

An example of the parti-gyle style of brewing is Anchor Brewing's Old Foghorn Barleywine. Once the wort is run off, the second runnings are collected for a small beer. If you are collecting from your own heavy duty mash, that's one thing. If it is someone else's mash, that other person is the one with control over mash temps and through that, the ability to adjust wort content such as dextrins. This is

certainly a trade off and especially problematic for use in a Small beer. A calculated amount of malto-dextrin powder or even lactose can be added to the kettle to compensate.

Brew In A Bag

When a "spent" mash isn't available, we can utilize the BIAB method. This can easily be tailored in brewing to a particular OG. BIAB is well suited to 2½ or 3 gallon batches. It's possible to use this method for 5 gallon batches but it may not be practical. If you overload your strainer bag, bad things can happen. When brewing Small beers, the grist bill is very light so the concern would shift to the volume of the kettle. Of course, the great thing about BIAB is your batches of beer can be held to just several gallons. It promotes a quick turnaround which allows you to tweak recipes to fit your taste and style requirements a little faster.

All-Grain

Unless your normal brews are rather big beers, Session beers should not be much different than a regular batch. Whether you use brewing software to calculate your own recipes, or simply follow something out of a book or magazine, Session beers shouldn't be much of a change to your normal brew day procedures. Small beers, on the other hand, seem quite different. It's a little scary to see just how little goes into the mash tun when brewing these beers.

General Thoughts

Water evaporates and sugars concentrate as wort boils. I know with my set-up that I'll pick up 2 gravity points with every 15 minutes of boil. With a 60 minute boil I get 8 points, 10 points with a 75 minute boil, and 12 points with a 90 minute boil. That, added to the pre-boil gravity, will invariably indicate my post-boil OG. Kettle geometry changes everything so you really need to understand your own equipment and figure such things into the recipe.

Small beers have little ability to hide flaws and require due diligence on the part of the brewer to make sure everything is done properly. Session beers are closer to our normal brewing but can still present a challenge.

One of the things required for Small beers (and low end Session beers for that matter) is to manage the mash temps to produce dextrins. You'll want to be creative in your hopping methods to add depth and a variety of hops to add distinctive flavors to the beer. Small beers require a thoughtful choice of yeast to keep ferment attenuation in due bounds. That also leads us to keep an eye on ferment temperatures. You can brew a normal beer with a friend and split the final beer between two ferment buckets and top up each before adding the yeast. There are all sorts of ways to get where you want to go.

Next time, I'll offer several Small beer recipes for BIAB and make a few suggestions for the ingredients.

RECREATIONAL BEER TASTING

by Mike Retzlaff

There are those who expend the time and effort to earn a BJCP ranking or even to achieve professional Cicerone certification. Both are laudable undertakings but most of us don't have the time, money, or necessity to learn these skills or maintain these ratings. If we did, how often would we use these skills? There really aren't enough BJCP sanctioned competitions in this area to make it worthwhile. The alternative involves lots of travelling to participate in such competitions. In contrast, it is usually by those in the trade who seek a Cicerone certification. There are four rankings from Certified Beer Server up to Master Cicerone. Persons with these credentials can work as expert trainers and beer professionals in the hospitality industry, for a large brewer, distributor, or other beer outlet. They can design, calculate, and maintain draft beer systems. They are also qualified to suggest food and beer pairings. The critical skills attained for these ratings must be used or they will atrophy.

The far more common path is for a beer drinker to cultivate their palette for tasting beer at a less structured and skillful level. They try to learn all the right descriptors and how to apply the nuance terms but in the end, it all depends on whether you like or dislike a particular beer. It is quite valuable to learn to recognize DMS, diacetyl, various aldehydes, and the other dozen or so unwanted chemical compounds that are regularly, occasionally, or even seldom found in beer. The simple recognition of flaws can help to eliminate the unwanted from your own creations.

On occasion, I've tasted a new batch of my own beer and thought I'd really hit a home run and then two days later, couldn't understand why I thought it was something special. In another two or three days, it was back to being a source of pride. I came to realize that the beer didn't change, I did! What we have for lunch, the Azaleas are blooming, there's been a major change in the weather, or any number of things can make a big difference in how any of us perceive aromas and flavors. Even medication taken for whatever ails you can do it. You don't need to grease your nostrils with Vick's VapoRub or suck on a Ricola lozenge to temporarily destroy your ability to smell and taste.

