



HOPLINE

Newsletter of the Crescent City Homebrewers Club

May 2021

Next Meeting: Wednesday, June 2nd

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

2021 Edition

Table of Contents

Volume 33, Issue 5

President's Corner	2
Brewoff Schedule	4
Member's Homebrew Recipe Spotlight	7
Brew for Thought	9
Club Links	20

PRESIDENT'S CORNER – MAY 2021

Crescent City Homebrewers,

The month of April flew by swiftly with COVID restrictions loosening and a couple of very fun events for the club. We had a fun time shucking and eating a ton of oysters at our Oyster Stout brewoff. Much thanks to our oyster shucking team (Barney, Barry, John, Dan, Deanna, Charlie) and anyone else I am forgetting who helped out), our charbroiled oyster champ Hector and the "fry girls": Genevieve, Jackie, Christy and I (with some much appreciated help from Dan at the end) and of course our brew team. It was a fun and successful event. Thanks to everyone who came out, helped and enjoyed some great food and company. I look forward to trying all of the beer.

We also had a great day at Faubourg Brewery. The weather was beautiful, there was great music, food and drinks. Kevin treated us to an amazing tour (including some beer samples). Special thanks to everyone who made this day memorable, including the Faubourg staff.

We are looking forward to more fun events coming up that are the planning mode. Stay tuned and keep drinking!

Alessa

Close to Home / John McPherson



"What?! Ya never heard of the Beer Gut Fairy?!"

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2021

President

Alessa Massey

Vice President

Genevieve Mattei

Treasurer

Johanna Obrien

Secretary

Mona Wexler

Quartermaster

Will Lambert

Brewoff Czar

Neil Barnett

Hopline Editor

Jack Horne

Wizard of Id / Parker and Hart



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	Neil Barnett
5/15/21	Cream Ale			Cancelled
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 Baratavia 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 the May event, so the next chance to brew together will be the June Brewoff. I hope you are all doing well, and staying safe.

The Oyster Stout Brewoff really exceeded expectations. Due to the weather, we moved the event to the Deutsches Haus warehouse, where we had great coverage during the days frequent rain storms. The recipe consisted of Two Row, Chocolate, Roasted Barley, Flaked Oats, and Flaked Barley in the mash. We then added Legacy hops, a pint of oysters, 6 quarts of oyster liquor, and 25 shells to the boil. We topped off the kettle with more boiled wort until it was all the way to the top. We managed to get 11 paid units, a club unit, and a few gallons left over. Alessa and Hector took care of the food, serving raw oysters, fried oysters, charbroiled oysters, and jambalaya. Our impeccable shucking crew of Barney, Barry, Charlie, John, and Deanna, finished off 9 sacks in record time. Everyone worked, everyone partied, it was a great time. I have just racked my beer, and the club's unit, and can describe it as " Rich and malty, with a distinct roast flavor, subtle salinity, and a slightly hot finish." It came in at about 6.5% ABV, and all participants were given a stick of charred oak which was soaked in whiskey to be added to the secondary. It will be interesting to see if this oaked barrel hack will work, I know it works on moonshine. Let's keep our fingers crossed.

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.

The Schedule for the Fall will start with another BIABS event at Barney and Diane's house in August. I will let you know the date soon, along with the dates and styles. If someone has a great idea, and is willing to run with it, our selection of styles and dates are flexible. Let me know.

