HOPLINE

Newsletter of the Crescent City Homebreweres Club

April 2021

Next Meeting: Wednesday, May 5th

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

2021 Edition

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PRESIDENT'S CORNER – APRIL 2021

Crescent City Homebrewers,

Time is flying and I hope everyone is finding things to keep themselves busy. Hector finally finished his tweaks on our homebrewing system so that we can get back to the business of homebrew. It is fancier than I thought possible. Hopefully I won't break it.

We have two fun events coming up with the Oyster Stout Brewoff and the Faubourg Brewery visit. Hope everyone can make it one or both of these fun events. Excited to finally being able to plan and have more events,

Cheers,
Alessa

The Duplex

Pearls Before Swine | Stephan Pastis

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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~~			Cancelled
4/17/21	Oyster Stout	Rick Mattei	233 LaBarre Drive .Metairie, LA 70001	
5/15/21	Saison			
6/12/21	BIABS Pils or golden ale	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,

Had to cancel another event, the style will be moved to the June Brewoff. I hope you are all doing well, and staying safe.

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 is an added charge for the food at this event, since oysters are involved. Let me know if you would like to participate, only those who RSVP will be able to attend.

May 15th will be a Saison, and only two people have 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. If I don't have people sign up soon, it will be cancelled. We can't blame this on Covid-19 anymore, if the club members don't want to sign up for Brewoffs, we won't have Brewoffs.

The first BIABS event will be on June 12th at my house. We will be making a Golden Ale or Pilsner, you chose. I am asking someone to step up as Brewmaster, since I have been the Brewmaster for the last two. This is filling up fast, so take a leap of faith and get on board. It's a fun day.

Things are starting to look up, more and more people are getting vaccinated and looking to hang out together. 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

Ghostly Similar

Method: All Grain
Style: DIPA
Boil Time: **20 min**
Batch Size: **5.5 gal**
Boil Size: 6 gal
Boil Gravity: 1.076
Efficiency: 70%

Color Approximation

Original Gravity	Final Gravity	ABV	IBU	SRM
1.076	1.017	8.2%	53	5.5

Malts / Grains

12.5 lbs	American 2-row	1.8º L
2.5 lbs	Flaked Oats	2º L
1 lbs	Carapils	1.5º L
0.5	Golden Naked Oats	10º L

Mash

150º F	60 minutes	pH: 5.25

Hops

4 oz	Citra	13% AA	Whirlpool 5 min	53 IBU
4 oz	Citra	13% AA	Dry Hop at yeast pitch	

Yeast Options

Wyeast 1318 London III	Avg Attenuation: 71–75%	Flocculation: Medium	Temperature: 64–74º F
WLP066 London Fog	Avg Attenuation: 65–70%	Flocculation: Medium	Temperature: 64–72º F
WLP095 Burlington Ale	Avg Attenuation: 75%	Flocculation: Medium	Temperature: 67–70º F

Water Profile: Juice

Calcium	Magnesium	Sodium	Chloride	Sulfate
20	15	75	150	50

Notes from Parish via Craft Beer & Brewing Magazine:

Mash in at 150ºF for 45 minutes. Run off into the kettle and boil for no more than 20 minutes. Don't use any kettle finings. The shorter boil and avoidance of finings maximize haze. For a juicy beer like this, you don't want to drop out those protein-polyphenol complexes in suspension. At flameout, add the Citra hops and whirlpool for 5 minutes before knocking out into the fermentor.

