



HOPLINE

Newsletter of the Crescent City Homebrewers Club

November 2020

Next Meeting: Wednesday, December 2nd

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

2020 Edition

Table of Contents

Volume 32, Issue 11

President's Corner	2
Brewoff Schedule 2020	3
Member's Homebrew Recipe Spotlight	5
Brewstock Water Tools	6
Brew for Thought	7
Food & Whine	13
Classified	14
Club Links	16

PRESIDENT'S CORNER – NOVEMBER 2020

Crescent City Homebrewers,

The end of the year is quickly approaching, unfortunately we were not able to do as much as we wanted due to the current pandemic. That should not stop us from making the best of it. We have several events planned for the future. First is the Learn how to homebrew day happening 7 November, Saturday, at Zony Mash. Things start at 10 am. Come support the club and see if we can get some people interested in home brewing. If you are interested in participating in the brewoff please talk with Neil to put you on the list. The second event is the Christmas party occurring at the Deutsches Haus outside under a tent on 4th of December. Starting at seven. This will be a potluck, so bring something to share. Also if you have homebrew bring it over. Elections for next years board will take place at the Christmas party. If you are interested in running for a spot on the board please let us know to put your name on the ballot.

Be safe, mask up, brew home brew, and we will see you at the Learn How to Homebrew Event.

Prost
Hector

BREWOFF SCHEDULE FOR 2020 (Subject to Change, Really)

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

*BIABS = brewing in a bathing suit

Standard Wort price \$30.00

Standard Lunch price \$10.00

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5 gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5 gallon fermenter, and yeast. If you are interested, email me at neilwbarnett@yahoo.com or sign up at the meetings. [Buy a truck](#)

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

BREWORR NEWS AND SUCH FOR NOVEMBER

Hey Buckaroo's,

The last Brewoff went very well, I wasn't here for it, but Will Lambert will attest to that fact. I would like to thank Rick Mattei for hosting and Will for doing everything else.

The last event of the year will be on November 7th, and coincides with Learn to Homebrew Day. We will be brewing 50 gallons of a classic English Pale Ale, while Oliver from Brewstock will be doing a 5 gallon extract batch at the same time. The location will be Zony Mash, start time will be at 10 AM. Beer and food will be available for purchase. This was a great event last year, and we were able to encourage, educate, and promote home brewing to dozens of people who were curious about our hobby. We still have spots for movers and grunts, so hop on board.

If you would like to sign up, contact me at neilwbarnett@yahoo.com. Take care and keep Brewing. The Dude

MEMBER'S HOMEBREW RECIPE SPOTLIGHT – NOVEMBER 2020

"Northern Lights" Imperial IPA – Federico Portillo

Imperial IPA

Y'all remember that 1970's yoke about "American Beer being like making love in a canoe"? Well, Imperial IPA is what happened to the English Indian Pale Ale when it was released from its straitjacket by Westcoast American craft brewers in the 90s. An Imperial IPA is a very drinkable hops forward beer with a medium-light body and high alcohol content. Citrus notes and light colors are common in this style.

Northern Lights

Imperial (or double) IPA, together with cream ale, are my two favorite "American Born" styles for which I selected the first one to test the Omega Voss strain that captured my attention in winter of 2017. Yes, it might be a contradiction to use a farmhouse strain from across the pond in a native beer style, but this recipe demonstrated to me one of the best characters of our Nation: Take IPA, make it double to call it ours, and then enable it to show you how great homebrewing could be. This recipe became one of the beers I'll always have in my rotation and won people's choice in our 2018 Winter Fest.

6.0 gal

11 Lbs. 2-Row

2 Lbs. Maris Otter

2 Lbs. Wheat flaked

1 Lb. Vienna Malt

8 oz. Rice Hulls.

2 oz. Acid Malt

Protein Rest at 125°F for 20min. Add 3 gal of 150°F water

Infusion Mash at 155°F for 50min. Add 6 gal of 180°F water

2.00 oz 14%AA Citra. 60 min (80 IBUs)

0.25 oz 9%AA Perle. 20min (5 IBUs)

1 tsp of Irish Moss. 5 min

1 tsp of yeast nutrient. 5min

1.00 oz Crystal. 3 days dry hopping starts at the end of the 1st fermentation (the most aggressive CO2 production ends after about 50 hrs.). Then, cold crush for two days before transferring.

