



DREGS

From the Keg

Strand Brewers' Club

March 1999

TIME FOR BARLEYWINE!

See articles, pages 1, 5 & 6

Foam at the Top

by David Welch

1999 TORONADO BARLEY WINE TRIP

Not ever having been to a barley wine festival before, Steve Finch and I finally decided that we must take a road trip to San Francisco to visit the Toronado pub for the 1999 Barley Wine Festival. After a 5-hour road trip and not wanting to waste any valuable drinking time, we decided to pull into Blondie's Pizza for a couple slices of pie and then it was off to the Toronado pub. They had 34 barley wines on tap this year. This was not a time for decisions, we simply had to try them all in numerical order. Being that the first barley wine was so cold, we decided to order in rounds of ten at a time to give them a chance to warm up. I think we tried them all (ok, a few kegs were out by the time we got there) in less than 2 hours. By this time we were feeling no pain (Steve was almost falling off of his bar stool)! Being the critic that I am, I thought the majority of them were fair to good, and a few were just down right awful and a couple of them were excellent. I am not going to list the marginal ones, but I will list the ones that I liked best in chronological order: Rougue's 1995 Old Crustacean, Sierra Nevada's 1998 Big Foot, Pike's 1997 Old Bawdy, Anderson Valley's 1998 Horn of the Beer, Hoptown Brewing's XSPA, Humbolt Brewing's Chesire Cat, Full

Sail's 1995 Old Boardhead (aged in Oak), Moylan's Old Blarney and Marin Brewing's Old Dipsea. I was surprised that a lot of the commercial barley wines had problems with high finishing gravities resulting in my opinion, overly sweet beers (or being a hophead, it could be that they did not have enough hops to balance out the sweetness). The 1999 Big Foot and Magnolia's Old Thunderpussy had way too much Centennial hop bitterness and flavor resulting in a harsh taste at this young age (I would like to wait at least a couple of years to try these again). I thought it was interesting that each brewery's barley wine tasted very similar in yeast profile to their flagship beer (ie; Redhook's Blue Line Barley Wine reminded me of a high gravity Red Hook ale). The judges ranked Twenty Tank's Nyack as #1, Napa Valley's Old Faithful as #2, and Pike's 1997 Old Bawdy as #3. By the time Steve and I tried Nyack, we had consumed plenty of barley wines. We almost hurled after our first taste. It was black in appearance resembling an imperial stout, but tasted like a cross between Jagermeister and Nyquill. It did not even taste like a barley wine at all to us, and we rated it as the wort barley wine that we had ever tasted! I suppose that's why there's chocolate and vanilla. They were out of Old Faithful when we got there and Horn of the Beer was very good. After a big breakfast on Day #2 we were both surprised that we were not completely hung over. In fact, we felt great. We took the Anchor Brewery tour in the morning, which was excellent. We sampled all of their mainstream beers on tap and their "Small Beer" which is only available in the bottle. It is made from the second runnings of Old Foghorn and was surprisingly refreshing (definitely a "lawn mowing" beer with less than 3% alcohol by volume). After a Dim Sum lunch in China Town it was time for a nap before we hit Magnolia for dinner. Magnolia had a great cask conditioned IPA drawn from a beer engine. I sampled all of their beers which were for the most part, pretty darn good for a microbrewery/restaurant. Their food was basic, meat and potatoes/

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What's Up

by Ron Cooper, Activities Director

23 FEB: By the time you see this the Brewski's Challenge will be history, a champion will be recognized and, hopefully, Brewski's will be brewing a first class beer (perhaps with a little more hops!) Congratulations to the brewer and to all the runners-up; I'm sure there were many close challengers and I didn't envy Brewski's judges; I helped them drink the beers without the awesome responsibility. (Final Friday on Tuesday this month, folks.)

13 MAR: The next club brew comes up right after the next club meeting - at Dave Cordrey's house. I expect details and map to be elsewhere in the Dregs. An ambitious menu - Tripel and Dortmund Export.