Spring Time Helles

Method: All Grain
Style: Helles Bock
Boil Time: 60 min
Batch Size: 5 gal
Boil Size: 6.5 gal
Boil Gravity: 1.059
Efficiency: 70%

Color Approximation

Original Gravity	Final Gravity	ABV	IBU	SRM
1.066	1.012	7.4%	25	8.5

Malts / Grains

4 lbs	Weyermann Pilsner	1.6º L
4 lbs	Weyermann Vienna	4º L
4 lbs	Weyermann Munich II	10º L

Mash

152º F	60 minutes	pH: 5.2

Hops

1 oz	Hallertau Mittelfrüh	3% AA	Boil 60 minutes	10 IBUs
2 oz	Hallertau Blanc	10% AA	Whirlpool 5 min @ 210F	15 IBUs

Yeast Options

Fermentis SafLager W-34/70	Average Attenuation: 80%	Flocculation: High	Temperature: 48-58º F
WLP830 German Lager	Average Attenuation: 75-80%	Flocculation: Medium	Temperature: 50-55º F
OYL 057 HotHead Kveik	Average Attenuation: 80%	Flocculation: Medium	Temperature: 68-98º F

Water Profile: Munich Lager

Calcium	Magnesium	Sodium	Chloride	Sulfate
50	5	5	75	50

Notes:

This beer can benefit from a decoction and/or step mash to help with an extra crispy finish. This is also a warm weather beer! Use some fruity German hops in the whirlpool. Try Hallertau Blanc, Mandarina Bavaria, or Huell Melon to get an interesting fruity warm weather lagerbier.

BREW FOR THOUGHT – APRIL 2021

BEER AND A HEALTHY SOCIETY

by Mike Retzlaff

From about 1340 until 1380, the bubonic plague, or Black Death, killed 30% to 60% of all Europeans! Smaller, localized outbreaks occurred through the early 1700's. As horrible as these historic events were, it prompted tremendous progress for civilization.

During the summers of the late 1400s, hoards of little flies frequently invaded Central Europe. By the early 1500s, several principalities in what is now Germany had passed laws requiring that all food and beverage containers be covered to protect consumers against these dirty insects.

The common tankard also had to be covered, and this was initially done with a wooden disk. Eventually, adding a hinged lid with a thumb-lift replaced the loose wooden cover. This ingenious invention was soon used to cover all German beverage containers while still allowing them to be used with one hand.

This covered-container law and several other public health regulations were enthusiastically passed and vigilantly enforced as a result of public fears about a return of the Black Death. In the period after Roman times to the 1300s, sanitation had continually declined. During the years of the Black Death, it became obvious to all, with 95% of those in filthy areas dead and only 10% dead in clean surroundings, that the plague was somehow related to unsanitary conditions.

The covered-container law was only one in a whole series of sanitation regulations that were passed in Germany after the plague — pigpens could not be adjacent to streets, old or diseased meat had to be labeled as such, other wastes to be carted off, etc.

Local brews in many other parts of Europe were still being made with moldy bread, cabbages, eggs, and anything else at hand. In an earlier commentary, I illustrated that the loss of revenue because of slow sales of poor quality beer led the way for stricter regulations. Even though the Reinheitsgebot was instituted for more than just the health of the general public, it instilled a pride among brewers which continues to this day.

Wells, rivers, and streams can be contaminated most anywhere you might travel. This has been a dire problem of society for millennia. Beer, because it is boiled and fermented to produce alcohol, has, throughout the ages, saved the lives of untold millions.

Because it is nutritious and safe to drink, beer is a tasty way to maintain health. Zum Wohl!

NEW ADVANCEMENT IN HOMEBREWING

Mike Retzlaff

See article on next page

Can also be found with this link.
https://crescentcitybrewtalk.com/nuclear-steam-generator/

Nuclear Steam Generator

THE OTHER ENERGY SOURCE (Who needs an advanced degree in physics?)

by Mike Retzlaff

Several years ago Hank wrote an article for the HopLine and joked about another member's '88 Cutlass automobile as being nuclear powered. He went on to say the guy "won't share the details" as he feared retribution from politicians and Big Oil concerns. Hank left that thought to say we are left with only electricity, natural gas, and propane/butane to fuel our home brewing. For some reason Hank's words stuck in my mind.

