



HOPLINE

Newsletter of the Crescent City Homebrewers Club

September 2026

Next Meeting: Wednesday, October 7th

Location: *Deutches Haus*

2026 Edition

Table of Contents

Volume 38, Issue 8

President's Corner	2
Brewoff Schedule	4
Upcoming Events	8
Brew For Thought	11
Food and Whine	14
Club Links	15

PRESIDENT'S CORNER – SEPTEMBER 2026

Greetings All!

Summer is winding down, at least as far as the calendar goes; although I don't think that the weather got the memo.

We were able to have two BIABS brewoffs in August. Thanks to Chip for hosting Mead Day, and to Barney for hosting the Oktoberfest brewoff. Both brewing sessions went smoothly, and I am looking forward to sampling the final products. A very special thank you to Stephen Hardy for donating the honey that was used to make the meads.

Until next time.

- Will

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Brewoffs 2026

Month	Date	Style	Brewmaster	Host
March	3/28/26	Porter	(Mike Malley)	Deutsches Haus 1700 Moss St. Sausage Fest
April	4/18/26	Stout	Craig Laginess	CANCELLED
May	6/16/26		Postponed	
June	6/13/26	Rye something	Will Thompson	Neil Barnett 5636 Hawthorne Pl New Orleans LA 70124 US
July	Off			
August	8/1/26	Mead Day	Will Lambert	Chip De Lanzac 1527 Cherokee Ave Metairie, LA 70005
August	8/8/26	Oktoberfest	Peter Caddoo	Barney and Diane Ryan's 101 Garden Rd River Ridge, LA 70123
Sept	9/26/26			Greg Hackenberg 3422 Annunciation St New Orleans LA 70115 US
October				
November	11/7/26	Learn to Homebrew	Matt and Rachel Ault	Urban South
November	11/21/26	Oyster Stout	Peter Caddoo	Charles Sule 6325 Penlita Dr New Orleans LA 70123 US
December	Off			

My Problem



If you do not have this problem, sign up for a Brewoff!



Hey Buckeroo's,

The one, two punch of Dolly Parton and Tim Curry has really sent me for a loop. This month had started off so well, please everyone, take care of yourselves.

To jump into it, the first event of the month was mead day. Chip was gracious enough to offer his house and pool for it. I wasn't there, but I heard it was a great event. Thank you to all who made this possible.

On August 8th, we had our second BIABS event at Diane and Barney's House. Peter Caddo was Brewmaster, and we made an Oktoberfest beer. We used Barke malt from Germany, along with Munich and Noble hops. The wort tasted great, and it will be well appreciated with Oktoberfest coming up. Barney and Diane were perfect hosts, and put out a great spread for us. The pool, as always, was well appreciated. Thanks to all for making this a wonderful, if hot, event.

September 26th will be the next event, which will take place at Greg Hackenberg's House. This will be a historic American beer to celebrate the country's 250th birthday, a pre-prohibition lager. This style will incorporate 6 row malt, corn, and Cluster Hops. It is a crisp, dry style which cream ale fans will recognize. It is very easy to drink and quaffable. The ingredients have been ordered, and I just need people to sign up. We have Grunt and Gear mover spots available, sign up fast before someone else gets your spot. Just remember, as bad as things are now, at least the government hasn't taken your beer.

So, we normally don't brew in October because it can be difficult to get our gear out while the Deutches Haus is set up for Oktoberfest. A lot of us are also deeply involved in that event, and it takes up a lot of our time. However, the last Saturday of October is open, which is Halloween. I would not be pushing for another Brewoff, but we need beer for Winterfest, and our last Brewoff is always the Oyster Stout, which we find in great abundance at Winterfest. We are looking to make a "Witch's Brew" that can be fermented several ways, to make several distinct beers. I will bring this up at the meeting, but we need your input to see if it is viable. At any rate, we will be done before the trick or treaters come out. Let me know what you think.