NOW: Don't forget your beer for Temecula. Now's the time to brew, while temperature control is easy. This year the festival is later than usual, 8 May, and the best campsites are going fast. (800)234-7275 to reserve, Hot line (562)908-9434. In case you missed previous announcements, there's free Malt or Extract from South Bay Homebrew Supply if you sign up. Check in with them for your freebie. Also, don't forget the Tap Handle Derby. You can still get blank handles at the March meeting on the 10th.

26 MAR: Final Friday returns to an old favorite, Naja's Place, Redondo Beach. Near the club members' center of gravity, this should be pretty accessible.

29 MAY: CA Blues and Brews Festival. This message from our esteemed President. "The date for the Great California Blues & Brews Festival at Avilla Beach (just past Pismo Beach) is set for Saturday, May 29th this year. Tickets are not available yet, but you can call the Hospice of San Luis Obispo at 805-544-2266 for more information about the event.

Campsites are filling up quickly, so call 805-595-2359 and ask for Shari to book your site at the Avilla Hot Springs campsite. There is a 3 day minimum booking for this campsite. I look forward to seeing lots of SBC members at the Festival.

ONGOING: BEER JUDGE CLASSES. We've got a lot of interest here - from ourselves and also Pacific Gravity and Long Beach. I've already got 25 names on the hotline. Details are not all set yet, but the main outlines are:

3 or 4 classroom sessions, followed by voluntary exam About \$30 for the classes, \$50 extra for the exam Location south of Sepulveda Pass. Schedule to be worked out to minimize club meeting conflicts

Please let me know if you'd like to be added to our list; I'll send out info as it develops. Also let me know of conflict days so we can accommodate as many as possible. Call me at (310)546-1524 or email to roncooper@earthlink.net

PACIFIC BREWERS' CUP. Planning meetings are the 4th Thursday at Culver City Home Brew Supply, 7 PM. If you're interested in participating, come by. Its at 4358-1/2 Sepulveda, just south of Culver Blvd.

Don't forget those Temecula Brews!

Ron

BARLEY WINE FESTIVAL, *Continued from page 1*

hamburgers/sandwiches, but excellent. After a fine meal it was time to do some serious drinking at Toronado. We decided that the 1995 Old Crustacean was too good to pass up, so we drank 11 oz. Tulip glasses of it all night until we killed the keg around midnight. About that time, we were in for a special treat as the owner of the Toronado pub was serving everybody who was drinking barley wine a sample of Batch 29 by Hair of the Dog that he had been aging for over 2 years in his personal 2 liter oak cask. The oak did wonders to this beer because it was simply excellent! After consuming several other barley wines and a few commercial beers, we had to finish the night with a three year old cask conditioned Cantilloon gueze that was served out of a beer engine. This may be the best lambic we have ever tasted! If barley wine is your thing, then it is your destiny to attend this festival!

Dave

MEETING AGENDA FOR MARCH 10TH

7:00 - 7:30 SOCIAL/RANDOM TASTING

1. Social Tasting
2. Individual Beer Judging/Evaluation

7:30 - 8:15 ANNOUNCEMENTS

1. SBC/Brewski's Competition Results
2. Tap Handle Derby For Temecula
3. Temecula Festival Tickets
4. Temecula Festival Beer Sign Up Sheets
5. Temecula Festival Gift Certificates For Beer
6. SBC Club Brew (March 13) For Temecula Festival
7. Final Friday-Naja's Place-Redondo Beach
8. Individual Beer Judging/Evaluation
9. 1999 AHA Nationals
10. Miscellaneous

7:45 - 8:15 AHA CLUB ONLY COMPETITION

Why don't we do it in the robe! (Belgian Ale)

8:15 - 8:45 STYLE TASTING & DISCUSSION (Barley-Wine Ale)

1. Commercial Examples
2. Homebrew Examples

The Veep Speaks

By Jon Maxey, Vice President

Since joining the SBC four years ago, I have often wondered how a thing like this gets started, what it was like to attend an SBC meeting when there were only three members. We happen to be very lucky to have some of those SOB's (strand original brewers) still active in the club, so I thought I'd ask them a few questions and see what I could find out about the origins of the club that's "brewin the best damn beer". If you happen to be new to the SBC you may not know that Pete Chin-Sang was one of the founding fathers and very instrumental in organizing the club at its beginning.

