



HOPLINE

Newsletter of the Crescent City Homebrewers Club

July 2023

Next Meeting: Wednesday, August 2nd

Location: *Deutches Haus*

2023 Edition

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PRESIDENT'S CORNER – JULY 2023

Hey Buckaroos,

I know I say this every year, but boy, is it hot. I know why we take July off for Brewoffs, I just brewed a beer yesterday, and I went in the pool, fully dressed, three times. Hey, I suffer for my art.

Ok, it's time for a quick rundown of what's going on.

First, on August 5th, we will be celebrating Mead day at Brad's house. Will Lambert will be leading us in this endeavor, and if you would like to be a part of it, sign up.

On August 12th, we will descend on Barney's house to make a Cream Ale. This will be the second BIABS event of the year, and I for one, never miss it. Good food, good drink, good company, and a cool pool.

September 7-9th is the Escambia Bay Brew festival in Pensacola. Our club has been a part of this festival since its inception, and this year will be no exception. If you plan on attending, discount tickets will be available through Chester. Discounted rooms are available at the Sun and Surf Hotel, where the beach party will be held, but you better book real soon. If you would like to donate and serve your beer, we will have a booth at the event, and you can get in touch with me. We are hoping to have at least 6-8 beers on tap for the event, so get brewing now.

Another opportunity to show off your beer will be on September 23rd, at Brewstock fest. This year it will be held at UNO, and will run from 1100 to 1600. Entrance is free if you bring a beer, and we will have a tent and table set up, so if you would like to get involved, sign up.

We also have a lot more events coming up, so stay involved, have fun, and make some beer.

Take care,

Neil

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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 IPA	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Off			
8/12/23	BIABS Cream Ale	Barney Ryan	TBA	Will Lambert
9/30/23	Vienna Lager	Chad Bowman	2700 Maureen Ln Meraux, LA	Chad Bowman
10/21/23				
11/4/23	LTHBD	Hoppy Amber Ale	Skeeta Hawk	Chad Bowman
11/18/23	Oyster Stout	Charles Sule		

*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,

Our next event will be on 8/12/23 the style will be a cream ale. This brew-off is also our second brewing in a bathing suit event of the year. Come on out and enough the pool.

I am happy to announce that Skeeta Brewing will host this year's Learn to Homebrew Day. Be sure to get in touch with me at a meeting or shoot me an email at cbowman75@gmail.com to sign up.

Prost,

DUMBO



IN THE BREWS NEWS – JULY 2023

Beer lover's guide to breweries and taprooms in New Orleans, with updates and closures

https://www.nola.com/entertainment_life/eat-drink/beer-lovers-guide-to-breweries-and-taprooms-in-new-orleans-with-updates-and-closures/article_6c0d72fe-0499-11ee-91a4-f7d75ecd8fa8.html

See latest on new breweries, brewpub taking shape around New Orleans

https://www.nola.com/entertainment_life/eat-drink/see-latest-on-new-breweries-brewpub-taking-shape-around-new-orleans/article_8604f9d0-266c-11ee-acd9-db254ae9ce57.html

Jul 11, 2023 - [Economy & Business](#)

The death of the beer festival is jolting the craft brewing industry

- [John Frank](#), author of [Axios Denver](#)



The 2022 edition of the Great American Beer Festival in Denver. Photo: Courtesy of Brewers Association

The [craft brewing industry](#) is souring on beer festivals — and it's leading to an existential crisis.

State of play: Once ubiquitous and popular, major festivals in [Colorado](#) and nationwide are vanishing from the calendar this year amid tightening economic conditions and fatigue among fans, more than a half dozen breweries and industry pros tell Axios Denver.

- Others that remain are not selling out in minutes and drawing dozens of breweries and thousands of fans, as they did in the [industry's pre-pandemic heydays](#).

Why it matters: Festivals are showcases of craft beer's boom and key marketing opportunities for breweries, but their decline is the latest sign of trouble after 2022 represented the industry's [first static production year](#) in memory other than COVID-plagued 2020.

