



HOPLINE

Newsletter of the Crescent City Homebrewers Club

March 2020

Next Meeting: Wednesday, March 4th, 2020 7pm

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

2020 Edition

Volume 32, Issue 3

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PRESIDENT'S CORNER – MARCH 2020

Hope everyone had a good Mardi Gras. Our next event is the Fish Memorial Sausage Stuffing and Brewoff at Monk's place at Crown Point. There are still spots for the brewoff and there are still some units left of the sausage to sell. Come to the meeting for more details.

This year we will do a brewing competition amongst participating club members, this coming up meeting will be your last chance to sign up. It will be a double elimination bracket style competition. The winner will be crowned champion.

The pig roast / swap meet we are trying for May, we are still working out the details and the Bus Trip this year will be one towards the breweries in and around Baton Rouge. We will keep you posted as this develops.

Happy Brewing
Hector

Brewoff Schedule for 2020 (Subject to Change, Really)

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
4/4/20	Session Stout	Charles Sule	6325 Penlita Dr. NOLA 70124	Hector Meier
5/9/20	Munich Dunkel	Gerald Lester	Faith LCMS 300 Colonial Club Dr Harahan, LA 70123	Your Name Here
6/6/20	Saison BIABS	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett
July	Off			
August	BIABS	Barney Ryan	101 Garden Rd. River Ridge, LA 70123	
September		O	O	X
October		X	X	O
November	Learn to Home Brew Day	X	X	O

*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.

BREWOFF NEWS AND SUCH FOR MARCH

"I can't believe Bud Light could make something with even less flavor"

(Me , after tasting Bud Light Seltzer)

Hey Buckaroo's,

I apologize for being out of touch, there was some confusion about the Hopline which has since been corrected. You didn't miss much though, except an epic Scottish Ale Brewoff at the Deutsches Haus.

Mathew Ault was the Brewmaster for this classic style, which blended Golden Promise with several dark malts to produce a lightly hopped, malt forward beer with an OG of 1.046. Barney Ryan was chef, and cooked a ham with all the trimmings. Oh yeah, there was also beer. It was great to see so many new members at this event, and I think Matt did a great job in showing them the ropes. I would like to thank everyone who helped and participated.

On March 7th, we will be having the annual "Fish Memorial Sausage Stuffing and Brewoff". William Thompson will once again take on the reins of Brewmaster with a Rye beer. This beer will have a distinctly complex, malty profile by his use of many different grains, and will be hopped with Magnum and Saaz. It sounds like a great breakfast beer. We still have a couple of slots open. For this event, lunch will be \$15, but you will get 3# of sausage to take home with you. This event is always a fun time so be sure to come and participate.

On April 4th, will be having a Stout Brewoff, hosted by Charles Sule, and led by our Glorious Leader, Hector. Session Stouts have been the life blood, the liquid Muse if you will, of the Irish Nation and its Bards. Why I myself have even been known to wax poetic after several pints of the Black. But I digress. We have plenty of spots available for Grunts, Movers and Shakers. No Oxford comma necessary. Brewoffs at the Sule residence are always fun, and educational, so don't miss it.

The next event will be held at the Faith Lutheran Church in Harahan. Gerald Lester will be the Host, the style is a Munich Dunkel, and the date is May 9th. Through sheer coincidence, this seems to be a big day for all things German. There will be a Volksfest in Gretna and another one at the Deutsches Haus on that same day. I can think of no better time than brewing beer in the morning, and then going to the Deutsches Haus to watch the Brats play. All spots are still available.

The first week of June will feature the first, of our two, annual "Brewing in a Bathing Suit" events. It will be at my house, it will be a Saison, and spots are still open. We will have the second BIABS event at Barney Ryan's house in August.

Well, that's all for now. For those of you who are new to the club, and bothered to read my article to the end, you should know that the club equipment can be lent out for private brewing, if you can demonstrate you know how to use it.

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

BREW FOR THOUGHT

Editor's Note:

CCH-ers! I'm adding two spotlights to the Hopline. A member's homebrew recipe spotlight, where a member contributes a homebrew recipe that they've had recent success with (at least that's what they've told me). This month's is from our esteemed leader, Hector.

