



HOPLINE

Newsletter of the Crescent City Homebrewers Club

November 2023

Next Meeting: Friday, December 15th

Location: *Deutches Haus*

2023 Edition

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PRESIDENT'S CORNER – NOVEMBER 2023

Hey Buckaroos,

We are closing in on the end of another brewing year, and the end of my term as president. It has been an honor to serve you in that position, but it is time for new blood to step up. Good luck to them.

We had two fun brewing events in the month of November. The first was “Learn to Homebrew day” at Skeeter Hawk. We moved the gear that morning, and were set up by 10AM. Our Brewmaster got stuck at work, but the rest of the crew stepped up and the event went smoothly. We made a Brown Ale which came out quite tasty, and drank Skeeter Hawk’s delicious beers. It was a great day all around.

On November 18th, we converged on Charles Sule’s house to once again plumb the briny depths of mollusk inspired beverages. I am of course talking about the third annual Oyster Stout Brewoff. There are a lot of moving parts for this event, so there are a lot of people to thank. The oyster group, which was led by Alessa and Barney, procured the oysters the day before, and had them cleaned and iced down, ready for Saturday. Barney supervised the shucking with the help of “Birthday Boy” Hector, and several others. There were seven sacks of oysters, so this was a big job. Deanna brought the compound butter and took charge of the grill, making some of the best char broiled oysters I have ever had. Charles was busy in the back yard making pizzas, including a grilled oyster pizza that was to die for. Did I mention that we also made beer? The Stout we made this year used 25 scrubbed shells, one quart of oysters in liquid, many types of malt, and Belma hops. The recipe was tweaked with the addition of #15 of NOLA blend malt. The OG was 1.075 and the finished product was 1.015, giving us an ABV of 7.85%. This is a big beer, and worthy of the name stout. I would like to thank the “Will’s” for helping out on the brew; it is really nice to know someone qualified is watching your back. Thanks to everyone who helped, for making this a fun day.

Our next meeting is the club Christmas Party on December 15th, this is pot luck, so bring a dish, some beer, and good cheer. It is also our board election, if you would like to be a part of the leadership, let Jack Horne know. You can also be nominated from the floor.

Our annual Winterfest is coming up on January 13th. There is still time to make a beer. We are calling on all members to get involved and donate beer for the event.

It has been a great two years, take care and keep brewing. Neil

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2023

President

Neil Barnett

Vice President

Genevieve Mattei

Treasurer

Craig Laginess

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



EXECUTIVE BOARD NOMINATIONS 2024

Listed are the nominations we have thus far. Please send any other nominations to Jack Horne at jack.horne@gmail.com.

Election to be held December 15th at the annual Christmas Party

President

Genevieve Mattei

Vice President

Stuart Dupre

Treasurer

Craig Laginess

Secretary

Colleen Laginess

Quartermaster

Will Lambert

Nominations Board Appointed Positions

(not elected, but nominations accepted for recommendations to the board)

DUMBO

Chad Bowman

Webmaster/ Social Media Director

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 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	Cancelled	Cancelled	Cancelled	Cancelled
11/4/23	LTHBD	Brown Ale	Skeeta Hawk 455 N Dorgenois St NOLA	Chad Bowman
11/18/23	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	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 cbowman75@gmail.com or sign up at the meetings. [Buy a truck](#)

Hello everyone,

The oyster brew-off was a success. Thank you to everyone who came together to make this happen. Remember the board of directors appoints the DUMBO position. I have been in this position for two years. It is time for someone else to take over. I hope you enjoy the rest of your year. Stay thirsty.

Prost,

DUMBO



WINTERFEST – JANUARY 2024

Good evening, good people.

We are in need of your great home brew for Winterfest on January 13. Please email me and let me know what beer(s) that you are brewing for Winterfest on January 13. Any and all homebrews are welcome and the club will reimburse you \$30 up to a maximum of two beers donated. We look forward to sharing your great beers with our attendees at Winterfest.

Thank You,

Craig Laginess

(craig.laginess@gmail.com)



Crescent City Homebrewers
- Proudly Present -

WINTERFEST - 2024 -

An evening of beer, music,
German food and more!