What's happening: Two premier festivals that draw the nation's best brewers, [Breckenridge Big Beers](#) and the [WeldWerks Invitational](#), decided not to host the big price-tag events this year after seeing waning interest and rising costs for similar events nationwide.

- Earlier this year, the Oregon Brewers Festival — which started in 1988 and became one of the nation's largest — [canceled its 2023 event](#) and hit an indefinite pause amid falling attendance and tightening finances for breweries.

What they're saying: "It's not the same. You've kind of been seeing a shift," says Kristin Popcheff, the director of experience at WeldWerks Brewing in Greeley, Colo. "Pre-COVID was definitely at a peak for sure, but that interruption reset peoples' thinking about beer festivals."

What to watch: Public tickets go on sale Wednesday for the three-day [Great American Beer Festival](#) — the largest in the nation — that runs from Sept. 21-23 at the Colorado Convention Center in Denver.

- In 2022, [the festival shrunk in size](#), cutting tickets by 20,000 and hosting 300 fewer breweries. This year, organizers expect the same size crowd and \$95 ticket prices as last year. Other changes will help draw a wider array of attendees.
- "Our outlook is optimistic," says Ann Obenchain at the Boulder-based Brewers Association, the industry trade group that hosts GABF. "While we've seen the pace of ticket sales slow over the years, we haven't seen the sales drop."

Between the lines: Long in [need of a reinvention](#) from a sloshy reputation, many beer festivals took note and recalibrated to provide a more intimate experience for beer fans and make it more economically viable for brewers who often lose money because they donate beer and have staffing costs.

- "We always ask ourselves, is it going to give us the return of attending this event," says Jeff Smith, the owner and head brewer at LUKI in Arvada.

Of note: One exception is GABF. "It's the personal pride of saying, 'Hey, we're at the GABF,'" Smith says. "It's one of the few times you can really hang out with your fellow brewers and just chew the fat. That's almost more important at GABF than pouring at the event."

What's new: This year, GABF is allowing breweries on the floor to pour one beverage that is not beer, such as seltzer, kombucha, cider or mead. The change lifts a long-standing moratorium. "We realize that there are changing palates, and breweries are adapting in their brewhouse so we want to have that experience at the festival," Obenchain tells us.

- Gluten-free and non-alcoholic beverage sections also are being added to appeal to a more health-conscious crowd.
- The organization of the breweries is also moving back to geographical layout, instead of alphabetical like last year.

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*

EMERALD COAST INFO – JULY 2023

FELLOW BREWERS

The Emerald Coast Beer Festival is on and you're invited! The [Escambia Bay Home Brewers](#) and [Seville Quarter](#) here in downtown Pensacola are well into the planning for the 27th Emerald Coast Beer Festival always the weekend after Labor Day, Sept. 7th - Sept. 9th, 2023.

This is the most brewer friendly event you'll find. On Thursday, we have our annual [beer pairing dinner at Seville Quarter](#). The sponsoring brewery is TBA. The main event is the Friday tasting and will again be held at Seville Quarter. Doors will open for general admission at 5:30 pm and last call is at 8:20pm. The [Heritage Hall](#) next door will open for VIP ticket holders at 5:00pm.

To sign up, click on the [“Brewers Only” page](#) to register your organization and reserve a table for the Friday tasting. Enter the new password below to gain access.

[Login Now](#)

We have added the official [2015 BJCP style guidelines](#) to the beer list registration page.

Submit your brewery/homebrew registration first and then go to the Beers/OAB page and add your list. Only registered breweries and homebrew clubs will be assigned a dedicated table/location to serve beer and each will be required to provide at least one representative.

You must register online. We have a limited number of tables at the Seville venue and expect to fill up by early August. Register early to guarantee a spot. You'll be able to edit your beer list or any other information online the day before the festival. However, we encourage you to enter your beers early because we had over 400 attendees use our [beerfest app](#) last year.

