



HOPLINE

Newsletter of the Crescent City Homebrewers Club

March 2021

Next Meeting: Wednesday, April 7th

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

2021 Edition

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PRESIDENT'S CORNER – MARCH 2021

Crescent City Homebrewers,

After our hiatus in February, we are (kind of) back in business for March. We had a nice meeting where we were able to talk out our recent brewoff (check out Will Thompson's fermenter below about an hour after pitching his yeast!) and some events we are trying to roll in the next coming months, including a do-it-yourself Tchoup-brewery club tour we have in the works (Courtyard, Urban South, Miel, NOLA and Port Orleans); a Saturday day trip to the brewery formerly known as Dixie; an off-flavor class/visit to La Chien Brewery; pig roast/crawfish boil; and our exciting, upcoming brewoffs (OYSTER STOUT!). We also had a fun time with some club members last month at a NOLA beer pairing dinner at Martin's Wine Cellar, also pictured below.

Continue to brew, be safe and cheers,

Your humble president,
Alessa



CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2021

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BREWOFF SCHEDULE FOR 2021 (Nothing is certain)

Date	Style	Host	Location	Brewmaster
2/27/21	Strong English Ale	Deutsches Haus	1700 Moss St NOLA	Neil Barnett
3/27/21	Pils or golden ale			
4/17/21	Oyster Stout	Rick Mattei	134 Ridgeway Dr. Metairie, LA 70001	
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
?????	Rye PA	Monk Fish Fest	7967 Barataria Blvd Crown Point, LA	Postponed

*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](#)

Hey Buckaroo's,

The first Brewoff of the year is behind us, and it was a great event. We mashed in Pilsner, 2 Row, Chocolate, Special B, and Roasted Barley to the tune of 143 pounds. Hopped with Legacy hops, and added 20 pounds of Cane Syrup to the mix. We started off at 1.082 SG, and a week later, mine is at 1.012. That puts us over 9% ABV. We are starting this year with a bang. The event was graciously hosted by the Deutsches Haus and Alessa was the "Taco" Chef. I am happy to report that everyone pitched in to help, and things went quite smoothly. William Thompson had an instant fermentation with his beer, and he might have been able to bottle it when he got it home. Thanks again to all who showed up and helped.



The next event is scheduled for March 27th, and is a Golden Ale/Piils. We do not have a Host, Brewmaster, Chef, and only one Mover. If I don't get a large, immediate response real soon, it will be cancelled.

The Oyster Stout Brewoff is on track, and will be held at Rick Mattei's house. We are just about full up, but still taking names. The date is April 17th. There may be an added charge for the food at this event, since oysters are involved. Let me know if you would like to participate.

May 15th will be a Saison, and only one person has signed up so far. It is not too early to sign up, and let me know you plan to attend. We need a host and Brewmaster.

The first BIABS event will be on June 12th at my house. I don't have a style, or any style really, but will let you know when I do. This is filling up fast, so take a leap of faith and get on board.

It has been a tough 12 months, but things are starting to look up. If you are uncomfortable being in a group, or are feeling sick, stay home. There will be more events coming up to join in on. Contact me at neilwbarnett@yahoo.com or see me at a meeting to sign up or ask questions. Take care and keep brewing. DUMBO

BREWSTOCK



www.brewstock.com/competition

JUDGING ON APRIL 11, 2021

WINNING BEERS BREWED AT THESE CRAFT BREWERIES



DROP OFF ENTRIES AT BREWSTOCK BY:

APRIL 10, 2020

Our homebrew competition is back! We are doing strictly collection style again. That means you drop off your beer in bottles and we'll hang on to it until judging day. The entry fee will be \$8.00 per beer, limited to 2 entries per person, and 50 entries total. Like last year, if you don't have a great way to get your beer in bottles, we will be accepting kegs, growlers, cans, tupperware?, you name it, just get it to us any time between NOW and April 10th. Judging will take place on April 11th.

