



HOPLINE

Newsletter of the Crescent City Homebrewers Club

December 2021

Next Meeting: Wednesday, January 5th

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

2021 Edition

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PRESIDENT'S CORNER – DECEMBER 2021

Crescent City Homebrewers,

Well, we have made it to the end of another year. More COVID, masks, Hurricane Ida, etc. ... it's been a crazy year again. But we have enjoyed gathering safely and enjoying friendship and beer together throughout it all. Some highlights:

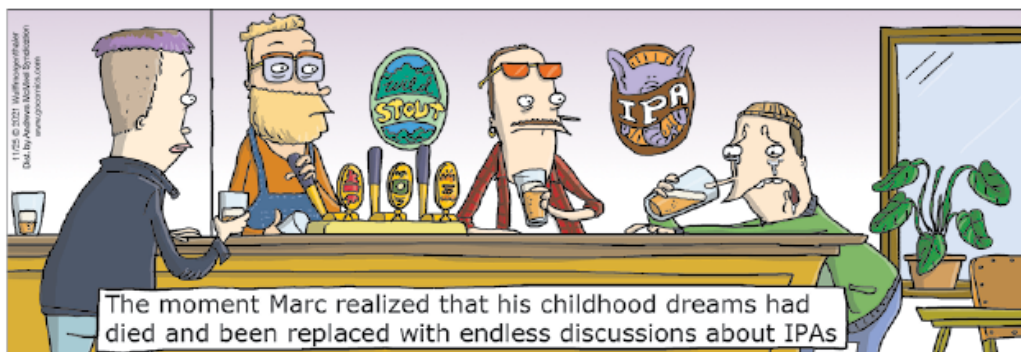
- We had our very first Oyster Brewoff with NINE sacks of oysters! It was an amazing day, and we pulled together to have a very fun time.
- We also had our Pig Roast, which was a fun-filled night and day of members roasting the meat for us to eat and more amazing food.
- Who can forget our first ever Walk-About Brewery Crawl to Courtyard Brewery, Urban South, Miel, NOLA and Port Orleans. The breweries really pitched in to make sure we had a very enjoyable day.
- And of course ... our brewoffs ... we have brewed some good beer together as a club this year with Neil leading the ship.
- We'll end the year in style with our Christmas Party and a bonus brewoff in honor of Frank Ballero, who we sadly lost this year.

Now we gear up for our first Winterfest held in January. Can't wait to see our members get to showcase their homebrew to a nice crowd this year.

Thanks to all of you for helping to make this year another successful year for the club despite all of the difficulties.

Alessa

WuMo | Wulff and Morganthaler



CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2021

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Genevieve Mattei

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Quartermaster

Will Lambert

Brewoff Czar

Neil Barnett

Hopline Editor

Jack Horne



AND ANNOUNCING

CRESCENT CITY HOMEBREWERS – 2022 EXECUTIVE BOARD-ELECT

President

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Johanna O'Brien

Secretary

Mona Wexler

Quartermaster

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DUMBO – Brewoff Czar

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BREWOFF SCHEDULE DECEMBER 2021 (Stick a fork in me, I'm Done)

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	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 will be my last report as DUMBO. It has been a fun few years, and we as a club made a lot of really exceptional beers. I hope you all enjoyed it as much as I did.

Our last event was at Charles Sule's house in Lakeview, and we made a Vienna lager. William Thompson was Brewmaster, and everything went along really smoothly. The wort came in at 1.055, right on target, and we had 10 paid units and about 2 club units. Charles lit off his pizza oven, and we snacked on fresh, homemade pizza while we were working. Mike Malley followed up with a pasta dish that was gluten free, and tasty. The beer was provided by Peter Caddoo and Charles, and was exceptional as always. It was a really nice day, all the way around. I would like to thank Will, Charles, and all the participants who helped out.