This year, our beerfest app will have the ability to save beers they might want to try before the event and vote on the best beer at the fest. We are looking at a real-time social wall at our event to see which beer is the most popular during the fest. If you didn't enter your beers early, you won't show up on the social wall. **If you are a commercial brewer with a local Pensacola distributor and prefer that they serve your beer, contact them to make arrangements. Do not register!**

For the Friday tasting, all homebrew clubs and commercial breweries serving draft beer using their own equipment will be located outside. Draft beer poured inside will be served on Seville Quarter's draft system at the various bars. If you have a site request, please state it on the registration form with the understanding that we may not be able to accommodate all requests. Returning brewers will normally be assigned last year's both unless they request otherwise. New brewers may request a specific area they might want to be assigned.

OUR FESTIVAL MAP

A beer donation of thirty gallons of draft or 12 cases of packaged beer is adequate based on past experience. Leftover beer is always welcome at the Saturday beach party. Commercial brewers are allotted up to four worker wristbands. Homebrew clubs are allotted six wristbands. Registered homebrew clubs may purchase extra tickets in advance for \$20. Tickets may be exchanged for a wristband at the registration table for those working the beerfest. Write your check out to "Escambia Bay Home Brewers" and send it to Jim Martin, 1727 Eagle St., Cantonment, FL 32533 by August 30. Any unsold tickets must be returned prior to Sept. 8.

Our beach party hotel is the [Surf and Sand](#), the same as last year. The address is [40 Fort Pickens Road](#) and is across the street from the casino beach parking lot. We've blocked the

entire hotel for the festival and you must call (850) 934-5400 for your reservations. Be sure to mention that you are with the “beer festival.” If you don't, you'll be told the hotel is full. Ask for Amanda, the general manager, or our old friend, Roy, who usually works from 3pm to 11pm. The price this year for all rooms is \$149, the same as last year. All the rooms will have been renovated so this is a deal! Any unreserved rooms after August 20 will revert to the general public. You might still get a room at the discount price if any are available but don't bet on it.

The Saturday beach party is a private event for brewers, homebrewers and their invited guests. We plan to bring back [“Cat Daddy”](#) for live entertainment and yours truly for your vinyl oldies. Joe and the gang from Chalmette, LA are keeping the Saturday morning tradition of free gumbo alive. A food vendor will be on hand after the gumbo runs out. Closing out the beer festival Saturday night is Big Bob's Barleywine Tasting. Everyone is invited to bring at least a quart of their favorite strong beer (8.5% or above). Despite attempts for decorum, this is often a free wheeling, chaotic event. Gee, wonder why?

For commercial brewers only: We are using a voucher system to reimburse your room expenses. Pay for your room with a credit card as you normally would. Submit to the Escambia Bay Homebrewers a hotel receipt and our [downloadable voucher slip](#) and we will send you a check for \$149 for the Friday tasting plus \$149 for Saturday if you donate a minimum of 15 gallons of draft or 6 cases of packaged beer for the beach party.

