



HOPLINE

Newsletter of the Crescent City Homebrewers Club

October 2022

Next Meeting: Wednesday, November 2nd

Location: *Deutches Haus*

2022 Edition

Table of Contents

Volume 34, Issue 10

President's Corner	2
Brewoff Schedule	4
Club Steins	6
CCH Online Marketplace	7
Brew for Thought	9
Club Links	15

PRESIDENT'S CORNER – OCTOBER 2022

Hey Buckeroos,

Well, the weather is finally getting cooler. I can go out to my shed and not be soaked in sweat after 2 minutes. You might say it is perfect home brewing weather, but I think it is always perfect home brewing weather. Anyway, let's all get moving.

Firstly, I would like to thank all the members who helped out at Oktoberfest. It was a tough three weeks, and the CCH really pitched in to make it a success. I lift my glass to you all.

Next, we will be celebrating "Learn to Homebrew Day" on November 5th, at the Bywater Brew Pub. Brewmaster Sonny Day has welcomed us to use his facility to brew a batch of Belgian Strong Golden Ale. For this event, we will be starting at 10AM. The restaurant will not be open till noon, and this will keep us from finishing the brew before anyone gets there. We will forgo the usual \$10 lunch charge, and have all participants and guest buy their own lunch. If you have never been here, trust me, the food is delicious. This has always been popular event, and we have picked up a few members from it, so come by and lend your support. I would like everyone to be on their best behavior, but I know that is a tough request, so just be yourselves.

The second event for November will be on the 19th, and will be an Oyster Stout. Charles Sule will be the host, and Mike Malley will be the Brewmaster. We first did this style of beer last year, and it was a real blast. Let's just say we over ordered the oysters, and had to eat the leftovers. We lunched on raw oysters; char broiled oysters, and fried oysters. It was quite the feast. The lunch price for this one will be \$20, to compensate for the additional cost. If you plan on attending, let us know now, so we can order the right amount of seafood. By the way, the beer came out really good also.

The Christmas party will be on Wednesday, December 7th. This will also be our election for next year's officers. If you would like to be more involved, please submit your name and position you would like to run for, to Jack Horne who is the chairman of the nominating committee. Nominations can also be taken from the floor. As always, our Christmas party will be a potluck, so start working on your recipes.

That's all for now, take care and keep brewing.

Neil

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2022

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Neil Barnett

Vice President

Genevieve Mattei

Treasurer

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Secretary

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DUMBO – Brewoff Czar

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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	Gerald Lester	Faith Lutheran Church Harahan, LA	Cancelled
3/12/22	Pils or golden ale			Cancelled
4/23/22	Brown Ale	Kevin Hingle	TBD	Cancelled
5/21/22	Wheat ale	The Haus	1700 Moss St. NOLA	Hector Meier
6/18/22	BIABS Saison	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	Will Thompson
July	Off			
8/20/22	BIABS Hoppy Pale Ale	Barney		Mike Malley
9/24/22	Wee Heavy	Chad Bowman	2700 Maureen Ln Meraux, LA	Gerald Lester
10/22/22	Irish Red Ale			Cancelled
11/5/22	Belgian Strong Ale	By-Water Brewery	3000 Royal St. Nola 70117	Neil Barnett
11/19/22	Oyster Stout	Charles Sule	TBA	Mike Malley

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

Hello Good People,

The September brew-off was a success despite having most of the grunt crew not present. Will Lambert and Brad Hays really stepped up to make things happen. I would also like to thank Gerald and Evan for the extra effort. There will be no brew-off for October. We don't want to be in competition with the Deutsches Haus's Oktoberfest event. To make up for the missed brew-off, we will have two brew-offs in November. The first brew-off will be on 11/5/2022 at By-Water Brew Pub. The second will be at Charles Sule's house on 11/19/2022.

I look forward to seeing everyone at the meeting on 11/02/2022.