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

Oyster Stout Brewoff



MEMBER'S HOMEBREW RECIPE SPOTLIGHT – MAY 2021

Wildflower Saison – Matt Ault

Style: **Saison**

HOME BREW RECIPE:

Brew Method: All Grain

Style Name: Saison

Boil Time: 60 min

Batch Size: 6.5 gallons (fermentor volume)

Boil Size: 8 gallons

Boil Gravity: 1.040

Efficiency: 90% (brew house)

STATS:

Original Gravity: 1.050

Final Gravity: 1.008

ABV (standard): 5.5%

IBU (tinseth): 26.77

SRM (morey): 3.47

FERMENTABLES:

6.25 lb - Pilsner (64.1%)

2 lb - Red Wheat (20.5%)

1.5 lb - Vienna (15.4%)

HOPS:

1.5 oz - East Kent Goldings, Type: Pellet, AA: 5, Use: Boil for 60 min, IBU: 23.89

1 oz - East Kent Goldings, Type: Pellet, AA: 5, Use: Whirlpool for 20 min at °F, IBU: 2.88

1 oz - Mosaic, Type: Pellet, AA: 12.5, Use: Dry Hop for 7 days

MASH GUIDELINES:

1) Infusion, Temp: 150 F, Time: 90 min

OTHER INGREDIENTS:

0.5 tsp - Cracked pepper corn, Time: 10 min, Type: Spice, Use: Boil

1 oz - Sweet Orange Peel, Time: 10 min, Type: Spice, Use: Boil

0.5 oz - Coriander, Time: 10 min, Type: Spice, Use: Boil

16 tbsp - Dried rose/hibiscus tea, Time: 10080 min, Type: Spice, Use: Secondary

1 tbsp - Lavender, Time: 20 min, Type: Herb, Use: Whirlpool

YEAST:

Wyeast - Farmhouse Ale 3726

Starter: No

Form: Liquid

Attenuation (custom): 76%

Fermentation Temp: 70F

NOTES:

Boil 1 pint water. Turn off heat. Dissolve 1/4 cup sugar. Steep rose/hibiscus for 15min. Strain.
Pour gently into fermenter with dry hop. Keg one week later.

BREW FOR THOUGHT – FEBRUARY 2021

A method on recirculating draft line cleaning

-Will Lambert

While there are many ways to clean beer lines, I find that the use of a submersible pump circulating through the daisy-chained lines is the easiest. Especially since you can essentially set it and forget it while you move onto other projects. Since the solution is circulating, you do not need to worry about a cleaner sitting in the lines for an extended period. I use flare disconnects, so you might need some different parts if you have barb fittings.

Parts Used

Submersible pond pump



Faucet cleaning adaptor
(1 per tap)



1/4 MPT v 1/4 MFL fitting



1/4 MFL x 1/4 MFL fitting



Liquid line cleaner

5/16" ID tubing

My pump has 1/4" female threads, so I can use this fitting to connect directly to the beer line.

If you use barbed fittings from your beer lines, a jump post will work instead

Process:

1. Fill a bucket with 2-3 gallons of your cleaning solution. I use PBW, but a specialized beer line cleaner or caustic solution can be used.
2. Remove the faucets, disassemble, and place parts in cleaning solution.
3. Attach a faucet cleaning adaptor to each faucet outlet. Attach tubing to connect faucets 1 & 2, and open-ended tubing attached to faucet three. Do not forget the rubber gasket behind each one.
4. Remove and disassemble all liquid disconnects and place the parts in the cleaning solution.
5. Connect the ¼ MPT x ¼ MFP fitting to the pump, and connect beer line 1
6. Connect beer lines 2 & 3 with the flare x flare fitting
7. Place the pump in the cleaning solution, along with the end of the line connected to tap three.
8. Plug in the pump, and let the solution circulate 5-7 minutes. *(Or longer. Go make a sandwich and watch an episode of something on Netflix. Whatever works.)*
9. After your allotted cleaning time, turn off the pump, and move it and the various parts to a bucket of clean water. Plug in the pump and place the end of the line three hose into another bucket. *(Sometimes I'll run the discharge into the PBW bucket until it no longer feels slick, and then allow the rinse water to recirculate.)*
10. Repeat the above process to flush the lines with sanitizer.
11. Disconnect all the lines and reassemble your tap system.

