



# DREGS

From the Keg

Strand Brewers' Club

[www.strandbrewers.org](http://www.strandbrewers.org)

February 2002

## THINGS ARE BREWING IN FEBREWARY!

### CLUB BREW AT STEVE FAFARD'S HOUSE FEB. 9<sup>TH</sup>

*Information, pages 2, 5*

#### Foam at the Top

*By Jim Hilbing, Club President*

It's February, and that means that membership renewals were due last month. If you're one of those members who hasn't paid yet, write your check now and put it in your wallet to give to Tom Empey at the meeting on the 13th. Remember, membership dues pay for the operating expenses of the club, including postage to mail the Dregs, an account to host our web site, our domain name registration, and supplies for club brews. Starting next month, members who haven't paid their dues will be dropped from the mailing list. Don't let that happen to you.

The Executive Council met at the beginning of last month, after the deadline for submissions to the last issue of the Dregs and just before the regular club meeting. As I predicted in last month's Foam, the council mapped out a year of activities in which club brews and parties surround the Southern California Homebrewers Festival in May, our showcase event of the year.

This year, we want to continue to set ourselves apart at the festival, with both our great apparel and our great beers. I expect us to have the same large quantity of high-quality beers flowing from the taps at our booth in the tent. We will continue the tap handle derby tradition, and should have the handle blanks available next month. Look for more information in the next Dregs and at the March meeting.

The summer party and holiday party are currently penciled-in for the second Saturday in July and the second



Saturday in December, respectively. These dates may move around as the year progresses, so watch for updates in the coming months.

We will need homebrew for the two parties and the Temecula festival, and have currently scheduled four club brews during the year: one each in February, March, June and September. For each brew session, the lighter beers will be served at the early events relative to the brew session, and the stronger beers will be aged until a later event. Most of the beers from the first two sessions, then, will be served at Temecula, beers from the June session will be served at the Summer party, and beer from September will be served at the Holiday party. The council did discuss what styles to brew at each club brew, however, I consider our style list a working draft. So, if you have a recipe you'd like brewed at a club brew, please let us know.

Our first club brew will occur on February 9th, the weekend BEFORE the next meeting. We'll meet at Steve Fafard's house at 9 AM to brew 30 gallons of beer and one batch of mead. The styles for this session are barleywine, bock and a Belgian-style ale. We need members to provide the equipment, to show up and brew, and to take home a carboy and see the beer through fermentation, conditioning and kegging. Club brews are a great way to learn from other members of the club, and to see other types of brewing setups and techniques. Mark your calendars now, and plan on attending. Watch for additional information via email.

We are also in the planning stages for the club brews later in the year. Unfortunately, my small house and 5-gallon system doesn't do much for my ability to host a club brew, so we're still looking for venues for the three other sessions. We've slated the second club brew for 16 March, the day before St. Patrick's day, making it a fine day to devote to making beer. If you want to host this event, please let us know.

Should we continue our tradition of Final Fridays this year, given that attendance seems to be perennially low? On one hand, scheduling a venue takes almost no effort,

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## What's up?

By Jay Ankeney, Activities Director

We had a great time at our January 9<sup>th</sup> meeting at Red Car Brewery comparing our results from the Monster Brew, and my congratulations to everyone who produced such fine and varied beers.

We also had an impressive turnout on the 25<sup>th</sup> at Café Boogaloo in Hermosa for our first Final Fridays informal get together of the year. Was it the location? Or the selection of beers? (Sure wasn't the ease of parking) I think it might have been the fact that we discussed the location at the last club meeting and achieved a consensus for the venue. Let's try to keep up the tradition.

One of my goals for this year is to try to increase our membership. I've long been of the opinion that we are a too-well-kept secret in an area that takes its beer drinking pretty seriously. In fact, I think we should look upon ourselves as the greatest repository of knowledge about the South Bay's #1 leisure activity—beer enjoyment—and capitalize on that.

I've contacted the Parks & Recreation folks behind Manhattan Beach's "Old Hometown Fair" and they are going to see if we might be able to set up an information table in their beer garden next Fall. The people organizing Hermosa's "Fiesta" event on the Pier that bookends the Summer haven't gotten back to me yet, so I'll keep after them.

But here is one way we can all contribute to increasing our visibility in the community. I'd like to suggest expanding on Dan Hake's "introduction cards" idea by updating them to make the cards applicable to prospective new members as well as to beer venues in the area that we think are worthy of special merit.

Dan is going to apply his creativity to the new card's layout, but for purposes of discussion here is a rough idea of their possible content. One side would be geared to recognize places that take their beer patrons seriously. Along with our logo, this side would say:

You Serve Great Beer!

(A space to write in venue's name)

I am a member of The Strand Brewers Club, the South Bay's oldest home beer brewing society, and would like to commend this establishment for exhibiting an especially high awareness of beer appreciation. Thank you for a very enjoyable experience.

(Club Member's name)

If you receive 5 of these cards from Strand Brewers members, please send them in to the address on the back and we will present your establishment with a "Certificate of Beer Awareness" which you can display for one year.