Adapted from the world of wine is horizontal tasting. Wines of a similar style, made from the same variety of grapes, and perhaps from a similar region, are grouped in a flight. The only obvious difference is the producer of each wine. The taster discerns the terroir of the contents of the glass along with the skills of the winemaker. Even though malt and hops are agricultural products and are subject to annual variances due to

weather and climate, it becomes far less of a critical factor when made into beer as compared to wine production. These days you'll generally find beer tastings more common than those for wine; even in areas where wine is big business. That is a testament to the complexity and popularity of craft beer. This horizontal or side by side tasting, when adapted to beer, is an excellent method of determining minute differences in similar beers. This is especially true if you are encumbered by outside influences which always seem to be the norm for one reason or another. All of your samples will be subject to the same sensory ability or inability. I've used this head to head method to compare Boston and Brooklyn Lagers which are extremely similar across all parameters. I find these beers so close that using tasting notes to compare them is virtually worthless. The BJCP guidelines attempt to limit a flight to one dozen samples but I tend to believe that, in reality, this may be excessive; especially as the abv rises.

It doesn't take long before you think of so many other examples for which such a formatted tasting would be enlightening to just about anyone. Wouldn't it be interesting to compare Oktoberfest Lagers or the variety of West Coast Pale Ales this way? Imagine 5 or 6 people showing up with a different six-pack of a certain style for a tasting. Everyone could get a 2 oz. sample of each beer and that would only cost the participants one beer each! The following hour or so could be used in verifying the initial impressions and in comparing notes with the other tasters.

Comparison flights might include:

American Stout	English / Irish Stout
Oatmeal Stout	Foreign Extra / Tropical Stout
Helles Lager	Pilsner
Amber Ale	English IPA
West Coast IPA	East Coast IPA
Brown / Black IPA	Belgian Wit
German Weissbier	American Wheat
Kölsch	Altbier
Cream Ale	Blonde Ale
Oktoberfest Lager	West Coast Pale Ale

These tastings can be as formal or as casual as your group of friends & tasters decide. You can provide scoring sheets or not; do a blind tasting or not. You can estimate the bitterness of each entry; use a color comparator strip to estimate SRM, etc. Because each taster is a different person, it should not be surprising to find a disagreement as to which beer of the flight is the "favorite." Remember that homebrew can be inserted into the mix. If you or circumstances decide, you could conduct the tasting as the only one at the table. The

tasting simply becomes a flight of beers and the other 10 oz. or so of each of the appraised beers can be consumed at your leisure. Recap the bottles and return them to the fridge until later. If the beer is in cans, you may be doomed to finish them off without help. Toughen up Buckey or invite some company over for the tasting.

Such a solo tasting works fine, especially if you are lucky enough to have a retailer who sells beer by the bottle. The tasting is less costly by having only one bottle in lieu of a four-pack, six-pack, or case of the selected beverages. The upfront expense of purchasing several bottles instead of several six-packs is what I mean when I say “less costly.”

The number of tastings per style may depend on the availability of brands in your area. Some folks are very lucky in that respect while others have a hard time finding anything more exotic than Heineken or Olde English 800. I know people who combine a beer-run with their periodic shopping trip to a nearby “big city” where the variety of available beer may be substantial. Another factor can be the lack of commercial examples of some styles such as Berliner Weisse. There are more producers of that style of beer here in the States than there are in Germany, yet they can be hard to find. Many Belgian beers come in large, cork finished bottles and it can become difficult to avoid waste unless you can gather a large number of tasters.

There are a number of beers which seem to lend themselves to tasting instead of drinking. Some of these are Belgian such as Tripels and Quads but others are Barleywines and Wheatwines along with Old Ales. Many of these beers are best savored in 5 to 8 oz. servings at cellar temps while sitting in front of the fireplace on a chilly winter’s evening. Such heavy duty beers don’t represent themselves as well or serve their drinkers properly when quaffed from pint glasses. It makes as much sense as drinking whiskey from an iced tea glass. Remember that tasting is a bit different than drinking and taste buds being overwhelmed half-way through the tasting, is not a good thing. High alcohol content is a primary cause of stunned taste buds.