Saturday, Jan. 13th
6:00 pm to 10:00 pm

At the Deutsches Haus
1700 Moss St. New Orleans - on Bayou St. John

Tickets available at
crescentcityhomebrewers.org/events/winterfest-2024

The poster features two cartoon characters: a man on the left wearing a brown hat and a blue shirt, and a woman on the right with orange hair in a braid, wearing a red dress. Both are holding up glasses of beer. The background is a solid yellow color.

FROM THE DESK OF THE QUARTERMASTER – NOVEMBER 2023

As Oktoberfest ends, and I can get in and out of the container once again, it's time to take stock. And as the weather cools, and the stouts that I've been saving start sending out their siren song, I realize that this is prime brewing weather. Winterfest is coming, but you knew that right? Right? So you're all planning your what you're going to brew, right? Right?

It's time to get serious, so it's time to start thinking about logistics. To that end, I'd like to remind everyone that the club has gear that we can loan out to help you with your Winterfest brews. So here are some tips and reminders to help:

- Do you not have a keggng setup? We have kegs, CO2, and members who can help you out. We don't have bottle service at Winterfest, so all beers should be kegged for serving at the event.
- Do you have access to kegs, but no way to carbonate with a CO2 tank? It's possible (and for some styles, beneficial) to keg with priming sugar. Instead of filling a bunch of bottles, add your priming sugar to the keg, and let the whole thing carbonate naturally. Think of it as one big, stainless-steel bottle.
- Do you need ideas on what to brew? Hit me, or any of the other members up. We can help you brainstorm ideas, or interesting additions to take an idea to a whole new level.
- Do you not brew anymore, but have a desire to help? Talk to us. There's a lot to do as we start ramping up to the main event. We'll be looking for folks to take posters to their favorite watering holes. We'll have ~~tickets~~ **ahem* membership passes* available to sell to your friends, family, or anyone who will buy one from you just to shut you up. Check in with the Volunteer Coordinator and sign up for something. We'll have shifts available to work a variety of positions the day of the event, so don't worry, you'll have a chance to help out.
- For those that no longer brew, consider teaming up with a newer member. It's a hell of a win-win. They get to brew some beer with an experienced guide, and you get someone to drink beer with while regaling them of all the tales of your brewing glory; and I'm pretty sure that you can get them to do the cleaning. To you newer members who may not be equipped for five-gallon batches, or need some guidance, ask around. I'm sure we can help you find a brew buddy.

And as Winterfest is still 70 some-odd days out, and we still have the Holiday Season before then, I'd be remiss if I didn't also mention that the club serving equipment is available to be borrowed by members in good standing. Let me know if you want to borrow anything for your gatherings, and we'll get you kitted out. Although, there will be a cutoff period prior to Winterfest cutoff. We have 2-tap and 4-tap jockey boxes, and the 8-tap cart for the truly adventurous with a trailer.

That's it for now. I've got to go check on this barrel-aged stout that's been calling my name.



LAST CALL!

The CCH 45th Anniversary designs will be leaving the shop at the end of 2023.

Click [here](#) or click the link on the CCH homepage.





Crescent City Homebrewers

NAME: For Shucks Sake
STYLE: Oyster Stout
BREWMASTER: Neil Barnett

DATE: 11/18/23
BATCH SIZE(GALS): 55
HOST: Deutsches Haus

MALT BILL

TYPE	EXT	LOV	AMOUNT
2-Row	1.028	2	110
Flaked Barley	1.028	2	6
Roasted Barley	1.025	500	6
Flaked Oats	1.025	2	6
Chocolate	1.025	450	6
NOLA Blend	1.027	5	15
			149

O.G. projected 1.075 PLATO 18.03

COLOR SRM 38.04 EBC 74.93

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. 169 °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. 37.25 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 154 °F
8. Start boil at 60gal + to net 50 Gals.

BOIL 90 Minutes

Desired Sparge Temp 175 °F

HOP TYPE	AMT	aa	TIME
Belma	8	9.8	90
Belma	2	9.8	40
Irish Moss 4 Tbs			30

IBU'S old 44.62
IBU's Tinseth 25.45

COMMENTS:

Added 25 Oyster Shells to boil. Added 1 quart of oysters and liquor at 80 minutes. Added 8 gallons of extra wort to top off kettle before whirlpool. Final yield of over 11.3 units.

FERMENTED AT 72 DEGREES WITH safe ale 04 YEAST, 16 DAYS.

O.G. 1.075 AT 60 TEMP. F.G. 1.014 AT 68 TEMP.