Then, of course, the other side would have as much contact info about the club as Dan can fit in such as when we meet, our Web site for locations, our newsletter, the fact that we hold "Style of the Month" tastings, etc. Maybe even a shot of our awesome beer booth. This can double as a way to present ourselves to prospective members.

The idea is that whenever members patronize an appropriate bar, tavern or restaurant one of these cards can be left on the table or handed in when they pay the bill. Frankly, I don't know how many places will bother to collect 5 cards to get the "Certificate of Beer Awareness"—but you never can tell. Dan and Jim seem to think we could come up with an appropriate "certificate" that would fit our budget.

The one thing I'm pretty confident will happen is that the waiter, waitress or barkeep who gets one of these "intro cards"

will probably remember who gave it to them. And, these cards would be a handy way to tell prospective members that we actually exist!

So whazzup for future activities?

This month's meeting will be at Red Car Brewery again on Wednesday evening, Feb. 13<sup>th</sup>, and the "Style of the Month" will be Bock, Maibock and Doplebock. If you have a homebrewed example of that style bring it along.

The next major event will be this year's first **CLUB BREW**, to be held at Steve Fafard's house (22 Rollingwood, Rolling Hills Estates, see map on page 5) on Saturday, Feb. 9<sup>th</sup>. Hoping to increase our stock of beer for events like the So. Cal. Homebrewers Fest in Temecula, we intend to brew up a strong beer (shooting for a Barley Wine), a Belgian, a Bock and even—thanks to some donated honey—a Mead. Anyone who can bring equipment or wants to supervise one of the brews can coordinate through me. All the rest of us should try to be there by 9 AM to join in the fun. This really is one of the most enjoyable and worthwhile activities our club holds for both novice and experienced brewers.

Here are some dates you should keep in mind for the coming year (subject to change as reality demands).

### FEBRUARY

9<sup>th</sup> 1<sup>st</sup> Club Brew at Steve Fafard's house. 22 Rollingwood, Rolling Hills Estates. I'll be sending out E-mails about this.

### MARCH

16<sup>th</sup> 2<sup>nd</sup> Club Brew (Porter, IPA and Wheat Beers planned) This was intentionally scheduled just before St. Patrick's Day, so bring a friend.

### MAY

4<sup>th</sup> Southern California Homebrewers Festival in Temecula. Start thinking about campground and motel reservations.

### JUNE

1<sup>st</sup> 3<sup>rd</sup> Club Brew

13<sup>th</sup> Summer Party (maybe at Kenny Biller's house if we are very, very nice to him).

### AUGUST

17<sup>th</sup> Annual Beer and Bike Beach Bash—we'll probably meet at Naja's in Redondo and wend our wobbly way up to Summers in Manhattan Beach before the end of the day.

### SEPTEMBER

14<sup>th</sup> 4<sup>th</sup> Club Brew

TBD 2002 Pacific Brewers Cup

### DECEMBER

14<sup>th</sup> Holiday Party

Finally, if you want to brew ahead, here are the "Styles of the Month" for the rest of the year with several scheduled to coincide with AHA Club Only Competition (COC) entry deadlines.

Feb. Bock, Maibock, Doplebock

Mar. Porter (COC)

Apr. Wheats

May IPA (COC)

June German Pils

July Pale Ales (American, Belgian, British, Scottish)

Aug. American Lager (COC)

Sep. Meads

Oct. Strong Belgian Ale (COC)

Nov. Fruit and Spice Beer (COC)

## Notes from the CHA IPA Seminar

By Jim Wilson

The California Hombrewer's Association held a seminar on IPA on Jan 19, 2002 at the Sheraton 4 Points Hotel, LAX. Three commercial brewers talked about the past, present and future of IPA. All three are definitely worth walking across the street to hear. Eight recipes were shared and we tasted 12 beers. About 40 hopheads attended.

Tom Nickel from Stuff Pizza recounted IPA's past from the business, political and brewing perspectives. Most of his material is covered in Tomlinson's two Brewing Techniques articles and the La Pensee and Protz CAMRA IPA book. Much can never be known about this beer, but Tom's made the point about the taste of historical IPA that you have to take into account the effect of equipment and process. He noted long boils in copper kettles and a 3-6 month conditioning period with constant rousing and large temperature variations on the voyage from UK to India.

Rich Norgrove from Bear Republic responded to some questions posed at lunch and detailed how his background as a homebrewer influenced by Byron Burch led to an apprenticeship at Marin Brewing to assistant brewer at Moylan's to starting his own business. Rich recommends Byron's book, "Brewing Quality Beers", Fred Eckhardt's "Style Guide", Protz's "Real Ale Almanac" and Harrison's "Old British Beers and How to Make Them" (this is the "Durden Park" book, if anyone has a copy I could borrow to read, I'd appreciate it).

Rich then discussed the effect ingredients, equipment and process have on flavor and aroma. He passed around a photo album from a UK beer tour that had pictures of all manners of equipment. All of them can make good beer. Maybe the process must be adjusted or the recipe tweaked to compensate for the peculiarities of geometry. There is no magic shape or size or material. In an hour, Rich just had time to raise our sensitivity to the interaction these elements play in developing beer flavor. A complete discussion down this path would take a long time.

