



HOPLINE

Newsletter of the Crescent City Homebrewers Club

January 2022

Next Meeting: Wednesday, February 2nd

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

2022 Edition

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PRESIDENT'S CORNER – JANUARY 2022

“Nobody puts this President in a Corner”

Happy New Year one and all! This is your President, you know, the guy previously known as DUMBO. I would like to thank the past board, and especially our past President Alessa, for keeping our club moving forward, despite all the craziness from COVID. How could we go wrong with someone whose name starts with Ale? Anyway, we are making plans for the coming year which include a Crawfish Boil, an Oyster Stout party, Brewing in a Bathing Suit, and a beer themed bus trip. Other events, such as a Mead day and National Homebrew day are also being worked on. Our primary goal right now is to have a successful Winterfest, which will help pave the way for the rest of the year. We need all our members help for this. Donate beer, sign up to help set up or serve food. There are a lot of jobs that need filling. All members will be required to buy a ticket, which will include a trial membership for the month of January. To stay in good standing, and participate for the rest of the year, you will need to pay the rest of your dues, fill out a form, and have your card punched. Members who donate beer will be reimbursed for ingredients, after the event, in the amount of \$30 per 5 gallon unit, which coincides with the price of dues. Simple right? Come to the meeting and your questions will be answered.

We will be adding a new, appointed position this year “Education Czar”. This untenured, teacher will be Hector Meier. Welcome aboard, we are expecting great things from you.

Well, this Presidential stuff is thirsty work, so I am going to kick back with a glass of Pirates Blood.

Take care and keep brewing.

Neil

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2022

President

Neil Barnett

Vice President

Genevieve Mattei

Treasurer

Johanna Obrien

Secretary

Mona Wexler

Quartermaster

Will Lambert

DUMBO – Brewoff Czar

Chad Bowman

Webmaster/Social Media Director

Alessa Massey

Hopline Editor

Jack Horne

Education Czar

Hector Meier



BREWOFF SCHEDULE FOR 2022 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/8/22	Pale Ale	Deutsches Haus	1700 Moss St NOLA	Alessa Massey
2/19/22	Rye PA	Monk Fish Fest	7967 Barataria Blvd Crown Point, LA	Postponed
3/19/22	Pils or golden ale			
4/23/22	Oyster Stout			
5/21/22	Saison			
6/18/22	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	Neil Barnett
July	Off			
8/20/22	BIABS Pumpkin f&*k beer	Barney		Will Lambert
9/17/22		Chad Bowman	2700 Maureen Ln Meraux, LA	
10/22/22				
11/19/22				

*BIABS = brewing in a bathing suit

The Rye PA will be postponed, until we can have the "Fish Fest" Sausage stuffing event at Monk's Haus.

All other events are open. Let me know if you are interested.

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 cbowman75@gmail.com or sign up at the meetings. [Buy a truck](#)