Comments:

If you have a different number of taps, you will need to adjust the configuration. 2 taps will not need the flare-by-flare fitting as line 2 would be the exhaust, for example. I have done this when I've only had two lines that needed cleaning. In the end you will need to add or subtract parts as needed to accommodate your system, and how many lines you need to clean at a given time.

Get a pump with enough head pressure to get higher than your taps are from the floor. Mine says that it has got 5.2 feet of lift, and my taps sit at about 4 feet. I have to set the bucket on a chair to get everything rolling. When it is time to replace it, I will be getting a more powerful pump so that everything stays on the ground.

Instead of the fountain pump, one could use a sump pump such as the one used in a keg washer. You would want to add a valve to the assembly that would connect the ¾ inch PVC to the beer line. You could use a brew pump.

A jumper post will allow you to connect your liquid disconnects without removing them.

Fauburg Brewery Visit



HIGH-TECH BREWING

by Mike Retzlaff

Today, we tend to think of high-tech in brewing as big control panels with meters, lights, gauges, switches, and such; almost like a nuclear power station. The big breweries utilize equipment such as computer controlled pumps and valves, fermentation vessels with ethylene glycol cooling systems, automated high speed machinery for bottling, canning, and kegging, etc. They utilize sensors on almost every piece of equipment to monitor all aspects of brewing. However, the concept of "high-tech" depends upon your point of view. Many of us can remember the TV and magazine ads which referred to their products and services as "jet age" or "space age". Those monikers don't grab the same attention anymore.

The thermometer was developed over a period of years. The first thermometer resembling its present form was made in 1654. Fahrenheit developed his instrument in 1724; Celsius developed his in 1742. The thermometer, as a brewing instrument, was starting to be found in general use by 1760. The hydrometer was first marketed to brewers in 1768 and was widely accepted by the 1780's. Both of these instruments were "high-tech" in their day - now they are commonplace.

There is plenty in print of the early brewers and the societies in which they lived. In contemplating what they did, I wondered how they did it. There must have been some way they could perform all the tasks involved in malting, mashing, brewing, fermenting, and packaging beer without the basic brewing tools we now take for granted. They accomplished all this with apparent consistency.

Imagine how you would brew a batch of beer without a thermometer and hydrometer. It can certainly be done as our predecessors did so for several thousand years without any science or scientific understanding at all. Back then it was considered "the brewers art." Brewing still consists of a lot of "art" but can be accomplished with the purchase of a book instead of a lengthy apprenticeship. Much of what made brewing an art is now explained through science.

As home-brewers we often see ourselves as far removed from Coors, Miller, and Budweiser as one can get. Compared to brewers of just over 200 years ago, we utilize technology they couldn't even imagine. We all use thermometers. We all use hydrometers. Almost all of us use electricity, natural gas, or bottled gas instead of going out to dig coal, cut peat, or to reap firewood from the forest. So, how did they do it?

The following excerpts give us a window on the past without the use of a thermometer.

"Fail not to boil your water six or eight minutes, then let it into the main tun; if time will permit, do not put your malt in for mashing till the steam has escaped and you can see your face in the water; but if time will not admit of this, add about one gallon of cold water to eighteen gallons of hot." ¹

London method of brewing Stout Butt beer

"... this must be made very hot, almost ready to boil, yet not so as to blister, so then it will be in too high a Heat; but as an Indication of this, the soul Part of the Liquor will ascend, and the Malt swell up, and then it must be parted, look'd into, and felt with the Finger or back of the Hand, and if the Liquor is clear and can but be just endured, it is then enough," ²

Nottingham method of brewing Ale or October beer

"The first full Copper of boiling Water he puts into the Mash-Tub, there to lye a quarter of an Hour, till the steam is so far spent, that he can see his Face in it; or as soon as the hot Water is put in, throws a Pail or two of cold Water into it, which will bring it at once into a temper." ³