He did emphasize pushing the envelope and experimenting to learn how to create flavor in your system. Beer flavor as related to yeast was reviewed as described by the distributors. He reminded us that that yeasts evolve as they are repitched. Every (brewery) house that repitches has their unique version of yeast that has adapted to their process. Forget about the hops Charlie P recommends in his books. Wake up, it's 2002! Brew with new hybrid hops like Warrior, Amarillo, Simcoe, Horizon and Santiam. Flower hops have a cleaner flavor (less vegetative) than pellets because stems and other non-flower material have been eliminated. Just as a data point, he pays \$1/pound for hops in 44# boxes.

He fines with isinglass but also uses a hop dam in the kettle, a whirlpool and a racking arm in the fermentor to separate solid from liquid without throwing away flavor components.

Get ready to change your recipes. Caravienne is gone forever and other malts will follow as the bloody MBA's drive the malting business. This affects his and some of Stone's recipes in particular.

Rich introduced Double IPA with a series of questions. Is it a style? Is it responsible brewing? What do we possibly do

next - Triple IPA? Answer - Damn the torpedoes, full speed ahead! Double IPA is more<sup>3</sup>, more or less 9% ABV, 1.080 OG and 75-100 IBU. The hopping rate might be as difficult to handle as the alcohol. This many IBU's will definitely try to put you to sleep.

Vinnie Cilurzo of Russian River Brewing recounted his background. His family operates a winery in Temecula, but he chose a career in beer, first at Blind Pig then partnering with Korbel to brew at their winery ala Firestone. He led a fascinating discussion about hop oil content and how it affects flavor and aroma in the dry hop phase. My chemistry failed me during this discussion which revolved around cohumulone ratios to something. He is convinced that bittering hops can affect flavor and aroma and Chinook is particularly good at making it all the way through the process.

Then, he discussed his Harvest Ale. This is a unique IPA that is made entirely with really fresh hops. He grows his own Chinook and Cascade hops on a 1/2 acre plot about 300 feet from the brewery's front door. On the day the hops are optimally ripe, all the workers get up at 0 dark thirty in the morning, cut down the bines and separate the cones. The bittering hops are in the kettle about four hours after being picked. Hops for the dry hop addition continue growing, to be harvested on the morning they're added to the secondary. Grant, Sierra Nevada and 2 other small breweries do something similar, but no one uses hops this fresh. Vinnie thought this beer was at its best when young, although I thought the four month old keg he brought to taste was marvelous. He didn't share quite as many details as the other brewers but he's very articulate and gives good speak.

The double IPA's we tasted were 8.5 to 9% ABV so they were saved till late in the day. They were both very intense but drinkable. As the piece de resistance, Vinnie produced a magnum bottle of his Damnation Trippel, which was a fine way to close the session.

Beers we tasted during the day: (\*=recipe included)

- #1 Pizza Port's IPA, Swami's\*
- #2 Stuff Pizza's IPA, Torrey Pines\*
- #3 Torrey Pines dispensed with mixed gas
- #4 Torrey Pines hand pulled from a Firkin. I like Real Ale but thought that Torrey Pines benefited from higher carbonation levels when all the samples were tasted at the same temperature.
- #5 Bear Republic Racer 5 commercial IPA. Rich confided that Racer 5 was originally a mistake when he got distracted during a brew.
- #6 Bear Republic Racer 5 homebrew IPA\*, similar taste profile to commercial version but not as clear in appearance.
- #7 Bear Republic Hot Rod Rye Pale Ale, very dry taste profile (recipe in next issue of Zymurgy)
- #8 Russian River Harvest Ale\*
- #9 Russian River IPA\* The recipe is similar to Harvest Ale with different hops. Gold at the 2000 World Beer Cup.
- #10 Russian River Pliny the Elder\* Double IPA
- #11 Bear Republic Racer X Double IPA
- #12 Russian River Damnation Belgian Trippel. Gold GABF 1999, Silver GABF 2001, wonderful dessert for a beerlicious day.

Overall, this was a great event. I plan on attending future CHA seminars.

## IPA Recipes from CHA IPA Seminar

### Historical

#### **BURTON EAST INDIA PALE ALE 60/-**

(pre 1830, La Pensee)

5 US gallons

OG=1.067

Water=Burton well #3, hard

New Burton white malt 10.4#

Two equal size infusion mashes, no sparge

First mash: 165F strike, 120 min rest at 150F

Second mash: 180F strike, 60 min rest at 165F

East and Mid Kent Goldings hops 12oz start of boil

Boil each wort 120 min. Second wort turned into first wort hops. Worts then combined.

Fermentation: Pitched at 64F. Cleansed after 16 hours when at 72F, racked to cask after four days, IG=1.031.

