



HOPLINE

Newsletter of the Crescent City Homebrewers Club

April 2023

Next Meeting: Wednesday, May 3rd

Location: *Deutches Haus*

2023 Edition

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Wizard of Id | Brant Park and Johnny Hart



The Duplex



PRESIDENT'S CORNER – APRIL 2023

Hey Buckaroos,

Jazz Fest is in full swing, and there is nothing better than sitting in the open air listening to music. But how the hell is Miller Lite still the sponsor? Anyway, let's get into what is going on.

We celebrated Fish Fest on April 15th, at Monk and Millie's Haus. Steve Clark was in charge of all sausage related aspects of this event, and Will Thompson was Brewmaster. The sausage styles are Chorizo, Italian, and Cajun Green Onion, and all three tasted great. The beer wort tasted good also, it was a Rye PA with a starting gravity of 1.068. It was really good to see all the old members, who were able to come out for this. I would like to thank Monk and Millie for hosting, and letting us mess up their house, and Steve for getting the ball rolling.

The Escambia Bay Brewers will be making a bus trip to New Orleans on June 3rd. They will be visiting Bywater Brewery at about 1330, then on to Parleaux for 1430. Later stops include Urban South, NOLA, Miel, and Port of Orleans. If you miss them at one stop, just follow the trail of devastation down Tchoupitoulas to catch up with the party. Our clubs have been intertwined for many years, and they are really a great group of people. Stop by and pass a good time if you can.

We have a Pig roast coming up on May 20th. This will be led by Jack Horne and Hector, and will take place at 233 Labarre Dr. in Metairie, at the Mattei's Homestead. Tickets are \$20 for members and \$25 for Guest. Payment will be in advance, and can be done online or at the next meeting.

Our annual bus trip will be heading east this year to visit several breweries in Mississippi. The date is July 1st, and you must prepay before the event. More details to follow.

Please be aware that the May meeting will outdoors at the Deutsches Haus, our normal room is booked for a concert. Also, we will be voting on a price increase for Winterfest. Please come to vote.

Take care, keep brewing, and stay involved. Neil

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2023

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Alessa Massey

Hopline Editor

Jack Horne

Education Czar

Hector Meier



BREWOFF SCHEDULE FOR 2023 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/8/2023	Pumpkin Stout			Cancelled
2/25/23	Golden Ale/Pils			
3/25/23	Marzen	504 Craft Beer Reserve	3939 Tulane Ave NOLA	Will Lambert
4/15/23	Rye PA Fish Memorial	Monk		
5/20/23	Hog Roast	Labarre Farms		
6/24/23	BIABS Cream Ale	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Off			
8/19/23	BIABS Hoppy Pale Ale	Barney		
9/23/23	Vienna Lager	Chad Bowman	2700 Maureen Ln Meraux, LA	
10/21/23	Irish Red Ale			
11/4/23	LTHBD			
11/18/23	Oyster Stout			

*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,

I hope everyone is doing well. The Fish Memorial was a success! I know I enjoyed some of my green sausages. We will not be having a brew-off in May. We will be having our hog roast in its stead. I don't have much to report at this time. Brew beer and be merry.

Prost,

DUMBO





Crescent City Homebrewers

NAME: Marvin the Marzen
STYLE: Marzen
BREWMASTER: Will Lambert

DATE: 3/25/2023
BATCH SIZE(GALS): 5
HOST: 504 Craft Beer Reserve

MALT BILL

TYPE	EXT	LOV	AMOUNT
Pilsner	1.028	1.7	5.3
Munich II	1.028	8.5	3.23
Vienna Mat	1.025	3	1.44
Caramunich I	1.026	51	0.27
			10.24

O.G. projected 1.056 PLATO 13.83

COLOR SRM 7.75 EBC 15.27

ADJUNCTS

TYPE	EXT	LOV	AMOUNT
			0

INSTRUCTIONS

1. Fill sparge tank up to top ring with filtered water, add water treatment.
2. Heat water to 15° over desired Mash temperature. 167 °F
3. Add hot water to Mash Tuns, allow to warm up, and then Drain.
4. Add fresh hot water to the Mash Tuns, several inches over false bottom, and mix in Malt.
5. Mix Malt with sparge water until saturated, at least 1" over grain bed, and at Mash temperature. 2.56 Gal
6. Add Hot or Cold water to adjust Temp if needed, mash for one hour.
7. Recirc wort until clear, Sparge, then run off to Boiling Kettle. Desired Mash Temp 152 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Tettnang	0.7	5.4	60
Tettnang	0.7	5.4	15

IBU'S old 17.75

IBU's Tinseth 18.45

COMMENTS:

FERMENTED AT _____ DEGREES WITH _____ YEAST, -45010 DAYS.

O.G. _____ AT _____ TEMP. F.G. _____ AT _____ TEMP.