The Country or private way of brewing

"I will suppose a private Family to brew five Bushels of Malt, whose Copper holds brim full thirty six Gallons or a Barrel : On this Water we put half a Peck of Bran or Malt, when it is something hot, which will much forward it, by keeping in the Steams or Spirit of the Water ; and when it begins to boil, if the Water is foul, skim off the Bran or Malt, and give it to the Hogs, or else lade both the Water and that into the mash Vat, where it is to remain till the steam is near spent, and you can see your Face in it, which will be in about a quarter of an Hour in cold Weather; then let all but half a Bushel of the Malt run very leisurely into it, stirring it all the while with an Oar or Paddle, that it may not Ball, and when the Malt is all but just mix'd with Water, it is enough, which I am sensible is different from the old way and the general present Practice; but I shall here clear that Point. For by not stirring or mashing the Malt into Pudding Consistence or thin Mash, the Body of it lies in a more loose Condition, that will easier and sooner admit of a quicker and more true Passage of the after ladings of the several Bowls or Jets of hot Water, which must run through it before the Brewing is ended; by which free percolation the Water Has ready access to all the parts of the broken Malt, so that the Brewer is capacitated to brew quicker or slower, and to make

more Ale or small Beer. If more Ale, then hot boiling Water must be laded over so slow that one Bowl must run almost off before another is put over, which will occasion the whole Brewing to last about sixteen Hours.”⁴

1 E. Hughes A Treatise on the Brewing of Beer 1796

2 Wm. Ellis The London and Country Brewer 1787

3 Ibid

4 Ibid

The Germans, Czechs, and Austrians, among others, utilized decoction mashing. They would “dough-in” with ambient temperature water. They would raise the mash temp by infusion to “blood temp” which would be about 99°; they had a very handy comparator at the end of each arm. Trial and error taught them how long to hold the mash at that temp. They would use the mash scoop to pull the first decoction. Over time, they learned how many scoops (thick or thin) were required for each decoction. The decoction was pulled and stirred while slowly heated in a kettle until it boiled. It was then returned to the main mash and stirred in. After some time, a second decoction was pulled and the process repeated. It was after the thermometer became available that they held the decoction at a rest temp before continuing the heating until the mash boiled.

The method which preceded the use of the hydrometer is the calculation of “brewer’s pounds” to determine extract. I have seen SG readings listed to four and five decimal places. I thought perhaps that commercial brewers have some sort of digital electronic hydrometers. They actually calculate brewer’s pounds and convert that into SG.

It is a rather straight-forward method. In Britain, an imperial gallon of water weighs exactly 10 pounds. A barrel contains 36 imperial gallons. Therefore, a barrel of water has a net weight of 360 pounds. A full barrel of wort weighing 375 pounds net would have an extract weight of 15 pounds. 15 divided by 0.36 = 41.67 or 1.04167 SG. This is how they can figure SG to so many decimal points. Conversely, a SG of 1.060 would calculate to $60 \times .36 = 21.6$ brewer’s pounds or a full barrel of 381.6 pounds.

This system was used in breweries and taught in brewing schools even here in the States at least until the time of Prohibition.

In 1990 when I started brewing, you could still buy “red-line” hydrometers. These had a red line painted on the internal paper scale at the upper end of the stem which would estimate when there was enough sugar left to carbonate your beer. I have no doubt that

these are the very instruments responsible for most of the stories of how “grandpa used to make beer and one day his shed blew up.” The terminal gravity of any batch is dependent on a number of factors; the least of which is a red line on a scale.

During Prohibition, Hugh F. Fox, secretary of the US Brewers Association and a leading spokesman for the brewing industry, called homebrewed beer “troublesome and messy, and not very successful” and added that one could not produce “a light, palatable, and wholesome brew without the use of highly specialized and costly apparatus and facilities for sterilizing, filtering, and refrigeration.”

I think Mr. Fox would have a different opinion these days. When you consider the quality of beer we brew with the less-than-stellar equipment we tend to use, it seems rather amazing. Remember, we are all high-tech brewers; at least in the eyes of someone.