RACKED BEER: 12/4/23

% ALCOHOL BY VOL. 7.85

O.G. ACTUAL 1.075 PLATO 18.17

% ALCOHOL BY WT. 6.28

F.G. ACTUAL 1.015 PLATO 3.81

BREW FOR THOUGHT – NOVEMBER 2023

BECOMING A BETTER BREWER

by Mike Retzlaff

Back in the late 70's, Dave Line wrote THE BIG BOOK OF BREWING followed a few years later by Charlie Papazian's THE COMPLETE JOY OF HOMEBREWING. Both of these authors are considered the Godfathers of homebrewing in their respective countries (UK & USA). John Palmer wrote HOW TO BREW which is a very popular book and fills an enormous gap in the void of knowledge with which the new brewer is faced. Jamil Zainasheff and John Palmer wrote BREWING CLASSIC STYLES which gets a bit deeper into the world of home brew. Gordon Strong wrote BREWING BETTER BEER which gets into even greater detail in the many aspects of all-grain home brewing. Greg Noonan wrote NEW BREWING LAGER BEER which delves into the many serious details of chemistry, physics, and microbiology involved in brewing.

There are magazines such as BREW YOUR OWN, CRAFT BEER & BREWING, and ZYMURGY which contain varied articles of fact, opinion, and suggestion on particular styles, techniques, and other specialty aspects.

There are journals for commercial brewers which convey technical articles which can enlighten any of us. Many of these focus on new and innovative techniques which have been developed and are now in use in a few breweries. Some explain in detail, age-old techniques of which most of us are unaware or don't fully understand.

These books, articles, and publications exist in a multitude of forms and places. Some are like an "Idiot's Guide" while others read like a textbook. Some encompass either a general or a very selective aspect of the world of brewing.

The problem is that much of this information is often more than many of us can or want to absorb at a sitting. Many of us are seeking a quick fix to a brewing problem when an overall understanding of the process would certainly better suit our needs. Even though the vast majority of us don't plan to make a living in the brewhouse, this knowledge is at least, handy.

Short of attending a brewing school or serving an apprenticeship, the answer is to READ. So much information is freely available on the Internet. For a few dollars, books can be had which can encompass the knowledge of a lifetime. Just a little reading on a regular basis can reap benefits far beyond imagination. We need to get beyond the conjecture, anecdote, and "seems to me" Op-Eds that are readily available on the various Brewing Forums of social media.

To brew better beer, at least on a consistent basis, we need to become better brewers. Becoming a better brewer requires more than luck. We need to fortify ourselves with knowledge and to put in the hours to gain the brewing experience that will make us better brewers.

Who's worse off, the person who can't read or the one who can but won't?

THE WHIRLPOOL

By Mike Retzlaff

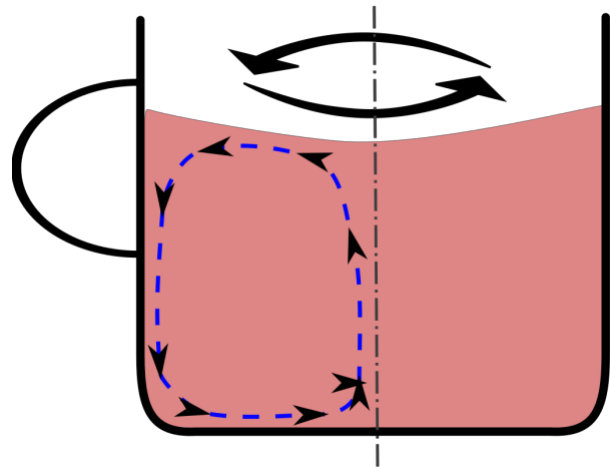
The whirlpool method of trub and hop separation from boiled wort started commercially around 1960 by Molson in Canada. It is based on a phenomenon which is counter-intuitive. The initial purpose of whirlpooling was to separate wort from hops and trub. There are other methods to accomplish this important task. One that has been used for hundreds of years is the Hop Back or Hop Jack. It is basically a lauter tun in which the kettle is drained after boiling the wort. The hop back has a layer of hops strewn across the bottom to add hop aroma & flavor and also to help filter out kettle hops and trub. With the relatively massive amount of wort in a commercial brewery and the propensity of oxidation of hot wort during transfer, whirlpooling is decidedly a better option.