Dry hops: 2.7oz in the cask

#### **BURTON IPA (1839, LA PENSEE)**

5 US gallons

OG=1.083

Water saturated with gypsum

Pale (as straw) malt 17.4#

First mash: 165-170F strike, 60min mash (constant stir in this context), 60min rest

Second mash: 185F strike, 120 min rest

Goldings hops 5.4 oz start of boil

Boil: 2 1/2 hours

Adjunct: 1teaspoon honey at 15 min

Ferment at 65F

#### **WHITE HORSE IPA**

(based on recipe from about 1850, brewed by Bass in 1994)

OG=1.063

Malt: 90% of grist weight

Mash: 150F rest until conversion complete, sparge at 162F

Boil: 3 hours

Adjunct: sugar 10% of grist weight

Progress hops: 7.7oz, 2/3 at start of boil and 1/3 at 40 min

Pitching rate: 5 1/4oz slurry

Bitterness=88 IBU

Comment: undrinkable bitter grapefruit taste before 6-8 month conditioning period

Tom Nickel's thoughts on a typical Historical English IPA

100% 2-row malt, color=3L yielding a deep golden to amber beer with little caramel flavor. Long mash and a long boil in a copper kettle - probably 2-3 hours. OG range 1.080-1.060, FG range 1.004-1.014, alcohol 6.5-8% BV. Huge hopping rates using low to mid alpha acid hops. 2.3-5#/UK barrel (43 US gallons) using 25-35% of these hops finishing. Dry-hopping rates from 6oz to 1#/UK barrel. 3-6 months conditioning on the long voyage from the UK to India mellowed the extreme bitterness. Served with very little carbonation.

### Modern

#### **PIZZA PORT SWAMI'S IPA**

OG=1.074

2 row malt, 75L crystal

Galena bittering, Cascade dry hops

FG=1.016

#### **STUFF PIZZA TORREY PINES IPA**

5 US gallons

OG=1.064

Local water filtered for heavy metals and chlorine, no other treatment

American 2-row malt 10-11#

1/3# 50-60L Crystal

1# 30-37 Carastan

Mash: 60 min rest at 152-153F

Boil: 75 min

Centennial and Columbus (50/50) hops totaling 65 IBU's FWH

Columbus 1oz at 65 min

Willamette 1oz and Centennial 1/2oz at whirlpool

Ferment with California Ale yeast at 65F

Cascade 1oz and EKG 1/2oz secondary dry hop at 38F

FG=1.013

#### **BEAR REPUBLIC RACER 5 IPA**

homebrew version

12 US gallons

OG=1.072

Boiled local water

American 2-row malt 26#

White wheat 4#

Crystal 15 1.5#

Carapils 0.5#

Dextrose sugar 1.25# added 30 min into the boil

Mash: 60 min rest at 151-155F

2.5 gallon vorlauf

Boil: 90 min

Chinook 1.45oz at start of boil

Cascade 3.5oz at 60 min

Ferment with American Ale yeast at 65F

Cascade 20%, Centennial 30%, Amarillo 30% and Tomahawk 20% - total 4oz secondary dry hop

FG=1.014 -16

**RUSSIAN RIVER HARVEST ALE**

10 US gallons

OG=1.065

Hard water, same condition as for an IPA

American 2-row malt 24#

Caramel 40 1.5#

Carapils 2#

Mash: 60 min rest at 154-156F

Boil: 90 min

Important! All hops are freshly picked (in RR case this means about 4 hours from vine to kettle) and undried. In general hopping levels are 5-7 times greater than dried hops to allow for the 80% moisture content of fresh hops.

Chinook 3oz at start of boil

Cascade 14oz at start of boil

Cascade 10oz at 30 min

Chinook 5oz at flameout

Cascade 11oz at flameout

Chinook 2oz dry hop in secondary 8 days (4 at 52F and 4 at 32F)

Cascade 2oz dry hop in secondary 8 days (ditto)

Yeast - White California Ale

FG=1.014 -16

Bitterness: 60 something IBU

**RUSSIAN RIVER IPA**

OG=1.064

2 row barley

Caramel malt

Dextrin Malt

Bittering hop: Chinook

Finishing hops: Cascade, Centennial, and Amarillo

Yeast - White California Ale

Dry hops: Simcoe, Centennial, Tomahawk, Amarillo - 8 days

FG=1.014

Bitterness=66 IBU

Color=13.2 SRM

**RUSSIAN RIVER PLINY THE ELDER DOUBLE IPA**

OG=1.070-1.090

2 row barley

Caramel malt

Dextrin Malt (the 3 malts total 140% of the malt bill for RR IPA)

Bittering hop: Chinook, Warrior, and Centennial

Finishing hops: Cascade, Centennial, and Amarillo

Yeast - White California Ale

Dry hops: Simcoe, Centennial, Tomahawk, Amarillo - 8 days (total hops in all categories total more than twice the amount for RR IPA)

FG=1.013

Bitterness=95 IBU

Color=13.4 SRM

**Random Shots**

FROM THE JANUARY MEETING AT RED CAR BREWERY



## The Boiling Pot

Kurt Rump - SBC Secretary

### BEER AND HISTORY: SHORT ESSAYS ON THE HISTORICAL SIGNIFICANCE OF BEER

#### Part I – Beer in Time of War (Continued)

This month's article continues Part I of the Beer and History series...