SOLAR ENERGY BREWING

(Keep Moving Forward)

by Mike Retzlaff

Many HopLine readers will recall my harrowing experiences with the development of a nuclear steam generator for home brewing. Well, it wasn't a complete failure but it wasn't truly successful either. My desire to develop a cheap alternative to fossil fuels is still strong but in what direction might I go next?

Electricity, especially around water, can easily go awry with improper or even slightly worn wiring leading to fires or electrocution. Propane and natural gas can cause asphyxiation by unvented carbon monoxide and there is always the chance of an explosion. Lastly, radiation, as it turns out, can be a rather large problem both physically and legally.

My quest led me to start thinking about solar power. The sun has always been with us and only recently has been exploited for a smidgeon of its potential. Here in south Louisiana, we get plenty of the sun's rays. The sun has incredible power and it seems a shame that it hasn't been harvested for domestic use beyond solar panels and hot houses.

I started thinking of how this tremendous and seemingly inexhaustible power source might be coaxed into providing us with most of the energy required for home brewing. How could I heat a brew kettle with sunbeams? I then remembered, as a child, using a magnifying glass to burn pieces of wood and dried leaves. It all seemed like magic to me as a child, and I guess, it still seems that way.

I decided to see if I could build a solar furnace to house a brew kettle. I wanted to stay with steam as it can work as a buffer to control the immense power available. I purchased a Fresnel lens which is capable of producing 2000°F under strong sunlight. This 11" square lens collects the sun's rays from a fairly large azimuth so that only a rough manual adjustment is needed to keep the focal point in the correct area of the kettle.

Again with this project, I used stainless steel tubing but encircled the kettle for maximum energy transmission. I bent the tubing in a "picket fence" configuration to adapt it to brew kettles of nearly any normal diameter including keggles. I included a gauge and a pressure relief valve to avert over-pressure ruptures. I could foresee losses during operation due to leakage and venting but couldn't even guess how to inject more water into the pressurized system during operation so I constructed a heavy walled reserve tank.

I fabricated a housing and lined it with ceramic wool insulation. I cut a window in the housing for the lens frame and set the focal point at an optimal position. I set the frame on a pivot so it can be tilted to align the lens for light gathering during the various seasons.

During the first test runs, I found that the tubing was overheating at the focal point so I welded a 6" square piece of titanium sheet metal to one section of the coils as a target pad to protect the tubing and better distribute the heat across the coils.

The thermo-siphon incorporated into the design really works well in keeping the condensation from collecting in the coils while everything is heating to operating temperature.

I constructed a visor for the lens which can cover a portion of this aperture to regulate the sun light entering the system. I just watch the pressure gauge and adjust the visor to suit; it's almost like using the throttle on a lawn mower. Everything seems to be working better than expected and I am surprised how little "fiddling" is required to keep it all working properly during each stage of the brewing process. Unlike my last major effort, it can be turned off. I find true comfort in that as a lesson well learned. I will issue an update as things progress.

SOLAR ENERGY UPDATE

(How Can You Expect the Unexpected?)

As many should recall, I built a solar furnace to utilize the free energy available to most anyone who has the wherewithal to use it. The rig works and I can find little improvement necessary but I've got an open mind about that. As always, I'm open to suggestion but have gotten very little feedback so far.

I left the solar furnace out in the drive way in front of my garage for a few days because of the forecast of no rain. The summer solstice was nigh but I was oblivious to the extent it would affect my life. I was wrong to believe that superstition was behind the rituals many ancient cultures developed for such phenomenon. As the sun's rays moved across the furnace lens, time and space were apparently warped as a spirit was wrenched from the ethereal plane. It abruptly appeared before me. I was quite shaken and wondered if I were about to die. It spoke in some foreign tongue which I couldn't recognize or understand. I quickly regained my composure and recorded the raspy sounding noises it uttered. I also took pictures but the images are amorphous blobs which depict nothing thus rendering them useless.