Prost,

DUMBO



Are you tired of your beer getting warm?

Worried about all those plastic cups in the land fill?

Do you want to show your true CCH colors?

I have the solution for you!



These 20 oz, double walled, insulated, stainless steel steins are available for pre order. They will carry the CCH logo, along with your Name. If we can get 25 orders in, we can get a special rate of \$35.00 each.

This is your chance to hang with the cool Kids. Contact me at neilwbarnett@yahoo.com if you are interested.

Act Now! Operators are not standing by.

Online Marketplace Now Open!

We now have an online shop for club gear through CustomInk! The shop can be found at <https://stores.customink.com/crescent-city-homebrewers>.

We're offering club logo merchandise and are trying out some other designs as we come up with them. If you have any ideas, or a design from days-gone-by that you'd like to see in the shop, let us know.



Frequently Asked Questions:

Why don't you have a specific style or color? CustomInk is running this as a beta test, so the assortment that they are offering is limited to their most popular times that they can print and ship quickly from their various centers. They anticipate adding new items as the program progresses.

How often will new items be added? We can update designs for the existing styles at any time. We'll be checking in with them frequently to add new styles to the shop.

Why don't we have a specific design? If you have a design in mind, please send the graphic file or a description to crescentcityhomebrewers@gmail.com, and we'll see what we can do.

How much is this costing us? Nothing. The prices are set by CustomInk, and there are no fees for the club. In the future we will be able to set our own prices, so we can help fund club trips and projects.

How long until I get my order? Your order should arrive about two weeks after purchase.

Club members,

If anyone is interested in purchasing a Preserve the Reserve T-shirt for 504 Craft Beer Reserve. Here is the link through Facebook.

https://m.facebook.com/story.php?story_fbid=pfbid0ouSoYAodqEdFKLoLboM2iTQtwmQG5Ypr6HjMX4L6R9CRP1PxQ9PTEvUXTULH3YBI&id=100063633670155&mibextid=Tuo9sz



BREW FOR THOUGHT – OCTOBER 2022

IN THE NEWS

Microbrew supplier Craft Kettle buys entire Mid-City block; has big plans for the site

https://www.nola.com/news/business/article_985076e0-48dd-11ed-b460-8f467bcb1ef8.html

Gulfport Beer & Bacon Fest

<https://www.gcbeerbaconfest.com/>

From Mike Retzlaff

Here is an interesting "beer anecdote" from 1989

As part of the twentieth anniversary of man's landing on the moon, the local TV stations in Huntsville, AL (The Rocket City) have been producing bits about various aspects of the Apollo program, etc. A number of the members of the "Von Braun team" still live in Huntsville, and have been interviewed for these stories. Last night, they interviewed George Von Tiesenhausen, introducing him as the man who developed the hold-down / release system for the Saturn rockets. Then the interviewer stated that Mr. VT had invented the system while drinking beer. Well, that got my attention, as I had just poured a homebrew. Mr. VT held up a Grolsch bottle, and popping open the swing top, said (I'm paraphrasing) "You see how a little force from your thumbs can release the large force holding down the cap. When you look at a beer bottle like this, you are seeing almost exactly how the release system for the Saturn rocket worked."

Foam Development and Retention

by Mike Retzlaff

Beer, soft drinks, and sparkling water have some things in common. All have some fizz and can slake your thirst, but some won't raise a lasting head of foam.

Foam is obviously due to the creation and release of bubbles. Gas bubbles in soft drinks and seltzer are rather large and generally don't form a head. When beer is dispensed, from tap, bottle, or can, the gas comes out of solution and rises as bubbles in the column of beer. If the bubble walls are strong enough to maintain integrity in their shape when they get to the top, they'll collect as foam and can sustain themselves for quite some time. There is something in beer which gets into the bubble walls to increase surface tension which keeps the bubbles from bursting. It's simply a matter of physics.