Vertical tastings of big beers require several years of planning ahead and are done to compare how a beer from the same producer ages from year to year! I know folks who collect between a few bottles and a case of Sierra Nevada Big Foot Barleywine annually followed by a careful and proper storage of the collection for years. The larger quantities anticipate future vertical tastings. These beers almost always have a vintage date on the label. There are a number of breweries worldwide who produce beers of this ilk. Some examples include Anchor Old Foghorn Barleywine,

Chimay Grand Reserve, Fuller’s Vintage Ale, Samichlaus, and Bell’s Expedition Stout just to list a few. Vertical tastings don’t appeal to all beer fans and they can be expensive to conduct.

From time to time, you’ll find similar tasting flights conducted with aged distilled spirits such as Scotch, Bourbon, or Tequila complete with a Sommelier brought in to guide you through the tasting experience. Even though they are not vertical, I mention these things as they exist and may be of interest to some – just like vertical tastings of heavy duty beer.

There is also the comparison of beers to established written parameters instead of to each other. This relies upon the BJCP and BA guidelines for the multitude of beer styles. In this case, accuracy of discernment will depend on training.

The flights offered by many brew-pubs high-light their offerings and can go from blonde to black. These flights don’t fall under the premise of “recreational beer tasting” but rather into a sample paddle of what’s available for sale at the particular outlet.

Well, that’s the gist of recreational beer tasting. You can compare one beer to another in a head to head tasting, a horizontal tasting of similar beers which works well for up to a dozen sample beers, or even a vertical tasting of heavy duty beers of the same producer but of different vintages. The tastings can be done as a social function or by yourself at your kitchen table. There are lots of options and the tastings can serve varied purposes. In any case, it is a good thing to keep a record of what was tasted, the impressions of each taster, etc. A number of books are available to help you to train your palette. The BJCP Study Guide is an excellent source for aspiring tasters or at least to help polish the skills of anyone who wants to get better at evaluating a beer.

This little article is not geared toward making you a better taster but rather toward “what if?” which might illuminate you as to some of the possibilities or activities that are available based on the concept of tasting beer. Beer culture should be fun and runs the gamut of subjects from history through physics and bio-chemistry. There is also the fun side of beer culture which is illustrated by the 5 to a dozen tasters who gather together for an afternoon or evening of socializing.

Beer tasting is not supposed to be a chore . . . it should be a respite from the labor of making a living and staying alive. Go have some fun!



Links

CCH:

[Membership Application Form](#)

Local Brewing Supply:

[Brewstock](#)

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:

Emerald Coast Beer Fest. Thursday thru Sat Sept 5th thru 8th Pensacola FL. (See Frank for tickets)

Decatur Craft Beer Fest Oct 19, Decatur GA

Bayou Beer Fest 7th Annual Bayou Beer Festival [Info](#)

Nov 9th Houma, LA



Join us the night before the 24th Annual Emerald Coast Beer Festival for a 5 Course Dinner featuring Parish Brewing and their owner/Brewmaster Andrew Godley. Parish Brewing Company is making some of the most highly acclaimed beers anywhere and you will not want to miss this memorable dinner!

RECEPTION

Crab Fritter with Fire Roasted Jalapeño Remoulade

Coconut Curry Chicken Bite

Pulled Pork Wonton with Pickled Vegetables

PARISH PARC PILSNER (4%)
PARISH PURE TROPICS IPA (7%)

FIRST COURSE

Chili Ginger Poached Shrimp
over micro herb salad with
grilled peach chutney

PARISH SUNRISE MANGO MIMOSA SOUR (4.2%)

SECOND COURSE

Grilled Pork Tenderloin
with sweet potato hash and white
balsamic fig reduction

PARISH SOUTH COAST AMBER ALE (5.4%)

THIRD COURSE

**Roasted Shallot
BBQ Braised Short Rib**
over bleu cheese grits

PARISH GHOST IN THE MACHINE DOUBLE IPA (8%)

