



HOPLINE

Newsletter of the Crescent City Homebrewers Club

December 2020

Next Meeting: Wednesday, January 6th

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

2020 Edition

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PRESIDENT'S CORNER – DECEMBER 2020

Crescent City Homebrewers,

As this crazy year is winding down, I am hoping next year will be better. This year has been unconventional and had put a damper on many of our club functions, but I appreciated your support of the functions we did have. Earlier this month we had our Holiday Party and held elections for next year's board members. 2021 CCH board will be:

President: Alessa Massey

V. President : Genevieve Mattei

Treasurer: Johanna Obrien

Secretary: Mona Wexler

Quartermaster: Will Lambert

Good luck to them in the upcoming year and thanks for giving me the opportunity to serve the club!

Cheers,

Hector

BREWOFF SCHEDULE FOR 2020 (It's Done, no Changes)

Date	Style	Host	Location	Brewmaster
2/8/20	Scottish Ale	Deutsches Haus	1700 Moss St. NOLA	Matt Ault
3/7/19	Rye Something	Monk	7967 Barataria Blvd Crown Point, LA	William Thompson
4/11/20	Currahee Socially Distant Brewoff	A great bunch of Home brewers	At a Home brewer's house near you	An even greater bunch of Brewmasters
	Covid Sucks	I mean it really stinks	Can't believe I had to cancel two Brewoffs	
6/20/20	Saison BIABS	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett
July	Off			
8/29/20	BIABS Session IPA	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Peter Caddoo
9/19/20		Cancelled		
10/17/20	German Alt or Kolsch	not cancelled	Rick Mattei	Will Lambert
11/7/20	Learn to Home Brew Day	The Beer was a Pale Ale	Zony Mash	Neil Barnett

*BIABS = brewing in a bathing suit

Standard Wort price \$30.00

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](#)

CCH CALENDAR: <https://crescentcityhomebrewers.org/calendar/>

BREWORR NEWS AND SUCH FOR DECEMBER

Hey Buckaroo's,

We finished off the year in style, by brewing a classic English Pale Ale, on "Learn to Homebrew Day", at the Zony Mash brewery. The mash consisted of Two Row and Crystal malt, mashed in a two stage mash of 145 and 152 degrees. We then hopped it with Target and Golding hops, which gave us a 1.055 starting gravity with 30 IBU's. The beer finished up at 5.7% ABV, and came out quite tasty. Oliver, from Brewstock, did a 5 gallon batch from the same recipe. Adam and Mitch from Zony Mash went above and beyond the call of duty by making us feel at home and helping out. Due to Covid, this was not as well attended as last year, but we did meet up with some old and new friends, and it was a fun afternoon.

This last, endless bummer of a year, saw us managing to do 6 in person Brewoffs and one "Currahee", Zoom conference event. We made a Scottish ale, Rye PA, Saison, IPA, Alt, and an English Pale Ale. The Zoom brewoff was a blast, you got to watch the other members on their own equipment, screwing up royally. 35 years at sea, and I learned new curse words. But the beers still came out good, for the most part. The good news is that we are going to do a double somersault over the smoldering dumpster fire that was 2020, and brewing a big, malty, alcoholic, strong ale to pave our way to a bright new world. The tentative schedule for the first half of 2021 is below.

Date	Style	Host	Location	Brewmaster
1/16/21	Strong English Ale			
2/27/21	Rye PA	Monk Fish Fest	7967 Barataria Blvd Crown Point, LA	
3/27/21	Pils or golden ale			
4/17/21	Oyster Stout			
5/15/21	Saison			
6/12/21	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	Neil Barnett
July	Off			
Aug	BIABS Pumpkin f&*k beer	Barney		Will Lambert

The other good news is that our friends at Zony Mash have given the club 22 pounds of Legacy hops, to be distributed to any members, who think they got the chops to brew a batch of beer that will highlight this hop. The details are still sketchy, but this may entail an informal competition of the finished beers. I will let you all know when the paperwork

is finalized. The hops are now safe, or as safe as hops can be in my refrigerator, so we are good to go. Keep this in mind as you plan your next couple of brews.