Sometime later I saw a TV episode of BIZARRE FOODS about Iceland. Besides illustrating how sharks are harvested, butchered, and then fermented until they reek of ammonia, it showed how the island country enjoys power derived from geothermal steam. Iceland uses both the steam and the electricity generated by it. That volcanic steam is piped into virtually every town dweller's home and business. The steam arrives at 330^{0}F which boils water in about 10 seconds and cooks rice in 10 minutes. Steam, it seems, might fulfill the energy dreams of home brewers everywhere. I checked with the LSU extension service but found that volcanoes are scarce in these parts and there aren't any accessible geothermal resources in Southeast Louisiana.

Without geothermal power on the horizon, I started thinking about how to generate steam without resorting to using electricity, natural gas, or any form of LPG. The point was to get away from these expensive, fossil-fuel energy sources. That dilemma got me thinking of how a small nuclear steam generator could be designed and built with the patio/garage brewer in mind. I searched the web for ideas and finally bought some books from Amazon® before collecting the necessary pieces-parts required for such a contraption.

I picked up a large number of used smoke alarms which contain a small quantity of radioactive material as part of the detector circuit. There isn't much Amercium-241 in each detector so I had to be quite judicious in retrieving it from the tiny canisters.

My steam generator is based on the breeder reactor design but my assembly isn't capable of actually making fuel due to the lack of gamma rays. However, the half-life of Amercium-241 is 432 years so I don't think I should see any diminished performance for quite some time.

One of the tricky parts was bending the stainless steel tubing so it would fit snugly within the housing I had and then welding the fittings to the coils. The thermo-siphon system negates the use of a pump to circulate the water while heating and keeps the unit independent of an electrical power source. Sheet lead in the proper thickness for the shielding was also difficult to procure.

The generator is now finally assembled and has done quite well in the initial test runs. I store it in separate halves and complete the assembly the day before use. The assembly of the unit isn't much different than plugging a battery pack into a cordless drill.

The really tiny amount of Americium-241 being utilized makes everything comparatively safe but there is nothing "instant" about its speed in getting up to operational temp.

In theory, naturally occurring radon gas poses more of a threat to me and the neighborhood than do the alpha rays emitted by this unit. However, for safety's sake, I do keep a dosimeter in my pocket while handling and operating the unit. As anticipated, the exposure is negligible.

Basically, what I have done is build an industrial strength sous vide. It differs from an electric heating element in the fact that it won't scorch the mash, wort, or hops during operation.

I may build or modify a kettle to incorporate a steam jacket which would surely speed things up in bringing the kettle contents to temp but that's a project for later.

UPDATE on THE OTHER ENERGY SOURCE (Perhaps a degree in nuclear physics would have helped)

In regards to my nuclear steam generator, a few things have popped up which make me question some of my assumptions. While stored without use for only a few weeks, the heating module got so hot that I couldn't handle it. I used a boat hook to drag it out of the garage as it was starting to scorch the paneling. I cooled it down with a garden hose but that's only a quick fix and I need to formulate a permanent solution.

Another indicator of unexpected problems is that I woke the other morning with something scratching my legs. It turned out to be my toenails which had fallen out during my sleep. It isn't painful but feels a bit odd.

By chance I discovered that the dosimeter I was using to monitor radiation is actually an EPT (early pregnancy test) pen. I guess that's why it's always read negative.

On the plus side, I've found a lot of dead caterpillars in my garden near the garage and my peppers and tomatoes are growing vigorously and quite large. Also my male pattern baldness has miraculously reversed but the new growth has an orange tint.

This project now seems to have been more of a personal challenge and curiosity than a necessity. I don't do enough brewing at home anymore to justify keeping it. I would like to donate it to the club for use in Brew Offs and, of course, as a loaner to interested members.

Included are printed instructions which are spiral bound to fold over or lay flat. The plasticized pages are waterproof and can be safely displayed for reference during a brew session. Also included are two rolls of crime scene tape; just to keep folks safely away from the steam tubing.

If CCH accepts the donation, it may be prudent to make an application to the NRC (Nuclear Regulatory Commission) for a permit. That should stave off the EPA with their incessant pesky questioning and general nosiness.

NEW UPDATE on THE OTHER ENERGY SOURCE (You should always think things through)

As a follow-up on my attempt to improve home-brewing and the efforts of brewers everywhere, I have more news.