The final event of the year will be on December 11th at my house. We will be honoring Frank Ballero by making an updated version of Pirates Blood. My plan for this brew is to take the recipe we had, and super charge it. We will be using Munich malt and a small amount of Roasted Barley for a red color reminiscent of a bloody cutlass. Some special B and two row will make up the body. Molasses will be used to impart a subtle rum flavor, and the juice of one lime will be added to ward off scurvy. We will hop with Belma and Amarillo, which will give a nice, citrusy, hoppy finish. Starting gravity should be around 1.065, and we will have about 30 IBU's of bitterness. Alternates and guest are still welcome, so please sign up.

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

MEMBER'S HOEMBREW RECIPE SPOTLIGHT – DECEMBER 2021

Extra Special Bitter – Will Thompson

Batch Size: 5.5 Gal

Est Original Gravity: 1.057 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.7 %

Bitterness: 30.3 IBUs

Est Color: 16.3 SRM

Fermentables:

8 lbs British Pale Malt (Golden Promise preferred) US (2.0 SRM) 70 %

10 Oz Caramel/Crystal Malt - 120L (120.0 SRM) 5.4 %

6 Oz Special Roast (2.0 SRM) 3.3 %

2.5 lbs British #2 Invert syrup (25 SRM) 21.7%

Hops:

0.50 oz Nugget [11.00 %] - Boil 60.0 min 21.1 IBUs

1.0 oz Pilgrim [9.20 %] - Boil 15.0 min 9.2 IBUs

Mash: Add a little CaCl₂ (optional)

Mash at 154 °F for 60 minutes. Sparge at 168 °F

Boil: 60 Minute

Add Invert Syrup at 15 min

Comments: Hops may be adjusted for any British combination desired, Goldings or Fuggle will both make great beers.

Invert syrup can be made at home and stored in jars for a year or more, add to a variety of English beers for a remarkable depth of flavor. See the attached article for more specific information. I use 'Sugar in the Raw' turbinado sugar, this imparts a large amount of flavor and color to start with. My preferred acid is Tartaric Acid (Cream of Tartar), only a small amount is needed and it is very cheap. I make about 1-2 gallons at a time, the added volume makes keeping temps stable a little easier. I make sure to keep it at temp for 3-5 hours, the longer it goes the more flavor develops, just make sure not to turn it to candy. I've also used it for baking, Caramel Tart anyone?

Invert Syrup, American Homebrewer's Association

<https://www.homebrewersassociation.org/beer-food/invert-syrups-making-simple-sugars-complex-beers/>



Crescent City Homebrewers

- Proudly Present -

The Return of **WINTERFEST**

Join us for an evening of beer, music, German food, and much more.

Over 70 unique samplings to try, all complimentary! Free Soft Drinks, and a Cash bar is available!

Full German meal and other food items are available for purchase

Tickets are limited, so get yours soon! 21 and over only!



Saturday, Jan. 29 6:00 pm to 11:00 pm

At the Deutsches Haus

1700 Moss St. New Orleans, on Bayou St. John

Admission with a 2022 club membership for only:

\$30.00



Tickets: crescentcityhomebrewers.org/winterfest

Information: crescentcityhomebrewers@gmail.com

www.crescentcityhomebrewers.org

Find us on facebook at CrescentCityHomebrewers

WINTERFES BUSINESS – DECEMBER 2021

CALLING ALL MEMBERS

Winterfest is fast approaching – **JANUARY 29TH**.

We need all club members to brew and donate a beer. The club will cover the cost of ingredients at the rate of \$30 per unit if you donate (2 units max).

Also, we need everyone to help out this year and volunteer to make this a fun and successful event. Email Mona Wexler to select your volunteer assignment:

mona.wexler@gmail.com

-or-

by text at 504-388-7021.

Main Volunteer Assignments:

- Setup
- Front Gate
- Merchandise
- Cooking
- Serving
- Breakdown

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 **December** 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.

BREW FOR THOUGHT – DECEMBER 2021

Too Big for the Hopline



RARE BEER STYLES - KAFFIR BEER

A tribal concoction which has been around for many years in Southern Africa can be made at home with virtually none of the “high-tech” equipment we all enjoy. It is an interesting form of homebrew, generally made of Sorghum, but other grains such as Millet are also used along with herbs.

