



HOPLINE

Newsletter of the Crescent City Homebrewers Club

November 21, 2021

Next Meeting: Friday, December 3rd

****Christmas Party****

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

2021 Edition

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PRESIDENT'S CORNER – NOVEMBER 2021

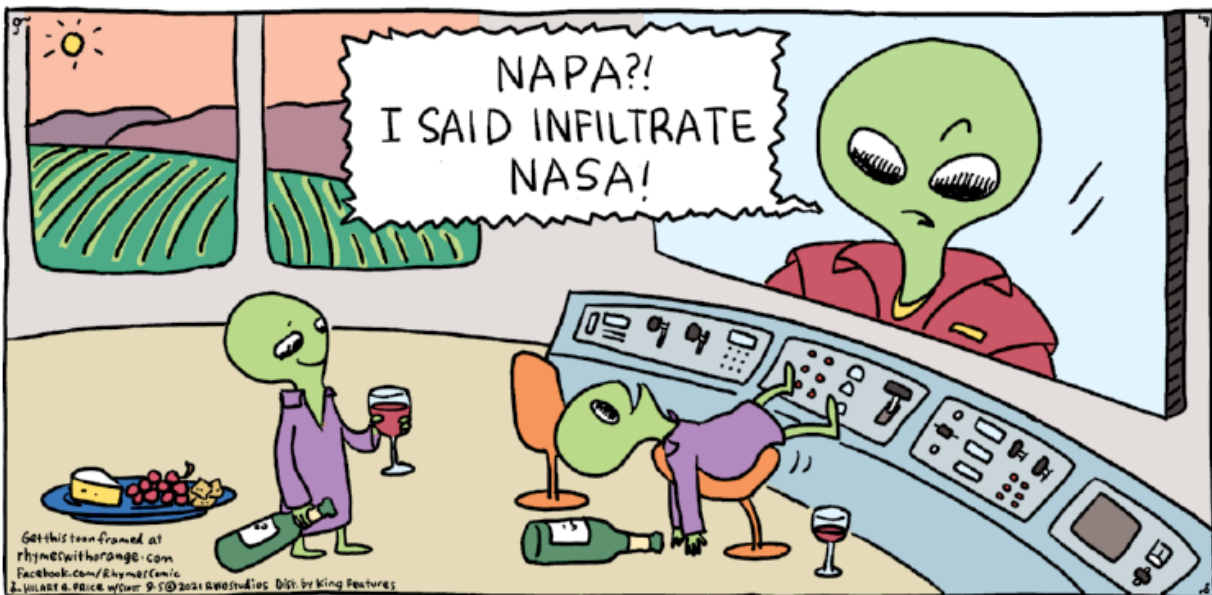
Crescent City Homebrewers,

As the year starts to turn cooler (hopefully) we have more reasons to get out and brew beer - specifically the awesome news that Winterfest will be returning in January of next year. We are in the planning mode now and will need all club members to participate for the event to be a success. So everyone get your brewing caps (or whatever) on and let's make some great beer. We also have our November brewoff coming up and an added brewoff in December to celebrate Frank Ballero, who we sadly lost in October. Details to come from Neil. Last but not least we have our Christmas party coming up in December to celebrate the end of the year.

As always, stay safe and enjoy every moment,

Alessa

Rhymes With Orange / by Hilary B. Price



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BREWOFF SCHEDULE FOR 2021 (The end is near)

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 Baratavia 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	Hector Meier
10/16/21	Cream Ale Cancelled	Mickey Giovingo	413 Bear Dr Arabi, LA 70032	Marcel Charbonnet
11/20/21	Vienna Lager	Charles Sule	6325 Perlito Dr NOLA	William Thompson
12/11/21	Frank Fest	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	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](#)

Hey Buckaroo's,

This is, almost, my last Hopline report as DUMBO. I would like to thank everyone who has helped this club, make great beer in large quantities. For those who did not help, well, you are on my list.

The last Brewoff had to be cancelled due to various reasons. But we still have at least one more to go.

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 only have room for a couple more grunts. This one is filling up fast.

We are looking to add an event in December this year, it will be called Frank Fest, and will honor one of our older members who just passed away. Frank Ballero has been a fixture in this club, and the Escambia Bay Brewers, for many years, and he will be sorely missed. For those of you who did not know, he also stepped into the commercial sector and sold several of his own beers. One in particular, Pirates Blood, was sold and drank in large quantities at the Funky Pirate, even after they stopped making it! But that is a story for another time. Jack Gonzales and myself made several test batches of the stuff from what he could remember of the recipe. In this version, we are going for broke. I plan to make a beer with a blood red hue, and suitable strength to ward off scurvy. More information will be forthcoming, once I get past Oktoberfest. What I need to know now is if you guys are interested. You don't have to completely commit, but let me know if that date works, so I can start moving on it. I know December is a tough month, but I would like my tenure as DUMBO to go out with a bang.