So, here's a Q and A session I had with Pete concerning the "dawn of homebrewing in the south bay".

VEEP: So, tell me Pete, what was the origin of the SBC?

Pete: Well, the original inspiration came from a homebrewer named Sean Devin who I worked with at Allied Signal. He asked me to come over to his house and help him bottle a batch of home brew, as a reward for helping he gave me a six-pack. After downing those, I called the AHA in Colorado and found out how to start a club. Now, up to this point, I had never brewed myself but I knew I was going to and ordered a brewing kit from William's Supply Catalog. I brewed my first batch and in the meantime the paperwork came from the AHA. At this point I just stashed it away.

VEEP: So there was yourself and Sean Devin, what happened next?

Pete: We started talking around work about homebrewing and found some others who had brewed and were willing to get together for an informal taste comparison. The original five members were all Allied Signal employees and included myself, Sean Devin, Mark Kolder, Doug Brasher, and Eric Stoker.

VEEP: But you still weren't the SBC yet, how did that come about and what were those first get-togethers like?

Pete: Basically all we did was get together and get smashed (funny how some things never seem to change) and after the third or fourth meeting I said, "Hey, lets start a club, I've got this mountain of paperwork from the AHA, all we have to do is pick a name, fill out the paperwork, and we'll be official". Doug Brasher ended up as the first president simply because we needed a name to fill in the blank and maybe he wasn't at that particular meeting so we stuck him in there (hey Dave, sound familiar?).

VEEP: So now you're off to a roaring start, how much were you brewing and how about supplies?

Pete: I personally had the brewing fever really bad. I was brewing every 2-3 weeks and I'd guess I did 200 gallons in my first 3-4 months. We were all using the William's Catalog and buying supplies mail order. Then I found a place called Marabella Vinyards in San Pedro that also stocked homebrew supplies which was a better situation because we didn't have to wait for the mail.

VEEP: Did you hear back from the AHA right away, and in the meantime was the club growing?

Pete: I didn't hear back right away, but we knew we were official when the next Zymurgy came out and the Strand Brewing Club was listed in the directory. And yes, the club was growing due to getting people at work interested, good word of mouth, and attending the Temecula Fest. People seemed to be drawn to the SBC party atmosphere, and of course, the best damn beer.

VEEP: Well, thanks for the historical overview, Pete. See you at the next meeting. Nuff said for now,

Jon

Spent Grains

by Bill Krause, Treasurer

The more I brew, the more 'opportunities' I find I can create for myself.

After attempting to write these columns for the last couple of years, I have depleted most of my stores of interesting or useful information. Consequently, I must resort to the 'anything new must be news' approach.

I've been on an enforced brewing hiatus since October, so I've had time to ponder my next beer and my brewing techniques. If you aren't familiar with it, the Homebrew Digest (home page <http://hbd.org>, htmlized daily postings at <http://hbd.org/hbd/CurrentHBD.html>) is a great source of useful (as well as arcane) information, and some spirited (if often odd) discussions. The archives can provide a wealth of information.

In any case, I decided to brew a lager for Temecula. In order to get the best start possible, I wanted to use a large (for me) starter. In the past, I've normally just stepped up a Wyeast smack pack to 1 pint or so. From discussions on the HBD on yeast starters, it appears that for optimal yeast growth, when you step up a starter, each step should be no more than 10 times the volume of the previous step. Thus, from a smack pack (50ml) you should go to no more than 500ml (about 1 pint). From there, you could step up to 5000ml (5 quarts). I decided to follow a 50ml to 500ml to 2000ml path.

Before pitching the yeast, the recommendation is to settle out the yeast, pour off the liquid, then add back some fresh wort. There are 3 reasons for this. One, you don't really want to be adding a large amount of liquid to your beer, since the starter characteristics are probably not at all like what you are brewing. Two, starters are normally fermented very warm (over 70 degrees) and are aerated while fermenting. Neither of these techniques makes good beer - adding a lot of this liquid certainly isn't going to help your new beer. Finally, the yeast will take off fastest in your beer if it is actively growing. This can be best achieved by pitching when the starter is at high krausen (most active fermentation). Thus, adding a small volume of new wort will allow the yeast to start growing again.

