



# HOPLINE

*Newsletter of the Crescent City Homebrewers Club*

**June 2025**

**Next Meeting: Wednesday, July 2<sup>nd</sup>**

**Location: *Deutches Haus***

**2025 Edition**

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## **PRESIDENT'S CORNER – JUNE 2025**

Greetings to Mashers, Extractors, and Imbibers!

Welcome to the June Edition of the Hopline in month 18 of my Glorious Reign! We are officially in hurricane season, but if you're not a fan of hurricanes, grab yourself a cold brewski instead! You'll want to plan your brewing days carefully to keep yourself cool and hydrated.

The summer's events include a whole bunch of fun things! The June 28<sup>th</sup> brewoff was Neil's Annual Brewing in a Bathing Suit, and the beer was a lime agave saison. The July Meetup will be on July 18 at Port Orleans. There is no Brewoff in July, but we do have the Bus Tour on July 26! We will be touring the Baton Rouge-Hammond area, and tickets are on sale on our website. After that, the August Meetup will be on the 10th at Brewery Saint X. We're switching to a Sunday so we can go watch the Saints play the Chargers, starting at 3. Mead Day will be on August 2, and will be a pool party at the Hays'. Neil will also be hosting the August Brewing in a Bathing Suit on August 23.

In terms of festivals, Larryfest will be on June 21 in Mandeville. The next festival after that will be Emerald Coast on September 5, with the Beer Pairing Dinner on the 4th and the Beach Party on the 6th. After that is Thibodaux on Tap on September 13. Reach out to Craig if you're interested in brewing for it, but tickets are on sale on their website if you just want to attend.

As always, reach out to Joel to volunteer as a brewmaster, host, or chef for any future Brewoffs.

So long, and thanks for all the beer,

Genevieve Mattei

## CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2024

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Chad Bowman

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Jack Horne

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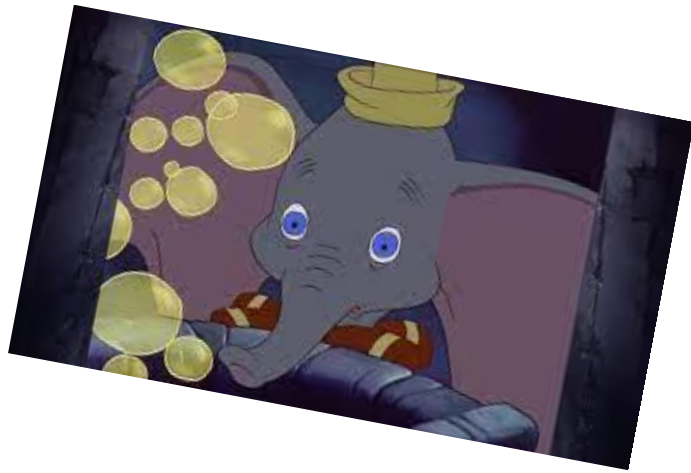
## BREWOFF SCHEDULE FOR 2025 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
	<b>Winterfest Break</b>			
2/25/25	<b>Mardi Gras Break</b>	--	--	--
3/??/25	--	--	--	??
4/12/25	ESB	Greg Hackenberg		Peter Cadoo
5/10/25	Pig Roast	Rick and Genevieve Mattei	233 Labarre Drive Metairie, LA	
<del>6/28/25</del>	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July 26	<b>BUS TRIP</b>		<b>Baton Rouge - Hammond</b>	
8/23/25	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
9/30/25	??	??	??	??
10/25	<b>Octoberfest Break</b>			
11/2/25	LTHBD	??	??	??
11/??/25	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	

\*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 DUMBOS at jack.horne@gmail.com or sign up at the meetings. [Buy a truck](#)



# UPCOMING EVENTS

HERE ARE SOME  
GREAT EVENTS  
THAT YOU MAY BE  
INTERESTED IN:

<b>Jun 4</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Jun 13</b>	<b>CCH Meetup</b> 7 PM – Abita Taproom New Orleans
<b>Jun 21</b>	<b>Larry Fest</b> 4 PM – <a href="https://www.northshorehumane.org/larryfest">https://www.northshorehumane.org/larryfest</a>
<b>Jun 28</b>	<b>Brewoff - BIABS</b> 8 AM – Neil Barnett's
<b>Jul 2</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Jul 18</b>	<b>CCH Meetup</b> 7 PM – Port Orleans
<b>Jul 26</b>	<b>Brewery Bus Tour</b> Agile – Istrouma – Le Chien – Deadbeat
<b>Aug 2</b>	<b>Mead Day</b> Details TBD
<b>Aug 6</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Aug TBD</b>	<b>Brewoff</b> TBD – BIABS II

<b>Aug TBD</b>	<b>CCH Meetup</b> 7 PM – Brewery Saint X
<b>Sept 3</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Sept 5</b>	<b>Emerald Coast Beer Festival</b> 5 PM – Seville Quarter, Pensacola FL
<b>Sept 13</b>	<b>Thibodaux On Tap</b> 5 PM – Downtown Thibodaux
<b>Sept 27</b>	<b>Brewoff</b> 8 AM – Joel's
<b>Oct 1</b>	<b>General Meeting</b> 7 PM – Deutsches Haus

**We have many more events in the works for later in the year. Watch this space, or check out <https://crescentcityhomebrewers.org/calendar/>.**

**Know of any events going on that we might be interested in? Let us know at [crescentcityhomebrewers@gmail.com](mailto:crescentcityhomebrewers@gmail.com)**



## BREW FOR THOUGHT – JUNE 2025

### Why You Shouldn't Stir After Adding Yeast to Your Wort

From Label Peelers Blog (with permission)

Posted by Matteo Lahm on 22nd Mar 2025

**Editor's Note** – *The following article was written to apply to both wine and beer. I have removed the references to wine for the sake of brevity and clarity.*

When making beer, one of the most important moments is adding yeast to the wort. Many homebrewers, eager to get things moving, cannot resist reaching for stirring spoons after pitching. However, this is one of the worst things you can do for your yeast. Though it may seem counterintuitive, yeast actually benefit from being left undisturbed initially.

#### Yeast Like to Cluster Together

Yeast cells naturally form colonies when introduced into a new environment. These microscopic organisms thrive by working together, finding sugars, and rapidly multiplying. When yeast is pitched—whether dry or liquid—it begins to hydrate, adapt to its new surroundings, and seek out nutrients to kickstart fermentation. During this crucial early phase, yeast needs to concentrate and grow in numbers, a process known as the lag phase. Think of your yeast as social creatures. They are much happier at large parties and detest being alone.

#### Why Stirring Too Soon is a Bad Idea

If you stir immediately after adding yeast, you disrupt this natural clustering process. Instead of allowing the yeast to efficiently find and utilize the sugars present in the wort, stirring disperses them too thinly. This can lead to a slower start, weaker yeast populations, and even stuck fermentation later on.

A healthy fermentation relies on the yeast maintaining high concentrations toward the end of the process. This is especially crucial in high-gravity brews with significant sugar content. If the yeast struggle to multiply early on, their ability to completely ferment all available sugars may be compromised, potentially resulting in an off-dry or under-attenuated final result.

The end of the fermentation process is the most dangerous time for your batch. The majority of cases of stuck fermentation occur during consumption of the final 10% of the sugars. This is especially important with higher gravity beer, and when the final ABV is close to the maximum alcohol tolerance level of the yeast strain you are using.

Yeast populations double about every 20 minutes, once they get started. If you thin out their initial concentration, you reduce the quantity of cells substantially and cause yeast stress, which can create off flavors and aromas. When left alone, they will reproduce more quickly which will help you arrive at the concentrations needed to ferment the last of the sugar. It is important to note that as yeast produce alcohol, their sugar consumption and capacity to replicate slow down. That is why you need to facilitate vigorous replication as early as possible, before alcohol levels start to increase.

To help visualize this, let's look at some simple math. If you double a penny for 29 days you have \$2,684,354.56. Double it for 30 days and you have \$5,368,709.12! Now you can see why constraining their capacity to initially double, even by just a few hours, exponentially reduces your maximum concentration. Put down the spoon.