#### NAPOLEON AND BASS ALE

As the British perfected the brewing of ales for shipment to the far reaches of the Empire, Napoleon's France, for a while in control of virtually the entire continent of Europe, considered trying to close the "Brewery Gap" with the British; Bonaparte was reportedly fond enough of Bass Ale (at least so claims Bass) that he made plans to build a brewery in Paris to brew English style ales. However, without access to English brewing expertise or the Burton-on-Trent water, these plans were never carried to fruition. After Napoleon was stopped at Waterloo from conquering the continent for a second time, he was imprisoned on the desolate island of St. Helena in the South Atlantic. Interestingly enough, 30 barrels of Bass strong ale were delivered to the island in 1819 as provisions for the British garrison there guarding "old Bony".

#### THE AMERICAN CIVIL WAR

By the time of the American Civil War, the practice of authorizing rations of beer to soldiers had pretty much disappeared. In fact, one rarely finds references to beer at all in Civil War histories. Nonetheless, beer could almost always be found where soldiers were found. But now, instead of being supplied by Army quartermasters, beer was available to any soldier who had a little cash, from sutlers who followed the armies and provided goods and services to the troops. With large amounts of their time spent in encampments, the daily life of the soldier was pretty boring, and beer was one diversion which was easily and cheaply procured. Beer drinking was especially prevalent among recent immigrants from beer drinking countries. A passage in a Union soldier's journal states, *"Among the German troops, especially beer...is consumed in great quantities."* Another soldier wrote *"Almost everyone (I do not know an exception) drink their beer."* Edward K. Wrightman, of the Ninth New York wrote *"You see I am well clad and lodged...and the Regimental sutler gives us credit for such little extras as we may desire...bye the bye, I have just been (9PM), by pressing invitation, eating Clams and drinking lager..."* Still another description of beer drinking practices in the Civil War can be found in the narrative of John W. Jacques, also of the Ninth New York, who writes *"On the road outside of camp was a wagon with lager bier...as long as the money lasted, comfort was taken..."* Officers did not have to resort to sutlers for brew; they could draw and pay for allotments from the commissary. John Jacques writes again about *"Captain Greene's tent, from which the Lager flowed freely..."*

Some military hospitals retained the last examples of military breweries; Chmarazo in Richmond contained a 400 keg brewery to help speed the injured along to recovery (or

at least make recovery less painful). Of course, soldiers might also come upon beer by accident; the Forty-Eighth New York was garrisoned on Tybee Island when, after ship sank offshore, a large number of kegs began to wash onto the beach. The commander of the regiment wrote that his troops *"...proceeded to get gloriously drunk."* If encampments lasted long enough, troops might even brew their own beer (or other liquor), a practice more prevalent among the Northern soldiers, probably due to better supplies and a larger number of brewers. These homebrews were referred to as "Oh be Joyful", "How come you so", "Bust Head", or "Oil of Gladness".

In spite of the continued, widespread consumption of beer among soldiers in the field, the Civil War started the historical trend in which, instead of providing impetus to advance the science of brewing, warfare began to have a generally negative effect on beer making and beer drinking. Perhaps the most well known example of this in the Civil War, was the establishment by Lincoln (while struggling to meet the war debt) of the Internal Revenue Tax, which levied a one dollar tax on each barrel of beer. The end of the Civil War, however, (coupled with increasing immigration and westward expansion) brought commercial beer production in the United States to new heights: in 1867, six million barrels were brewed commercially, and this number increased to nine million in 1873.

Obscure Beer/Military Connections: Regimental Beer Steins

One somewhat obscure example of the continuing connection between beer and the military may be found in the practice of purchasing regimental beer steins by soldiers in the German and Bavarian armies in the twenty-five years or so preceding World War I. At the end of his two or three years of service, a soon-to-be-discharged-soldier would traditionally purchase some souvenir as a remembrance of his military training. Beer steins were the most high-priced of these souvenirs, and might cost between four and seven weeks pay. The regimental steins were ordered in the spring to allow time for manufacturing and personalization; the recruits who anticipated passing into the reserve would jointly decide on the design of the stein, which would then be delivered in September, just before they left the service and returned to civilian life. The steins always contained a military motif (typically representative of the type of regiment such as cannon for an artillery regiment, a formation of troops and rifles for an infantry regiment, or observation balloons for an aerial reconnaissance regiment), the unit designation, the garrison town, the name of the owner, and the years served in the regiment. These steins always had a handle, lid, and thumbflift, but could be manufactured of porcelain, pottery, glass, or pewter.