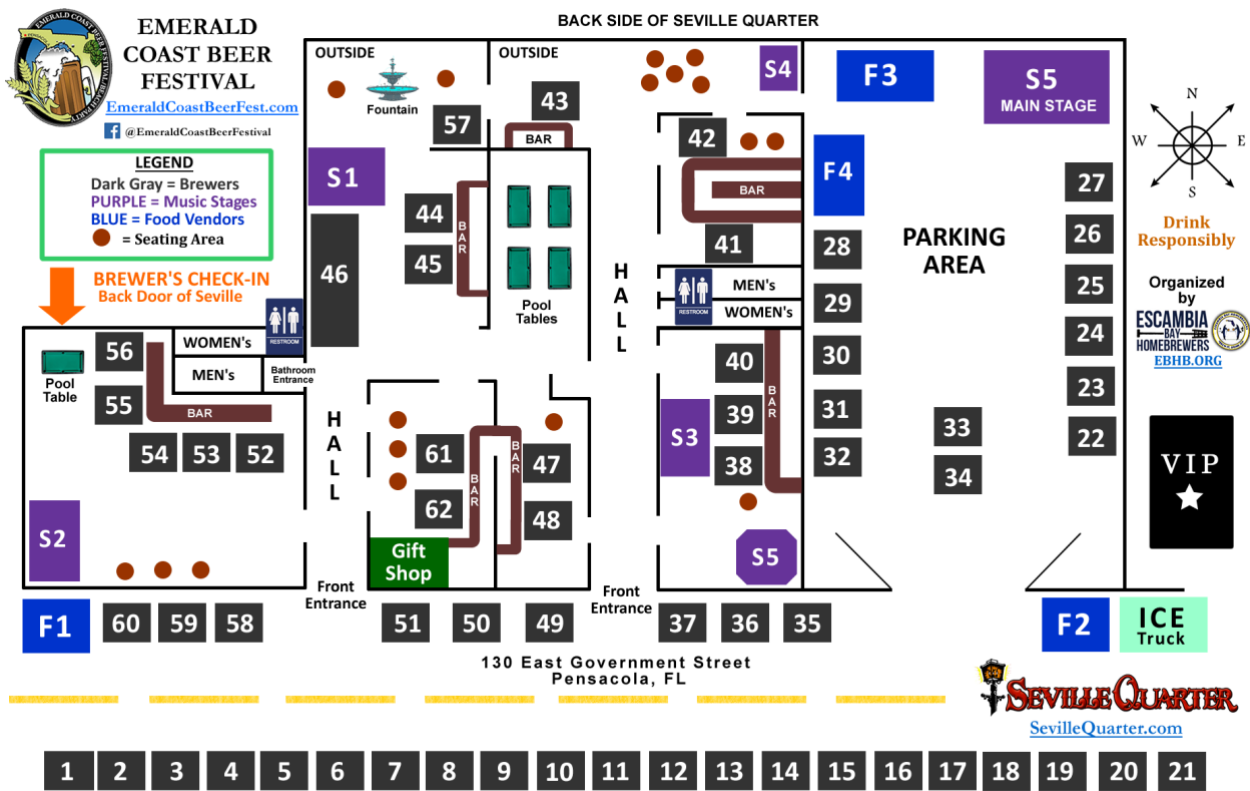
Our [festival site map](#) is made in real-time and you can view your booth assignments at our [print program page](#), or our [beerfest web app](#). In addition, a Welcome Aboard announcement with more detailed and updated information will be sent 2 weeks prior to the festival. Room reservations should be made soon since they'll probably fill up. **Reminder:**

hotel number is (850) 934-5400 and mention "beer fest". Brewer registrations are not urgent at this time but we would appreciate a quick email note about your intentions.

Cheers,

Steve Fried

Emerald Coast Beer Festival Brewer Coordinator



BREWSTOCK FEST – JULY 2023

Information from Oliver:

- Same thing applies as last year for big clubs and collectives, those who brew a beer get entrance for themselves to the festival. I encourage CCHB to setup their big tent, and anyone in the club who brings a beer for CCHB gets entrance to the fest.
- We are doing ticket deals this year. Anytime before September tickets are \$40/piece, but if you buy 10 or more tickets, they are \$30/piece. So if the club wants to do bulk ticket buys, that is an option.
- We talked in the past about CCHB advertising for Winterfest at our festival, I think that would be great if you had some flyers and posters at Brewstock Fest promoting the next homebrew festival (Winterfest) for people to brew for.
- Let me know if CCHB wants to set up a tent, need homebrew registrations and information no later than July 31.