So, I made up gallon or so of starter, and bottled it, for use over the 5 days or so of growing up my starter. Everything went fine. On brew day, I decanted off the 1/2 gallon of fermented liquid (BTW, Wyeast 2035 American lager really flocculates out well), and added my final pint of starter. So far so good. Now clean out the bottle - uh oh, smells awfully lactic - this is not good - smell the starter - doesn't smell right - (expletive deleted)! Your next question will be - didn't you refrigerate the wort you bottled? You can guess the answer to that one.

What to do next? Well, the beer was brewing, so, what options do I have? Might as well pitch the yeast and see what happens. Hopefully, the low fermentation temperatures will allow the yeast to overpower the bacteria present. Lagering should also help to keep it under control. I'll let you all be the final judge at Temecula! (don't worry, if it's bad, I won't embarrass the club by bringing it).

Bill

TAP HANDLE DERBY KITS ON SALE!

The object is to see who can create the Most Unique, Best Crafted and Ugliest tap handles for the Official SBC Serving Booth. Kits will consist of a standard block of wood with a threaded insert for attachment to the tap and will be on sale for \$5.00 at the March club meeting. Proceeds will be used to make improvements to the booth, which will include a CO2 gas manifold.

You may carve, paint and decorate your handle kit to produce a custom beer tap handle that will be used to pour your homebrew at Temecula. You get to keep the handle, too. Prizes will be awarded in the aforementioned categories at the April club meeting (according to popular vote of members present). Hopefully everyone won't shoot for the ugliest prize! You may buy multiple handles to improve your chance of winning.

Upcoming Events

For a complete list of what's happening see the SBC website at <http://strandbrewers.fsn.net>

March 7-14 BARLEYWINE FESTIVLE Lucky Baldwins, Pasadena (See page 6)

March 10-Club Meeting @ South Bay Homebrew Supply

- Club Selection for "Why Don't We Do It In The Robe" AHA Club-Only Competition (Belgian Ales)
- Commercial Style Tasting: **BARLEY WINES**
- Grain & yeast give-away for Temecula Brewers
- Tap Handle Derby kit sales • Raffle!

March 13-Club Brew at Dave Cordrey's house

March 30-Final Friday - Naja's Place, Redondo Beach.

AHA National Homebrew Competition, The world's largest homebrew competition.

First-round entries due March 29 to April 9, 1999.

Second-round entries due June 14 to June 18, 1999.

Special rules and style guidelines apply.

For details, see insert in Jan/Feb 1999 Zymurgy magazine or contact the American Homebrewers Association at (303) 447-0816 or email: aha@aob.org.

April 14-Club Meeting @ South Bay Homebrew Supply

- Taste & Tell: Extract Brewing by Ron Cooper
- Tap Handle Derby judging and awards
- Social Tasting • Raffle!

May 8-Southern California Homebrewers Festival, at Lake Skinner in Temecula, CA.

May 12-Club Meeting @ South Bay Homebrew Supply

- Bockanalia Club-Only Competition, AHA Club-Only Competition

UPCOMING HOMEBREW COMPETITIONS

For a more extensive listing please visit <http://strandbrewers.fsn.net/html/Competitions.htm>

3/5/99 to 3/6/99

6th Annual America's Finest City Homebrew Competition, AHA Sanctioned Competition, San Diego, CA. Entries due 2/15/99 thru 2/26/99 with \$6 entry fee.

INTERNET - <http://www.softbrew.com/afchbc>

Contact Greg Lorton at (760)943-8280 or (760)635-0528, e-mail: glorton@cts.com.

-March 10 1999 (at SBC Meeting)

Why Don't We Do It In The Robe - Belgian Ales Club-Only Competition, AHA Club-Only Competition. AHA Category 2. Belgian- & French-Style Ales (No Lambics)

Winning entry due 3/22/99.

INTERNET - <http://beertown.org>

Contact: Brian Rezac at (303) 447-0816 ext. 121 or e-mail brian@aob.org

End of May 1999 (More details coming...)