The old commercial standard was a minimum of 50% foam retention over one minute. Many well made beers exceed that standard while others, sadly, don't come close. Keep in mind that beer foam is about 25% beer. As beer conditions, CO₂ is converted to carbonic acid gas – H₂CO₃. While all beer styles differ in their color, flavor, aroma, and bitterness, well made beers can have a rocky head, some have a creamy layer of foam, and others maintain a minimal but persistent collar. Much of this depends on the volume of gas dissolved in the beer.

It is therefore a matter of the viscosity of the bubble walls which determines foam development and head retention. One wort constituent that possesses this power more than all others is albumose. Although it does strengthen bubble walls, its existence in excess causes a problem with the brilliancy and stability of the beer. This is one of the problems with the current fad of "Juicy IPAs" and "NEIPAs." The chemistry works against a brilliant beer and "hazy" is marketed as desirable. The majority of the hopping is made after the boil, either as a steep in the kettle, in the whirlpool, or in the hop-back, and doesn't contribute much in the way of IBUs. The foam supporting components supplied by hops, simply aren't in the beer. Many of these beers do indeed raise a nice head of foam but retention isn't what it could be.

In practice, probably the best method of steering away from bad head retention and foam instability, is mashing fairly stiffly and at a comparatively low initial heat. An example might be a mash rest of 145° F (63° C), then after twenty minutes, quickly raising the temperature of the mash by means of a hot underlet or a step infusion of brewing liquor of about 200° F (93°), to achieve 158° to 160° F (70° to

71° C). This will encourage proteolytic action and the high heat will help fix the dextrins. The dextrins are of great importance in head retention.

Polysaccharides and melanoidins also promote foam stability. On the other hand, over-modified malts, owing to the degradation of the protein during the malting process, may also be responsible for poor head retention.

When mashing at normal saccharification temps, 150° to 155° F (65° to 68° C), the late George Fix was a proponent of an additional rest at 160° for 10 minutes. This helps develop glyco-proteins which are polymers of dextrins and middle to high molecular weight proteins which also promote foam stability.

There are a large group of proteins and polypeptides which can act as a group and individually as foam producing agents. LTP1 (lipid transfer protein 1) occurs naturally in barley. It has a major role in a beer's foam stability. LTP1 has a high rate of "hydrophobicity" (it repels water), so in order to help alleviate its predicament, it grabs hold of a gas bubble as it rises to the surface. Yeast, in poor health (under pitched, under oxygenated, or insufficient nutrients), can break down LPT1 and help destroy foam potential by enzymatic actions.

Once at the surface, the LTP1 protein forms a coating on the bubbles which helps maintain the foam. Hops also come into play as the hydrophobic polypeptides derived from grain cross link with bitter iso-alpha acids from hops to render foam more rigid, stable and clingy.

There are dozens of variables that impact the differences in head-foam quality, texture and retention, but quantities of LTP1 in a specific batch of beer can be traced back to factors like how wet or warm the climate was that produced the barley (terroir).

Foam's Effect on Flavor

A beer often tastes different when capped with a nice head of foam, and this is due to surface active compounds that move into the bubble walls as they percolate to the top of your glass. Foam also carries "taste" effects which are actually perceived physically. The "hot" effects of chili peppers and the "cool" effects of mint don't deliver an actual change of temperature but they do induce a physical sensation and perception. The creamy, fluffy feel of foam can truly alter the perception of a beer by "softening" the overall mouthfeel.

It's important to remember that our senses of taste and smell are intrinsically tied. The majority of what we call "taste" is actually smell. The various aroma compounds released by the foam are, in large part, what can make a beer so enjoyable and memorable. The foam opens up the full range of flavors and presents them to your senses.

The Esthetics of Lacing

Whether a beer has a giant rocky head as in a German Weissbier or the small collar of a fine English Pale ale, lacing is another indicator of a properly brewed and conditioned beer. The LTP1 proteins mentioned earlier, which form a coating around every gas bubble, interact with other compounds that cause them, in turn, to rise to the top of your glass.

