

---

---

# THE HOPLINE



Crescent City HomeBrewers

---

Volume 24, Issue 7

July, 2013

---

Editor: Monk Dauenhauer



**MEETING**  
**DATE**  
**CHANGED**

## **MEETING LOCATION**

Deutsches (Half-Way) Haus  
1023 Ridgewood Street  
Metairie, LA  
July 10, 2013 @ 7:00 P.M.

### **Our Club Officers For 2013 are:**

**Perry Soniat – President**  
**Richard Doskey – Vice President**  
**Jack Gonzales – Secretary**  
**Monk Dauenhauer – Treasurer**  
**Barney Ryan – Quartermaster**



## **SHARE YOUR BEER**

### **BRING YOUR BREW TO THE MEETING.**

When you bring your creation to the meeting, please sign the BROUGHT BEER sheet, legibility, with your name and the style(s) you bring. You might win a prize!

## **Upcoming Brewoff**

None Scheduled – Too Darn Hot

(Unless someone has an air conditioned  
Brewhouse)



---

**HOW DO WE GET NEW MEMBERS?**  
**BY ASKING OUR FRIENDS NOW,**  
**NOT TOMORROW**

---

The WYES beer tasting was a huge success. Thanks to all who gave of their time and talent representing our organization.

---

---

## ***BET YOU DID NOT KNOW:***

---

**The word “Android” refers only to a male looking robot. For one that looks like a female, the proper term is “Gynoid”**

**No one knows who invented the fire hydrant, as the patent was burned in a fire.**

\*\*\*\*\*

### ***Helpful Health News***

**IF IDENTICAL TWINS MARRY IDENTICAL TWINS, THEIR CHILDREN WILL LEGALLY BE COUSINS, BUT GENETICALLY WILL BE FULL SIBLINGS.**

### **RECORDS ARE RECORDS**

**Kareem Abdul-Jabbar, the leading NBA scorer of all-time, only made one 3-point shot in his entire 20 year career.**

### **Web Site Links to Some of Our Sponsors and Brother Clubs.**

[Deutsches Haus](#)  
[Southern Brewing News](#)  
[New Orleans Brewing Company](#)  
[Heiner Brau](#)  
[Abita Brewery](#)  
[Crescent City Brewhouse](#)  
[Gordon Biersch](#)  
[NOLA Brewing Company](#)  
[BrewStock](#)  
[BR club-Brasseurs a la maison](#)  
[Dead Yeast Society](#) – Lafayette  
[Bicyclebrewclub](#)  
[Louisianahomebrewers](#)  
[Maltmunchingmashmonsters](#)

## ***Have a Happy & Safe 4<sup>th</sup> of July***

### **The Pledge of Allegiance**

I pledge Allegiance to the flag  
of the United States of America  
and to the Republic for which it stands,  
one nation under God, indivisible,  
with Liberty and Justice for all.

The original Pledge of Allegiance was written by Francis Bellamy (1855 - 1931), a Baptist minister, in August 1892. The Pledge was published in the September 8th issue of The Youth's Companion, the leading family magazine and the Reader's Digest of its day. In 1892, Francis Bellamy was also a chairman of a committee of state superintendents of education in the National Education Association. As its chairman, he prepared the program for the public schools' quadricentennial celebration for Columbus Day in 1892. He structured this public school program around a flag raising ceremony and a flag salute - his Pledge of Allegiance.

**We solute all veterans for the service they  
gave so that we may remain free.**

[illegible]

## CALCULATING BEER COLOR by Mike Retzlaff

SRM (Standard Reference Method) is the normal scale used as a measurement of beer color. SRM does not deal with beer color in the sense of it being red, brown, black, amber, or straw. It measures the density of the coloring agents in the liquid as resistance to light passing through the beer (light absorption). SRM is based on the old Lovibond rating for color and the two can be considered equal for our purposes as home-brewers.

EBC (European Brewing Convention) is another scale which is often seen. The old formula used to convert EBC to SRM was:

$$\text{EBC} = 2.65 \times \text{SRM} - 1.2$$

$$\text{SRM} = 0.377 \times \text{EBC} + 0.45$$

In recent years, EBC changed the wave length of light used for measurement to equal that used by the American Society of Brewing Chemists (ASBC) who adopted SRM in 1950 and now the conversion is:

$$\text{EBC} = \text{SRM} \times 1.97$$

$$\text{SRM} = \text{EBC} \times .508$$

In my years of brewing, I've had to overcome my own ignorance and the confusion it produced. I would formulate a new recipe and try to predict the color of that beer through conventional wisdom. However, conventional wisdom is not always correct. It is just what some people have decided to believe and others don't question. Lighter colored beers were nearly what I had predicted but darker beers were way off . . . again, I was confused.