#### What About O<sub>2</sub>?



Beer yeasts require oxygen (O<sub>2</sub>), but only during the early stages of fermentation. Oxygen is crucial for yeast cell membrane development because it helps yeast synthesize sterols and fatty acids, which are essential for healthy cell growth and replication.

How Oxygen Affects Yeast in Beer Fermentation:

- Yeast Growth Phase (Lag Phase) – Oxygen is needed before fermentation begins, as yeast use it to build strong, healthy cell walls. This is why brewers aerate wort before pitching yeast.
- Fermentation Phase – Once fermentation begins, yeast shift to anaerobic (oxygen-free) metabolism, converting sugars into alcohol and CO<sub>2</sub>. Introducing oxygen at this stage can lead to off-flavors, oxidation, and stalled fermentation.

So, while yeast do require oxygen, it is best to be introduced before fermentation starts—not after. If you are using powdered yeast, they are getting more than enough oxygen just resting on the surface. Liquid yeast will do the same. Once they multiply, they will literally dive deep to find the sugars they seek without any help from us.

### **The Best Practice: Let Yeast Do the Work**

For the best results, simply sprinkle dry yeast onto the surface of your wort or pour in liquid yeast as directed. Then, step away and let them settle in naturally. Signs of fermentation, such as bubbling airlocks, foaming krausen will indicate that the yeast are actively working. Only once you see strong fermentation activity should you consider stirring—if at all.

The yeast will naturally distribute themselves as they consume sugars and reproduce. This self-driven process ensures an even and effective fermentation. If you introduce oxygen too early through unnecessary stirring, you also risk off-flavors caused by excessive aeration at the wrong stage.

### **Limit the Risk of Contaminants**

The less you touch your batch the better. Every time you put a tool into your wort, you risk introducing bacteria. So not only are the yeast happier when left alone, you are limiting risk by having as little contact as possible. Only touch it when needed like when you need to take a hydrometer reading. This is especially important with beer as it is very susceptible to bacterial infection.

### **Patience Leads to Better Fermentation**

Understanding how yeast behave helps produce better beer. While stirring is beneficial before fermentation begins—to aerate the wort and dissolve ingredients—it is detrimental immediately after yeast addition. Let the yeast find their way naturally, and you'll enjoy a healthier, more complete fermentation.

So, resist the urge to stir. Instead, trust the yeast to do what they do best: turn sugar into alcohol efficiently and consistently. Your patience will be rewarded with a cleaner, better-fermented beer.

*Thought for self Improvement*

“Eloquent” is an adjective not often used to describe screaming.

## Rockin' Ron's Corner

Chicago brewery wins coveted Sam Adams competition, eyes nationwide expansion

<https://www.foxbusiness.com/lifestyle/chicago-brewery-wins-coveted-sam-adams-competition-eyes-nationwide-expansion>

American brews crush the competition at 'Olympics of beer' world championship

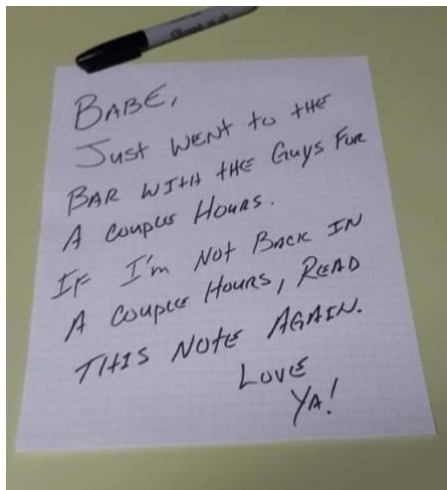
<https://www.foxnews.com/food-drink/american-brews-crush-competition-olympics-beer-world-championship>

**Friday, June 27, 2025**

*"I'm calling you just to tell you that you are the best thing that ever happened to me, and that  
I love you very much."*

*"But sir, you've reached the brewery!"*

*"Yes. I know."*



# FOOD AND WHINE – JUNE 2025

## Mo's Sticky Ribs

For almost four years, Fred Donnelly's red [Mogridder's](#) BBQ truck has animated a nondescript section of the Bronx, where it sits in front of his auto repair shop. (The Mogridder's special—an oil change and brake check plus a platter of slow-smoked ribs—does brisk business.) Last October, Donnelly finally opened a place to sit and eat. He makes these spectacularly sticky ribs at home. "Anyone you make them for falls in love with you," he says.