Once I got this "creature" trapped in my garage, I called Tulane University to set up a meeting with a Professor of Linguistics. I knew better than to give my real name to avoid another bizarre episode with more governmental agents. He listened to the recording several times and then summoned a colleague; an Archeological Anthropologist. He too listened to the recording but broke out in a sweat and seemed dumbfounded. After conferring, both questioned me about the origin of this recording and how it came into my possession. I didn't dare tell them the truth as I didn't want to wind up in the Psych. Dept; perhaps for days or weeks (after all, I have a cat to feed). They asked a multitude of questions. Frustrated over the evasiveness of my several obviously contrived stories, they finally revealed, that the language seems to be Enochian. This tongue is angelic in origin and was spoken by Adam and Eve. The last human to speak it was Enoch; hence the name. It was deciphered by two legitimate occult investigators in 16th century England. It is an ancient language far predating Aramaic, Hebrew, and all other Middle Eastern tongues. I don't have any idea if what they told me is true but both Professors seemed rather adamant about it. I excused myself for a rest room break and slipped out of the building through a side door. Nobody noticed me and I wasn't followed.

When I got home, I opened the garage and tried to communicate with this being. Eventually, it started to speak French, so naturally, I suspected it was demonic in nature. After nearly an hour and several languages later, it started speaking English and I began to relax. A tentative trust in each other was initiated at that point. I asked its name but was told that I wouldn't be able to pronounce it. I insisted and it was right; I can't pronounce it let alone spell it. I started calling him Bob and he seemed to be okay with that. The only explanation I could offer him was that he was brought to Earth on a beam of light due to the solstice. Thinking that he might possess the knowledge of the ages, I thought for a few moments so as to inquire something I felt was really important. First I asked if he had a preference between Champion and AC spark plugs; if he had any insights on removing carpet stains. I asked Bob if he had any suggestions to improve home brewing. "My only expertise in the physical realm" he said, "is in distilling." but that's really not my thing so the conversation stalled.

Bob then turned the tables on me and asked "What's the deal with light beer?" I hesitated for a moment before saying "Light beer drinkers really don't like beer but get some perverted thrill in urinating." He seemed dismayed, looked down, and slowly shook his head. Bob did relate a few anecdotes about St. Arnold which I can't repeat in this forum but let's say that the stories aren't flattering and St. Arnold should not be praised by brewers or, for that matter, the church either.

I informed Bob of several churches in the area; would he care to talk with a priest or pastor? Bob replied "Those poor souls have enough problems to deal with, why confound them more? The biblical time-line of Easter doesn't add up and they pass it off as *a matter of faith*." Bob then went on a tirade

over man's inability to grasp the precepts and concepts contained within the Holy Bible. He said that Humans tend to settle for buzz phrases in lieu of the many complex principles offered. He told me that Enoch was the last human to physically appear before Almighty God. Enoch's reaction was to shit his pants. The incident set the policy to only present spirits before the Lord to avoid the necessary clean up.

I plan to send Bob back to whence he came at the winter solstice in December by simply reversing the lens and using a dressing mirror from the back of a door. I surely hope that works as he seems miserable here and I'm not particularly pleased to play host to my new guest either. I may make an attempt to send him home at the autumnal equinox but I'm really not counting on it being successful.

HERE WE GO AGAIN

(The Fallout Continues)

After the last update on SOLAR BREWING, I was contacted by a group of those "ancient alien" type investigators. They knocked at my door and said "We know you have an extra terrestrial on the premises." While being confronted at the door, I saw several of these mutants scurrying, like out of control Trick-or-Treaters, from their van toward my backyard. I pushed my way out of the doorway and through my visitors to stop the invasion. They went up to the garage door and pounded on it in an attempt to gain entrance. I told them to get off the property but they ignored me. I turned the hose on them and they scattered as I was soaking their cameras. Being such a ragtag lot, that hosing may have been the only shower they've had in a while.