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? Let's talk.

WINTERFES BUSINESS – NOVEMBER 2021

From the Beerwrangler

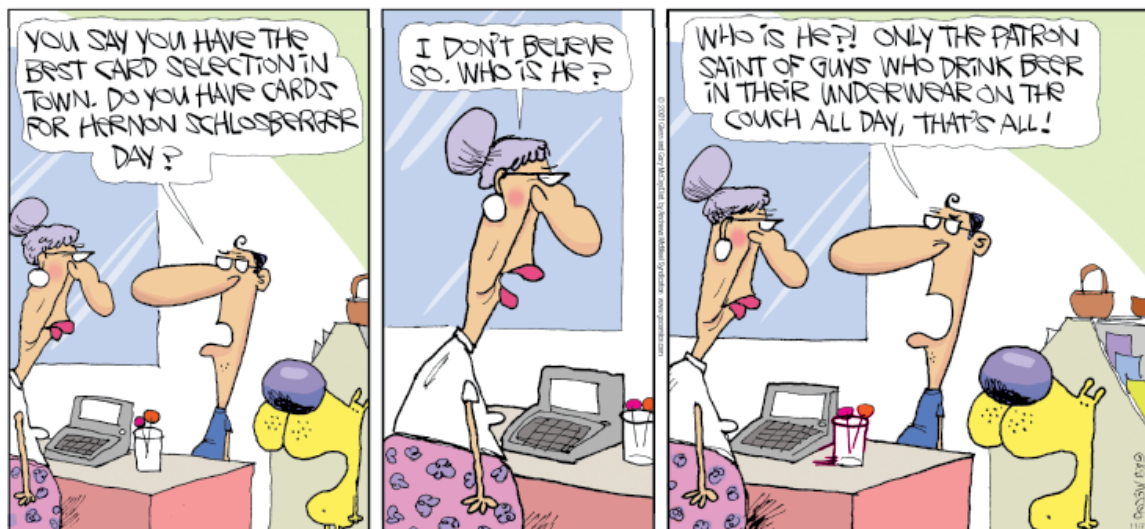
Marcel Charbonnet

Hello there! Sorry, you caught me brewing a tasty ale for Winterfest.

This is a very special time for CCH members. A time of music, fun, and alcohol. A night when homebrewers are the stars of the show, the MAKERS OF THE BEER. When you bring a beer to Winterfest, inevitably someone will ask “How did you make this?” “Why are you so awesome?” and “Where can I get some more?” As a one-night celebrity, you can disseminate your brewing wisdom and be adored as an alcoholic flavor star. Truly, this is the as good as the hobby gets. But, hey! It’s already November and the fest is approaching quickly.

What are you brewing? Great! Just email the beer information to mcharbo@tulane.edu to lock in your spot.

The Duplex / by Glenn McCoy & Gary McCoy



BREW FOR THOUGHT – NOVEMBER 2021

ADDING SPICES

by Mike Retzlaff

For at least the last 20 years, I've been adding spices to beer wort with about 10 minutes left in the boil. I've done this because I probably read it in a book and never really thought about it. This technique was reinforced by being a common practice by everyone else. I recently read something which wasn't shocking or an "aha" moment but did give me pause to think. Someone remarked that a friend of his, a professional chef (and non-brewer), commented on this practice by asking "would you throw a tea bag in a pot of water and boil it for ten minutes? Would you pour coffee grounds into a pot and boil them for the same amount of time?" Of course, nobody would (well, most wouldn't). The volatiles you want from the tea or coffee will burn off with the steam and any bitter components are more likely to be extracted.

We all add hops to the kettle at various times to get the effects of hops on the beer. The timing of the additions is dictated by what we're trying to achieve. We can use First Wort Hopping and/or a bittering addition usually with 60 minutes left in the boil. This gives the alpha acids in the hops a chance to isomerize which makes them useful. Another addition might be at the 10 – 20 minute mark for flavor and then a late addition at the 0 – 5 minute mark for aroma. Some brewers add these late additions to the whirlpool or hop back. Dry hopping is another time to add hops to enhance aroma.

Given this concept, an obvious answer would be to add the spices at flame out which provides the most from those additions without driving off the delicate flavors and aromatics. Most spices consist of the seeds, roots, or bark of various plants and can contribute tannins if boiled. To temper this concept with reason, the spice additions aren't usually massive and the amount of tannins that could be rendered would be rather insignificant anyway. This entire consideration is what my old English friend would call "skinning fleas for hides and tallow."