Prizes! Bring your A-game this year. Five winning beers will be selected by five local craft breweries to collaborate your recipe at the professional level. These five breweries will each select a winner:

Brieux Carre
Miel
Parleaux
Urban South
Zony Mash

www.brewstock.com/competition

Spark Notes:

- Who can enter? Any home brewed beer will be accepted
- \$8.00 per beer
- Limit 2 beers per entrant
- 50 total entries accepted
- To register, physical beer must be in hand with payment
- Drop offs will be accepted any time during Brewstock's business hours
- All beer styles welcome, including defining your own style of beer.
 - Warning: Defining your own style of beer may result in skewed scores if the judges don't know what it is. Choose your style carefully.
- Judging will be based on BJCP Scoring
- Please supply no less than 36 oz of beer
- We will be accepting any type of packaging.
 - Warning: providing your beer in suspect containers could result in off flavors the longer it sits around at Brewstock. Choose your packaging wisely.

BREW FOR THOUGHT – MARCH 2021

From Will Lambert

Call for Brewoff Recipes

Calling all former Brewoff Brewmasters!

The idea of having an archive of club recipes has come up, and I thought that the brewoff recipes would be a great place to start. If you have been a brewoff brewmaster, and would like to submit your brews, please email me at whlambert@gmail.com. We will compile them into a resource for the club and future brewmasters, in both 50- and 5-gallon sizes. If folks are interested, we can look at formats for some of the brewing software that is out there.

Also Will's Pro-Tip

Give 'em the boot!

Got kegs where the boot or handles are making a mess of things, leaving smudges and black marks everywhere? The rubber handles and boot can be reconditioned with a rubber reconditioner, such as ArmorAll. I find the wipes convenient, and the handles are improved after one treatment.

From Alessa Massey

Bourbon Tasting

If anyone is interested ...

What's better than one bourbon tasting? That's right!!!! 2 tastings in back to back weeks folks. One on April 8th will feature bourbons with sweet bites. The other is Tax Day and Bourbon with Heaven Hill Distillery. I hope to see you there!!!!

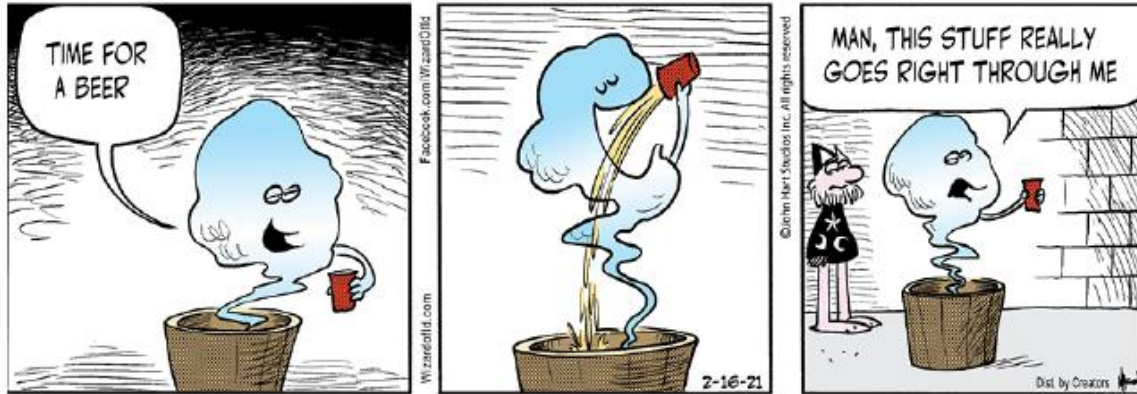
<https://www.eventbrite.com/e/145928105893>

<https://www.eventbrite.com/e/145922765921>

*Remember to call Jeff & give credit card over phone to save 10% eventbrite fees!

Cartoons spotted by Alessa

Wizard of id



The Duplex



From Will Lambert

An interesting article regarding brewing in the ancient world:

<https://www.aljazeera.com/amp/news/2021/2/14/egypt-unearths-worlds-oldest-mass-production-brewery>

Egypt unearths ‘world’s oldest’ mass-production brewery

Egyptian-American team finds a high-production brewery believed to be more than 5,000 years old.