As a last indication that this coming year will be better, our president Hector, who is not going to fight the election results, has indicated that my new title will be Dude Undertaking Massive Brewing Operations, DUMBO. This is the way I want to go out on my final year.

As always, if you are interested any of the upcoming events, contact me at neilwbarnett@yahoo.com, or see me at a meeting. Take care and keep brewing, your most humble and obedient servant, DUMBO.



EDITOR'S LOCAL BEER SPOTLIGHT – December 2020

Beer Name: Porch Views

Brewery: Parleaux Beer Lab

Style: American Pilsner ABV: 5%

Description: American Style Pilsner with Sugar Creek Pilsner malt and US Wuerttemberg hops.

Brewer's Comments – Eric Jensen

We really enjoy brewing lagers at Parleaux. Over the course of the last 3.5 years we have particularly focused on European influenced lager brewing, especially pilsners. So when we sat down and decided make an American pilsner we really wanted to take that euro influence and apply it to a recipe design with this beer. Basically, that meant we really wanted to highlight American grown pilsner malt and American grown noble hops to produce a super clean, crisp, and balanced pilsner. It also meant we decided not use any adjuncts popular in American lagers, namely rice or corn.



Our grain bill is very simple, just pilsner malt with a touch dextrin malt (carapils) for body and head retention. We create a soft(ish) water profile, mash low (145-148), and boil vigorously for at least 90min. We hop to between 35-45 ibu's with a decent amount of late addition hops. We knock out to 46, pitch our lager yeast, and will ferment at 46-47 and let free rise to the low to mid 60's for a diacetyl rest the last 7-10 sg points. We never pitch lager yeast warm since most of the esters we are not looking for are formed in the first 24hrs of fermentation. Then we turn the tanks temps down to lagering temps and let the beer rest for anywhere between 4-8 weeks minimum before packaging or serving. The waiting is the hardest part!

This is our third iteration of Porch Views. Each version has highlighted a different maltster and hop varietal. V 1.0 used Rahr Pilsner malt grown in Nebraska and Mt Hood hops. V 2.0 used Epiphany Pilsner malt grown in North Carolina and Sonnet hops. V 3.0 used Sugar Creek Pilsner malt grown in Indiana and US Wuerttemberg hops. We have an incredible craft malting and hop growers community in the US, and it is exciting for us to highlight their hard work in a pint glass.

Brewstock Water Tools



**Water is the easiest thing to
change about your beer.**

**Our guide on water will
transform average beer into
professional beer.**

<https://brewstock.com/chartsandtools/watertools/>

click to learn more

BREW FOR THOUGHT – DECEMBER 2020

Comics from Alessa

Pearls Before Swine | Stephan Pastis



The Duplex



Rare Beer Styles - Iceland's Dung-Smoked Whale Testicle Beer

Yep, you read that right. Our Q & A with brewer Dagbjartur Arilíusson.

Jenna Gottlieb, February 10, 2015 Draft Magazine

Fin whale testicles may not seem like a natural ingredient for, well, anything. But Dagbjartur Arilíusson, owner of the Steðji microbrewery in Iceland, disagrees: Whale testicles—actually, whale testicles smoked with sheep dung—are the signature ingredient in his seasonal beer, Hvalur 2. It's all part of the brewery's passion for ingredients unique to its far corner of the world.



How did you come to own a brewery on a farm in the Icelandic countryside?

(Ariliusson) We started in 2012 because we own this farm in Borgarfjörður [West Iceland] and we wanted to have a job near us at home. We were thinking outside the box. Beer is a passion, and German beer making inspires me, so we connected with a German brewer in Iceland because we were interested in the German purity laws.

What's special about the beers you brew?

We have four kinds of beer—dark, lager, ale and strawberry fruit beer. We also have seasonal beers like our Christmas beer that uses raw licorice as an ingredient, our October beer that includes red barley and pumpkin seeds, and our Easter beer that is brewed with cocoa and Icelandic seaweed. The theme is always to include something Icelandic.

You also brew beer made from fin whale testicles...

We started last year with our first whale beer, Hvalur 1. The health department didn't want us to produce it at first, but we were allowed to. The beer used whale meal as an ingredient, and it was something new for Iceland. It sold out almost immediately. This year, for Hvalur 2, we wanted to keep the concept, but use a different whale ingredient. We decided to use fin whale testicles.