It isn't known when the "Tea Leaf Paradox" was first observed. However, James Thomson offered the first correct physical explanation back in 1857. Einstein solved it in a paper he wrote in which he explained the erosion in the bends of river banks in addition to the curious deposits in a teacup.

+++++

Whirlpool trivia: (by Ashton Lewis – Siebel Institute & Springfield Brewing)

Some tea drinkers who use loose tea and no tea ball separate the tea leaves by stirring their tea after the leaves sink to the bottom of the cup to cause the leaves to migrate to the center of the cup. Albert Einstein thought this phenomenon was pretty nifty. He developed a general explanation, called the Teacup Effect, of why pressure changes cause solids to migrate to the center instead of to the perimeter, where it seems like they should migrate. His explanation came in 1926. Molson Breweries in Canada is credited with first using the whirlpool in commercial brewing.



+++++

Other techniques are piggy-backed onto the whirlpool such as late hop additions to add flavor and aroma without a big IBU contribution. Some commercial brewers are now chilling the boiled wort to 170° to 180° F to bypass hop isomerization thereby limiting excessive bitterness.

I had a conversation with a professional brewer (over 30 years with Coors) who told me of several instances of other brewers bragging about the great deal they got on a whirlpool tank. Upon inspection, he found that these units apparently had been built for the South American or Australian trade as the whirlpool jets were oriented to provide the wrong rotation of flow for the northern hemisphere. I suspect they worked okay anyway; after all, draining these tanks isn't quite like flushing a toilet.

BeerSmith Home Brewing News

BeerSmith.com/Blog

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Steeping vs Mashing Dark Grains Revisited

Some time ago I wrote an article on [steeping vs mashing dark grains for all grain beer brewers](#). That article recommended steeping some dark grains into a separate tea to minimize burnt, harsh flavors. This week we take a look at a simpler method for achieving the same effect.

Steeping vs Mashing Dark Grains

As I mentioned [in my original article](#), mashing darker grains can result in deep roast flavor, it can also result in overly harsh character in some beers - particularly when you are looking for a roast flavor. I compare it to percolating coffee for too long. Leaving dark roasted grains in the mash for 60-90 minutes can result in burnt, harsh, bitter flavors that you don't get from a short steep in hot water.

In the original article I recommended separating the dark grains, which contribute relatively few fermentable sugars, into a separate tea made with hot water in a grain bag. That way you can steep your dark grains for a more appropriate 10-20 minute period and then simply add the tea to your kettle after mashing and sparging.

A Better Way of Steeping Dark Grains

This year was having dinner with Gordon Strong, who originally wrote about this technique, and he suggested a new method that is much simpler. Rather than preparing a separate tea from the grains, he suggested just adding your dark grains to the top of the mash tun at the end of the mash. This way they get steeped for an appropriately short timeframe, but you avoid the extra work of bagging grains, preparing a separate tea and having to account for additions at the end.

I really like this idea as it gives you full control over the steep time, with none of the mess. You don't have to change your mash-in schedule - just use the lighter grains for the calculation and honestly the mash out changes very little since the volume of dark grains is small in most cases. At worst you may need to add a few quarts of sparge water to account for the water absorbed by the dark grains added.

So that's a quick way to include dark grains in your beer without adding some of the harsh flavors that can come from mashing them too long.

Thank you again for your continued support!

Brad Smith

BeerSmith.com

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Research seeks to safeguard beer against climate change

BY MELINA WALLING,
AMANDA LOMAN and
BROOKE HERBERT
Associated Press

MOUNT ANGEL, Ore. — On a bright day this fall, tractors crisscrossed Gayle Goschie's farm about an hour outside Portland, Oregon. Goschie is in the beer business — a fourth-generation hops farmer. Fall is the offseason, when the trellises are bare, but recently, her farming team has been adding winter barley, a relatively newer crop in the world of beer, to their rotation, preparing barley seeds by the bucketful.

In the face of human-caused climate change impacting water access and weather patterns in the Willamette Valley — a region known for hops growing — Goschie will need all the new strategies the farm can get to sustain what they produce and provide to local and larger breweries alike.

All of a sudden, climate change "was not coming any longer," Goschie said, "it was here."