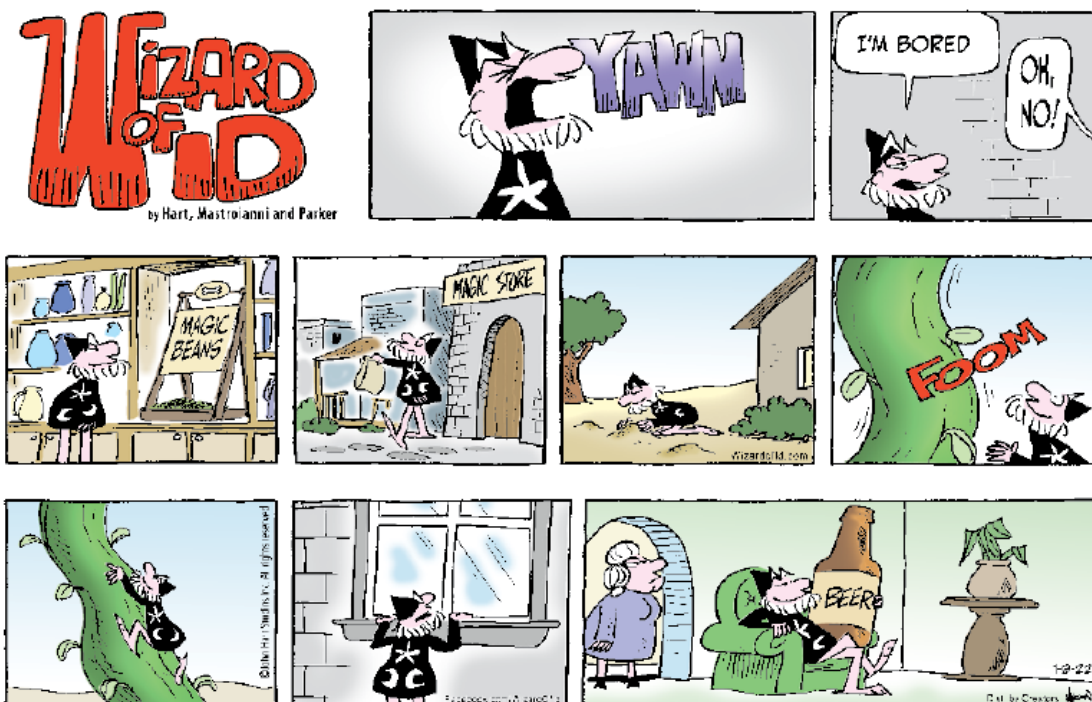
Hello good people,

My name is Chad Bowman, I have been appointed as the new acting DUMBO (Director Undertaking Massive Brewing Operations). I will start by saying that the last brewoff in 2021 was a massive success. We brewed a beer called Pirates Blood. I believe Mr. Frank would have been proud. I am excited to taste this beer when someone brings it to a meeting. We are having a brewoff in January to support our Winterfest party. I will have the signup sheet at the meeting on 01/05/22. I am looking forward to my new role with our club.

Prost,

DUMBO

P.S. You can contact me at cbowman75@gmail.com or see me at a meeting to sign up.





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 – JANUARY 2022

CALLING ALL MEMBERS

Winterfest is basically here!!!

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

*Message from your friendly neighborhood **Beerwrangler***

Welcome to 2022!

BEER INFO

For those who have already pledged beers, now is the time to send your full beer information. I need:

- Beer Name
- Style
- ABV
- Pin/Ball Lock Keg type
- Description

The beer description is your chance to explain why/how you made this beer. 2-3 sentences is good, because it must fit on the printed card that will be placed on the serving carts. It could include info on the beer style or ingredients, or you can just have some fun with a theme or joke.

****Any beers received without a description will instead get a random filler description written by Greg.****

BEER DROPOFF

You can drop off your LABELLED beer kegs the morning of the fest, or the evening before. We will have a cold room available to store the kegs until setup. Find me at the Deutsches Haus bar Friday Jan 28th from 5pm-9pm and on Saturday morning from 8:00 – 12:00 for dropoff.

All kegs need to be labelled in some way with your name so it is not lost. If you bring multiple beers, also label them with the beer name or style so they aren't mixed up. I will attach a club label at drop-off time with your beer's WF number, so it gets matched up with the right description card on the serving lines.

****Do not bring your beer right before the fest starts****

KEG RETRIEVAL

You can take your kegs back as soon as they empty or at the end of the fest. If you do not collect your kegs the day of the fest, they will be temporarily stored in the cold room. In that case, retrieve them the day after the fest (Sunday).

****We are not responsible for abandoned kegs.****

Please email any information to the Beerwrangler at mcharbo@tulane.edu

BREW FOR THOUGHT – JANUARY 2022

All From Mike Retzlaff

Brewing Tips for Bocks

by Mike Heniff (Foam Rangers May 2004)

The focus of the bock style is the malt. Typically the malt bill is Munich malt with Pilsner malt. Many brewers have problems converting an all Munich malt mash since the enzymes are at the very low end of the scale for base malts. Pilsner malt (a good German variety) should be used as at least 10-30% of the grain bill in order to provide enough enzymes to avoid a troublesome mash.

The traditional method to get the extremely strong and complex maltiness of a bock is to perform a double or triple decoction mash. The high heat in the mash will cause sugars and amino acids to combine to form the trademark melanoidin character of the bock. "New Brewing Lager Beer" by Gregory Noonan describes the process on how to best perform decoction mashes (Dave Cato gives some good insight as well in his recipe below). For those lazy brewers that don't like to decoct (such as myself), melanoidin malt is available to provide some of the flavor that you typically get from decoction mashing. Belgian aromatic malt is a decent substitution as well.

Hop levels in a bock should be at a minimum. The IBUs are quite low considering the gravity; the goal is to focus on an intense maltiness. Choose a quality continental hop for bittering such as German Perle or Hallertauer Tradition. For flavoring, avoid adding hops after 15 min (left to boil). At this point, stick with noble hops such as Hallertauer Hersbrucker or Tettnanger.

