



HOPLINE

Newsletter of the Crescent City Homebrewers Club

July 2021

Next Meeting: Wednesday, August 4th

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

2021 Edition

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PRESIDENT'S CORNER – JULY 2021

Crescent City Homebrewers,

Not much for me to report this month as we have been gone most of it. But gearing up for a couple of busy event/months starting with the Pig Roast coming up on July 24th. Going to be a great event with everyone pitching in to make some amazing food. If you haven't signed up and paid yet, email us and we will figure out how to get the payment to make sure you are included. It is imperative that you pre-pay before to go. We are buying food for the numbers we have signed up and paid. After that comes the brewing in a bathing suit brewoff at Barney's house in August - always an amazing time. Then Emerald Coast right after in September. We will be wanting to have the club contribute beers for this, so please send your information if you want to contribute a beer.

Next hopline, I will have a writeup on our great roadtrip adventure (and all the breweries along the way).

Cheers,

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
	Rye PA	Monk Fish Fest	7967 Barataria Blvd Crown Point, LA	Cancelled
3/27/21	Pils or golden ale			Cancelled
4/17/21	Oyster Stout	Rick Mattei Deutsches Haus	1700 Moss St NOLA	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	Rain	Rain	Go Away
8/21/21	BIABS Pumpkin f&*k beer	Barney	101 Garden Rd River Ridge, LA 70123	Will Lambert
9/18/21	IPA	Chad Bowman	2700 Maureen Ln Meraux, LA 70075	
10/16/21	Cream Ale	Mickey Giovingo	413 Bear Dr Arabi, LA 70032	Marcel Charbonnet
11/20/21	Vienna Lager	Charles Sule	6325 Perlito Dr NOLA	William Thompson

*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,

July has been going by pretty quickly, which is surprising with all the rain. After a month off, it's time to set our sights on the next Brewoff, which will be on August 21st. This will be the second Brewing in a Bathing Suit event for the year. It will be held at Barney and Diane's house in River Ridge, and the style will be a Pumpkin Beer. This is a very popular style with many of the larger Craft Breweries, who will make it as a seasonal beer every year. Will Lambert has been refining his recipe, so I have no doubt that it will be outstanding. Diane and Barney are the perfect Hosts, and have always made everyone feel welcome. Please bring a swimsuit if you plan to use the pool, and please follow the rules so that we have a fun, and safe event. We need gear movers and a few more grunts to make this Brewoff happen. What are you waiting for?

On September 18th, we will be making an IPA at Chad Bowman's house in Meraux. We now have a Host, Chef, and equipment movers, but we need a Brewmaster and Grunts. This is probably the most brewed style in both Craft Beer and Home Brewing circles. The BJCP has now designated 7 sub groups under the IPA name, and kicked the English and Imperial styles into other subgroups just to make room. They also don't have a New England style yet, but I'm sure they will. I think the BJCP has too much time on its hands, and should be brewing more and writing less. Anyway, it looks like you can do just about anything and still fit in the IPA group. If you are an aspiring Brewmaster, this is the place to start. Too dark? It's a Black IPA. Too light, it's a White IPA, use Belgian yeast, it's a Belgian IPA, use Rye, it's a Rye IPA, forgot to add the Rye, no problem, it's still a Freaking IPA! You can't screw this up! Like I said, we need a Brewmaster, why not give it a try.

The October event will be a Cream Ale, and is scheduled for 16th. It will be Hosted by Mickey, and Marcel will be the Brew Master. We are still looking for Grunts, and a mover. This is a great style, with a great host, and a great Brewmaster. What could go wrong?

November 20th will be the Vienna Lager Brewoff at Charles Sule's house in Lakeview. He has a great space for brewing, and it is very close to the Haus for easy equipment movement. Will Thompson will be Brewmaster, and we already have 5 people signed up. I can't wait.

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

The Dude Undertaking Massive Brewing Operations will be retiring at the end of the year. Got what it takes? Lets talk.

Crescent City Homebrewers

Pig Roast

July 24th - 1:00

The Mattei's Place

223 Labarre Drive
Metairie, LA 70001

***BBQ Pork Shoulder - Cochinita Pibil Tacos
Baby Backs - Mac-n-Cheese
Smoker Baked Beans with Bacon
Other assorted summer specialties
and.....
beer***



The festivities are also the **Annual Equipment Swap Meet** - so bring what you want to share or sell

If you haven't signed-up, please contact our esteemed Treasurer at johannamobrien@yahoo.com.

From Frank

Emerald Coast Beer Festival

Friday September 10, 2021.

Tickets through **Frank** – \$20 General Admission
(*the day of - \$40 at the gate*) \$75 VIP.

Website: emeraldcoastbeerfest.com.

Wicked Weed Brewery Beer Pairing Dinner

Seville Quarter – Thursday 9/9/21

(must contact Nancy at Seville Quarter directly)

Private Beach Party

Saturday September 11, 2021 at the hotel.