A handout picture released by the Egyptian Ministry of Tourism and Antiquities on February 13, 2021, shows the remains of what may be the world's "oldest" high-production beer brewery, uncovered in the Abydos archaeological site near Egypt's southern city of Sohag [Egyptian Ministry of Antiquities/ AFP]

14 Feb 2021

A high-production brewery believed to be more than 5,000 years old has been uncovered by a team of archaeologists at a funerary site in southern Egypt, the tourism ministry said on Saturday.

The site containing several “units” consisting of about 40 earthenware pots arranged in two rows was uncovered at North Abydos, Sohag, by a joint Egyptian-American team, the ministry said in a statement on its Facebook page.

The brewery likely dates back to the era of King Narmer, it quoted the secretary general of Egypt’s Supreme Council of Antiquities, Mostafa Waziry, as saying, adding it believed the find to “be the oldest high-production brewery in the world”.

Narmer, who ruled more than 5,000 years ago, founded the First Dynasty and unified Upper and Lower Egypt.

British archaeologists first discovered the existence of the brewery at the beginning of the 20th century but its location was never precisely determined, the statement said.

The joint Egyptian-American team “was able to re-locate and uncover its contents”, it said.

According to Waziry, the brewery consisted of eight large areas which were used as “units for beer production”.

Each sector contained about 40 earthenware pots arranged in two rows.

A mixture of grains and water used for beer production was heated in the vats, with each basin “held in place by levers made of clay placed vertically in the form of rings”.



A handout picture released by the Egyptian Ministry of Tourism and Antiquities on February 13, 2021, shows the remains of a row of vats used for beer fermentation [Egyptian Ministry of Antiquities / AFP]

‘Royal rituals’

Archaeologist Matthew Adams of New York University, who heads the joint mission with Deborah Vischak of Princeton University, said studies have shown that beer was produced at a large scale, with about 22,400 litres made at a time.

The brewery “may have been built in this place specifically to supply the royal rituals that were taking place inside the funeral facilities of the kings of Egypt”, the statement quoted him as saying.

“Evidence for the use of beer in sacrificial rites was found during excavations in these facilities,” the statement said.

Evidence of beer-making in ancient Egypt is not new, and past discoveries have shed light on such production.

Fragments of pottery used by Egyptians to make beer and dating back 5,000 years were discovered on a building site in Tel Aviv, the Israeli Antiquities Authority announced in 2015.

Abydos, where the latest discovery was unearthed, has yielded many treasures over the years and is famed for its temples, such as that of Seti I.

In 2000, a team of US archaeologists brought to light in Abydos the earliest known example of an ancient Egyptian solar barge, dating back to the first Pharaonic dynasty around 5,000 years ago.

Egypt has announced several major new discoveries which it hopes will spur tourism, a sector which has suffered multiple blows — from a 2011 uprising to the coronavirus pandemic.

A mission working near Alexandria recently discovered several mummies from around 2,000 years ago bearing golden-tongued amulets — thought to have been placed in the mouths of the dead to ensure they could speak in the afterlife.

Authorities had expected 15 million tourists to visit Egypt in 2020, compared to 13 million the previous year, but the virus has kept holidaymakers away.

SOURCE : AFP

The History Corner

Submitted by Mike R

What the Revolutionary Fathers Thought About Beer

There is a prevalent impression among the people at large that the better sentiment of the American people, ever since the Revolution, was opposed to the traffic in intoxicating beverages of all kinds, without distinction. Nothing is further from the truth. It is a well-established fact that the fathers of the Republic were far from holding any such views. It may be of interest to learn what the oldest Puritan state thought on this question. In the year 1789 the legislature of the state of Mass. passed the following resolution:

“Inasmuch as the manufacture of strong beer, ale and other malt drinks promotes the purposes of agriculture, trade and commerce; since they promote the cultivation of such grains as are adapted to our soil and climate; and since thereby at the same time produce a valuable article of export; and because malt liquors, on account of their wholesome qualities, strongly recommend themselves for general use; since they form an important means for the preservation of the health of the citizens of this state, and protect and guard against the harmful effects of stronger liquors; therefore, be it Resolved, That all brewers who make yearly more than 100 barrels of beer shall be free from taxes and duties for five years.”