How, exactly, do you brew with whale testicles?

We get the testicles frozen from the whaling company, and we have a licensed butcher chop it up for us to use. The testicles are cured according to an old Icelandic tradition. The testicles are salted, and then smoked with sheep dung. A whole testicle is used in every brewing cycle, and then the beer is filtered and pasteurized. We put a lot of effort into this, and it's a long process.

What's the beer's connection to Iceland's annual food festival, Thorrablot?

We wanted to create a true Thorrablot atmosphere that celebrates traditional Icelandic food. Every winter, Icelanders gather to eat traditional food that sustained our ancestors for generations. This is very popular here in the countryside, and we wanted the beer to be released at the same time of the festival. The dishes we eat include boiled sheep heads, liver sausage, ram testicles, fermented shark, wind-dried fish, smoked lamb meat, and blood pudding. We thought that Hvalur 2 would fit in well with Thorrablot by using an ingredient that is a little different.

Does the criticism from whale conservationists bother you?

It actually brings more attention to the beer, which is a positive thing. Most of the protests come from people outside of Iceland. People have to remember that the fin whale is not endangered in the North Atlantic, and Iceland is known for sustainable fishing and setting quotas for our whale hunt. There's actually a lot of demand for our beer to be exported, but there are laws that limit which countries can import it because of anti-whaling laws. The beer will sell out in Iceland, and people from other countries want a taste.

Any new beers on deck?

We're always thinking of how to use different Icelandic ingredients in our beer. It started with beers that use Icelandic seaweed and whale ingredients, and we're thinking about other ideas like including Icelandic moss in a beer; we're experimenting right now with an ale that has a lemon flavor.

Just a Homebrewer in Harahan

(where Forrest Gump and Baron Munchausen meet for a cold one)

by Mike Retzlaff

As a young yet gifted child, I started brewing beer at home. My parents, both raging alcoholics, were quite pleased with the results of my early efforts and encouraged me at every juncture to continue. As long as the home-brew flowed, the constant beatings diminished to the point that my bones mended and the bruises disappeared. I attended grammar school long enough to learn to read, write, and cipher. After the conviction and imprisonment of my parents, I became a ward of the State and decided to avoid High School by enrolling in the prestigious Weihenstephan Brauschule in Freising, Bavaria, Germany. A loophole in the rules of the Federal Abused Children Program made this possible. The school is part of the Technical University of Munich and houses Die Bayerische Staatsbrauerei Weihenstephan, owned by the State of Bavaria and is the oldest working brewery in the world. Upon graduation, I received my Diplom-Braumeister; a degree in Brewing Science and for many years now, have been a Brewing Technical Advisor for several major breweries about the globe.

Some time back whenever US Presidents and other dignitaries have come to town, they've stopped by the house for a "cold one." On one truly memorable visit, President Ronald Reagan brought Premier Gorbachev from the USSR with him. Their schedule was tight and could only stay for one but I convinced Mikhail to dismantle the Berlin Wall over that single beer. He asked me to "accept this gesture as a Christmas present." I found him to be quite a character and very personable. Generally, the part of the Presidential and State Department visits I enjoyed the most was offering the Secret Service Agents one of my tasty home-brews. I knew they couldn't as they were on duty, but I guess that sadistic quirk exposes my "dark side."

As a consultant to InBev of Leuven, Belgium (formerly InterBrew with 120 breweries and nearly 200 brands), I originally suggested the buy-out of Anheuser-Busch Cos. Inc. of St. Louis, Mo. To complete this acquisition, I suggested providing the Board of Directors with "golden parachutes" and pushing them out of the aircraft, so to speak. The formation of AB-Inbev seems to be working in favor of both the company and its customers. Budweiser, Michelob, and the several smaller factions of the business have expanded their line of products to compete with the micro breweries around the country. They are now producing several quality products with flavor in addition to the manufactured industrial swill of which the many beer guzzlers here in the States have become accustomed.