Within just a few minutes, the police showed up and demanded to know what was going on. I said these people had mobbed my property and I wanted them gone. Their spokesman stepped in to explain I had an extra terrestrial; a being from space in my garage. That statement not only bolstered my position but determined their immediate fate. The cops quickly ran out of handcuffs and resorted to plastic zip ties from the trunk of one of the police cruisers. Almost immediately, every cop car in Harahan was on scene along with the Chief of Police. This mutant band was whisked away in the cruisers. Everything was under control by that point so I offered the Chief a chair on my patio and a glass of iced tea while I related the sequence of events. He radioed to make sure the errant visitors' first stop would be for psychiatric evaluation. A tow truck showed up and removed the visitors' van. It seemed fitting as token restitution for their domination of the History Channel on cable. The interview was over in short order and the Chief left with my thanks for such a quick resolution to the problem.

Later that afternoon, I got another knock at the door. This time it was two priests and a pastor from area Churches. They took exception to the content of my article in the HopLine. I asked if they had actually read the article. They stumbled a bit before telling me that it didn't matter if they had read it or not; it was blasphemy. "Which part?" I asked. "Well . . . all of it" one priest said. "If you never read the article, how can you condemn it? Is that in keeping with Christian ethos?" I asked. They looked a bit befuddled and I think they felt some tremors in the moral quicksand on which they were standing. I calmly asked them to go home, read the article, and then come back if they deemed further discussion was necessary. Still a bit stunned, like having walked into a post, they agreed.

A few hours later I heard a ruckus in front of my house which turned out to be religious picketers. I told them of my meeting with several church leaders and the matter is settled. One made a phone call which confirmed my statement and they disbanded. Of course, no apology was offered.

I went out to the garage to talk with Bob. I opened the roll up door and was amazed that he had gone through the contents of my garage and really organized all of my junk. Bob said he thought the straightening might be helpful, and being bored, it gave him something to do. I thanked him for his

efforts. I told him of the happenings and he seemed glad to remain detached from the hoopla. He said he didn't want to deal with the UFO people but would talk with the clergy if they ever came back. "I'll simply remind them of their duty to Almighty God in the strongest manner possible." By that I assumed, like Enoch, they would need a shower and change of underwear.

The next day I got a letter from the Home Owner's Association stating that the recent commotion at my residence was unacceptable in our small and quiet neighborhood. I called the number in the letterhead. I reminded the woman the victim of these groups is me. I also pointed out I have the law on my side which will surely be bolstered by public opinion. If they further victimized me through harassment, they would find themselves defendants in a lawsuit they cannot win. After a brief period of silence, she apologized and wished me a good day. I was truly astonished how quickly her threat evaporated.

I keep waiting for the other shoe to drop. In the interim, I am considering anonymously organizing a rally. I envision inviting Social Justice Warriors, Neo-Nazis, and Antifa for a joint protest. I might suggest the speakers as being David Duke, Louis Farrakhan, and Angela Davis. If I can identify which HopLine reader has been making phone calls in my behalf, the street in front of their residence should serve nicely as a venue for such an event.

Medieval English Brewing

by Fred Hardy

fcmbh@access2.digex.net

Posted to rec.crafts.brewing, 28 Sept 95

Carl Etnier posted Jeff Renner's comments on his (Jeff's) impression of what English Beer must have been like at the time of Henry VIII. IHO, "English ale back then was typically much stronger in OG than now (>1.080), probably cloudy with yeast and suspended starch and protein from poor mashing and sparging techniques, sweeter (higher FG) and unhopped.

Carl goes on to add "and flat". Carl posts that he didn't know when pressure vessels and thereby the possibility for carbonation were introduced for beer, but he suspects they didn't exist then.

Perhaps I can shed some light on several of these areas. As for carbonation, the Celts and Brits had the same pressure vessels as did the Burton brewers who shipped IPA around the world. They are called "Barrels", and the coopers' art was well established in the British Isles before the Roman Invasion.