The Duplex





SEP 23, 2023 • 11AM - 4PM
UNIVERSITY OF NEW ORLEANS

Alumni Center on Levee Road @ Lakeshore Drive

UNLIMITED SAMPLING • EXCLUSIVELY HOMEBREW
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brewstock.com/festival ... brewstock.com/tickets

\$40 before Sep 1st • \$50 after Sep 1st
Tickets include custom festival sample cup

Visit / Email Brewstock for booth info, beer info, and competition registration

BREW FOR THOUGHT – JULY 2023

*CCH member **Brian Smith** Makes the News*

by Mike Retzlaff

As a few CCH members know, Brian Smith has taken an early retirement, sold his home, bought a 40' RV and truck to tow it and has embarked on a 'round the country tour. He and his lovely wife Sara (plus the dog) are touring the country. Their first stop was Daytona Beach Florida where Brian's parents live. They then travelled south to Key West and back to Flagler Beach, FL. His reports to me caused my lively imagination to run rampant and write the following comment on his travel website. [My lively imagination is fueled by jealousy.]

I•N•S – Flagler Beach, Fl. Sightings have been reported of what seems to be an albino Manatee in the waters off the Atlantic coast of this tourist destination.

"It was scary" one witness exclaimed. "I kept looking to see if there were more than one" she said. "We were visiting the Gamble Rogers State Park and within minutes we spotted this creature. It was a bit scary at first but then I realized that this animal was just having fun. It seemed to be frolicking in the surf. I was in awe of the majestic beast."

Another witness described the aftermath. "Once the thing moved farther off-shore, most of the people lost interest and went about their business. Surprisingly, I saw the creature come back to the beach and it walked onto the sand. It later moved up the beach and stepped into an RV parked near the boardwalk. It was fascinating; I didn't think they could do that."

The Florida Fish and Wildlife Conservation Commission has been contacted. A spokesman for the FWC stated "an investigation will be conducted although there doesn't seem to be any immediate danger to the public."

Brian, being the svelte person he is, a wisp of a man, seemed ripe for the blatant abuse I envisioned for the comment section on his website.

He has since travelled north to our Nation's Capitol for a leisurely stay, then on to Michigan for a visit with friends. All the time he is visiting breweries and brew pubs. He comments on the beer and food available along with the many sights available to anyone who takes the time to look.

You too can follow along at <https://wherey.at/> Don't forget to leave comments; I'm sure he'll be happy to hear from CCH members.

GERMANY'S PURITY LAW

Following is an English translation of the Reinheitsgebot (German Purity Law) adopted in 1516, the oldest provision still enforced to protect the consumer. This is taken from the article "History of German Brewing" by Karl J. Eden, published in 'zymurgy' magazine, Vol. 16, No. 4 Special 1993.

"We hereby proclaim and decree, by Authority of our Province, that henceforth in the Duchy of Bavaria, in the country as well as in the cities and marketplaces, the following rules apply to the sale of beer:

"From Michaelmas to Georgi, the price for one Mass [Bavarian Liter 1,069] or one Kopf [bowl-shaped container for fluids, not quite one Mass], is not to exceed one Pfennig Munich value, and

"From Georgi to Michaelmas, the Mass shall not be sold for more than two Pfennig of the same value, the Kopf not more than three Heller [Heller usually one-half Pfennig].

"If this not be adhered to, the punishment stated below shall be administered.

"Should any person brew, or otherwise have, other beer than March beer, it is not to be sold any higher than one Pfennig per Mass.

"Furthermore, we wish to emphasize that in future in all cities, markets and in the country, the only ingredients used for the brewing of beer must be Barley, Hops and Water. Whosoever knowingly disregards or transgresses upon this ordinance, shall be punished by the Court authorities' confiscating such barrels of beer, without fail.

"Should, however, an innkeeper in the country, city or markets buy two or three pails of beer (containing 60 Mass) and sell it again to the common peasantry, he alone shall be permitted to charge one Heller more for the Mass of the Kopf, than mentioned above. Furthermore, should there arise a scarcity and subsequent price increase of the barley (also considering that the times of harvest differ, due to location), WE, the Bavarian Duchy, shall have the right to order curtailments for the good of all concerned."