I would surely have expended more of my time toward brewing and the brewing industry but my duties, as Manager of Insignificant Activities for a major manufacturer with a local repair facility, could on no account be neglected. In my spare time away from my job, I started working on a system to convert spent grain from the brewing process into a renewable energy source. It could replace upwards of 11% of the fossil fuel now being used, at least in North America. With "green technology" in place throughout most of central Europe, the savings in Great Britain, Belgium, Germany, and Czech Republic should show an even more remarkable gain. When fully developed and implemented, I project the elimination of a carbon foot print for this energy source. The process doesn't generate any emissions and the by-products can be utilized by a number of other downstream industries.

It's going a bit slowly right now as I've had a few health problems since I retired and admittedly spend too much time watching silly cat videos on YouTube.

LITTLE THINGS MEAN A LOT

by Mike Retzlaff

There are a number of little things any brewer can do to improve his or her brewing. Most of these things require a little extra effort but home brewing takes a bit more effort than just buying beer at the store anyway. None of these techniques require expensive equipment or a brewing degree from U.C. Davis or the Seibel Institute.

The following thoughts illustrate some techniques you can use to make a marked difference in the beer you produce.

Adjust the pH of Your Water

Mash water almost always needs to be adjusted to suit a particular grain bill in order to assure complete conversion. Roasted grains will generally acidify a mash sufficiently but light colored grain bills won't.

Sparge water needs to be adjusted as the act of sparging rinses the buffers along with the sugars from the mash and the pH will rise toward the end of the lauter. If that pH gets above about 5.9, the polyphenols (tannins) from the hulls will begin to leach into the wort and give you an astringent beer. The lower pH numbers help your finished beer attain the right acidity to keep it from tasting dull or "flabby".

Refer to articles in the Hopline of 5/2014, 8/2014, and 11/2015 for a detailed explanation and specifics.

Use the Appropriate Mash Technique

When we decide on a particular style of beer we want to brew, most brewers default to the standard single infusion mash whether it suits the beer being brewed or not. Single infusion is what most of us started with, it seems to work, so why change now?

Crushed malt can be added to ambient temperature water and it will convert if given enough time. This is far too slow and the time element can easily lead to an unwanted organic infection. If a perfect environment is established including temperature, mash thickness, and pH, malted barley will convert in as little as 12 minutes. Most of us don't have lab quality brewing conditions and equipment so we need to do things somewhere between the two extremes.

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

The various mash regimens include single infusion, step infusion, step or program mashing, decoction mashing, and various combinations of these mash techniques. Pale Ales and Stouts do well with a single infusion especially with English Pale malt but many other beers usually do better with a mash focused on the enzymes.

No matter which mash technique you choose, consider mashing for longer than 60 minutes at conversion temp. An iodine test may indicate that conversion is complete but it usually isn't. There are lots of different sugars in the mash and some need to degrade further to yield a balanced wort. An extra 30 to 60 minutes of mashing won't destroy your brew day but will surprise you in producing a better wort and subsequently, a better beer. If you're that pressed for time, go to the store and buy a six-pack.

First Wort Hopping

FWH is an easy technique to bolster hop character in a beer. Not all beers need this treatment but it is certainly something to keep in mind when designing a recipe. Refer to the 8/2012 Hopline for a full explanation and some techniques.

Proper Aeration of Boiled Wort

An article reprinted from **BEERSMITH HOME-BREWING NEWS** entitled "Aeration for Home Brewing" appeared in the 9/2018 issue of the Hopline.

As explained in the article, wort boiling removes most of the dissolved oxygen. Yeast must have at least some oxygen in solution for the initial aerobic phase of fermentation. In very basic terms, yeast requires O₂ at this point to replicate. Once the little yeast beasts are crowded shoulder to shoulder, they start eating the wort sugars in earnest. If you've ever had a ferment that slowed down or stalled, it is probably because of insufficient initial aeration.

The article goes on to explain your options in aerating the wort which include splashing, agitation, and injection. The injection can come in using an aquarium pump & filter or using pure O₂; either with an air stone.