Climate change is anticipated to only further the challenges producers are already seeing in two key beer crops, hops and barley. Some hops and barley growers in the U.S. say they've already seen their crops impacted by extreme heat, drought and unpredictable growing seasons. Researchers are working with growers to help counter the effects of more volatile weather systems with improved hop varieties that can withstand drought and by adding winter barley to the mix.

Researchers have known for a while that beer production will be affected by climate change, said Mirek Trnka, a professor at the Global Change Research Institute. He and his team recently authored a study modeling the effect of climate change on hops, out last month in Nature Communications, that projected that yields in Europe will decrease between



ASSOCIATED PRESS PHOTO BY AMANDA LOMAN

Brewer Scott Peterson retrieves spent grain from a lautertion while brewing a German-style Pilsner on Oct. 22 at Von Ebert Brewing in Portland, Ore. The craft brewery have had hops they depend upon from Europe impacted by hot, dry summers over the last couple of years. That's why some researchers are working on varieties of hops that can better withstand summer heat.

four to 18% by 2050. His first study on hops 15 years ago issued a similar warning to his latest paper.

"If we don't act, we're just going to also lose things that we consider not to be, for example, sensitive or related to climate change. Like beer," he said.

Climate change moves faster than we might realize — but still too slowly for many to notice, he said. The fact that researchers have started picking up on this means that there's promise for adaptation and solutions in the form of farming changes, but Trnka still has his concerns.

Hops declines in Europe mean changes for American producers too. One craft brewery that gets some of their hops from Goschie said that the company is trying to replicate the flavors of German hops using new varieties grown in the U.S. because the ones they depend upon from Europe have been impacted by hot, dry summers over the last couple of years.

That's why some researchers are working on varieties of hops that can better withstand summer heat, warmer winters, changing pests and

diseases and less snowfall, which could mean less available irrigation, said Shaun Townsend, an associate professor and senior researcher at Oregon State University. Townsend is working on a project where he subjects hops to drought stress to eventually create more drought-tolerant varieties.

It's no easy task, one that can take a decade, and one that also has to take into account brewers' main considerations, taste and yield. But the possibility of running out of water is a reality that's on people's radars, he said.

Better hops might still be a technology that's a work in progress, but the story of barley improvements is already well underway. Kevin Smith, professor of agronomy and plant genetics at the University of Minnesota, said that while spring barley is the dominant type for the U.S. beer industry, winter barley — which is planted in the fall and kept on fields during the coldest months of the year — may be more feasible now in the Midwest, where other barley types had been given up due to climate, plant disease and economic factors in favor of crops that

are less risky.

Winter barley may also be desirable for craft breweries that have started emphasizing local ingredients and who want something grown close by. And it can also be grown as a cover crop, meaning that farmers can prevent erosion, improve their soil health and keep carbon stored in the ground by planting it during the offseason when fields are normally bare.

But there hasn't always been complete consensus on the promise of winter barley. Smith told a story about his predecessor, who was a long-time spring barley breeder. Another scientist — Patrick Hayes, a professor at Oregon State University — was describing to him his hopes for the future of winter barley. Smith's predecessor wrote on a business card, "it can't be done," referring to his firm belief that winter barley just wasn't worth the trouble.

Hayes kept the card in his office, and has made it his life's mission to work on improving winter barley.

There are now winter barley programs at nearly every state in the country, said Ashley McFarland, the vice president and technical director of the American Malt-ing Barley Association. She doesn't think winter barley will ever be the entirety of the crop in the U.S., but says that producers will need to diversify their risk in order to be more resilient to climate shocks.

Molson Coors and Anheuser-Busch, the two biggest beer companies in the U.S., issue annual environmental reports that pledge commitments to sustainably sourcing hops and barley and reducing water usage, but neither company responded to an Associated Press request for comment on the specifics of those efforts.

Hops can be a finicky crop when it comes to their climate, and without water, you simply can't make beer, said Douglass Miller, senior lecturer at Cornell who teaches a class on beer. He added that the price of beer might rise due to climate impacts on the supply chain — but so will the price of everything else on the menu. "All beverage categories are being impacted by this," he said.

No matter what farmers and companies do with hops and winter barley, climate change may affect what beer-lovers are able to buy in the future.

"It will be increasingly difficult for us as plant breeders to provide new varieties of barley and new varieties of hops that can meet, just, all of the terrors of the climate change process," Hayes said. "And I say terrors because... it's that volatility, which is so, so frightening."



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