Yeast. 1pkg Voss Kveik (Omega OYL-062). It made me extremely happy the way this bug produced a clean (non-phenolic), strong (+/-8% ABV), drinkable (yamm!) beer in only few days at +80°F.

Brewstock Water Tools



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

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

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

click to learn more

BREW FOR THOUGHT – NOVEMBER 2020

Hank Spoke & I Listened. He brought this up so here's a bit more.

By Mike Retzlaff

RARE BEER STYLES – SEEF (pronounced "safe") from belgianbeerspecialist.blogspot.com Nov 2012

Seefbier, an old Antwerp style is reborn....



Belgium has a "new" beer, and it's an interesting one. "Seefbier" was launched in Belgium in March, and what was projected as a seven-month supply sold out in two weeks!

The driving force behind Seefbier is former Duvel/Moortgat Marketing Director Johan Van Dyck, with his Antwerpse Brouw Compagnie. Van Dyck, who lives in Antwerp, became intrigued, even obsessed, he might tell you, with finding the recipe for a style of beer that was said to be the most popular one in the city from around 1800 to about 1930.

Seefbier is mentioned numerous times in local historical records. An 1863 account called it a "white beer that foamed like champagne, and went to the head like port." A 1904 account said that it was a "Poor man's champagne."

An area of Antwerp called the Seefhoek was actually named after Seefbier: "In those days, this was the area where all the nightlife, dance halls and bars were located. Since a beer was at that time synonymous with Seef, that part of town was nicknamed the beer area, or Seefhoek," Van Dyck remarked. "In fact, that area is still called the Seefhoek!" he added.

Van Dyck told me during a recent interview: "I searched for two years to find a recipe. I searched the city archives, old newspapers, talked with descendants of old brewing families, and even interviewed elderly people in retirement homes, hoping to find an old brewer. I finally found a brewer's handwritten notes. At that point, I knew I needed help to translate this old recipe to modern brewing equipment."



Van Dyck contacted Professor Freddy Delvaux and his son Filip of the Catholic University of Leuven. Both men are highly respected scientists in the field of brewing in Belgium, especially

in the area of fermentation. Both agreed to help analyze the recipe and help recreate Seefbier.

Johan Van Dyck (left) and Dr. Filip Delvaux



Van Dyck stated: "We test-brewed several batches of Seefbier, true to the original recipe, with ingredients such as wheat, buckwheat, oats, malted barley, and Belgian hops, as well as a historic yeast strain. It is a very cloudy beer, somewhat akin to a witbier, but without spicing. It's also a bit stronger, at 6.5% abv."



Van Dyck continued: "Seefbeer is completely against all current beer trends in Belgium: everybody is now making extra hopped, high ABV beers, or other more 'experienced' beers such as sour brews. Seefbeer is the complete opposite: instead of a complex or extreme 'sipping' beer, it is a very mild, soft and balanced brew, with a subtle taste and similar aromas. The bitterness is even lower than a standard Belgian lager, at 17 ibu."

I tasted the beer at the Zythos Beer Festival in Leuven in April, and found it an interesting, refreshing brew. But that was a long weekend with many beers, so I decided to taste it again. Last night. It is indeed as I remembered an easy-drinking, cloudy, refreshing brew with notes of citrus, other fruitiness and light spicing. Seefbier in fact, already has an accolade under its belt. It won a Gold Medal in the Belgian "other" style category in the World Beer Cup Awards in San Diego in May.



Brouwerij Roman, Oudenaarde, East Flanders

Seefbier is currently brewed at Brouwerij Roman in Oudenaarde, East Flanders. I visited this brewery in 2007, and it is a great place to have a beer brewed. It has a beautiful brewhouse with copper kettles and other historic equipment, and of course modern fermentation and maturation methods.