It had not been forgotten during Henry's time (The Renaissance), since it was the vessel of choice of both the Burton brewers of IPA as well as the modern day Real Ale advocates of CAMRA. The carbonation was less than Bud, but equal to today's real ale served in England. For a killer head the Norse (and probably more than a few Brits and Celts) would plunge a hot poker into the mug to release dissolved CO₂ and produce accompanying foam. At a time when central heating was unknown, the alcohol and actual warmth of the drink were probably welcomed.

OG of medieval beers would have been at least 1.070 to insure a reasonable shelf life. Spoilage was delayed by the higher alcoholic content. FG could not have been much higher than what we would have today from such a beer, or the preservation effect would have been nullified. Please note that guidelines for a number of

today's brews (barley wine, English old ale, Scotch ale, imperial stout, several Belgian ales, bock, doppelbock) may have an OG which exceeds that of the Medieval brews.

As for flavors, the Medieval brewer did not have any black malts or crystal malts. The black malts were not available before 1817. Colored malts resulted from uneven heat control which would have produced pale, amber and brown malts in the same batch, and likely in random distributions. Brown malt was also intentionally produced to reclaim slack malt.

Whether the Medieval beers were cloudy is open for debate. Young beers would have had a higher degree of cloudiness than beers which had been aged, just as today. An aged ale commanded a higher price during the middle ages. By the standards of AB (St. Louis, MO) probably most real ales are cloudy. Try to pour a crystal clear glass of Th. Hardy's ale. Not until glass became the common drinking vessel did beer clarity become much of an issue.

Most English ales brewed before the 16th century would have been unhopped. It is hard to say with any certainty that none were. Hops were introduced into England by the Romans who valued them as food. Since all manners of herbs and spices have found their way into beer, who can say that someone in Medieval England did not use hops in theirs? Documentation identifies sweet gale, marsh rosemary and millfoil as herbs used as gruit in Medieval beer. That is about as complete as saying only pale barley malt, ale yeast, Cascade hops and water are used in modern beer.

Certainly ginger, cloves, cinnamon, ground ivy, nutmeg, mace, honey, fennel, mint and a host of other additives were available to the Medieval brewer. They ranged from common to rare and

expensive. Some imported ingredients were probably unknown in areas of the English countryside, but available in coastal cities.

Every age is arrogant, and we are no different. We assume that no one before ourselves knew how to do anything well. In fact, brewers throughout the Middle Ages produced excellent beer. During the high Middle Ages (1000-1400) English beer was widely exported and said to rival wine in clarity, color and strength. It was even presented to foreign kings as a prized gift.

Sparging did not even become feasible until the introduction of hops. We use sparging to extract the last bit of sugar because we want to emulate BudMilCoors. It is about economics, not necessarily about good beer. Try doing a Medieval style double mash (mash, draw off the liquid, mash again and draw off the liquid) and you will get two brews. One, a strong ale with OG around 1.075, and a small beer with OG in the mid to upper 1.030s.

It is likely that both would have been spiced by the Medieval brewer. The strong ale could be stored and the small beer was for everyday family use. Today we put hops in the small beer and call it English ordinary. We sparge so we can use minimal ingredients and get the same effect as our ancestors got from a second running of their mash.

Reproducing Medieval beers is both fascinating and rewarding. I particularly like my first running strong ale from pale and amber malts and spiced with ginger, toasted rosemary and fennel. I also treat the second running as Medieval brewers often did - I add honey to raise OG to over 1.070 and produce braggot. BTW, Wyeast No. 1728 (Scottish ale) works well with both. Yield is about 3 gallons each of two very different beverages from a single mash of 12 pounds of grain.

Let your imagination dictate the herbs, methods and uses for your Medieval beers. Our ancestors did.



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](#)

Member Pages:

[Crescent City Brew Talk](#)