RACKED BEER: _____ % ALCOHOL BY VOL. 0.00

O.G. ACTUAL 0.001 PLATO -674.98 % ALCOHOL BY WT. 0.00

F.G. ACTUAL 0.001 PLATO -674.98

FISH FEST SAUSAGE RECIPES 2023

From: **Steve Clark**

Italian Sausage

The Italian sausage seasoning is from Penzeys (<https://www.penzeys.com/>). We used 5 ounces for 10 lbs of meat and 12 ounces of beer

Green Onion

The Green Onion mix is from Deep South Blenders located at 720 Saint George Avenue, Jefferson, Louisiana. We used 5 ounces for 10 lbs of meat, 12 ounces of beer, and 2 bunches of green onions. (<https://www.facebook.com/DeepSouthBlenders/>)

Chorizo

The Chorizo mix for ten lbs is : 10 lbs of meat

- 3 ounces of salt
- 3 ounces of cider vinegar
- 2 ounces of smoked paprika
- 3 ounces of crushed red pepper
- 1/3 cup chopped garlic
- 1/2 ounce oregano
- 1/2 ounce coarse black pepper
- 12 ounces of beer.

Fish Fest

We used 420 lbs of ground pork and ended up with around 450 lbs of sausage. Ate and sold every pound, and have 6 lbs saved for the chili next year.

Good time was had by everyone and 35 gallons plus of excellent beer was consumed.....

Steve

2023 CCH Homebrew Competition

This is a competition for those in the Crescent City Homebrewers, to foster some competition, get brewers to investigate different styles, brew outside their comfort zone, and to practice evaluating different beer styles.

This is open to all CCH Members in *good standing*.

This starts in January with an introduction to the competition and to announce the beer styles for the upcoming months.

Beers will be due at the following month's General Meeting. (e.g. February is Irish Stout, entries are due on the March 1st Meeting.)

Beer submissions should be in bottles, growlers, cans, any vessel, but please bring at least 60 oz (5 X 12 oz bottles, or 4 X 16oz bottles, or 2.3 wine bottles, etc....)

Judging will follow the 2021 BJCP Style Guidelines in a BJCP-esqe format, but this is NOT a BJCP sanctioned event.

Anyone interested in judging is welcome. A few weeks out I will send out an email calling for Judges, and If you are interested please respond. I aim to have a judging the following weekend or shortly thereafter. A location will be selected before the judging, anywhere friendly for beer judging, more than likely a brewery.

On Judging day the plan is to start with the beer judging followed by a beer education session.

Scoring will go as follows:

The beer with the highest score (through the BJCP grading) gets 1st place for that month and is awarded 3 points. The second highest score is 2nd and is awarded 2 points and 3rd place is awarded 1 point.

These points will be recorded and tallied up at the end of the year where the winner (The person with the highest accumulated points) will be announced.

Any questions or concerns please email me at hector.meier@gmail.com

Let the brewing begin!

Prost!

Hector the Education Czar

2023 Crescent City Homebrewers Competition

January *Introduction of the Competition*

February *Irish Stout*
 Bring to 1 March Meeting

March *Witbier*
 Bring to 5 April Meeting

April *Belgian Golden Strong*
 Bring to 3 May Meeting

May *American IPA*
 Bring to 7 June Meeting

June *Dark Mild*
 Bring to 5 July Meeting

July *English Porter*
 Bring to 2 Aug Meeting

August *Baltic Porter*
 Bring to 6 Sept Meeting

September *Black IPA*
 Bring to 4 Oct Meeting

October *Barelywine*
 Bring to 1 Nov Meeting

November NONE

December *Winners Announced*

New Designs in the CCH Store



shirt styles and colors

<https://stores.customink.com/crescent-city-homebrewers>



WINTERFEST IS OVER, AND IT'S TIME
FOR THE SPRING

CONTAINER CLEAN UP

100%
sick of
tripping over
this stuff!

email whlambert@gmail.com for inquiries



Beer Nuts

\$1



Tail Pieces

(1/4", 3/16"
or 5/16")

\$1

Keg parts
Faucet parts
Regulator parts
Disconnect
parts

Misc repair

parts

Ask



Stainless **\$5**
Tasting cup



Coozies

\$2

SWEET DEALS!

WOW!



Secondary
Regulators **\$20**

Homebrew Favorites
Beer style books
Brewers Publications
and more

Brewing
Books **\$5**



Winterfest Tee
Shirts ~~\$10~~

Purple & Blue **\$5**

Stir Plate

(needs some rewiring)



(stir bar not included) **\$10**



Embroidered
Ball Cap **\$20**

Gas & Liquid Tubing



Asst sizes
& lengths **\$0.10/ft**

BREW FOR THOUGHT – APRIL 2023

IN THE NEWS

From: **Ron Guarino**

Five health benefits to drinking beer

https://thebrunswicknews.com/news/national_news/5-health-benefits-of-beer-according-to-experts/article_15b4ed5e-63ee-5176-8da8-989a8261ef91.html

From: **Rick Doskey**

Several years ago OU (Oklahoma) offered a real college class on the chemistry of beer. I found the class entertaining and somewhat challenging as I had not taken serious chemistry classes in many years. It is (or was?) offered as a 1 hour credit class for their seniors but anyone could sign up as noncredit. You have to have a chemistry/biology/medical/physics background to get the most out of the class, but I think even nonscientists can appreciate it as well.