As an example, let's plan a recipe using 5# of Munich 10, 3# of 2 row base malt @ 1.8 °L, and 8oz. of Biscuit malt @ 23 °L. The conventional calculations would be:

$$5 \times 10 = 50$$

$$3 \times 1.8 = 5.4$$

$$0.5 \times 23 = \underline{11.5}$$

Total      66.9 divided by 5 gallons = 13.38 SRM

This is a fine example of good logic and mathematics but it's wrong. The beer will have a color of approximately 8.84 SRM. This is because beer color is not measured on a linear scale. The darker the formulation, the farther the calculations diverge from the actual results.

After some trial and error, I've found that the best home-brewing color calculations we can do are in accordance with Morey's formula.

In the case of our recipe, we would calculate:

**(66.9 / 5) ^ 0.6859 X 1.4922** (That is a caret in the formula which compensates for the non-linear function of color density.) The formula is supposed to be reasonably accurate up to about 50 SRM. I purchased a film strip with a gradient of color samples and Morey's formula gives me results consistent with this "standard."

I'm told (but cannot attest) that a few brewing software programs already use Morey's formula but this little article shows you what's going on in those behind-the-scenes calculations.

I set up an Excel spreadsheet with a listing of most of the malts and grains that I use or might use. I assigned a Lovibond rating to each as per the malters' specifications. My formula is: **$$=(I136/B6)^{0.6859} \cdot 1.4922$$**

Cell I136 is the total color contribution of whatever ingredients I've selected. Cell B6 is the gallons delivered to the primary. These cell numbers are what I've got on my sheet; your mileage may vary.

It takes a little effort to set it up, but once done, it is a simple method and I can accurately estimate the color of nearly any beer I might wish to brew. If you're trying to brew to BJCP or BA guidelines, this method will help get you there.

***The Underbelly of History. Submitted by Wayne Rodrigue***

A lot of stories like this were buried with the men who fulfilled the missions... In the lighter moments of WWII, the Spitfire was used in an unorthodox role: bringing beer kegs to the men in Normandy.

During the war, the Heneger and Constable brewery donated free beer to the troops. After D-Day, supplying the invasion troops in Normandy with vital supplies was already a challenge. Obviously, there was no room in the logistics chain for such luxuries as beer or other types of refreshments. Some men, often called 'sourcers', were able to get wine or other niceties from the land or rather from the locals. RAF Spitfire pilots came up with an even better idea.

The Spitfire Mk IX was an evolved version of the Spitfire, with pylons under the wings for bombs or tanks. It was discovered that the bomb pylons could also be modified to carry beer kegs. According to pictures that can be found, various sizes of kegs were used. Whether the kegs could be jettisoned in case of emergency is unknown. If the Spitfire flew high enough, the cold air at altitude would even refresh the beer, making it ready for consumption upon arrival.

A variation was a long range fuel tank modified to carry beer instead of fuel. The modification even received the official designation Mod. XXX. Propaganda services were quick to pick up on this, which probably explains the official designation.



A staged shot of the Mod. XXX tank being filled.

As a result, Spitfires equipped with Mod XXX or keg-carrying pylons were often sent back to Great Britain

for maintenance or liaison duties. They would then return to Normandy with full beer kegs fitted under the wings.



The Spitfire had very little ground clearance with the larger beer kegs.

Typically, the British Revenue of Ministry and Excise stepped in, notifying the brewery that they were in violation of the law by exporting beer without paying the relevant taxes. It seems that Mod. XXX was terminated then, but various squadrons found different ways to refurbish their stocks, most often done with the unofficial approval of higher echelons.

In his book *Dancing in the Skies*, Tony Jonsson, the only Icelancer pilot in the RAF, recalled beer runs while he was flying with 65 Squadron. Every week a pilot was sent back to the UK to fill some cleaned-up drop tanks with beer and return to the squadron. Jonsson hated the beer runs as every man on the squadron would be watching you upon arrival. Anyone who made a rough landing and dropped the tanks would be the most hated man on the squadron for an entire week.