Dutch Beer Puzzle - Kuit, Kuyt, Koyt, Kuite, Kuyte, Koyte, Koeyte, etc.

by Mike Retzlaff

In early 2014, The Brewers Association recognized Koyt as a Dutch beer style. The CNB, (Campaign for Netherlands Beer styles), was quite pleased. Koyt, the grandfather of all Dutch beer styles, was the most commonly consumed beer there during the 15th and 16th centuries. It is surely the basis for later beers. For the last 15 years or so, there has been resurgence in brewing of this style by home and commercial brewers alike; in the Netherlands and elsewhere.

I. History

According to the research of Gerard Doorman; published in ca. 1955:

Hoppenbier = beer with hops; while Kuitbier = unhopped beer. At the time the designations seemed important because of the difference in taxes levied on beer with gruit vs. hops.

In contradiction, the village of Gouda, in 1468, levied a hop tax on “Koeyte” beer. Hops were used in the Belgian city of Leuven in “Kuit”. Remember that a large swath of Belgium, mainly Flanders and Brabant, was under Dutch control until 1830.

Another researcher, Hans Ebbing in 1994, concluded that Doorman was a off in his interpretations of historical texts. He was confused on the differences between hopped beer and gruitbier. Gruit, various blends of herbs, was used before the common use of hops in beer brewing. Gruit lost ground in brewing and eventually was completely replaced by hops.

In Leuven, gruitbier had disappeared by 1423. In 1427, a tax collector in Delft wrote that “people had stopped brewing with gruit long ago.” In 1468, in Gouda, the same was stated that “gruytebier hadn’t been made for ages”.

The Reinheitsgebot of 1516, forbade the use of herbs in beer making thus ending the use of gruit in beer; at least in Bavaria. This law was later extended throughout Germany and covers all bottom fermenting beer produced there today.

It is highly unlikely that Koyt was ever brewed with gruit; evidence leans toward hops only.

Kuit, Kuyt, Koyt (all with or without an “e” at the end) are various spellings of the same style. As noted above, these beers were brewed in both the Netherlands and large parts of present day Belgium. It is assumed that the differences are due to there being no standardized spellings at the time. Gutenberg didn’t invent his movable type press until 1440. It still took some time for standardized spellings to take hold in all languages. I’ll use the “Koyt” spelling and hope you don’t take personal offense. (‘offence’ if you’re British – standardized or ‘standardised’ spelling? It’s their language and we’ve ruined it - you should see how I butcher Dutch.)

Until the late 19th century, Koyt was the most commonly consumed beer in the Netherlands. In trade, it rivaled beers such as Mumme brewed in Hanover and Braunschweig, Germany.

II. Parameters.

Koyt is a three grain beer and was generally made of oat malt, barley malt, and wheat malt in proportions of 3 – 2 – 1 respectively. That equates to 1/2 or 50% oat malt, 1/3 or 33% barley malt, and 1/6 or 17% wheat malt; all by weight.

The oats used in these early beers was a different cultivar than is grown today. This early variety was lower in protein and glucans and was exported, even to England as “thick Dutch brew oat”. As barley became the staple of brewing, brewers abandoned oats and relegated them to feeding draft animals. Oats were then bred to be a better culinary grain instead of a brewing grain.

While the “modern” varieties have higher crop yields, they now average about 15% protein content.

According to Derek Walsh (a contemporary brewer / researcher) Koyt should fall within the following parameters:

OG – 1.050 to 1.080 s.g. (12.4 to 19.3 °P)

FG – 1.006 to 1.015 s.g. (1.5 to 3.7 °P)

Alcohol – 4.7 to 7.9% v/v

Hop bitterness of 25 to 35 EBU (same as IBU)

Color – 10 to 25 EBC (5 to 12.7 SRM) Anything darker than 15 EBC (7.6 SRM) should come from a long boil and not the grist bill. These beers were normally boiled for 3 hours over an open flame.

III. Brewing

Oats is a skinnier grain than barley and requires closer gap in the rollers of the grain mill. The grain basically falls through the mill if set for barley or wheat. My roller mill is non-adjustable so I overcame this problem by running the oat malt through a Corona mill which is a bit crude but it is adjustable and does an acceptable job.