I re-looked up the link today so maybe they are offering it in the fall???

https://www.ou.edu/web/news_events/articles/news_2014/chemofbeer



Regards,
Rick Doskey
President Crescent City Homebrewers 2014

From THE BREWER'S JOURNAL July 1917

NATURAL AND ARTIFICIAL CONDITIONING OF BEER

submitted by Mike Retzlaff

Beers which have been fully matured in bottle or cask undoubtedly hold their gas in a different manner from those in which the condition has been artificially induced by saturation under pressure. In perfect natural maturation the gas seems to have become part of the "soul" of the beer, while carbonation under pressure seems to thrust a somewhat false brilliancy upon the liquid. Some chemists assert that the difference is due to the formation of real orthocarbonic acid in the natural beer, while the carbonated beer is a simple solution of carbon dioxide. There is no proof that this theory is correct, although the experience of mineral water manufacturers seems to favor it. Freshly made minerals do not hold their gas as well as those a little older in which the gas may have had time to pass from the state of simple solution to that of orthocarbonic acid.

Some of the recent discoveries of physiologists with respect to the carrying of carbon dioxide from the tissues to the lungs in the blood for respiration may possibly afford a clue to the undoubted difference between natural and artificial condition of beer. According to the latest work carbon dioxide forms a dissociable compound with protein. There is a strong possibility that such a combination occurs in a naturally conditioned beer which is often fairly rich in nitrogenous bodies. On the other hand, chilling followed by filtration has the deliberate effect of removing such bodies, and this removal may affect the manner in which the carbon dioxide is held in the beer. - (London "Brewing Trade Review")

Update – Science has progressed a bit since 1917 and this phenomenon is better understood. Carbonating under pressure provides a solution of gas and liquid. CO_2 (carbon dioxide) when mixed with the water in the beer converts to H_2CO_3 (carbonic acid). Many commercial brewers use forced carbonation in a Brite tank. Most home brewers use forced carbonation in kegs. The beer clears and the CO_2 converts simultaneously.

The same process occurs when "natural" carbonation is applied. The krausen or priming sugars re-ferment to produce CO_2 which converts in the same way. Most, if not all home brewers have noticed this conversion in their beer which has been bottle conditioned. After a week, the beer seems carbonated but doesn't produce a good stand of foam. After 2½ to 3 weeks, however, the same batch of beer exhibits a nice head (assuming the beer is properly made.) This is due to the conversion of carbon dioxide to carbonic acid. The speed at which this occurs is a bit dependent upon the pH level of the beer.

The orthocarbonic acid (H_4CO_4) mentioned in the above article is a bit of a misnomer as this acid converts to carbonic acid almost instantly and does so spontaneously. Maybe this is a bit more than any of us really need to know but this explanation is in order to dispel possible confusion.

From Mike Retzlaff

Your Tax Dollar\$ At Work

The US Dept. of Health and Human Resources funds research in many areas. After compiling the applicable data of one such exhaustive research program, statisticians have concluded that the average human has one breast and one testicle.

MAJOR CHANGES AHEAD FOR BEER?

I•N•S – Washington, D.C. In keeping with the Green New Deal in reducing our carbon footprint, the U.S. Dept. of Energy, FDA, and the EPA have been petitioned to enact regulations to phase out fermented and carbonated beverages in an effort to reduce greenhouse gases. This would include beer, seltzer, soft drinks, wine, whiskey, etc.

Critics cite that fermentation industries producing beer, wine, and distilled spirits, generate many tons of CO₂ per year in the United States alone. The proposed regulations don't seem to target industries such as cheese and bread making which produce significantly lower emissions. Also, CO₂, Methane, and other gases containing carbon are released into the atmosphere through livestock flatulence but that is being addressed through the USDA.

To put this into perspective, the US beer brewing industry produces approximately 1,402,750 tons of CO₂ every year. US wine makers produce approximately 200,000 tons of CO₂. No figures were available for the fermentation associated with distilled spirits. Other carbonated beverages such as soft drinks are less problematic as the CO₂ used in their manufacture is taken directly from the atmosphere and not newly produced from carbohydrates through fermentation.

Elaborate CO₂ capture systems for producers are being suggested but the cost of such equipment may put many small breweries and wineries out of business.

Overcoming tradition and producing these products without fizz, doesn't seem viable. Several US producers and Universities are researching the use of other gases to replace CO₂ in their products. Among these are purified air, inert gases, and nitrogen.

The use of purified air is suspect as most liquid products in a can or bottle will oxidize even during the brief storage while being transported to distribution centers and eventually, sitting on store shelves.

Most inert gases such as helium and argon, exhibit objectionable flavors, odors, or negative side effects.

Presently, nitrogen seems to be the major viable alternative but the mouthfeel and other qualities are not quite what most people find favorable and are likely to be rejected by consumers.

Research continues as the proposals are considered.

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](#)

[Brewery Saint X](#)

[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](#)

[Skeeta Hawk Brewing](#)

[Urban South Brewery](#)

[Zony Mash Beer Project](#)

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