#### THE WAR TO END ALL WARS

In 1913, Emil Resch, who hailed from Wurtemberg, Germany, became the first general manager of the newly formed Carlton United Breweries in North Melbourne, Australia. No one can argue with his statement in 1913 that *"there is now more beer consumed all over the world, because it is recognised amongst all civilised people as*

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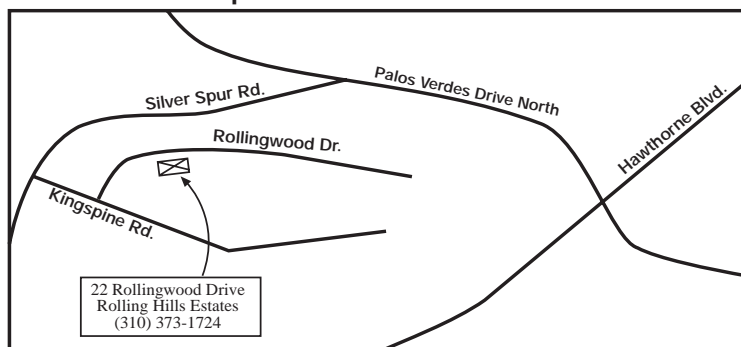
man's natural beverage". However, he didn't quite hit the mark when he added later on that "a war between England and Germany would be unprecedented and almost inconceivable"; World War I broke out the following year. As a result of the nationalistic fervor that gripped all of the nations involved in the fighting, there was, of course, a lot of anti-German sentiment in the Allied countries; Emil Resch was given a large payment and told that his services were no longer required.

The nationalistic fervor helped increase the sales of local beers, at the expense of the imported German varieties. (Germany and Austria, of course, did not import significant amounts of English, Australian, or American beers even before the war). The Australian Brewer's Journal noted "The Teutonic brands which have been exported here by the enemy are taboo; our lagers are equal to if not better than their fancy brands". In the United States, resentment against Germany and anything German led to an informal boycott against German beers. A significant number of German-named breweries changed their names to dissociate themselves with their German connections.

Although the increase in market share helped allied domestic breweries initially, as the war progressed, the huge number of resources required for waging modern warfare began to have disastrous effects on brewing: war was seriously hurting the cause of beer for the first time in the ongoing interplay between beer and war. Rationing programs were instituted in all of the main beer brewing nations to protect the supplies required for the war effort and to maintain the public health. Barley for livestock feed had priority over barley for beer. As a result, lawmakers in Britain increased duties on wort gravity, limited the hours of operation of taverns, and limited the volume of beer that could be brewed. One consequence of the tax on wort gravity was a decline in the original gravity of English ales. Similar measures were enacted in the United States and Canada, and in Germany. One extreme example was the Ontario Temperance Act, passed in 1916 by the provincial government of Ontario, which banned any selling of liquor or beer. This lasted until the end of the war, but an October 1919 referendum continued this on a peacetime basis, effectively establishing a permanent prohibition in province. Of course, the United States, established its own prohibition by 1920.

Next Month, Part I Concludes:: World War II and Its Lasting Effects on Brewing

### Map to Steve Fafards House



## Spent Grains

Tom Empey, Treasurer

I'd like to take this opportunity to remind those of us who have not yet renewed their dues for 2002 to bring your checkbooks to the January meeting. We can't brew the best damn beer without the best damn members!

Our numbers for this year are eighteen members and four spouses/signothers, which is not a true reflection of our strength as a brewclub.

Our treasury is in fair shape in spite of the above with a total of \$1029.90 in the bank account with nothing but postage for the newsletter outstanding.

We expect to spend some money this year on club brews, booth maintenance, Temecula T-shirt front money, Summer Party expenses and Holiday Party expenses as well as Website and postage costs. All in all we are in good shape, but keep those dues coming in. Also, thanks for your generosity with raffle tickets – so far the raffle has been in the black. Let me know if you have any ideas for raffle prizes. A big thank you is goes to Jason Rosenfeld for helping the raffle by supplying prizes at cost or free.

While on the subject of thank you's – notice that our club has no outlay for the Dregs, other than for postage. That's due to the generosity of Allegra Printing and the hard work of Dan Hakes. The owner of Allegra is very fond of homebrew and is very appreciative of samples of our members. Please take the time to drop by with a gift or bring a bit to the meeting any time earmarked for Allegra.

By the way, last weekend I happened by BJ's (the restaurant) and enjoyed the experience enough to pass it along. Prices were good as was the food, but the real draw was the beer. Good stout and brown, the IPA ran dry so I was offered a Smoked Scottish which was super. They had Arrogant Bastard on tap and about ten Belgians in the bottle.

The one I visited is located in Westminster. Cheers.

Tom Empey, Treasurer

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Foam, continued from page 1

and the event can easily be put on the club's calendar. However, if new members show up and expect to find other SBC members, their enthusiasm in the club could plummet. At the executive council meeting, the officers felt that good compromise is to take a quick survey at every club meeting—who present is in favor of holding Final Friday at the end of the month, and where should we meet? This way, if the interest is low, we won't even bother scheduling the event.

We did this starting at last month's meeting. The members voted to hold Final Friday at Café Boogaloo in Hermosa Beach. I'm happy to report that the event was a success: about 7 SBC members and 6 of their friends showed up for beer, food, music and a good time. We'll continue to hold an informal vote at the meetings for Final Fridays, and I'll try and keep the website calendar updated with the meeting location if we're holding the event.

**Competition and Homebrew Event Calendar****FEB 10 2002 - FEB 24, 2002 - PASADENA, CA**

3rd Annual Belgian Beer Festival

50 Belgian beers on tap at the same time, over the two week period a total of 70 will be served. At Lucky Baldwins Pub, 17 South Raymond Ave, Pasadena. Tel: (626) 795-0652

**FEB 16 2002 - FEB 17, 2002 - LAS VEGAS,NV**

Winterfest 2002

Sponsored by Southern Nevada Ale Fermenters Union (SNAFU). Entry Deadline: 1/20-2/10. Fee: \$5.

