

Brews & News



A Publication of the Maltose Falcons Homebrewing Society

Volume 35 January 2009



Big Brews

Brews & News

Vol. 35, No.1 January 2009

PUBLISHER

Maltose Falcons Home Brewing Society

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Brews & News (ISSN 1941-5000) is published monthly by the Maltose Falcons Home Brewing Society, Woodland Hills, CA 91362. A one-year subscription is included as a benefit of membership, and is distributed via e-mail. Members may also access current and archived editions by logging onto the Web site www.maltosefalcons.com, and clicking on the appropriate PDF file.

All materials to be submitted for possible publication should be sent to: Newsletter@maltosefalcons.com with "submission" in the subject. All photographers please submit your photos!

**Deadline for February issue:
January 29nd**

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Editor's Desk

By Skipp Shelly, Newsletter Editor

Well another year is upon us. I hope everyone had as good a time as I did over the holidays, lots of good food and better beer. It is already looking like a VERY busy year for the club, contests, meetings, tours, the 35th anniversary and more. Hope to see ya'll Sunday for the meeting.
~Skipp



NOTICE!: The February meeting has been moved to Feb. 8th.

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2008 Was Great But 2009 Will Be Sublime

By: Steve Cook



The New Year is here and the Falcons are getting all revved up for another Year of Beer. The first event of 2009 will be the Club meeting on the 11th of January, where the Grand Hydrometer's presentation will again be Winter Warmers. The GH Cullen Davis wants to do Winter Warmers II because of the numerous holiday brews out now and because soon he won't be able to get them for another year. Along with at GH presentation we will have all those excellent home brews that we bring in. (Ed. Note- Cullen is doing *Belgian Dark Strong in light of the "Falcon Tamer" now being on tap up in S.B.*).

The next event is the Doug King Memorial Specialty, Experimental, Lager Competition. The entries are due the 9th of Jan, and the Judging will be held on the 24th of Jan. This is a very important competition because it is in remembrance of our Infamous Falcon Doug King and all of his interesting and unique brewing practices.

Well actually the next event would be the Home Brew 101 Class held on the first Tuesday of each month. For those new to the hobby this is the best beginner class that can be held. It demonstrates the hands on making

of an extract beer. The 101 Classes will be held at 7:00 pm on Jan 6th and Feb 3rd at the Shop. Contact vicepresident@maltosefalcons.com to RSVP for the class.

Then in about two weeks the Falcons will be given a real treat when we are taken on a tour of the HUGE Budweiser Brewing and bottling facility in Van Nuys. John Kaufman our Activities Director, (contact him at, activities@maltosefalcons.com) has secured 3 tours of about 15 people each so all should be accommodated. This will be an amazing tour, I wish I could go but alas we all must work and that's where I'll be.

For those of you who want to try a great beer and want to take a road trip to get it, you could head up to Santa Barbara and visit the Brew House where Pete is currently serving "Falcon Tamer" the beer that won the 1st Annual Surf Liner Comp we held with the Santa Barberians last Aug. They beat us fairly but we won't stay "Tame" for very long. Those Barberians will see us this summer for the 2nd Annual Surf Liner Comp where we'll be judging Strong Dark Belgians.

from events of the past holiday season. We had a great time at the Stuffed Sandwich Holiday Tasting this year. Sam and Marlene had a wonderful selection of other worldly and local Winter Warmers along with those killer sandwiches. We had about 6 no shows this year so, in the future get on the waiting list for just about any Falcons Event and there is a good chance you will get the call. The other activity last month was the Shop Brew x 2. This was the brainchild of John "no beer under 9.5%" Kaufman. He envisioned and completed (with a little help from his friends) 60 gals of Russian Imperial Stout. We used the Shop's 30 gal system as well as John's 20 gal system to produce 60 Gals of 1.090 RIS. The process was long interesting and we made up allot of it as we went along. Twelve brewers took wort home and the RIS tastes darn good in secondary. There should be some at the February Club Meeting.

Here are a couple of reports

President



Folks enjoying the Stuffed Sandwich.



Stuffed Sandwich tasting.



Former Pres. hard at work.

Other events to look forward to are, the February Club meeting (on the 8th because of SuperBowl) where we hold our Annual Chili Cook Off, the Mayfaire Comp and Festival in April and May, a bus trip to breweries somewhere in busing distance (TBA) in the Summer, the Southern California Homebrew Festival (SCHF) at Lake Casitas in early May, the American Home Brew Association Annual Conference is being held in June in Oakland CA where the Falcons will host the Hospitality Room, and way out there in October is the Maltose Falcons 35th Anniversary Bash that is still in the planning stages.