Before renewing your passport and booking a flight to Africa, read about it here.

<https://crescentcitybrewtalk.com/rare-beer-styles-kaafir-beer/>

What to do with leftovers



Spent Grain Pretzel Bites

Spent grain from the mash tun has plenty of culinary uses. This is a simple and easy way to keep that spent grain out of the mulch pile or landfill. Instead of making dog treats, next time make people treats.

<https://hazyandhoppy.com/spent-grain-pretzel-bites-recipe/>

Low Tech Bottle Filler

by Mike Retzlaff

Let's suppose you've graduated to kegging, like most home-brewers eventually do, and only look back at bottling in amusement (or disdain). Hold on Bubba, there are lots of reasons to bottle homebrew. Perhaps a party or barbeque is on your social calendar, you don't want to show up empty handed, but you don't want to tote a keg, gas bottle, and a tub full of ice. Let's say you want to enter a few bottles in a competition. Maybe you want to set aside a six-pack for extended aging. A simple growler fill may be what you need. Again, there are lots of reasons to bottle homebrew. These few examples are enough reason to be prepared for this necessary chore.

Now let's also suppose that you can't seem to find that stack of \$100 bills that everyone else seems to have lying around the house. You've even checked your pockets and can't scrape together, even with loose change, an extra 100 bucks to spend on a BeerGun or Last Straw bottle filler. There is an alternate method available which will save you time and money. This is not a counter-pressure bottle filler but neither are The Last Straw or the Blichman BeerGun. Both of these commercial products do allow for a toot of CO₂ in the bottle before filling but you'll get that with the little bit of foam generated with this cheaper unit. Other advantages are that this unit actually takes up less storage space and is far less fragile.

First of all, keg your batch, chill it, and get the carbonation at the level you desire.

For this method, you'll need about 7 feet of ¼" beer tubing shoved onto the barb of a plastic picnic tap. This length of tubing provides adequate flow resistance to prevent foaming. A bottling wand with the foot valve removed is pushed into the picnic tap nozzle (it fits snugly). Saw or file a 45° angle on the end of the bottling wand to allow free flow of the beer. You now have a plastic tube extending from your picnic tap. All that's left to do is install a ball or pin lock coupling to the other end of the tubing before sanitizing the filler rig.

Sanitize your bottles, rinse, and drain. It will help if you chill your bottles before you start, if possible.

The method is simple and easily done:

1. Shut off the gas to your keg and bleed the pressure from the keg.
2. Crank the regulator down to about 5 psi and recharge the keg. You can adjust the top pressure as you go to suit your particular conditions. Remember, slow and steady wins the race!
3. Prime and chill the line by opening the tap and running a bit of beer into a glass.
4. Now place the bottle filler into the first bottle. Fully depress the picnic tap lever.
5. The bottle will begin filling.
6. Continue the fill until beer comes to the top and shut off the tap. (Just like regular bottling, the wand is withdrawn and automatically leaves the proper headspace.)
7. Quickly move the rig to the next bottle and repeat.
8. Move the bottles to your capping station and place a cap on each bottle.
9. Before seating the cap, give each bottle a thump. This will cause the beer to begin to foam.
10. Place the capper on the cap loosely and as soon as the foam begins to overflow, seat the cap.

This last step is a must as capping on foam means you've purged any air from the bottle and it will store much longer without oxidizing. At this stage of the game, oxygen is not our friend!

You can reduce the mess if you load your bottles into an old 5 gallon bucket cut off to about 3 to 5" tall. The bucket will usually fit a dozen to 15 bottles. The cut off bucket will contain any overflow.

It's as easy as the old standard method of bottling with a siphon from a bucket, only this time the beer is already carbonated and will remain sediment free!

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](#)

[Second Line Brewing](#)

[Urban South Brewery](#)

[Zony Mash Beer Project](#)

Member Pages:

[Crescent City Brew Talk](#)