Contact: Steven J. Mack

Phone: 702-645-6369 info - 702-521-6969 work

Email: mackman@lvcm.com

URL: <http://snafu.amhosting.com>**FEB 18 2002 - FEB 22, 2002 - DAVIS,CA**

Brewing Performance and Beer Quality: Technological Solutions for the Global Industry

UC Davis

Phone: 800-752-0881 info - 530-757-8634 fax

Email: [aginfo@unexmail.ucdavis.edu](mailto:aginfo@unexmail.ucdavis.edu)URL: <http://www.universityextension.ucdavis.edu/brewing>**FEB 28 2002 - CHICAGO,IL**

Real Ale Festival

This event will be held at Goose Island Wrigleyville.

URL: <http://www.realalefestival.com>**MAR 9 2002 - CARLSBAD, CA**

12 Hour Belgian Beer Party

\$20.00 admission gets a special glass and 4 (4 ounce) tastes, \$1.00 additional tastes. A list of both foreign and domestically produced Belgian style beer will be available throughout the 12 hours. Beer will be served on draft as well as large and small bottles.

Contact: Jeff Bagby

Email: [JJBagby@aol.com](mailto:JJBagby@aol.com)**MAR 9 2002 - KAILUA-KONA,HI**

7th Annual Kona Brewers Festival

Hawaii's largest gathering of independent breweries, will be in Kailua-Kona on the Big Island. 25 breweries, 60 types of beer, and 25 restaurants serving on the shores of Kailua Bay, 2:30-6:30pm. Come enjoy music, contests, fire dancers, and more. The event is a fundraiser for many organizations, check out the web for more info.

Contact: Wendy Tucciarone

Email: [wendy@hawaii.rr.com](mailto:wendy@hawaii.rr.com)URL: <http://www.konabrewingco.com>**MAR 1 2002 - MAR 2, 2002 SAN DIEGO, CA**

America's Finest City Homebrew Competition

QUAFF San Diego sponsors the 9th annual homebrew competition. Typically one of the largest events on the west coast with over 300 entries.

Deadline: 2/8-2/22. Fee: \$6.

Contact: Randy Barnes

Phone: 858-663-0305 info - 619-388-6530 work

Email: [rbarnes@sdccd.net](mailto:rbarnes@sdccd.net)URL: <http://www.softbrew.com/afchbc>**MEETING PLACE FOR FEBRUARY  
RED CAR BREWERY AND RESTERAUNT**

1266 Sartori Avenue, Torrance, CA  
(310) 782-0222

Our February meeting will be held at the Red Car Brewery and Resteruant. Street parking is available and there is a good size free lot. The meeting is still the second Wednesday, which is February 13th. And the time is the same as usual, 7-10 pm.

Red Car Brewery is a new brewpub in a historic building in Old Downtown Torrance. They have a 7 bbl steam generated brewery and produce a variety of English beer styles.

Be there or be square!

**MAR 4, 2002 - JUN 4 2002 - DAVIS,CA**

Foundation Certificate Exam Preparation Program  
UC Davis

Phone: 800-752-0881 info - 530-757-8634 fax

Email: [aginfo@unexmail.ucdavis.edu](mailto:aginfo@unexmail.ucdavis.edu)URL: <http://www.universityextension.ucdavis.edu/brewing>**MAR 24, 2002 - RENO,NV**

Washoe Zepher Zymurgists Homebrew Competition

The Washoe Zephyr Zymurgists club, northern NV and eastern CA, invites you to participate in our annual homebrew competition. Sponsors include the Reno Homebrewer, Great Basin Brewing Co, and Silver Peak Brewing. Prizes will be awarded for all placing beers. Additionally, a BOS round will be held with BJCP National and Master judges overseeing this round.

Deadline: 2/23-3/16. Fee: 1st \$6, add. \$4.

Contact: John C. Tull

Phone: 775-847-0407

Email: [jctull@unr.edu](mailto:jctull@unr.edu)**APR 19 2002 - APR 28 2002 - 8 REGIONAL  
SITES IN U.S. & CANADA**

AHA National Homebrew Competition

Do you have what it takes to be crowned AHA Homebrewer of the Year? The 1st round entry deadline is April 3-12, 2002. Judging takes place April 19 - 28. First, Second, and Third place winners in each category advance to the Second Round in June at the National Homebrewers Conference in Irving, TX.

Contact: Gary Glass

Phone: 303-447-0816 x 121 - 888-U-CAN-BREW

Email: [gary@aob.org](mailto:gary@aob.org)URL: <http://www.beertown.org>

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(310) 212-7727  
Let's lift a cold one in  
thanks!

## September Style of the Month - Bock

### 14A. TRADITIONAL BOCK

**Aroma:** Strong aroma of malt. Virtually no hop aroma. Some alcohol may be noticeable. Diacetyl or esters should be low to none.