So all you Falcons mark you calendars make you reservations/RSVPs and steel yourselves for this bodacious schedule of Beer and Brewing activities.



The Pres., hard at work?

President



Vice Presidential Rant January 2009

By: Martin Carman and Aaron Selzer

Under chilly skies, the Falcons closed out the year with a gargantuan shopbrew, finishing just ahead of a winter storm. With a crew of 12, and with many more falcons assisting, no less than 60 gallons of a dark and murky imperial stout was concocted from 184 pounds of grain and over 2 pounds of hops. Brew commander John Kaufman (did I mention that this beer will be strong?!) whose own brewing system was hauled in to supplement the shop brewery, lead the effort. As the brew marathon ended just ahead of a storm, it was a fine time to reflect on the year past and all the pleasures our friends and our beers gave to us. The Falcons are planning for 2009 to be just as rewarding.

The Doug King Memorial competition is this month. Lagers, specialty, and imperial beer entries should be brought in to the shop by January 9th. Judging will be held January 24th. If you're available to judge or steward, let one of the VPs know, either Aaron or Martin.

As you know during monthly club meeting we typically taste some 15 to 20 homebrews. A vote at the end for the "best of meeting" beer is quite competitive. Most of these beers are excellent and would give a good accounting of themselves in a formal competition. I would like to encourage falcon brewers, both novice and experienced alike to enter some competitions this year. Keep in mind that a good percentage of competition ribbons go to extract beers, so don't be shy about entering any of your brews. And why not show some pride in your brewing skills and your homebrew club? Bottle a six-pack or two for competitions. The score sheets you get back are an excellent source of objective

feedback on your beers.

I know that packaging and shipping competition beer is both time-consuming and expensive. The club will therefore attempt to provide transport of entries to all the targeted competitions, including America's Finest City, Pacific Brewers Cup, State Fair, Southern California Regionals, and State Homebrew Competition (aka Stern Grove). Mayfaire and LA County fair are, of course, judged by the club, so entries can be left at the shop. For the upcoming America's Finest City contest, Skipp has volunteered to transport all club entries from the shop to San Diego.

In 2009, Brewing 101 classes will continue on the first Tuesday of every month. I lead the December class. An ESB, including a full hour boil, went into the fermentor in 2 hours flat. I recently kegged the beer; samples will be available at the January meeting.

So raise one back for the new year. The weather is fine and sunny again, bringing with it, no doubt, another year of celebration, brewing, and comraderie.

Martin Carman
Aaron Selzer

Vice Presidents



The Publicity Report

By Diane Van Wagner, Publicity Director



The December “Big Brew” was a huge success. The crew succeeded in brewing up 60 gallons of Russian Imperial Stout with a starting gravity of around 1.088. There was a full crew of 12 people. They are as follows: John Kaufman, Kent Fletcher, Skipp Shelly, Diane Van Wagner, Nancy Gold, Dave Lustig, Jim McGowan, Steve Cook, Craig Wickham, Bill Heath, Aaron Sellzer, and Joel. Everyone was on time, and very excited about this endeavor.

John Kaufman, our brew crew leader, brought his 25 gallon system to the shop to augment the club’s 30 gallon system. He did a great job organizing the crew. The crew weighed out and crushed the grain, then had to weigh the grain out again into two equal batches. The grain was mashed in 3 mash tuns, and was boiled in two boiling kettles. The brew crew was kept working hard all day with keeping all aspects of the brew coordinated between the two systems. At times it was trying, but John kept the crew focused. The resulting wort from both batches was combined equally into the crews carboys to make one beer.

We had many excellent examples of commercial imperial stouts to sample, as well as many other beers to drink through out our marathon 11 hour brew day. There were also many people who showed up to support the club and observe the all grain brew process, or to just join in the party. All in all, it was a very satisfying but tiring day for the crew. Much thanks to everyone involved!

Our January shop brew is scheduled for the 18th. It is going to be led by Paul and Serge. They are going to brew up an Oktoberfest beer using a single decoction mash. There are a few slots available for this brew. If you are interested, please contact me at publicity@maltosefalcons.com. Please include your email address so I can let you know if you are on. It is a first come, first serve basis.