## CRESCENT CITY HOMEBREWERS

7967 Barataria Blvd. - Crown Point - LA -70072

Email - [cchhopline@aol.com](mailto:cchhopline@aol.com)

### 2013 MEMBERSHIP APPLICATION

Yearly Dues: \$30.00

#### Mission Statement and Purpose

To promote Homebrewing within the club; through public awareness and appreciation of the quality and variety of homebrew; through education and research; and through the collection and dissemination of information. To serve as a forum for technological and cross-cultural aspects of the Art of Homebrewing. Most importantly, to encourage responsible alcohol consumption.

☐ New Member ☐ Returning Member (joined CCH in )

Name:

Home Telephone:

Home Address:

Cellular Telephone:

City, State, ZIP

e-mail Address

Date of Birth:

Spouse:

Occupation

Homebrewing Experience: ☐ Beginner ☐ Intermediate ☐ Advanced

Beer Judging Experience:

BJCP Ranking: # ☐ Apprentice ☐ Recognized

☐ Certified ☐ National ☐ Master

Non-BJCP: ☐ None ☐ Experienced ☐ Professional Brewer

**I FULLY UNDERSTAND THAT:** My participation in the Crescent City Homebrewers is entirely voluntary. I know that alcoholic beverages are offered at various functions, and that my consumption of these beverages may affect my perceptions and reactions. I accept full responsibility for myself, and absolve the CRESCENT CITY HOMEBREWERS, ITS OFFICERS, DIRECTORS, AND FELLOW MEMBERS of any responsibility for my conduct, behavior, and actions.

SIGNED: \_\_\_\_\_ DATE: \_\_\_\_\_, 2013

Paid: \$ ☐ Cash ☐ Check #

**For the responsible drinker, there is always another party.**

**Schedule of Events**

# 2013 CALENDAR

## January

CCH General Membership Meeting	Wed	9	7:00 pm	11:00 pm
--------------------------------	-----	---	---------	----------

## February

CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Begins	Sat	16	7:00 am	4:00 pm

## March

Sausage Making – Monk’s Haus	Sat	9	9:00 am	until
Brewoff – Monk’s Haus	Sat	9	8:00 pm	until
CCH General Membership Meeting	Wed	6	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	16	9:00 am	12:00 pm
Brew Off – Greg Hackenberg House	Sat	30	8:00 am	4:00 pm

## April

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
Crawfish Boil	Sat	13	Noonish	4:00 pm
Brew Off –	Sat	27	8:00 am	4:00 pm
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

## May

CCH General Membership Meeting	Wed	1	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	25	9:00 am	12:00 pm

## June

CCH General Membership Meeting	Wed	5	7:00 pm	11:00 pm
Brewoff -	Sat	1	8:00 am	until finish
WYES Beer Tasting <a href="http://www.wyes.org/beer/">http://www.wyes.org/beer/</a>	Sat	22	6:00 pm	9:00 pm
CCH Beer School Continues	Sat	15	9:00 am	12:00 pm

## July

CCH General Membership Meeting	Wed	3	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	20	9:00 am	12:00 pm

## August

CCH General Membership Meeting	Wed	7	7:00 pm	11:00 pm
CCH Beer School Continues	Sat	24	9:00 am	12:00 pm



**September**

CCH General Membership Meeting	Thu	4	7:00 pm	11:00 pm
Pensacola Emerald Coast Beer Fest	Fri		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sat		TBA	TBA
Pensacola Emerald Coast Beer Fest	Sun		TBA	TBA

**October**

CCH General Membership Meeting	Wed	2	7:00 pm	11:00 pm
Club Brew	Sat	?	7:00 am	4:00 pm
Club Brew at Oktoberfest Grounds in Rivertown Kenner	Sat		2:00 pm	?:00 pm
Deutsches Haus Oktober Fest Last 3 weekends. Kenner Old Town	October	TBA	11:00 AM until ???	

**November**

<b>CCH General Membership Meeting</b>	Wed	6	7:00 pm	11:00 pm
<b>CCH Winterfest @ Deutsches Haus</b>	Sat	?	6:00 pm	11:00 pm
<b>Club Brew</b>	Sat	?	8:00 am	4:00 pm

**December**

<b>CCH General Membership Meeting, Nominees from Floor, Election and Christmas Party</b>	Fri	7	7:00 pm	11:00 pm
<b>Location Pending</b>				
<b>Club Brew</b>	Sat		7:00 am	4:00 pm

***CRESCENT CITY  
HOMEBREWERS***

C/o Monk Dauenhauer.  
7967 Barataria Blvd  
Crown Point, LA 70072