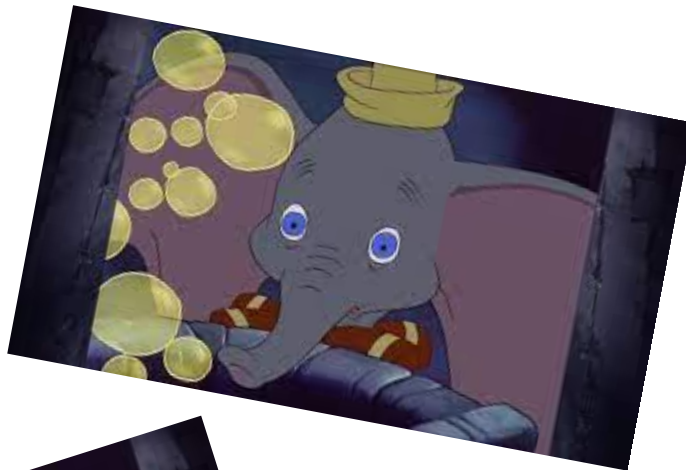
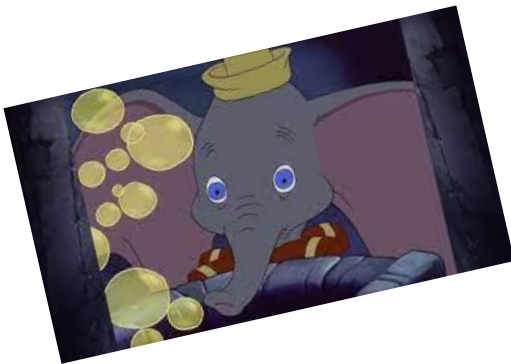
On November 7th, we will have our “learn to homebrew day” event. As in the past, we are hoping to do it at a Craft Beer Brewery. Our goal this time is to show beginners how to make their own beer. We will not be using our large system, but will employ several smaller systems. More information will be forthcoming.

November 21st will be our annual Oyster Stout Brewoff at Charles Sule’s house. This fun event , combines making beer and consuming large amounts of oysters. Beside the usual work stations, we also need shuckers. Peter Caddo will be Brewmaster again, so what could go wrong?

If you are interested in participating, please sign up. This is your club, make the most of it.

By the way, TS Dolly did pop up in the Atlantic, I think that is pretty cool.

My email is neilwbarnett@yahoo.com . Take care, and keep brewing, DUMBO



UPCOMING EVENTS

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

Sept 2	General Meeting 7 PM – Deutsches Haus
Sept 3-7	Louisiana Shrimp & Petroleum Festival Morgan City – Homebrew Comp on 09/05
Sept 9	Beer Pairing Dinner 6:30 PM – Boucherie – 8115 Jeanette St, New Orleans – Link
Sept 10	Emerald Coast Beer Pairing Dinner Apple Annie's – Brewery TBD
Sept 11	Emerald Coast Beer Festival 5 PM – Seville Quarter, Pensacola FL – Link
Sept 12	Emerald Coast Beach Party Surf & Sand Pensacola Beach
Sept 18	CCH Meetup 7 PM – Breiux Carre
Sept 26	Brewoff - Pre-Prohibition Lager 8 AM – 3422 Annunciation Street
Oct 7	General Meeting 7 PM – Deutsches Haus
Oct Mult.	Oktoberfest (Oct 9-10, 16-17, 23-24) Deutsches Haus

Oct 14	CCH Meetup 7 PM - The Courtyard Brewery
Oct TBD	Brewoff - TBD TBD
Oct 24	LASPCA Carnival 1 PM - 1700 Mardi Gras Blvd - Link
Nov 4	General Meeting 7 PM – Deutsches Haus
Nov 7	Learn to Homebrew Day TBD
Nov 21	Brewoff - Oyster Stout 8 AM - 6325 Perlita Dr, NOLA
Nov TBD	CCH Meetup 7 PM - TBD
Dec 2	General Meeting -Potluck and Elections 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



Oktoberfest

AND HOMEBREW COMPETITION

**OCTOBER
10, 2026**

**5-9 PM
WORTHY STABLES
502 SHEEPLO LOOP
PETAL, MS 39465**

**HOMEBREW
COMPETITION
REGISTRATION**



FEATURING

**German Food
Oompah Music
Open Barn
Fun Activities**

worthystables@gmail.com

601-337-8414

worthystables.org

BREW FOR THOUGHT – SEPTEMBER 2026

From Brad Smith

Why Most Beer Brewers Today Use a Single Boil Addition

This week I take a look at the reason why most beer brewers have moved to a single boil addition instead of having short duration flavor and aroma hop additions in the boil.

The History of Short Duration Boil Additions

When I started brewing back in 1987 it was very common to use short duration, (5, 10, 15 minute) hop additions which were called "Aroma additions". The idea being that these short duration additions at the end of the boil would preserve delicate aroma oils from the hops. Even at this point it was well understood that the aroma oils in hops were volatile and did not survive a full length boil well.