Johan Van Dyck, left, Carlo Roman, Albert Follens and Filip Delvaux

Roman is a member of The Belgian Family Brewers, which helps promote and protect traditional Belgian breweries and beers. There are twenty breweries in the group, including some of the best in Belgium.



Grain mill at Brouwerij Roman



Van Dyck plans to build a brewery in Antwerp to craft his products, which will likely include more beers in the future. "We discovered a lot of old recipes in the search for Seefbier, and we have some ideas about new beers in the future. First, though, we must meet the demand for Seefbier," he remarked.

Will we see Seefbier in the U.S.? "As millions of families emigrated in the 19th century to the U.S. through the port of Antwerp, the last beer they had before leaving for the new world was a Seefbier in Antwerp. So it would be great if their grandchildren could now share in this moment in the US, also drinking a Seefbier . . . So we are looking into that!", Van Dyck commented.

Evolution of Beer – A Brief Summary

By Mike Retzlaff

It would be a lot easier to focus on a complete picture of the world around us if there weren't all sorts of things interspersed in it causing changes to everything else. Because of this, history doesn't travel in a straight line. Many beers have evolved in very odd ways during their journey into the "here and now."

Altbier evolved from primitive Celtic tribal roots and is arguably the oldest continuously brewed beer style in the world.

Broyan or Mumme was a valuable commodity of the Hanseatic League during the 14th, 15th, & 16th centuries. This well hopped, light brown ale put the German cities of Hamburg and Hanover on the world's brewing map for hundreds of years. The style became virtually extinct in the second half of the 20th century. It is a distant relative of Keutebier; a much older Rhenish beer.

When pale malt became available, the brewing world seemed to go crazy. The Pale Ales of Britain eventually had to compete with the Pale lagers from Bohemia and southern Germany. Most of us have read of how Pilsner beer came about. Beer of that day was generally dark and cloudy but there really was no reason for it to be any different. However, when Bohemian glass makers starting mass producing clear glass at that time, the beer could be seen; not just smelled and tasted.

The new Pilzen beer was an immediate success and other brewers felt the need to compete with it as best as they could. In addition, due to the work of Schwann, Pasteur, and Hansen, the role of yeast was discovered and strains of both ale and lager yeast were isolated and cultured which improved fermentation. The first German effort was from Spaten in Munich. Helles is still being brewed today by all of the Munich brewers. Pilsner style beers have become the most popular beers in the world, including Germany.

Kölsch, like Alt, also evolved from Keutebier. It emerged as a top fermented competitor to these new pale lager beers from the south. It became the signature beer of Cologne just before the turn of the 20th century. It has evolved from using 20% wheat malt to mostly being an all barley malt beer today.

The Witbier of Belgium was little more than a memory when it was resurrected by Pierre Celis; a milkman turned brewer. It is now a very popular summer beer and is brewed by many breweries worldwide.

In the UK, Mild, Porter, and Stout have a long but unclear history. There is more info available about these styles in the form of myth, conjecture, and anecdote than can be found as fact. One thing seems certain – with the advent of pale malt, many of the older, darker British

ales evolved into the modern style of Bitter; even with all of its variations.

Bavarian Wheat Beer was a darker beer for most of its history but evolved into a lighter style as made by Paulaner, Erdinger, and Ayinger. This change happened as a matter of self-preservation. The young adults of Germany in the 1950's, as in most of the world, were rejecting the politics and social conventions of the previous generation. Wheat beer was considered "the beer of old folks" who found these beers a bit easier on the stomach. By 1965, the brewers had lightened the color and flavor of these beers and they became popular again and the style rebounded.

American Pils type beers were being brewed everywhere in the States in the second half of the 19th century. North American barley had too much protein and required dilution with rice or corn as adjuncts to produce a proper beer. Prohibition ended commercial brewing of beer in the States until the early 1930's. Gravities of normal beers plummeted by law upon their return and many beers became only a shadow of their former selves before the "Great Experiment."