The Brewers Publications book "YEAST" confirms that the desired level of oxygen saturation is 8 – 10 ppm as was stated in the article. In a test conducted by White Labs, the following levels were achieved:

Shaking for 5 minutes	2.71 ppm
30 sec. pure O ₂	5.12 ppm
60 sec. pure O ₂	9.20 ppm
120 sec. pure O ₂	14.08 ppm

Their recommendation for the home brewer with a 5 gallon batch is 1 liter per minute of pure O₂ for one minute through a 0.5 micron sintered air stone. Exceeding the recommended 8 – 10 ppm results in a somewhat quicker ferment for the first few days but the terminal gravity does not change. Under saturation of the wort results in a terminal gravity of a full degree Plato higher than properly aerated wort and it usually takes longer to get there.

Early on in my brewing, I started out with shaking and splashing the cooled wort. I upgraded to an aquarium pump & filter with an air stone. It definitely improved fermentation and the quality of the finished beer but I couldn't seem to keep the air stone from clogging (yes, I boiled it before and after use to no avail.) At the Brew Offs I saw O₂ injection in action and really liked the idea. Due to the generosity of a friend, I got an oxygen cylinder and regulator. I now use the White Labs recommendation of 1 liter of O₂ per minute for 1 minute.

If you are interested in upgrading your equipment to include this technique, you might think about hitting a few yard sales. Somebody's elder relative may have passed away recently and their O₂ equipment may be there and gotten for a very reasonable price. All you need after that is an air stone on a wand and perhaps a change of plastic tubing.

Make a Yeast Starter

Smack packs are great but what if the yeast culture you want doesn't come from Wyeast? What if that yeast has been stored in the fridge for a little longer than optimal? Just mixing a slurry of DME and yeast in a jar and giving it a shake once or twice a day may not provide a really healthy starter. I couldn't imagine the difference that a stir plate starter can make until I got one for myself and put it to work. There's a great article in the 9/2019 issue of the Hopline which guides you through the construction and use of a stir plate or you can buy one from a homebrew supply house. Even Amazon has a variety of models starting at under \$30.

Control Ferment Temperature

I started out fermenting in the garage where Mother Nature had complete control over the temperature. That worked just fine for about 3 or 4 weeks of the year. I began fermenting in the house moving the fermenter to a cooler or warmer place but that wasn't really ideal either.

I tried draping a wet towel over the carboy and used natural evaporation as my chilling device. It actually works if there isn't much of a temp differential but, again, I had to use the coolest part of the house

and keep the fermenter in a drip pan to avoid the anguish and expense of divorce.

The next step was to add a thermostat to an old refrigerator out in the garage. The fridge was only large enough to handle one fermenter at a time. When it finally crapped out, I was stuck trying to figure out my next move.

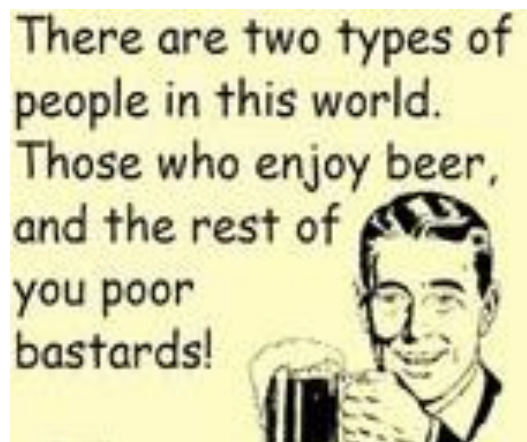
I built a SON OF FERMENTATION insulated box which utilizes a fan blowing air over jugs of ice. The fan is controlled by a thermostat. That worked just fine. My efforts with it can be found in the 9/2015 issue of the Hopline. I've still got it and it works fine. I'm limited to one fermenter at a time and I really can't lager in it but it is much cheaper than building a refrigerated walk-in beer room.

I've got a small chest freezer equipped with an external thermostat. I use it to keep my kegged beer at temp and simply refuse to empty it out just to ferment a batch since the aforementioned ice box is still in play.

Summary

None of these techniques are novel or reflect some new breakthrough technology. Some are already part of many a brewer's brew-day regimen. When we realize that there is always room for improvement and then act upon that idea, things tend to improve. Getting something for nothing is a rare occurrence but a little extra time may be all that's required. The truly hard part is breaking from routine. Dare to take a single step out of your comfort zone to do something differently and you may be well rewarded!

I don't suggest that you incorporate all of these ideas on your next brew-day but give them a try one by one and you'll find that you have made a difference for the better in your brewing.



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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