Updated on June 10, 2019

Active Time: 20 mins

Total Time: 3 hrs 20 mins

Yield: 4 to 6

## Ingredients

- 2 1/4 pounds baby back ribs
- Salt and freshly ground pepper
- Granulated garlic, for sprinkling
- Extra-virgin olive oil, for drizzling
- 1 tablespoon whole cloves
- One 12-ounce bottle of lager
- 1 cup ketchup
- 1 cup peach or apricot jam
- 3 tablespoons fresh lemon juice

## Directions

1. Preheat the oven to 300°. On a rimmed baking sheet, season the ribs with salt, pepper and garlic. Drizzle with oil and scatter the cloves over the ribs and in the pan. Pour the beer over the ribs, cover with foil and bake for 2 hours, until the meat is tender.
2. Strain the pan juices into a saucepan. Whisk in the ketchup, jam and lemon juice and boil over high heat until reduced to 1 1/2 cups, about 20 minutes.
3. Preheat the broiler. Set the ribs meaty side down on the baking sheet, brush with glaze and broil 4 inches from the heat for 7 minutes. Turn the ribs and brush with half of the remaining glaze. Broil for 10 minutes, until starting to char. Brush with the remaining glaze and broil until browned, 10 minutes. Let rest for 10 minutes and serve.

Originally appeared: August 2009



# English Pub Split Pea Soup

**Total Time** Prep: 15 min. Cook: 5 hours

**Test Kitchen Approved**

This family favorite is the same recipe my grandmother used. Now with the magic of the slow cooker, I can spend 15 minutes putting it together, walk away for five hours, and come back to "soup's on."

Finish it with more milk if you like your soup a bit thinner. —Judy Batson, Tampa, Florida

## Ingredients

- 1 meaty ham bone
- 1-1/3 cups dried green split peas, rinsed
- 2 celery ribs, chopped
- 1 large carrot, chopped
- 1 sweet onion, chopped
- 4 cups water
- 1 bottle (12 ounces) light beer
- 1 tablespoon prepared English mustard
- 1/2 cup 2% milk
- 1/4 cup minced fresh parsley
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon ground nutmeg
- Additional minced fresh parsley, optional

## Directions

1. Place ham bone in a 4-qt. slow cooker. Add peas, celery, carrot and onion. Combine water, beer and mustard; pour over vegetables. Cook, covered, on high 5-6 hours or until peas are tender.
2. Remove ham bone from soup. Cool slightly, trim away fat and remove meat from bone; discard fat and bone. Cut meat into bite-sized pieces; return to slow cooker. Stir in the next 5 ingredients. If desired, top with additional minced parsley.

## Nutrition Facts

1 cup: 141 calories, 1g fat (0 saturated fat), 1mg cholesterol, 193mg sodium, 25g carbohydrate (6g sugars, 9g fiber), 9g protein. **Diabetic Exchanges:** 1-1/2 starch, 1 lean meat.

## 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:**

[Big Easy Bucha](#)

[Brewery Saint X](#)

[Bayou Teche Brewing Company](#)

[Brieux Carre Brewing Company](#)

[Broad Street Cider & Ale](#)

[Chafunkta Brewing Company](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Deadbeat Brewing](#)

[Deutsches Haus](#)

[Ecology Beer Creative and Taproom](#)

[German Coast](#)

[Gnarly Barley Brewing Company](#)

[Kingfisher Cider](#)

[Miel Brewery and Taproom](#)

[New Orleans Lager and Ale Brewing Company](#)

[Oak Street Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing Company](#)

[Second Line Brewing](#)

[Skeeta Hawk Brewing](#)

[Urban South Brewery](#)

[Zony Mash Beer Project](#)

### **Member Pages:**

[Crescent City Brew Talk](#)