Mash thickness is another factor to consider. Research found a suggested mash thickness of 4L/kg. (1.92 qts/lb.) which is rather thin. I’ve brewed this beer with 2.7L/kg. (1.33 qts/lb) with no problems at all. The source admitted that the thinner mash was to lessen the possibility of the grist balling in the mash tun. If you pour the crushed grist into the mash liquor, it is much less likely to “ball”. The enzymes actually work much better with a thicker mash.

I’ve found a recommended mash schedule and include my modified mash regimen.

Recommended mash	My mash
35 C for 20 min. (95 F)	(this rest is pointless with this grist bill)
45 C for 20 min.	113 F for 30 min. as a β -glucanase (cytolytic) rest
52 C for 15 min. (125 F)	(marginal need at this proportion of oats)
62 C for 5 min.	144 F for 30 min. as a β -amylase / maltose rest
72 C for 10 min.	162 F for 2 hr. as a saccharification rest
78 C for 5 min.	172 F for 10 min. as a mash out

My mash regimen will work fine even with a 100% malted oats grist bill. I add some CellarScience Glucabuster enzyme to the mash as a little insurance and it lauters flawlessly.

Older noble hops such as Hallertau, Spalt, Saaz, Tettnang, or even E. Kent Goldings are to be preferred. The finished beer should have some hop aroma.

A neutral ale yeast is suggested. (Wyeast 1007, 1056, 1338 or White Labs 036, 001, 011 – ferment at the low end of range)

I can’t find any conclusive parameters on carbonation other than “The beer must have at least a thin layer of stable foam.” (another Derek Walsh quote) My guess is that it should be carbonated between 1.5 and 2.2 vol.

The beer may be slightly hazy in clarity but have no acidity or DMS. Diacetyl at very low levels is acceptable.

Because oats is a comparatively oily cereal grain, keeping qualities aren’t what you’d expect in an all barley beer. Not trying to make an “Oatywine” to lay down until “Tommy comes of age” would seem to be good advice.

FOOD AND WHINE – JULY 2023

From: Ricardo G. DeLos Reyes

Scandinavian Burgers

1 lb lean ground beef

$\frac{3}{4}$ cup shredded zucchini

$\frac{3}{4}$ cup shredded carrots

2 Tbsp finely minced onion

2 Tbsp finely minced garlic

2 Tbsp chopped fresh Dill or 1 tsp dried Dill weed

$\frac{1}{2}$ cup dark ale

1 egg beaten

1 tsp salt

$\frac{1}{2}$ tsp red pepper flakes

4 whole wheat buns or Rye rolls

- 1) Prepare Grill for Direct cooking over medium heat lightly oil grill grid
- 2) Combine beef, zucchini, carrots, onions, garlic, and dill in a large bowl; mix lightly. Combine Ale, egg, salt & red pepper flakes in medium bowl. Add to beef mixture; mix lightly. Shape into four patties.
- 3) Grill burgers, covered. 8 to 10 mins (or uncovered 13 -15 mins) until meat thermometer registers 160 degrees or to desired doneness, turning once. Serve on buns

From: Ricardo G. DeLos Reyes

Tips for Cooking with Beer

- Wheat beers are great with chicken and seafood.
- Ales, porters, and stouts are perfect for pork, beef, and lamb.
- Belgian ales go great with hearty meat and game.
- Nut-brown ales pair well with stews and cheesy dishes.

What does adding beer to stew do?

Beer **adds a rich, earthy flavor** to soups and stews that makes them taste like they've been simmering for hours. Beers with a sweet or nutty taste can add depth to desserts. And don't worry about getting drunk – virtually all of the alcohol evaporates during the cooking process.

lager beer is good for cooking

Light, crisp lagers and light beers are **great for fried foods**—when you think “beer batter,” you're probably thinking of a lager. The high carbonation in lager creates a crisp, tasty crust, and the relatively mild flavor of the beer doesn't overpower the food

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](#)

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