The CCH Board of Directors declined the offer of my nuclear steam generator. I understand the Haus refused permission to store it on the property. Potential environmental concerns and financial liability seemed the key components of this ruling. I understand the decision but was left in a quandary.

I couldn't leave it unattended in my garage as it works a little too well. I tried storing it in a big tub with running water and an overflow hose leading to the storm drain in front of my house. My water bill was far too high to maintain this "fix" so I thought of drilling an artesian well but the estimated cost is prohibitive.

I offered it to a few members of the club who brew quite a bit but they're all pussies and afraid of a little radiation. They've all lived full lives and don't want more children, so what the hell? One of them has a big swimming pool and wouldn't have to bear any expense in heating the pool during the winter season but that fact seems to have escaped his attention.

I offered it to the folks at NOLA Brewing but they ran me off the property. Now I can't go back because of a restraining order which includes the taproom.

I visited Lafreniere Park and surveyed the large lagoon which is featured as part of the grounds. I figured that just might be the place for permanent storage of the heating module. Upon just a little reflection, I decided against it because of the children playing in the park and the fact that the lagoon is only 3 feet deep. The unit might heat the shallow water to the point of poaching the fish and driving away the ducks, geese, & swans. On the other hand, the park could eventually promote the lagoon as a "hot springs and mineral bath." Then again, most bureaucrats lack vision and might not see it as an improvement. I scrapped that idea.

I thought of leaving it on the curb the night before trash day and it certainly would have been gone within hours due to roving, curbside scavengers. However, my sense of social responsibility and even the moderate possibility of it being returned were enough reason to cause me to seek another solution.

I decided to release it back into nature by dropping it over the guard rail of the Huey P. Long Bridge. My neighbor, who was to drive me up to mid-span for the release, asked "isn't that a little dangerous?" "Not really", I said, "as long as you turn on your emergency flashers when we stop." Once at the rail, I looked for freighters and barges as to avoid accidental contact before heaving it over. We completed the task without a hitch. You'd be surprised how much of a splash an 8 lb. canister makes after falling 133' into such a deep river. It now rests with probably thousands of discarded murder weapons in the silt at the bottom of the scenic and historic Mississippi River.

When you consider the discharge of legal and illegal effluence which occurs every day from the myriad of petro-chemical plants and refineries upriver, my actions should not be of any real negative consequence. Actually, the presence of this unit may help to neutralize the detrimental effects of all that other stuff.

Just to be on the safe side, I wouldn't recommend fishing downstream of the bridge for the next several hundred years.

A NEW, NEW UPDATE on THE OTHER ENERGY SOURCE (an unexpected visit)

After my last HopLine update on the nuclear steam generating unit, I got a visit from the FBI and Homeland Security. I can assure you that neither agency has a sense of humor whatsoever!

They were armed with guns, a search warrant, Geiger counter, scintillator, attack dogs, and a SWAT team. The only things missing were armored vehicles and the 82nd Airborne Division. They went through my house, garage, car, and front & back yards. I won't need another proctology exam for at least a few more years. I just wish they'd engaged the services of a licensed medical doctor.

I explained to them that the articles I submitted to the HopLine are simply satire; that they don't reflect reality. Once I explained away their fears, they hastily ripped out several walls in my house and garage. At that point, the Geiger counter and scintillator were put to use but, fortunately for me, alpha radiation doesn't leave any lasting traces of radioactivity or ionization. I was interrogated at length by several agents at once and threatened with all sorts of draconian punishments. It was like being slapped around by the Three Stooges.

They left with no evidence which surely explains why I wasn't required to accompany them. I asked if they planned to compensate me for the damage they did to my house and garage. One Special Agent gruffly said "Send us a bill." I'm sure I'll have to engage an attorney to recoup the expense of those repairs. The damage they did to my illusion of personal security, not to mention what they did to my lower GI tract, is a story unto itself.