We also had intermediate duration additions (30, 20 minute) that were called "flavor additions". These were meant to be a compromise between adding some bitterness while still preserving some aroma oils in an attempt to maximize the overall flavor profile from the ops.

The Real Fragility of Aroma Oils

About 12-15 years ago the rise of the Craft Brewing revolution here in the US, as well as rising popularity of American Pale Ale and IPA styles kicked off some serious research into identifying, quantifying and characterizing aroma hop oils. Eventually studies were done to determine the volatility of hop oils in the boil.

One such study which Stan Hieronymus sent me some years back (graph shown above) examined the survivability of aroma hop oils in the boil. The graph above shows myrcene, linalool, geraniol, alpha-humulene, carophyllene, and humulene epoxide. These are the major aroma oils in hops. As you can see they are all pretty volatile and boil off quickly, which makes sense because they are aromatic compounds.

Moving to a Single Boil Addition

So if even short duration (5, 10 minute) aroma hop additions boil off a substantial portion of the aroma oils in hops, why do them? I'll argue you shouldn't. Instead you can move to a single boil addition to provide the base bitterness (IBU) level you are targeting, and then take hops you might have used for a short boil addition and instead move those to the whirlpool or dry hop with them.

Which is what many brewers at the home and pro level have done now. You use a single hop addition to set the base bitterness level, and then layer on [whirlpool](#) and dry hops if

needed to add a burst of aroma. This is a more efficient use of the hops. If using a [blend of hops](#), you can still add them together for a long single boil.

So how long to boil the single addition? For most beers, 60 minutes is a good boil time to target. Though you may be using a 90 minute boil overall, boiling certain hop varieties like Fuggles can result in some vegetal off flavors if you boil too long. Similarly if your boil time is too short you will get poor utilization, which is why I picked 60 minutes as a good compromise where you get good utilization without a high chance of off flavors.

Hopefully this helped to clear up your understanding of a single hop boil addition.

Thank you again for your continued support!

Brad Smith

BeerSmith.com

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Thought for self Improvement

***Being informed is a lot tougher
than being opinionated
but still, well worth the effort.***

Interesting Articles from the Members

From Skip

<https://share.google/C1O6vx5j4WfhjrD1U>

From Rockin Ron

<https://www.mielbrewery.com/event/oktoberfest-at-miel-2026/>

<https://www.innerbody.com/most-popular-beer-by-state>

<https://share.google/cY2FQMvPAcVfbYV3P>

<https://www.kiplinger.com/taxes/u-s-oktoberfests-from-cheapest-to-most-taxed-beer?lrh=0a7dabad37b955e275a3468963125d34fa6e4475759424d89e1f6ef80668993a>

<https://www.foxnews.com/food-drink/americas-biggest-beer-loving-states-revealed-see-where-yours-ranks>

<https://share.google/zcqQDVdUQzuGh5ppC>

FOOD AND WHINE – SEPTEMBER 2026

Black Bean & Beer Soup

2ea. 15 oz. cans of Bush's Best Black Beans
16 oz. Chicken stock
2 cans / bottles of beer (Pils, Porter, Stout, whatever you like)
1 large onion rough chopped
2 – 3 strips bacon chopped or diced sausage (or both)
3 cloves garlic minced
1 tbsp olive oil
½ tsp. cumin
½ tsp. oregano
½ tsp. thyme
½ tsp. ancho chili powder
2 bay leaves

Cook the bacon in a 3+ qt pot. Before it gets crisp, add the chopped onion, olive oil, and cook until translucent. Add garlic and spices. Continue to sauté until fragrant.

Drain and rinse beans. Add to pot and pour in 16 oz. of chicken stock. Stir well. Use a stick blender to break up the beans. Toss in the bay leaves after blending and add a can or bottle of beer. (the other can / bottle is for the cook – it should seem obvious by the directions; this is strenuous work!) Bring to a boil and reduce heat to a simmer. Simmer for about 45 minutes until the soup has thickened to your liking. Remove the bay leaves before serving.

I don't add any salt as it really doesn't need it. The soup can be topped with cheese of most any sort, diced avocado, pickled jalapeno rings, relish, sour cream, etc.

When blending the beans, blend a little to leave some whole beans, or blend a lot to puree – it's all personal preference. If you don't want the soup chunky, dice the onions very fine so you don't have chunks of onion in your soup.

I was assured by my grocer that the bacon, sausage, and chicken stock were produced from vegan animals so there's no conflict for those with self-restricted diets.

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](#)

[Bywater Brew Pub](#)

[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](#)

[Nine Toes 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](#)