Comparing tea and coffee to spice additions simply does not apply.

Tea and coffee are steeped and then consumed hot, immediately after preparation. Beer, after the boil, is maintained in an environment conducive to microorganisms taking over. Beer must be kept sterile during this extended time. The brewer must do everything possible to minimize contamination. Many years ago, brewers figured out that a 10 minute boil almost always kills off any spoilage microorganisms. However, can hot steeping be any riskier than dry hopping?

If we decide to embrace the risk of possible contamination, do we need to adjust the amount of spice added to the kettle when reducing the contact to steeping only? The answer to that is yes and no; it depends on the spice. Some spices like cinnamon and black pepper don't give up their flavor and aroma easily and can require a minimum of 3 to 5 minutes in the boil. Other spices like anise, coriander, cumin, or chamomile flowers, should work fine with a 5 – 10 min. steep without any adjustment to the amount used. Another factor is the actual amount of oils in the spices. Like hops, it varies from year to year and from grower to grower. Even when buying spices in bulk, you don't always have a certificate of analysis. Even if you did know the exact amount of spice oils in your inventory, I doubt that Glenn Tinseth has an online calculator in his back pocket.

Because there are major differences between the needs of commercial and home-brewers, there really doesn't seem to be a good, comprehensive answer to this but it's worth pondering and experimenting with future brews. In the meanwhile, the old routine of adding spices during the last 10 minutes of the boil is enough to kill even E. coli bacteria without being overly abusive to all but the most delicate spices.

ORGANIC BREWING WATER

reported by Mike Retzlaff

OREGON HAS GIVEN THE OK TO MAKE BEER FROM SEWAGE WATER

The Oregon Environmental Quality Commission recently approved the use of recycled sewage water to brew beer, the Oregon Public Broadcasting's environmental news organization EarthFix reports.

Brewed via a purification process developed by Oregon's Clean Water Services, the beer would not be available for commercial or retail use, and the finished product would still need to undergo tests to make sure it is safe to drink. And it won't be on tap at any bars. It would only be served at tasting events hosted by its manufacturers, the home brewing club Oregon Brew Crew, and other water professional society functions.

Oregon's Clean Water services hosted a brewing competition to challenge beer enthusiasts to make beer out of "30 percent purified wastewater," according to EarthFix. Overall, the point of developing this beer is to encourage innovative uses of the wastewater and spark a nationwide conversation about conserving water in creative ways in the midst of news about severe water shortages along the West Coast, a spokesperson for Clean Water Services told the news outlet.

While Oregon rushes to catch up with Crescent City Homebrewer Brian Smith, they have missed the point. He has been touting his "canal water" brews for years now and most club members mistakenly assumed he was being facetious. The "earthiness" of his beers apparently comes from the full spectrum chemistry of his source water. Belgium's Senne Valley produces Lambic beer, San Francisco Bay has sour dough bread, while Jefferson Parish has its drainage canals. Instead of simply recycling waste water, Brian utilizes our native microbiology. Across the globe, nature provides unique little pockets of micro-flora which perform acts of magic but you need to recognize what you've found and then develop the necessary techniques to bring it all together.



In a recent interview, Brian revealed that he selectively brews different beers at various times of the year based on the ever changing water composition in Jefferson Parish drainage canals. He also determines whether to draw the water from either the Soniat or Number 4 canals based on a formula he developed which incorporates a number of pertinent factors. These include tidal phase, abundance of recent rainfall, ambient temperature, barometric pressure, and mosquito larvae count, among other criteria. At this time, it seems prudent to keep the imperfect but still evolving formula away from the fool hardy who might easily misuse it.

Brian has initiated a GO FUND ME account in hopes of raising enough capital to purchase a gas chromatograph and pizza oven to further his research. He is also exploring the application process for a Government grant to finance the construction and operation of a lab & pilot brewery with our local beer brewing community targeted as the principal beneficiary. When this technology is fully developed, it is likely that many artisan bakeries will also benefit from recycled drainage canal water.

Brian remains focused on his goal of social justice through mycology which certainly qualifies him as a true visionary and champion of ecology.

Too Big for the Hopline

This article is too long for a newsletter!



AMERICAN BEER

Americans love beer and we've been brewing it on this continent since we were mere colonies of foreign powers. Do you know everything you should about it? Here's a glimpse into the fascinating history and description of the manufacture of America's beverage.

<https://crescentcitybrewtalk.com/american-beer/>

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](#)

[Kingfisher Cider](#)

[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](#)

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