Since bock is a lager style, a lager yeast and cold fermentation schedule is a necessity. The Wyeast 2206 Bavarian Lager yeast is the standard for brewing clean German lagers; the bock style is no exception. White Labs WLP830 German Lager yeast is a good substitute (it is probably the same yeast!). A new yeast is available from White Labs: German Bock Lager WLP833 which is reportedly from Ayinger (this may be a Platinum series yeast with seasonal availability).

To properly ferment a lager, the lager yeast should be pitched at 70 F. (Lager yeast can be pitched at fermentation temperature but the lag time will be quite a bit longer. According to Dr. Chris White of White Labs, ester production will not be high at the beginning of fermentation so there is little risk of pitching at the higher temperature.) At the first sign of fermentation, begin lowering the temperature 1 F per hour to 50 – 55 F. Ferment in the primary for two weeks. Some lager yeasts do not require a diacetyl rest. If you need to conduct a diacetyl rest (I would suggest to do so, regardless), raise the temperature for the last two days of the primary fermentation to 70 F.

For the secondary fermentation, lower the temperature 2 – 4 F per day until in the 32 –38 F range and hold for 1– 2 weeks. Bottle or keg, either naturally or force carbonate (preferable force carbonate since there will be very little yeast left after the secondary fermentation – add some yeast at bottling if you are going to naturally carbonate). After the beer is carbonated, store at refrigerator temperature for a few weeks to a few months before serving.

Traditional Bock (5 gallons) by Dave Cato

OG: 1.066

FG: 1.015

IBU: 25

11.0 lb. Light Munich

2.0 lb. Pils

0.5 lb. Dark Crystal

0.5 lb. Light Crystal

0.75 oz. Tettnanger (4.3%) for 60 min.

1.5 oz. Hersbrucker (3.2%) for 60 min.

0.5 oz. Hersbrucker (3.2%) for 30 min.

Wyeast 2206 Bavarian Lager yeast

Note: All malts and hops are German (this is a German beer after all) and you will decoct!

- Mash in with 4.5 gal. hot liquor for a strike temp of 104F. Rest 30 min. before pulling 30% of the mash for the first decoction.
- Heat the decoction to 149F and rest 30 min. then raise to 160F and rest another 30 min. or until conversion is complete; then boil for 10 min.
- Return the decoction to the rest mash which should bring the temp to 131F; rest 10 min. before pulling 30% of the mash for the second decoction.
- Repeat the first decoction schedule.
- Return the decoction to the rest mash which should bring the temp to 149F; rest 10 min. before pulling 40% of the mash for the final decoction.
- Heat the decoction to 160F and rest 30 min. or until conversion is complete, then boil for 10 min.
- Return the decoction to the rest mash which should bring the temp to 168F.
- Rest 10 min. before beginning the sparge.

Too Big for the Hopline

This article is too long for a newsletter!



This beer was originally brewed for the Lenten season and was intended to keep body and soul together during that fasting time. It has not outlived its usefulness in supporting religious ritual but also supports secular practices too! Read about the:

HISTORY OF BOCK BEER

<https://www.bayerisches-bier.de/bier-wissen/geschichte-des-bockbieres/>

OXYGEN INJECTION OF WORT

By Mike Retzlaff

In the 9/2018 issue of the Hopline, there appeared an article reprinted from BEERSMITH HOMEBREWING NEWS entitled “Aeration for Home Brewing”.

As explained in the article, wort boiling removes most of the dissolved oxygen. Yeast must have at least some oxygen in solution for the initial aerobic phase of fermentation. In very basic terms, yeast requires O₂ at this point to replicate. Once the little yeast beasts are crowded shoulder to shoulder, they start eating the wort sugars in earnest. If you’ve ever had a ferment that lasted for seemingly weeks on end, it is probably because of insufficient initial aeration.

The article went on to explain your options in aerating the wort which include splashing, agitation, and injection. The injection can come in using an air stone with an aquarium pump & filter or using pure O₂ with a stone.

The Brewers Publications book “YEAST” confirms that the desired level of oxygen saturation is 8 – 10 ppm as was stated in the article. In a test conducted by White Labs, the following levels were achieved:

Shaking for 5 minutes	2.71 ppm
30 sec. pure O ₂	5.12 ppm
60 sec. pure O ₂	9.20 ppm
120 sec. pure O ₂	14.08 ppm

Their recommendation for the home brewer with a 5 gallon batch is 1 liter per minute of pure O₂ for one minute through a 0.5 micron sintered air stone. Exceeding the recommended 8 – 10 ppm results in a somewhat quicker ferment for the first few days but the terminal gravity does not change. Under saturation of the wort results in a terminal gravity of a full degree Plato higher than properly aerated wort and it usually takes longer to get there.