I'm also adding a local beer spotlight, where I choose something tasty from one of the local breweries and ask the brewer to comment on their inspiration. This month it's the Big Peel from Mitch Grittman at Zony Mash.

Cheers -- Jack

MEMBER'S HOME BREW RECIPE SPOTLIGHT

Baltic Porter – Hector Meier

Grain:

5 lbs Pilsner

5 lbs Vienna Malt

6 oz Carafo II

3 oz Crystal 60

3 oz Crystal 80

3 oz Crystal 120

1.5 oz Chocolate Rye

1.5 oz Roasted Barley

Hops:

2.5 oz Lublin @ 60 min

0.5 oz Lublin @ 20 min

Mash at 155degF for 60 min

Boil for 60 min

Use a clean ale yeast at the low end of the temperature range for until complete. Rack and let it age for at least at least a month.

EDITOR'S LOCAL BEER SPOTLIGHT – MARCH 2020

The Big Peel

Brewery: Zony Mash Beer Project

Style: Witbier

ABV: 4.8%

Description: Belgian style wheat beer, with coriander, orange peel, and lemon peel

Brewer's Comments – Mitch Grittman

When we were ideating the original menu for Zony Mash, we wanted to have a solid chunk of Belgian style beers that are mostly overlooked by most breweries in today's market. Witbier has been sort of whitewashed by the big beer companies, so we wanted to make something that was a little truer to style but still had some characteristics that made it unique to us, like the lemon peel, cascade dry hops, and Oats.

We have 3 primary yeasts that are used for most of the beers we make at Zony Mash. The 'belgian blend' I use is from the Yeast Bay. They became a favorite supplier of mine as a homebrewer, and this particular blend is actually my preferred primary fermenter for my barrel aged saisons. The wit beer is the first use of the yeast, being the smallest gravity belgian. This propagates enough yeast to do the saisons and bigger gravity belgians. The Big Peel is essentially the mother of all our belgians.

Here is a homebrew sized version that I put together for CCH! I have an 80% efficiency, so may need to scale depending on your equipment. This is for a 5 gallon batch:

(mitch@zonymashbeer.com)



2 Row	3.5 lbs	42.4%	
Malted Wheat	3.5 lbs	42.4%	
Flaked Oats	1.25 lbs	15.2%	
Rice Hulls	lots		
Magnum	10g	60 minutes	15ish IBUs
Cascade	1oz	Dry Hop	
Bitter Orange Peel	25g	steep in whirlpool	
Lemon Peel	25g	steep in whirlpool	
Coriander	40g	steep in whirlpool	
Yeast Bay Wallonian	1 vial		
Yeast Bay Saison Blend 2	1 vial		
Pitch Yeast around 68F, and raise temp slowly over the duration of the primary fermentation.			

THE HOPLINE NEWSLETTER

Mike Retzlaff

The HopLine is not, and has never been, a candidate for the Pulitzer Prize, Hugo Award, or Nobel Prize in literature. It is (or at least should be) an accumulation of thoughts from the membership, hard won lessons written from experience, and a few articles found on the Internet or from books in which the general membership might have some interest. There are a number of us who have written technical articles concerning all aspects of brewing and some pedagogical DIY articles. A few bizarre glimpses into our individual psychic distress have been offered. BTW, no thanks, I don't wish to be treated for my sense of humor no matter how obtuse it may seem to others.



You don't have to be an Ernest Hemmingway, Jack London, or Herman Melville to become a contributor to the HopLine. A short note about some little trick you've found to be helpful, something that shortens your brewday, what to do with that leftover mash, how you maintain ferment temps, or serves some other useful purpose is all it needs to be. Cooking recipes were sporadic until Ricardo offered them on a fairly regular basis. Cooking and brewing recipes are perfectly in keeping with the cause. If you think of something, write it down and send it in.

Please, don't be shy. Remember, this is a newsletter; not literature or a scientific journal!

*** It's Worth Reading ***

I'm smart enough to recognize things when I trip over them. In my thirty years or so of homebrewing I've tripped over many things and fortunately, learned from most of these accidents. I've also read quite a bit about beer. The history, physics, chemistry, microbiology, and techniques involved have opened my mind to realize how little I actually know compared to how much there is to learn. There is a lot of info out there in print. Some of it is/was offered over the years by some noteworthy writer and is erroneous but never questioned. It is repeated by subsequent writers and accepted as fact. Alas, I keep striving to sort the wheat from the chaff to aid in my understanding of the world of brewing.