The great architects of the American Union evidently were as broad-minded and far-sighted on this subject as on many others, in which time has proved their wisdom and superior statesmanship.

Dark Beer May Be Better for the Heart

By Peggy Peck (WebMD archives)

Flavonoids in Dark Beer May Help Prevent Blood Clots

Nov. 11, 2003 (Orlando, Fla.) -- The real beer argument is not "Tastes great" vs. "Less filling." It's dark vs. light, and the winner, according to a University of Wisconsin heart researcher, is dark brew because it can help prevent blood clots.

John D. Folts, PhD, professor of medicine and director of the coronary thrombosis research laboratory at the University of Wisconsin in Madison, tells WebMD that dark beer is rich in flavonoids, which have powerful antioxidant effects.

"It's about color. You can see the flavonoids in products on the shelf," he says. The rich flavonoid content makes red wine more heart friendly than white wine and purple grape juice a better choice for toddlers than white grape juice, he says.

Folts presented his dark beer-light beer study at the American Heart Association's Scientific Sessions 2003. Folts and his colleagues fed dark and light beer to dogs that had narrowed arteries in their hearts, similar to the narrowing observed in people with heart disease. Only dogs fed dark beer had less stickiness of their blood clotting cells, says Folts. This was true even though the blood alcohol level in the dogs was the same.

He says he is currently conducting similar tests in humans. In that study, volunteers drink two bottles of either light or dark beer a day. Early indications are that dark beer again is more active at fighting blood clots than light beer, he says.

"We are also testing purple grape juice and non-alcoholic red wine," he says. In each case, the dark beverage demonstrates superiority to light colored beverages.

Are Flavonoids the Key?

Valentine Fuster, MD, PhD, director of the cardiovascular institute at Mount Sinai Medical Center in New York, says he is not convinced that flavonoids add anything to the already well-known heart protective effect of alcohol. "We know alcohol works," he tells WebMD. In order to prove that flavonoids add anything to the alcohol benefit, human studies are needed.

Also, Fuster, who was not involved in the study but who has studied the relationship between alcohol and reduced risk for heart disease, says all alcohol studies should be approached with caution. "There is always the risk that the data will be misinterpreted and people will consume too much. Any more than two drinks a day is too much."

For those who are dark beer drinkers -- or drinkers of red wine or purple grape juice -- Folts says they can gain the maximum heart benefit by "drinking these beverages with meals" so that they can fight the increase in free radicals that occurs when the body begins to metabolize food. Free radicals trigger oxidative stress, which has been linked to heart disease and inflammation, says Folts.

YEAST CULTURING

by Andy Thomas

(extracted from notes from lecture by Dr. Jerry Vaughn of the University of Tennessee)
February 1987

The CCH members who were fortunate enough to attend the 1st annual Eastern Homebrew's Alliance Convention in Gatlinburg this Spring learned more about yeast culturing in one concise lecture than you could ever learn by reading the somewhat confusing books available to the homebrew. I certainly cannot convey the concept of yeast culturing as well as someone who has spent years studying the beasties, but I will try not to do too great of an injustice to Jerry's ideas.

"Hey, my Chimay yeast started to taste like crud. It must have mutated and is screwing up my beer. Right?" Wrong, black patent breath! If you are reusing a yeast and it starts doing a bad job for you, chances are your lack of cleanliness allowed the yeast to incorporate wild yeast doing sexual reproduction, but yeast reproduce asexually, right? Wrong again, airlock head. Let me back up here . . .