Bockanalia Club-Only Competition, AHA Club-Only Competition. AHA Category 12. Bock

Southern California Homebrewers' Festival

Saturday May 8, 1999, 9:00 am - 9:00 pm

Lake Skinner, Temecula CA

Camping Reservations are going fast. Most of us will be in Loop A. If you prefer something quieter, you might choose Loop B or C. Camping reservations 800-234-7275.

Tickets - Tickets are available at the meetings for \$30. This event is not open to the public, but some tickets will be made available at the door for \$50. Buy now.

Volunteers - For the past few years the clubs received a rebate of \$3 for each ticket sold. Last year a new policy was implemented by which the clubs receive the rebate only if two or more volunteers show up for duty. Each volunteer works a two-hour shift and gets in free. To volunteer call Lisa Cook at 909-682-5765 or Kurt Miller 909-689-7643. Shifts and duties assigned on a first-come first-served basis.

Food - Gazzolo's Sausages, Taco Factory, Hot Pot

Speakers - Greg Noonan and 2 others to be determined

Entertainment - Jazz band in the morning. Evening band to be determined

T-Shirts - T-shirts with the festival logo on the back and our club logo on the front are available pre-paid only. \$12 up to XL. \$13 for XXL and XXXL. You must pay by the March meeting.

Beer - The beer is provided by the clubs. That's us! If you haven't yet brewed for the fest then get brewin'! We always make a most impressive show with the quality and quantity of our beer. Let's keep up the tradition.

Be Cool. - Please take responsibility for yourself and any friends that you purchased tickets for, both at the festival and the campground. If we end up with problems, we will no longer be welcome at Lake Skinner. Please be responsible. The future of the festival depends on you.

Lucky Baldwins

Dan Hakes, Traveling Taster

Last Valentines Day I thought that taking my wife out for a wonderful evening of sampling beers would be a perfect thing to do (wild romantic that I am). I had noticed an ad for a bar in Pasadena that was having a Belgian Beer tasting and Valentines Dinner on Valentines Day. Perfect! So I called up and made reservations. Much to my disappointment I received a call from one of the owners, David, letting me know that the person the was going to give the tasting had to cancel, so the whole thing was called off. I had a nice talk with David anyway, and he seemed like a person who enjoys fine beers, and liked to talk about beer. After discussing it with Anne we decided to go anyway.

When you walk in the front door you find yourself in the kitchen! (It's where you always end up at a party anyway) We were greeted by Peggy, (the other owner) and were shown to a small, intimate room with old brick walls, very tall ceilings, and European flags. Walking around further I found more similar rooms, the bar, an upstairs darts area and an outside patio. We sat down and got to work, trying to decide what beer to try first. Anne decided on the Lindemans Framboise Lambic (on tap) and I tried the Craftsman IPA (a local Pasadena brewery). How can you go wrong with the Lindemans? It was wonderful, "in your face" raspberries. It was served in a beautiful tall glass, with the Lindemans logo and gold foil. The IPA was quite nice, though a little underhopped by SBC standards.

We followed that round with a Piraat, a Belgian Tripple. I love this beer, and it was wonderful on tap. David came over and chatted with us, and he brought a small selection of bottles that were not on the menu, including an Old Boarhead by Full Sail. I had seen pictures of the bottle, but had never tried it , so I did not let him take that one away from the table. It was great, big, nice hop/malt balance (lots of both), wonderful nose, fruity yeast undertones.

By now our food arrived. Anne had ordered the fish & chips (the best in old downtown Pasadena) and I had ordered the steak pie. Both were very good. The fish was tender with a crisp crust, very tasty, the steak pie was very meaty with a very savory sauce.

We followed the food with a Hoegaarden Belgian White Ale for me, and a Craftsman Orangegrove ale for Anne. The Hoegaarden was on tap, and served in an appropriate glass. Wonderful beer, light and fruity. The Orangegrove is made with orange juice, and Anne thought it was really good. The orange is not overpowering and shows up in the aftertaste.

David had made another visit to our table and brought us a complimentary Ichtegems Old Brown and an Ichtegems glass which he let me take home. I really like this Belgian ale. Malty with a lot of fruity yeast flavors.

By this time I was feeling no pain and we decided to call it a night.