Apparently, some reader(s) of the HopLine made a call to report "possible terrorist activity." I am simply a creative individual following in the footsteps of Edison and Tesla in trying to develop an idea to improve my lot in life and that of my fellow brewers. Because of the distress caused me by a shallow thinking informant whose mind is trapped in the Dark Ages, I am reticent in sharing my efforts toward the many ideas rambling about in my head.

Build Your Own Water Filter: Projects

Forrest Whitesides Jan/Feb 2007

If your tap water isn't quite up to muster for use as brewing water because of heavy chlorine or other off odors and tastes, you are pretty much limited to two options: buy bottled water for brewing or filter what comes out of the tap.

Buying water from your local grocery store or big-box club store is relatively painless, but it does require a trip to the store and hauling the water back to your brewhouse (garage), and then you have to dispose of the plastic containers. Buying water, if you shop around, costs about $1 per gallon.

Filtration can be quite expensive initially. Whole-home systems can cost more than $1,000. And while countertop filters can be found for starting at about $60, replacement filters cost from $20 each and need to be replaced every 300 gallons or so, on average. Considering the cost of the filter unit and the first filter cartridge, a countertop filter delivers good brewing water for about 30 cents per gallon. Pitcher-based filters, like the popular Brita models, deliver fantastic results as well but are unbearably slow for filtering in quantities needed for brewing, and the cartridges require frequent replacement. While filtration is cheaper and easier than buying water, it generally requires a bit more upfront investment . . . unless you build one yourself.

The heart of the filter

The core of our system is, of course, a water filter. Specifically, I chose a Culligan WHR-140 in-line filter (Fig. 1) because of its long life and compact size. The WHR-140 is an in-line filter used in Culligan showerheads. It is available most places that sell filtered showerheads, such as Bed Bath & Beyond and other home stores, and it costs about $15. It is also available online. It uses a filter media made by KDF Fluid Treatment Inc., which, according to the manufacturer, removes 99% of free chlorine, reduces water-soluble heavy metals and also eliminates sulfur odor. The performance life of this filter is rated at 10,000 gallons (38,000 L) before replacement is necessary. For technical information on the filter media itself, see the manufacturer's Website at www.kdfft.com. Considering a total project cost of $40, the cost-per-gallon for this filter is about one-half of one cent per gallon. For all-grain brewers, this translates to approximately 1,000 batches worth of brewing water, assuming approximately 10 gallons total used to arrive at a final volume of 5 gallons. This depends, of course, on mash thickness, how long you boil and several other factors. Like anything else, your mileage may vary.

Get it together

Before you get started assembling the filter, wash all the parts (PVC and brass) in warm water with a mild soap. The PVC will likely be dirty from sitting on a shelf in the store and the brass connectors have a thin sheen of oil on them to protect from corrosion.

You'll want to wash all that off before you use the filter to clean up your tap water. First, slide the filter unit into the smaller-diameter end of the PVC elbow joint until the rubber gasket on the filter is snug against the elbow opening (Fig. 4). Now slide the coupling over the end of the elbow where the filter sticks out (Fig. 5). On both ends of the joint, insert the bushing adapters (Fig. 6). Now we're ready to screw in the water in/out connections. Liberally apply pipe tape to the threads of the 5/8" hose barb and screw it in to the bushing attached to the coupling piece. Repeat the same procedure with the 1/2" hose barb and screw it in to the other bushing (Fig. 7). As an alternative, you can "kick it up a notch" by using a 1/2" ball valve in place of the 1/2" hose barb. I chose a ball valve with a spigot bib because it has an angled head, which makes it ideal for countertop use (Fig. 8).

Setup and use

Note: This project is designed to be used with a kitchen sink, but can easily be adapted for use with garden hose fittings (see right for alternative parts).

Unscrew the standard aerating faucet insert from your sink and screw in the dishwasher snap adapter. Attach one end of a length of 5/8" vinyl tubing to the faucet and the other end to the 5/8" hose barb on the water filter (Fig. 9). All that remains is to turn on the water at your faucet and collect the filtered water in a hot liquor tank, bucket or kettle (Fig. 10). If you opted to use a ball valve for the water out connection, be sure the valve is in the open position when you turn on the water from your sink. Otherwise, the pressure buildup will cause the PVC parts to fly apart rapidly and possibly violently. (I discovered this the hard way!) Be careful.