Early on in my brewing, I started out with shaking and splashing the cooled wort. I upgraded to an aquarium pump & filter with an air stone. It definitely improved my brewing but I couldn’t seem to keep the air stone from clogging (yes, I did all the stuff everyone preaches like boiling the sintered stone, not touching it with bare fingers, etc.). At the Brew Offs I saw O₂ injection in action and really liked the idea. Due to the generosity of a friend, I got an oxygen cylinder and regulator. I now use the White Labs recommendation of 1 liter of O₂ per minute for 1 minute. Of course this is in conjunction with a stir plate generated starter.

If you are interested in upgrading your equipment to include this technique, you might think about hitting a few yard sales. Somebody’s Grandma or Grandpa may have passed away recently and their O₂ equipment may be there and gotten for a very reasonable price. All you need after that is an air stone on a wand and perhaps a change of plastic tubing. This equipment can come in the form of an O₂ tank or an Oxygen generator. In any case, O₂ is the best and easiest way I’ve found for this very important step.

FOOD AND WHINE – JANUARY 2022

All from Carlos DelosReyes

Beer Cheese Sauce For Pretzels

This is recipe I think is one of my favorites. But the batch is big. Have fun making it.

Ingredients:

24oz cream cheese

3 cups beer (light like a pilsner)

1 Tblsp Mustard

4 cups Sharp Cheddar Cheese

Instructions

Slowly cook Cream Cheese w/ Beer, mustard & whisk, Whisk, Whisk – until smooth.

Slowly add handfuls of cheese, all the time whisking to mix the cheese in til it is smooth.

You will have to use your creative mathematical mind to use the measurements and calculate how much you want to make. This a lot of Beer Sauce. But if you're having a huge party maybe not.

Beer Marinated Chicken Drumsticks

Fall, football and tailgating. Three of my favorite things are about ready to kick off and while we are still hanging onto summer, we can't wait for football season. Of course when it comes to tailgating, the food is the star of the game. So this year we challenge you to take your tailgate menu to the next level by adding these **Beer Marinated Chicken Drumsticks** to your menu. And once you do, these chicken drumsticks will be making a regular appearance on any menu – tailgate or not.

I'm a big fan of using recipes with just a few ingredients and because this marinade is made with just 5 ingredients, quality of the meat is of the utmost importance. I'm picky about the chicken I buy so you can only imagine how happy I was when I learned that Gold'n Plump is now certified by the American Humane Certified farm program. The fact that the brand is transitioning its products No Antibiotics-Ever is the icing on the cake.

Beer Marinated Chicken Drumsticks will be the star of the show at your next gathering. Being so flavorful, no sauce is needed which makes prep and clean up a lot easier. Who wants to haul a bunch of condiments when you don't need to?

Mix up some **Blood Marys, an easy side**, some **cookie bars**, and your menu is complete! And when your tailgate menu is this delicious, even if your favorite team loses, the win is still yours.

Make Ahead Tip: Grill the chicken drumsticks ahead of time at home, refrigerate until ready to use and simply reheat on the grill at the tailgate!

Beer Marinated Chicken Drumsticks



Print

Prep Time30 minutes

Cook Time30 minutes

Total Time1 hour

Ingredients

- 2 packages Gold'n Plump® Chicken Drumsticks
- 2 tablespoons steak seasoning (divided)
- 1 tablespoon cumin
- 2 ounces orange juice
- 1 (12-ounce) can or bottle light beer or lager
- juice of one lime
- Olive oil
- Cracked black pepper

Instructions

1. Season the chicken drumsticks with one tablespoon of steak seasoning, and cumin powder. Place in a deep bowl and add orange juice and beer. Marinate for at least 30 minutes or up to 24 hours.
2. Remove chicken drumsticks from marinade and preheat grill to 500°F.
3. Drizzle chicken with olive oil and season with remaining tablespoon of steak seasoning and cracked pepper. Squeeze juice of one lime over top.
4. Place chicken drumsticks on grill skin side down for 5 minutes. Turn heat down to 400°F and then cook drumsticks for an additional 20 minutes turning every 5 minutes until golden brown.

© Garnish with Lemon



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](#)

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