**Appearance:** Deep amber to dark brown color. Lagering should provide good clarity despite the dark color. Head retention may be impaired by higher-than-average alcohol content.

**Flavor:** Rich and complex maltiness is dominated by the grain and caramel flavors of Munich and Vienna malts. A touch of roasty character may be present but is rare. No hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish.

**Mouthfeel:** Medium to full bodied. Low to moderate carbonation.

**Overall Impression:** A dark, strong, malty lager beer.

### 14B. HELLES BOCK/MAIBOCK

**Aroma:** Moderate to strong malt aroma. Hop aroma should be low to none. Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

**Appearance:** Golden to amber in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

**Flavor:** The rich flavor of continental European pale malts dominates. Little or no hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish. Perception of hops may be more apparent than in darker Bocks.

**Mouthfeel:** Medium-bodied. Moderate carbonation.

**Overall Impression:** A relatively pale, strong, malty lager beer.

### 14C. DOPPELBOCK

**Aroma:** Intense maltiness. Virtually no hop aroma. While diacetyl or esters should be low to none, a fruity aspect to the aroma often described as prune, plum or grape may be present due to reactions between malt, the boil, and aging. A very slight roasty aroma may be present in darker versions.

**Appearance:** Gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

**Flavor:** Very rich and malty, infrequently a touch of roastiness. Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusel oils) should be very low to none. Little to no hop flavor. Hop bitterness varies from moderate to low but always allows malt to dominate the flavor.

**Mouthfeel:** Full-bodied. Low carbonation.

**Overall Impression:** A very strong, rich, lager beer.

### 14D. EISBOCK

**Aroma:** Dominated by malt. Definite alcohol presence. No hop aroma. No diacetyl or esters.

**Appearance:** Deep gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

**Flavor:** Rich malt and concentrated alcohol. No hop flavor. Hop bitterness just balances the malt sweetness to avoid a cloying character. No diacetyl or esters.

**Mouthfeel:** Full-bodied. Carbonation low.

**Overall Impression:** An extremely strong lager beer.

MONTH	STYLE	BJCP CATEGORY
February	Bock, Maibock, Doppelbock	14
March	Porter (COC)	15
April	Wheats	17
May	IPA (COC)	7
June	German Pils	2b
July	Pale Ales (American, Belgian, British, Scottish)	4c , 5a, 6a, 19a
August	American Lager (COC)	1
September	Meads	25
October	Strong Belgian Ale (COC)	18
November	Fruit and Spice Beer (COC)	21
*Indicates styles to be evaluated for an AHA club only competition entry.		

SBC Calendar		
Feb	9	Club Brew, Steve Fafard's House
	13	Club Meeting
	20	Beer Appreciation Night - TH Brewsters
Mar	13	Club Meeting
	16	Club Brew
	20	Beer Appreciation Night - TH Brewsters
Apr	10	Club Meeting
	17	Beer Appreciation Night - TH Brewsters
May	4	S. Cal. Hombrewer's Festival
	8	Club Meeting
	15	Beer Appreciation Night - TH Brewsters
Jun	1	Club Brew
	12	Club Meeting
	19	Beer Appreciation Night - TH Brewsters

MEETING AGENDA FEBRUARY 13 <sup>TH</sup> AT RED CAR BREWERY AND RESTERAUNT	
7:00 – 7:30 PM	Social Tasting
7:30 – 8:15 PM	Announcements and Business
	Call for membership renewals
	Report on Club Brew 1
	Planning for Club Brew 2
	Upcoming competitions and events
	New business
8:15 – 9:00 PM	Style of the Month: Bock
	Commercial Examples
	Homebrewed Examples
9:00 PM	Raffle



Strand Brewers' Club  
1348 221st Street  
Torrance, CA 90501

The objectives of the Strand Brewers' Club are to Brew Beer; to disseminate among the members information pertaining to the brewing, consuming, presentation, judging and history of beer; to promote home brewing of the freshest and highest quality beer; to promote and encourage homebrewing competition; and to foster general goodwill throughout this great nation of ours' through the making and consuming of this noble and most excellent beverage.

It is the policy of the SBC to brew and consume beer strictly for fun. Under no circumstances does the SBC support or condone in any manner the sale or barter of homebrewed beer, the operation of a motor vehicle under the influence of alcohol by a member or by any participant in any club event, or the provision of alcoholic beverages to minors.



Brewing the Best Damn Beer

Next meeting:  
**February 13**

7:00 p.m.

at: Red Car Brewery and Restaurant

1266 Sartori Avenue, Torrance

*DON'T FORGET*

- ☞ Homebrew (especially Bocks)
- ☞ Dues

## 2002 Club Officers

President:	Jim Hilbing	(310) 542-1843	james @ hilbing.net
Vice-President:	Steve Fafard	(310) 373-1724	sfafard@compuserve.com
Secretary:	Kurt Rump	310-364-0236	curtrump@earthlink.net
Treasurer:	Tom Empey	(310) 530-0235	tomnpat@pacbell.net
Activities:	Jay Ankeney	(310) 545-3983	jayankeney@aol.com
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