My overall impression of Lucky Baldwins is that it is an establishment where the owners are real beer fans, and the quality of the beers was fantastic. Lots of Belgians on tap, a

Barleywine Festival - Lucky Baldwins

Dan Hakes, Traveling Taster

Lucky Baldwins in Pasadena is holding their first annual Barleywine festival, to be held March 7th to March 14th.

Never having heard of Lucky Baldwins before noticing an ad for this festival, my wife and I visited this establishment (see article, this page). I got on the mailing list and promptly received a partial list of the brews to be on hand for this festival:

- Cheshire Cat - Humbolt Brewing
- Barleywine - Coast Range
- Old Boarhead - Full Sail
- Old Bawdy - Pike Brewing
- Fred - Hair of the Dog
- Adam - Hair of the Dog
- Old Nick - Youngs
- Gnarleywine - Lagunitas Brewing
- Eye of the Hairball - Lagunitas Brewing
- Draak's Double Abbey Ale - Lind Brewing
- Old Dipsea - Marin Brewing
- Old Blarney - Moylans
- Old Crustacean - Rouge
- Bearly Legal - Thirsty Bear Brewing
- Old Foghorn - Anchor Brewing
- Bigfoot 98 & 99 - Sierra Nevada
- Burley Barley - Craftsman Brewing
- Stalwarts Imperial Stout - Wizard
- J.P.Grey's Wee Heavy - Alesmith Brewing
- Belgian Strong - Alesmith Brewing
- Old Rasputin - North Coast Brewing

The festival is to start with a judging, March 7th at 12:00 p.m., the winners to be announced at 4:00 p.m. From there, they will have judging sheets for customers to use, the results of the customers favorites to be announced on Sunday March 14th at 8:00 p.m. There will also be prizes from the participating breweries given out at that time.

I plan to support this festival and plan to make at least two visits, one on opeing day (I plan to be there when they announce the winners) and again on Saturday the 13th. I hope it is a great success, so they will have it again next year.

couple of barley wines, several microbrews. They served the beers in the appropriate glass, which I find a real enjoyment. The draught list has 31 different beers listed, with no macrobrews on the list. The bottled beer list had 46 different brews, and only 4 are of the Bud/Coors variety. And if you get to talking to the owners, I suspect he might bring out stuff that isn't on the list, like he did for us.

The address:

17 S. Raymond Avenue (1/2 block south of Colorado)
Pasadena, CA

The Boiling Pot

David Cordrey - Incoming SBC Secretary

There are a few items of business that need to be settled **this month**.

First, this will be the last issue of the *Dregs* that you receive unless your membership is renewed. Your membership expiry date is printed on the Dregs mailing label above your name. A list of members that haven't renewed is included in this issue. Remember, dues are only \$20 (that's 20% off) this year for renewing members.

Second, please update any changes to your personal info on file with the club. This includes your address, phone numbers, and email. A list of members email addresses is included in this issue; please check yours to make sure it's current, and inform me of any changes. Also, if any of the recent area code changes have affected you, please check with me to make sure our records are current.

The March meeting will be the last chance to register your brews for the Southern California Homebrewers Festival in Temecula. When you register your brew, you're promising to bring a 5-gallon batch to Temecula, and in exchange the club will give you a \$10 credit for ingredients for each 5-gallon batch. Recipes for your brews will be published and distributed at Temecula. Forward your recipes to Steve Fafard ASAP by email at <mailto:Sfafard@compuserve.com> or online at <http://strandbrewers.fsn.net/html/recipefrm.htm> <http://strandbrewers.fsn.net/html/recipefm.htm> (Please indicate that the recipe is for Temecula 1999).

The March meeting will also be the last chance to enter the Tap Handle Derby contest. Kit sales were brisk, even with the light turn out at the February meeting. There are only a few kits left, so if you want one or more kits please email or call me so I can make some more kits. The cost is \$5 per kit and the judging and awards will take place at the April meeting.

Finally, Saturday March 13 is the club brew for Temecula. The club brew will be conducted at my house in South Torrance. We'll be making 10 gallons each of Belgian Tripple and a Dortmund Export using a decoction mash. We'll be signing up brewers and brewing equipment providers at the March meeting. If there are enough people we can have a BBQ (weather permitting) or we'll send out for pizza.