Allow a few gallons to run through the filter before collecting any water for brewing. This will allow for any filter media dust to be expelled, and give you a chance to verify the integrity of the various connections. If you notice leaks around the in/out connections, reapply pipe tape and re-tighten the connection. Leaks at the PVC joints indicate that the parts do not fit snugly. Disassemble the unit, reconnect everything, and test again. If you still get leaks, you can use plastic pipe cement to seal each connection. Just make sure that whatever you choose is safe for use with potable water.

If after time, the flow rate of the filter slows down noticeably, it is likely that there is a buildup of sediment partially blocking the filter. To remedy this, connect your sink faucet to the water-out hose barb or valve and let the water run for a few minutes. This will back-flush the filter and eject the sediment.

Flow rate

The filter used in this project is rated to operate effectively at flow rates up to 2.5 gallons per minute (which is the federally mandated maximum flow rate for showerheads and faucets, established by the Energy Policy Act of 1992). Depending on your water pressure, you may have to run water through the filter at less than the maximum rate possible in order to get adequate filtration. If it takes more than 24 seconds to filter one gallon, your flow rate is within the operating standard. If it takes less than 24 seconds, you need to lower your flow rate for optimal results.

Alternate parts

If you'd rather use the filter with your garden hose hookup, you can simply substitute a 3/4" garden hose adapter in place of the 1/2" male thread x 5/8" hose barb on the water-in side. Now just attach the filter to your garden hose connector and let 'er rip! You can also get a garden hose adapter for your sink and use a washing machine water hose if you don't want to fuss with the vinyl tubing and barbs. Also, you can substitute nylon hose barbs in place of the brass barbs for a cleaner look and an all-plastic configuration.

Comments

I use a hose barb on one end and a QC hose connector on the other. When I first hook it up, I run garden hose water through it and adjust the flow to obtain about 2 gallons per minute. Once I've collected the necessary water, I unhook everything and let it drain. I've checked the output with chlorine test strips and it actually does what it's supposed to do . . . imagine that!

I really don't know if this improves the quality of the beer I'm brewing these days but it makes me feel as if I'm doing a good thing and I think my water is of better quality now.

I've also got a regular filter rig which uses the see-thru plastic housing with a filter cartridge but I only use that for filtering beer. I put it together after a brewing fiasco.

I brewed a batch of Wit after reading an article which said there's no need to use Irish Moss because it's supposed to be cloudy anyway. It made perfect sense to me so I didn't add any to the boil. Once the beer was done, I kegged it. It looked "chunky" and reminded me of the composition rubber used for carpet backing. It smelled good, tasted good, but looked so bad I didn't want to drink it at all. I filtered the whole batch instead of having to drink it in the dark.

Another fiasco was dry hopping gone awry. The S/S tea ball opened up in the keg during dry hopping and the filter was the only method I could fathom that would work. It did, and I was glad that it was stored among my brewing equipment.

SITES OF INTEREST

Crescent City Homebrewers:
Crescent City Homebrewers
CCH Member Application

Local Brewing Supply:
Brewstock

Louisiana Craft Beer Info:
Louisiana Craft Brewers Guild

Breweries:
504 Craft Beer Reserve
Big Easy Bucha
Bayou Teche Brewing Company
Brieux Carre Brewing Company
Broad Street Cider & Ale
Bywater Brew Pub
Chafunkta Brewing Company
Courtyard Brewery
Crescent City Brewhouse
Deutsches Haus
Gnarly Barley Brewing Company
Gordon Biersch
Miel Brewery and Taproom
New Orleans Lager and Ale Brewing Company
Old Rail Brewery
Parish Brewing
Parleaux Beer Lab
Port Orleans Brewing Company
Royal Brewery
Second Line Brewing
Urban South Brewery
Zony Mash Beer Project

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