DESSERT

Dark Chocolate and Hazelnut Torte

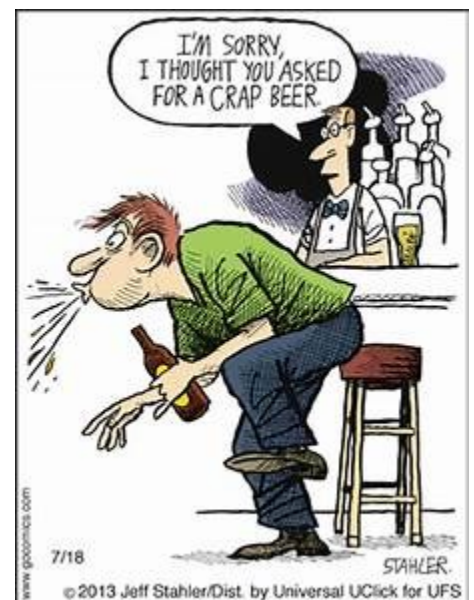
PARISH RÊVE COFFEE STOUT (7.2%)

BEER PAIRING DINNER

**THURSDAY
SEPTEMBER 5TH
7:00 PM
APPLE ANNIE'S**

**\$65
PER PERSON
(TAX & GRATUITY NOT INCLUDED)**

**FOR RESERVATIONS RING
850.434.6211**



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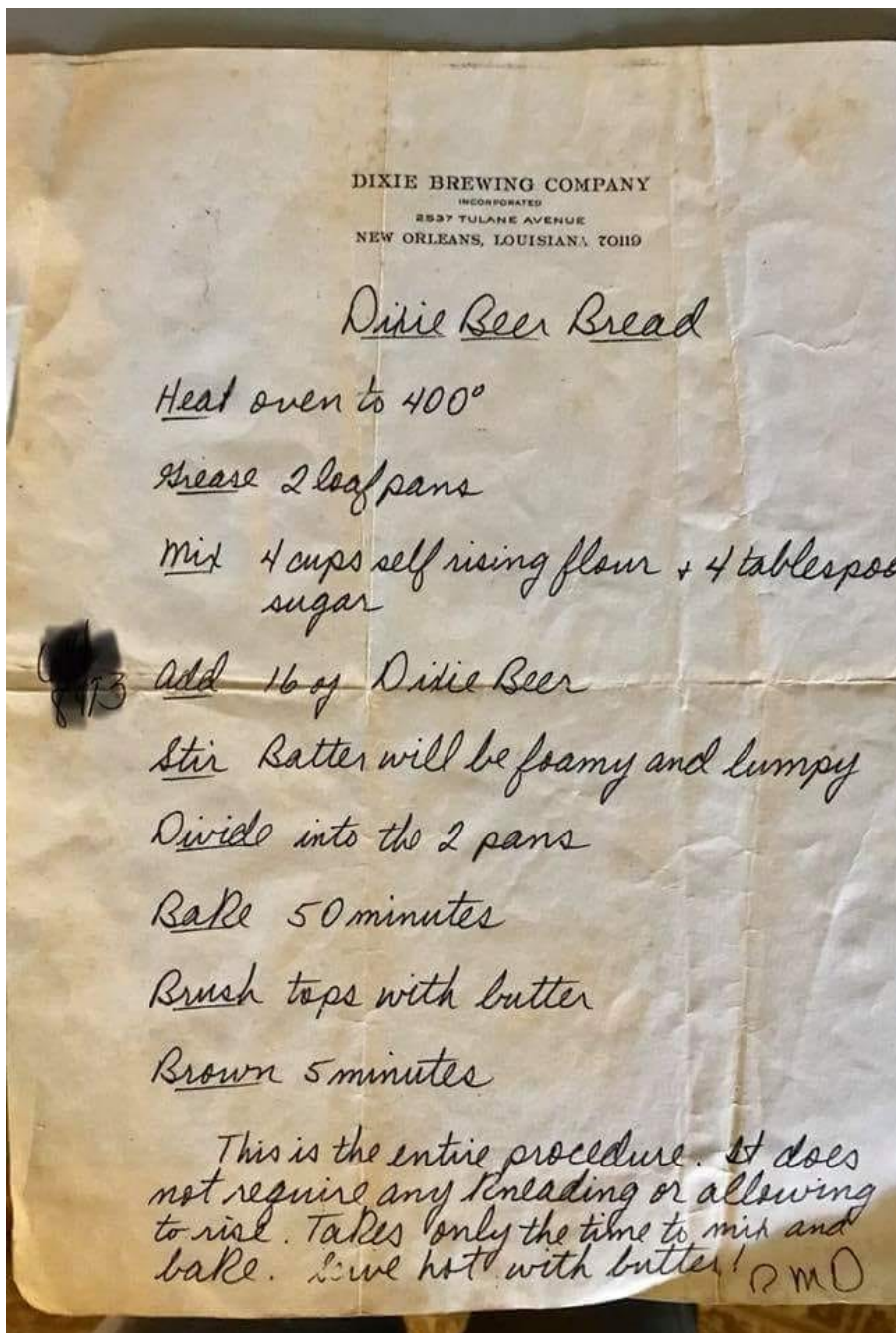
FOOD & "WHINE"