Hotel is the ***Surf and Sand*** -- (850) 934-5400

(sold out, call for cancellations at the local number)

For tickets or information:

Frank Ballero (504)452-1743.

August meeting will be the last meeting to pick up tickets.
Special arrangements will have to be made after that.

Hi Everyone,

Emerald Coast is rapidly approaching, so it's time to get brewing!

The festival is on Friday, September 10th, at Seville Quarter in Pensacola; starting at 5:30 PM. As in prior years, we will be pouring at the festival. They are looking for information on what we'll be bringing, so here we are.

If you are planning on bringing a beer to serve at the festival, please let us know. Either email myself (whlambert@gmail.com) or the club (crescentcityhomebrewers@gmail.com) with the following (if you know it now, we can fill in some details later):

Your name:

Your phone number:

Beer style:

Beer name:

ABV %:

We're looking to show up with 6-8 beers. If you signed up at the July meeting, I have you on the list already.

Please let us know if you have any questions.

Thanks,

~WL~

BREW FOR THOUGHT – FEBRUARY 2021

COLD STEEPING

By Mike Retzlaff

Some time back, I wrote an article entitled “A Bit More On Mashing”. In that hodge-podge of odds and ends, I noted that highly roasted grains and malts such as roast barley, chocolate malt, and black patent malt offer no convertible starches and therefore don’t require mashing. I stated that in darker brews I usually add enough of these dark grains to the mash to adjust the pH and rest of the roasted grains are added just before the mash-out. The entire mash is then lautered into the kettle. The dark grain mash additions are included only to set the pH of the mash so I don’t need to fiddle with various acids or alkalis to get the job done.

I’ve read several write-ups about various methods used to extract the color, flavor, and aroma of roast grain beer ingredients through a technique called “cold steeping.” It is roughly the same principle as cold brewed coffee. The reasoning behind this technique seems plausible and from all accounts, including my own limited experience, it works. A friend has utilized cold steeping in his brewing of darker beers for a number of years and it all seems to be working quite well for him. I’ve tried several variations on this theme and have come to my own conclusions.

I’d heard of cold steeping for some time but thought of it as a gimmick. After playing with the concept and ironing out a few techniques, I believe it definitely serves a purpose. What are the advantages to cold steeping?

- a) Cleaner flavor and enhanced aroma from the roasted malts and grains.
- b) Bitter and acrid compounds aren’t extracted (as much) without the heat of the mash.
- c) Additions to the mash to adjust pH may not be needed to compensate for the dark mash ingredients.

Darker malts and grains have a very high degree of friability and will generally pulverize when going through the mill. The result is that the husks are turned into powder or shreds which can lead to stuck or very slow lautering. By cold steeping and straining into the brew, this problem can be minimized.

Another alternative is using dehusked malts such as the Weyermann Carafa Special series, “debittered” black malts, and other specialty malts such as Blackprinz® and Midnight Wheat from Briess Malting. These malts avoid the problems with tannins (polyphenols) from the husks, but they can work well when cold steeped also.

The nuts and bolts of cold steeping comes down to mixing the crushed, roasted malt / grain with at least 1.5 quarts per pound of brewing water. It should be covered and left to stand on a bench, table, or countertop between overnight and a full day. After that, it can be strained and rinsed into a container for later use.

There is also the technique of hot steeping which is claimed to have a shorter processing time. Steeping the grains in 165° F water for 5 to 10 minutes is relatively pointless as it offers virtually no difference than simply adding the crushed grains to the mash in the first place.

Better results with some beer styles, such as Schwarzbier, can be attained by the extraction of color without an overabundance of the roast flavor. Schwarzbier is often referred to as a black

pilsner and should have only a subtle aroma and flavor of roasted malt. There is also the novelty of brewing subtle beers such as Kolsch, Gose, or even Wit with dark malts by adding mostly color. Cold steeping can really make a noticeable difference in fairly delicate beers.

In certain styles, such as Porter and Stout, the roastiness can be gotten without the acrid and burnt flavors often associated with many interpretations. Stouts generally have a little bite and the formulation should take this into account.

Some methods call for the steeped liquor to be added at the beginning of the boil, some wait until the end of the boil, and other methods add the steeped liquor to the fermenter. I can't tell any major difference between a full boil with the extract and waiting until about 10 minutes before knock-out before adding the steeped extract to the boiling wort. That minimal boil dispels my fears of introducing infectious beasts to my precious wort. The burnt and acrid components were not extracted into the steep liquor so it shouldn't make much difference as to when it goes into the boil; I can't tell that it does.

Something else to ponder is that Guinness brews a light colored beer, adds the concentrated, steeped malt colorant after aging, and finishes as normal. They also adjust the pH with calcium carbonate so the final product doesn't have malt sourness.