Yeast reproduce both sexually and asexually. Asexual reproduction, or simply budding, takes place when yeast are comfortable and they are surrounded by food. One example is yeast in a fermenter full of new wort. They bud like crazy – producing our beer in a way that still seems a little bit like magic no matter how well you understand it. What do yeast do when times are not so good? When the wort is fermented? Yeast protect themselves from hard times by sexually reproducing with other yeast cells. This sexual reproduction produces spores. What do the spores do? They wait for better times again.

Yeast spores float on dust, they travel on your cat, they have found their way into every nook and cranny in your beer room! Remember that wort you spilled in the corner and didn't quite clean up? You guessed it. Wild yeast spores are all over the place and they are prepared to sexually reproduce with your prized Chimay yeast, carefully cultured Guinness yeast, whatever. Yeast is yeast. Once you inactive yeast is exposed to air (once you've racked your beer off) or after sneeze near it (saliva has 100 yeast cells/cc), the good yeast will probably find some of those odd wild spores and reproduce sexually with them. So what? Yeast reproduces tons of times during on fermentation and the wild yeast parent can slowly show up in larger numbers of the daughter cells or budded cells. Anyone who has ever drank a Gueuze from Belgium knows what wild yeast can do. Holy smoke! Talk about a mouthful of lactic, dry,

sulfidic, vinegar, etc. These wild yeast can slowly work their way into your good colony and with the wild yeast, weird flavors!

Mutations in a yeast? Possibly. Yeast will produce mutations from time to time, but the odds are stacked against them. Then figure that when the odd mutation occurs, what are the chances that the mutation will be so superior to the others that it will take over the colony? Practically zero. Most mutation are genetically screwed up and get cast aside in favor of a healthy population. Mutations don't cause off flavors. Yeast which has been infected with wild yeast definitely will.

But wait, does this mean that there is no way to keep crazy wild yeast out of my favorite Sierra Nevada? No, it means that to reuse that Sierra yeast, you must culture it. Culture? Isn't that when you go to the opera and eat finger food? Not quite, lupulin breath. Culturing yeast can be as simple as making beer (usually easier than making beer), and can prolong the life of your best yeast as long as you desire.

What to use? Very expensive equipment!!! Note the following high tech:

- One cardboard box (2' X 2' X 2' approximately)
- One can spray paint
- A few cotton balls
- A few disposable pipettes & bulbs
- 6 sterilized test tubes & stoppers (note: these are available in any scientific catalog. US Scientists can take bulk orders for the club and supply them.)
- Also, you need a clean area and some common sense. Hmmm . . . we were in good shape until that last one. If short on common sense, you may want to watch someone.

----DIRECTIONS----

1. Spray paint a box after cutting one side out. The paint seals the surface of the box so no dust comes off. You will work under the box to reduce the chances of things falling into your operation. Wipe your counter (Formica or non-porous counter is best) down with alcohol before starting.
2. Put the disposable pipettes on a rack in your pressure cooker, seal, & bring the cooker to a boil to sterilize them. Bacteria cannot survive high temperature pressurized steam while a few varieties can survive a normal stove top boil. Let

the pipettes cool and place some cotton in the large end before placing the bulb on.

3. Make up a cup of dry malt extract wort (a low gravity wort of 1.030). Cool the wort and pipette one tablespoon of wort into the pre-sterilized test tubes and cap them.
4. Take another sterile pipette & put cotton in the large end again. Pipette a small volume of yeast culture (one ml or ½ tsp.) into the six test tubes with the wort, uncapping, filling & capping them back one at a time. The yeast culture can consist of any source of desirable yeast such as:
 - a) A bottle of unpasteurized beer which was opened only a couple of minutes before.
 - b) The bottom of your fermenter if some style of blowout fermentation was used.
 - c) A starter you save in a sterilized container in the fridge
 - d) Your favorite brewery (if you can talk them out of it)

Transfer into the test tubes is easier if all the tubes stand upright in a rack, or just as easy, stand them up inside a short tumbler.