Budweiser lager, at least since its return at the end of Prohibition, has maintained its gravity but the hop rate has fallen over the years. Fred Eckhart's book lists the IBUs at 15 in 1981 and 10.5 in 1987. Today, the IBUs are estimated at 6 or 7. A-B is probably using one hop pellet per gallon (purely a guess) to produce their flagship offering to Joe Six-pack.

I have it on good authority that the brewers of many American "light" pilsner style beers have entirely eliminated hops in their formulation and now use old socks for bittering and flavor. And you thought that the term "Sock-Hop" referred to a High School dance held in a gymnasium!

Along with the insurgence of "craft brewing" have come the wine coolers of beer. Bacardi Silver Pomegranate Mojito is such an offering. These beverages have little resemblance to real beer but are strong sellers. I surmise that the consumers of these beverages really don't like beer but find some perverted thrill in urinating.

Home-brewing all over the globe has become a springboard for the craft brewing industry. It is also an incubator for new beer styles which are solely reliant on the imagination of individuals like us. Some beers of yesteryear which disappeared for one reason or another are being brought back to life although some became extinct for a good reason – they were awful.

As you fine tune your future brewing plans, try to include something a little different. Encourage the resurgence of the old and the birth of the new – one home-brewed batch at a time.

From Mike Buchart

My deceased grandmother Anna E. Petroff Buchart, raised Pennsylvania Dutch but of Austrian - Hungarian origin, was a fabulous cook. In one of her simple, very enticing cookbooks "Mama B's Delightful & Delicious Recipes" she included a recipe for brewing beer as follows.

"BEER

Ingredients

-1 quart malt

-3 pounds sugar

-1 cake powdered yeast

Add hot water to mix. Pour into a vat and add lukewarm water to fill. Add hand full of raisins or potatoes. 48 to 72 hours of cooking with light bulb (40 watt). No longer than 72 hours. Siphon and bottle."

Well, that's a simple recipe. I am going to try just as it is and see what happens. But, there is lots of wiggle room there. Anybody want to quantify any of that with their wealth of knowledge brewing beer?

As a novice, My son Christopher, also a member, are on our fifth brew and have truly enjoyed doing so. Many thanks are given to the Crescent City Homebrewers for the friendships and information we have learned. We are truly looking forward to gathering and fellowshiping.

Thanks,

Mike Buchart

From Chip

FREE

Woodworking Project Bundle: All About Beer



Sign up for the FREE WoodWorkers Guild of America newsletter and receive a digital download of **"Woodworking Project Bundle: All About Beer."**

WoodWorkers Guild of America has put together the perfect Beer Bundle project download! We've included three woodworking projects perfect for beer enthusiasts! Learn how to make a bottle opener two different ways, as well as a beer caddy. Complete these projects for yourself or give as a gift to friends and family.

****Please build responsibly! Never woodwork and drink at the same time. Once these projects are done however, enjoy a cold one with your new bottle opener or caddy!**

Download:

<https://go.wwgoa.com/a21071/>

FOOD & WHINE – NOVEMBER 2020

From Mike Retzlaff

GERMAN MUSTARD

February 1987

1 jar (2.5 oz.) Mustard seed (1/2 cup)
2/3 cup Dry mustard
1.5 cups Malt or cider vinegar
12 oz. Homebrewed ale or lager
2 slices Onion
1 Tbl. Honey
1 Tbl. Molasses
½ tsp. Allspice
½ tsp. Cinnamon
½ tsp. Dill seed
½ tsp. Tarragon
½ tsp. Ground cloves

Put mustard seed, dry mustard, and ½ cup each of vinegar and beer in a blender or food processor with steel blade.

Let stand 3 hours so the seeds will soften.

Meanwhile, in a 2 quart glass batter bowl, combine the remaining vinegar, beer, onion, honey, molasses, allspice, cinnamon, dill seed, tarragon, and cloves.

Microwave on high 2 to 3 minutes or until boiling.

Cover and let stand until mustard mixture is ready. Process the mustard mixture to a coarse puree.

Discard onion from spice mixture, gradually add remaining mixture to pureed mustard; blend well.

Transfer mustard to same glass bowl. Whisk several times during cooking. Microwave on high 12 minutes or until mustard reduces to 3 cups. Pour into glass jars.