It's not only roasted malts and grains that can be steeped. Crystal and caramel malts have already been converted and don't require mashing. To really get a reasonable extract from this type of grain, I add these crushed malts to the mash just before the mash out. The heat is what is needed to dissolve the sugars and get them out of the mash tun and into the kettle.

Cold steeping is another technique which can extend your brew-day by only a few minutes but is something that can indeed refine the qualities of the finished beer in your glass.

Remember, the application of enough subtle differences can make your brew noticeably better.

Cereal: Not Just for Mornings

By Libby Murphy

Craft beer has seen some pretty interesting—if not outright peculiar—trends over the past few years, am I right? Creativity abounds in this industry, and while not every new idea blows up into a full-on trend (some just blow up), you have to give the brewers points for imagination. One of my favorite emerging beer styles combines two key times of the day: breakfast and BEER:30.

Who doesn't remember waking up on Saturday mornings, parking a big pillow in front of the tube, and settling in for a round of Saturday morning cartoons? And if you're anything like my brother and me, we had one Saturday morning staple: an overflowing bowl of cereal with milk sloshing over the sides (sorry, Mom!) - perfect for hopping us up on sugar before the Saturday chore list was handed out.

I think it's only natural that the craft-brew industry harkens back to those mornings in front of the big box TV, bringing back some memories of yore. Now that we are a few years (ahem) older, we've moved on to more adult varieties of consumable liquids, but that doesn't mean we can't enjoy a nice helping of cereal now and then, especially if it's of the fermented variety. Cereal beers are a cheeky take on these memories, and here I showcase some brewers who make them.

Black Bottle Brewery (Fort Collins, Colorado)

When everybody's favorite Halloween cereal, Count Chocula, started disappearing off store shelves around town, Black Bottle Brewery emerged as the culprit. They'd bought out stores' inventories to create Cerealiously Count Chocula, a milk stout, and used it like a dry hop. They followed up their Cerealiously series with Cerealiously French Toast Crunch and plan to brew up some more cereal/beer combinations in the future.

Fulton (Minneapolis, Minnesota)

What do you get when you cross Hefeweizen and Wheaties? HefeWheaties, my friends. While the beer isn't brewed with actual Wheaties, the brewers pulled some of the same raw ingredients in Wheaties into the mix. Fulton and General Mills are both Minneapolis-based companies, so it was only natural that the two companies teamed up for this collaboration.

Noble Rey Brewing (Dallas, Texas)

Noble Rey starts with two of its house beers (Baracus American Brown Ale and Golden Rey Bavarian Wit),

then adds cereal to small batches. The type of cereal is rotated randomly throughout the year, and the beers are only available in its not-so-top-secret taproom. For Baracus Gets Super Cereal, they've incorporated Reese's Puffs and Cinnamon Toast Crunch, among other breakfast treats, and Golden Rey Cereal Killa' is dry hopped with Fruity Pebbles.

Big Time Brewing Company (Seattle, Wa.)

Breakfast cereal (including Corn Flakes, Rice Krispies, and Cocoa Puffs) added to the mash plus chocolate cocoa nibs and coffee beans set Breakfast Cereal Killer Stout apart as another breakfast of champions. Clocking in at a whopping 9 percent ABV, it's probably not the best one for first thing in the morning—you won't make it to your lunch break!—but to wind down after a long day at the office, this stout has got you covered.

Brew Rebellion (Yucaipa, California)

Brew Rebellion rotates several cereal brews throughout the year, giving cereal lovers a nice variety of brews. For something with some sweetness and spice, try the Apple Cinnamon Breakfast Cereal Milk Stout. Looking for something more indulgent? Try the Chocolatey Cereal Milk Stout.

13th Century Brewing

“Ale shall now engage my pen
To set at rest the hearts of men
First, my friend, your candle light,
Next of spiced cake take a bite.

Then steep your barley in a vat,
Large and broad, take care of that.
When you shall have steeped your grain
And the water let out – drain

Take it to an upper floor,
If you’ve swept it clean before;
There couch and let your barley dwell,
Till it germinates full well.

Mault you now shall call the grain,
Corn it ne’er shall be again.
Stir the mault then with your hand,
In heaps or rows now let it stand;

On a tray then you shall take it
To a kiln to dry and bake it.
The tray and eke a basket light
Will serve to spread the mault aright.

When your mault is ground in mill,
And of hot water has drunk its fill
And skill has changed the wort to ale,
then to see you shall not fail.”

- *Walter de Bibbesworth 13th Century*

CCH CLASSIFIED

From Gavin
(gavinpatrickmccall@gmail.com)

I've got a 5.5 gallon bottling bucket, bottle tree for sanitized bottles, and about three dozen cleaned and delabelled bottles, 22 and 12 oz. for \$40. I've also got ~20 or so old (cleaned) gingeroo bottles for \$1 each.

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](#)

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