Keep an eye on your six new starters because, as the yeast works, gas will be liberated & they will try to pop the stoppers off. Crack them occasionally just to release pressure, but do not remove the caps unless you're ready to use it. Once you see sediment in the tube, put it in the fridge.

You now have pure colonies of your yeast, however the colonies are small. Prior to pitching into a 5 gal. work, the yeast must be built up into a larger colony by pitching the test tube contents into a pint or so of dry malt extract wort of some other wort. Do not pitch the contents of the pint starter into your wort unless you have observed activity in an airlock. Pitching only the contents of one test tube starter into a 5 gallon wort will result in a very long time for initial fermentation and will probably all time for bacterial infection.

So let's make beer!!!!

NEW BREWERY DAY TRIP

From Alessa Massey

In February, Hector, Will, Jo and I decided to take a trip to a couple of new places around the state. It was a beautiful (if cold) day and a nice way to get out and see some new sights.

First stop: Istrouma Brewing at Sugar Farms in St. Gabriel

We pulled into a gated area with a cool barn-like structure and cool artwork. The taproom is inside with a rotating tap. Beers were very good, although they were limited to 3 choices when we went. There is an awesome outside seating area which will be amazing once the weather warms up a bit. They have food as well, and it was very good. I can't wait to get back out there again to try some more of their beers, especially after looking at the website for this post and seeing what they have right now!

<https://sugarfarmsla.com/istrouma-brewing/>





Second stop: Gilla Brewing Company in Gonzales

<https://www.gillabrewingco.com/>

This was our second stop and don't let the strip mall scene phase you. This little brewery has some solid choices. I like that they have a mix from darker and maltier to all of the sour options that a lot of people are into right now. We only stayed here long enough for one beer each though since unfortunately there inside taproom was closed and it was FREEZING. I like to stop this one on my way to Baton Rouge when I go as they are right on the way and they always have new stuff on tap as well.



Third stop: La Chien Brewing Co.

<http://www.lechien.beer/>

Our last stop was La Chien Brewing in Denham Springs. This brewery is located in an old oil changing station (which I realized when I looked down by the bar and saw fermenters lit up under my feet). It has a nice funky vibe – dim lights with bright fluorescent accents all around. The beers were solid (I brought back two crowlers to share at the March meeting and completely forgot them, shame.) and they have their own menu onsite. When the owner realized we were all beer enthusiasts, he brought us down into the pit to get a look at the setup and talk to us about how they got started. This is where the topic of having a off-flavor session came up and we thought it would be a fun way to fit some education in for the club and check out a new brewery at the same time. Details in the works.

Cheers, Alessa



TAIL WAGGER	Belgian Wit with Orange Peel and Coriander	ABV 5.2%	\$6.50
PUPPY LOVE	Belgian hazy pale	ABV 6%	\$6.50
PUP-KIN STOUT	Stout with spices and pumpkin	ABV 8%	\$8.00
HIBISCUTS	Hibiscus Wheat	ABV 5%	\$6.50
UNLEASHED	New England IPA	ABV 6.5%	\$7.00
ALMOND JOIE	Brown ale with toasted coconut, toasted almonds and cacao nibs	ABV 6%	\$8.00
GUEST TAPS -			
HUCKLEBERRY -	PANTOON -	HUCKLEBERRY -	ROOT BEER
RIVERBOAT RAZZ	CRUSHING WAVES	TRAIL DOG	CREAM SODA \$3.50
Raspberry wheat ale \$8.00	Cherry & pineapple, Tangerine wheat sour \$8.50		(Non Alcoholic)
			COLD BREW COFFEE \$4



CLASSIFIED – MARCH 2021

From Richard Rice

The American Legion Post 350 (old D'haus halfway house) has a two tap beer cooler they are willing to get rid of, best offer. It would need cleaning and refurbishing. it would have to be removed by the new owner. If any one is interested let me know at 504-737-4309 or at dogearbrewing@gmail.com

Links

CCH: <https://crescentcityhomebrewerscom.files.wordpress.com/2021/01/membership-application-2021.pdf>

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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