I've written numerous articles for the HopLine which run the gamut of technical through silly. I have gleaned articles from a multitude of sources such as old brewing journals which are simply too long for inclusion in our newsletter. It's time to offer them to anyone who asks. This series will last for a number of months depending on member response.

Too Big for the Hopline

This article is too long for a newsletter! A group of Benedictine monks in central France moved north and established several cloisters in northern France and Belgium. Later, in the aftermath of the French Revolution, nearly all religious orders were wiped out as "Crown & Mitre" were purged from society. Slowly during the 19th and 20th Centuries, they rebuilt and have developed some fine beers we can all appreciate.

BELGIAN TRAPPISTS & ABBEY BEERS

Send me a request by E-mail and I'll send it to you as an attachment.

mickey.61@cox.net (Mike Retzlaff)



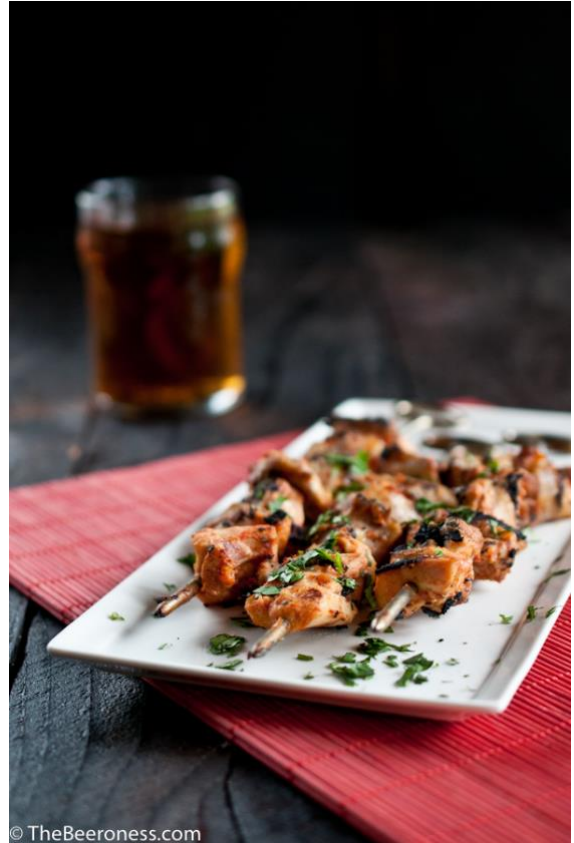
FOOD AND WHINE

Yogurt and Beer Marinated Chicken Skewers

Ricardo DelosReyes

Ingredients

- 1 cup plain Greek yogurt
- ½ cup pale ale
- 1 tsp dried crushed red peppers
- 1 ½ tsp sweet smoked paprika (or 1 tsp sweet and ½ tsp smoked paprika)
- 2 tbs tomato paste
- 2 tsp kosher salt
- 1 teaspoon freshly ground black pepper
- 4 large garlic cloves, grated with a microplane
- 2 1/4 pounds skinless boneless chicken (thighs or breast), cut into cubes
- vegetable oil for the grill
- 2 tbs chopped fresh parsley



Directions

1. In a large bowl stir together the yogurt, beer, red pepper, paprika, tomato paste, salt, pepper, and garlic. Add the chicken cubes, stir until fully submerged and coated. Cover and refrigerate for at least 2 hours and up to 24.
2. Preheat grill to medium high.
3. Remove chicken from marinade and thread onto metal skewers (or presoaked wood skewers), discard marinade.
4. Brush the grill with oil to prevent sticking.
5. Grill the chicken skewers on each side until cooked through, about 5 minutes per side.
6. Sprinkle with chopped parsley before serving, if desired.

CCH CLASSIFIED – MARCH 2020

(1) From Gavin McCall: I've got a pinlock keg I don't use - seems to work alright but it's probably due for new rings. Free to a good home, so call or text Gavin at 808-721-1793, or come see me at the meeting!

(2) See attached pdfs from Sam Grooms

CCH CALENDAR

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

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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