These proteins and compounds begin to interact with one another and become denser. They undergo a transition of texture and, when having a sustained contact with the sides of the glass, begin to stick. This is why a beer sipped slowly will accumulate much more lacing than one that is guzzled.

Causes of Poor Foam Retention

1. Excessive protein rest
2. Over-modified malt
3. Too high an adjunct ratio
4. Lipids in ferment (excessive sparging, autolyzed yeast, insufficient hot & cold break)
5. Over foaming in fermenter (usually due to excessive fermentation temps)
6. Insufficient or deteriorated hops
7. Contact with oils or grease (at any time including the point of pouring in a glass)

Soap, grease, lipstick, etc. are the enemies of beer foam. It is important to keep your glassware "beer clean." An excellent article on the subject can be found here:

<https://content.kegworks.com/blog/beer-clean-glass>

Conclusion

The brewing of a proper beer begins with the selection of the right ingredients. It continues with procedures including sanitation, mash regimen, boiling, hop selection and utilization, fermentation, packaging, and dispensing. It seems like a lot but so did the first several beers any of us brewed. It is important to keep learning and to incorporate what we've learned into practice.

... AND NOW FOR SOMETHING ENTIRELY DIFFERENT ... (Oct. 1986)

It is possible that beer may have been the staple of mankind before bread! The history of brewing is as old as recorded history, over seven thousand years, and who knows how far it goes back from there. Hieroglyphics have been found by archaeologists that brewing (give me a Lite . . . no . . . a Tut Light). Evidence of beer has been recorded in all languages, and next to water, it is possibly the universal drink of mankind (and womankind). From darkest Africa, the native races made and still make a form of beer from Millet (a type of grass), and every civilization regardless of how primitive or advances, has or had a form of beer. (I know personally a “civilized” person who once made a beer out of chicken bones!)

Julius Caesar described beer as “a high and mighty liquor” (Rome did not have a Miller distributor). King Wenceslas of Bohemia instituted the death penalty for anyone caught exporting the cuttings of the world famous Bohemian hops. William IV of Bavaria, in 1516, thought beer so important that he issued a purity order to the Bavarian brewers that the ingredients used in beer could only be hops, malted barley, yeast, and water. This law is known as the Reinheitsgebot and is still in effect in Germany today. The Belgians revised this law to include fruits and various grains; the Americans modified it to include corn and rice; Peter Cadoo destroyed it and included chicken bones; and the Miller Brewing Company ignored it and excluded hops! (almost)

Our illustrious Pilgrim fathers landed at Plymouth Rock instead of Virginia because, as recorded in their journal: “We could not take time for further search or considerations, our victuals being spent, especially our beer.”

William Penn, the founder of Pennsylvania, operated a brewery in Bucks County, George Washington, Samuel Adams, James Ogelthorpe, Israel Putnam and Thomas Chittenden, all were involved in breweries. Brewers even have a patron saint – Saint Arnoldus the Strong of Oudenaarde, Belgium, who performed a miracle in the 11th century by successfully invoking God to create more beer when a brewery in Flanders collapsed. The Patron Saint of beer is Gambrinus whose statue can be seen on the remains of the Falstaff brewery in New Orleans. Do you suppose that we could pray to both saints to invoke a miracle and rid the world of Lite beer? Beer is brewed by Trappist Monks (Chimay) and Franciscan Nuns. In 1975, Sister Doris, a 27 year old Franciscan Nun of Maltersdorf, Germany, passed her brewmasters exams with the highest scores against 30 male students from around the world – how about that you women libbers!

What is a good beer, everyone asks? In the words of Fred Eckhart, the guru of homebrew . . . “It’s the beer in my glass at this time!” Each beer has a flavor and characteristic of its own. Like wine, women, and song, they are a matter of personal opinion and taste – how else can you explain the success of the Lite Beers?

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](#)

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