Yields 3 cups.

Thanks to Cowtown Cappers Homebrew Club of Fort Worth for the above receipt.

CLASSIFIED – NOVEMBER 2020

Brewing Equipment for Sale

From Carol Rice

Dogear Brewing is brewing no more. As Richard said after one of the hurricanes, the gear has just gotten too heavy. He has one batch of mead left to make, then it is over. Priced to sell. Please call 737-4309 to set up a time to visit. First come first served. (No pretty pictures like Sam did. Sorry. If you don't already know what it looks like, you probably don't need it.)

- Kegs: 3 or 4 AB, tops cut out for boiling
 - 22 pin-lock 5-gallon cornies
 - 3 pin-lock 3-gallon cornies
 - 1 pony We were going to make a bottle washer out of it. But we switched over to fermenting in and serving from cornies. That eliminated bottles.
- 1 Pin-lock socket wrench
- Pumps: 2 ½hp (fully functioning), in carrying cases
 - 1 aquarium pump for aerating before fermenting.
- True Commercial soda cooler on a wheeled platform with a stainless drain pan. \$100. We need to drink the beer that is in it. Wanna help?
- Mash Tun (It will hold 28# of grain.)
- Eventually, Richard's fifty-years-late-21st-birthday-present:
 - 2-tap kegerator (Stainless for outdoor applications. We have it on the sunporch.)
- Buckets up the wazoo. Three or four are commercial, transparent or translucent with the gallon/liter markings up the side. Lids to match.
- 4 airtight 5- or 6-gallon (grain) storage buckets from McMaster-Carr.
- Grain mill, mounted on a finished board the sits on a 5-gallon bucket, and storage case with wheels. (Just like the club's mill. Made at the same time by Bert-n-Ernie.)
- Bottle tree - large. There may be a smaller one here, too.
- Italian bottle capper
- 1 never used gun for filling a bottle or two from the cornies. It has a cute name that I do not remember.
- 1 Thermenator
- 1 cooling coil, stainless from a jockey box.

The POS guy at Glazer's, where I worked, had no idea what a compression nut was, so he put the leaky box into the trash. The cooler was cracked and ugly. I asked him if I could have it. He did the dumpster dive for me! I never did tell him what a compression nut was. I am not certain that he even knew what a nut was. Not mechanically inclined.
- All the chemistry stuff - multiples thereof. Stored in a handy Pelican Box.
- 2 refractometers
- Tools, parts-n-pieces, and tool boxes
- Stuff needed to turn a chest freezer into a kegerator. Don't know how much is left. Tap handles and stainless drip pans, anyway.
- 1 very large CO₂ cylinder (5' tall)

- 2 compressed air cylinders (SCUBA, out of hydro) that can be used for CO₂. Please label them accordingly. The rest of our SCUBA stuff is available too.
- Yada, yada, yada... You collect a lot of stuff when you brew for twenty years.
- 1 Smoker - for smoking a chicken while you brew.
- ? Propane burners - great for crawfish pots too.
- Propane tanks in various stages of fill.
- Etcetera, etcetera, etcetera...

Links

CCH:

[Membership Application Form](#)

Local Brewing Supply:

[Brewstock](#) **New location Jan 1, 2020**

Louisiana craft beer info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[504 Craft Beer Reserve](#)

[Big Easy Bucha](#)

[Bayou Teche Brewing Co.](#)

[Brieux Carré Brewing Company](#)

[Broad Street Cider & Ale](#)

[Chafunkta Brewing Co.](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Gnarly Barley Brewing Co.](#)

[Gordon Biersch](#)

[Miel Brewery & Taproom](#)

[New Orleans Lager & Ale Brewery](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing](#) •

[Royal Brewery](#)

[Second Line Brewing](#)

[Urban South Brewery](#)

Please watch this page. It will be updated, revised, edited etc every month. I have much more to add. Will be adding beer festivals next month

Missing links – just email them to Hopline@CrescentCityHomebrewers.org!

Go to [Table of Contents](#)