Editors Note: Looks like our chef/international/hobnobber is now the "007" of the Cordon Bleu Culinary School of Paris. He has dug up something interesting. I guess we should add archeologist to his resume?

Thank you Ricardo!

Since Football season is beginning. Here are some must have recipes. Snacks while watching the games, Guinness Beer nuts... and for those who loved Dixie Beer or are interested in making Beer Bread for the games ... I am enclosing an original recipe taken from a spy embedded in the Old Dixie brewery, which has resurfaced and provided for you through clandestine black ops Dixie Beer Bread recipe. Please commit to memory and delete file or burn the paper you printed it on. I will deny all facets of how I obtained said recipe.

Editors Note: This is anonymous. I have no idea where it came from. So I will not say where. Thanks Ricardo. Uhm, Bond? James Bond? (International spy packing a 9mm spatula)



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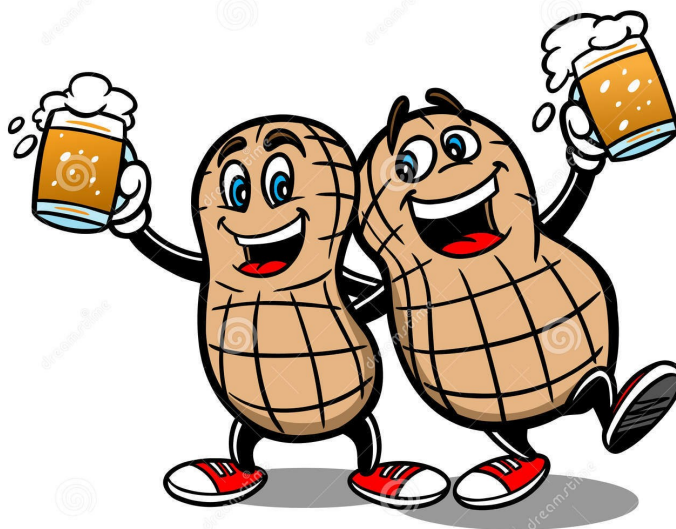
Guinness Beer Nuts

Ingredients

- 4 1/2 c. roasted pecans halves
- 6 strips bacon
- 1 c. Guinness Beer
- 1/2 t. salt
- 1 c. brown sugar
- 2 T. bacon grease

Instructions

1. Preheat the oven to 350°.
2. Cook the bacon until crisp and reserve 2 T. of the grease.
3. Once cooled, chop the bacon into fine pieces.
4. Put the Guinness, brown sugar, salt and bacon grease into a medium pot, bring to a boil, then reduce the heat to medium and cook down for 20 minutes. Keep an eye on this and stir often or else it will boil over.
5. After 20 minutes, stir in the chopped bacon.
6. Place the pecans in a large bowl and pour the glaze on top.
7. Stir gently so the pecans don't break up and then spread out onto a baking sheet lined with parchment paper.
8. Bake for 20 minutes then let cool for 10.
9. Break into pieces and store in an air-tight container for up to a week.



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

September 4th	Meeting @ 504 Craft Beer
September 5th	Emerald Coast Beer Pairing Dinner (Parish Brewery)
September 6th	Emerald Coast Beer Tasting
September 7th	Emerald Coast Beer Beech Party
September 8th	Emerald Coast Beer Grand Exit
September 14th	Brewoff @ DH Pale Ale (changed)
September 21st	NOLA on Tap
October 2nd	Meeting @ DH
October 4,5,11,12,18,19	DH Oktoberfest
October 26th	Brewoff
November 2nd	Brewoff
November 6th	Meeting @ DH
November 9th	Berewoff
December 4th	Meeting @ DH
December 7th	CCH Winterfest
CCH Xmas Party	TBA
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 Meeting 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