BIG STOUT BREW



RECIPE OF THE MONTH

AARON'S WINTER SOLSTICE BARLEYWINE

GRAIN:

11 # DOMESTIC 2-ROW
10 # MARIS OTTER
2 # MUNICH MALT
1 # PILSNER MALT
1 # BISCUIT MALT
1 # CRYSTAL MALT 40
2 OZ CRYSTAL MALT 220
½ OZ CHOCOLATE MALT
1 # DARK BROWN SUGAR

HOPS:

1 OZ SUMMIT 18.1% @ 90 MIN (ALL
PELLET)
1 OZ CHINOOK 13.5% @ 90 MIN
1 OZ COLUMBIA 12.0% @ 90 MIN
1 OZ SIMCOE 10.1% @ 15 MIN
1 OZ STERLING 7.1% @ 15 MIN
1 OZ SUMMIT 18.1% @ 0 MIN
1 OZ CRYSTAL 3.5% @ 0 MIN

NOTES:

TWO STEP INFUSION MASH: 140F X 30
MIN, 152F X 90 MIN.
SPARGED 9 GALLONS INTO BOIL POT;
THREE HOUR BOIL; 5.5 GALLONS INTO
FERMENTOR.
FERMENTED WITH WYEAST 1056 YEAST
CAKE FROM PRIOR BATCH.
RICE HULLS RECOMMENDED TO AVOID A
STUCK SPARGE.
OG: 1.133 FG 1.039

BREWED 12/23/07, SO 11 MONTHS OLD AT
THE TIME OF THE COMPETITION.
IT IS REMARKABLE HOW MUCH THIS
BEER CONTINUES TO IMPROVE OVER
TIME.

Burgermeister

By: Scott Wyse & Carrie Love

It's amazing we're even getting this article in this month considering we're still recovering from our new year's party. I'm still gathering streamers, beer bottles, horns and balloons but fun was had by all!! Don't forget we have a chili cook off at the February meeting. I'll have the rules in the next news article. Happy New Year everyone!!

Cheesy Garlic Beer Biscuits

4 cups Bisquick
3/4 cup grated sharp cheddar
2 tablespoons melted butter
12 oz beer of your choice

Garlic butter

1 stick butter
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon dried herbs

Thanks again to those who sign up to help out with the monthly meals, don't forget to sign up for future meals

January Menu

**Pulled Pork
Shrimp Grits
Black Eyed Pea's
Corn Bread Muffins
Flan for Dessert**

Instructions

Preheat oven to 400 degrees. Grease 12 cup muffin tin. Combine Bisquick and grated cheese, coating cheese well. Add beer and 2 tablespoons melted butter, stir until its just combined, don't over mix. Pour into baking tin and bake for 15 to 20 minutes, tops will be nicely browned. In the mean time melt the stick of butter and add the garlic, salt and herbs. Just as soon as the biscuits come out, brush the garlic butter across the top with a pastry brush.



The Home Beer, Wine and Cheesemaking Shop

* * *

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818-884-8586 (or) 800-559-9922

* * *

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Check the Web site for the latest beer-related
events and brewing goodies. Everything for the
dedicated brewer, wine- or cheesemaker!

You know you're a homebrewer if ...

**If you go appliance shopping and
take carboys along for sizing.**

**If "coming out of the closet" means
that the next batch is getting
bottled.**

**If you incorporate a 3 tier system
into the design of your new deck.**

**If you can't make tea without
thinking about sparging grain.**

**If you find hop leaves in your dryer
lint.**

**If you have 3 new coolers in the
brewery, but 1 crappy old one for
picnics.**

**If you have more types of beer
glasses than you have plates and
bowls.**

**If you watch your primary fermenter
with the same intensity that a cat
watches an aquarium.**

Membership

By Mick Deering, Membership Director

Here's a reminder of the great benefits of your
Maltose Falcons Membership:

10% Discount:

Home Wine, Beer & Cheesemaking Shop

22836 Ventura Blvd. #2
Woodland Hills, CA 91364
818-884-8586
(applies to purchases only)

Tavern Services

18228 Parthenia St.
Northridge, CA 91325
818-349-0287
*(applies to CO₂ and all purchases—
except beer)*

Vendome Wine & Spirits

10600 Riverside Dr.
Toluca Lake, CA 91602
818-766-9593
(applies to beer only)

Red Carpet Liquor

400 E. Glenoaks Blvd.
Glendale, CA 91207
800-339-0609
(applies to beer only)

20% Discount:

O'Shea Brewing Company, Inc.

28142 Camino Capistrano
Laguna Niguel, CA 92677
949-364-4440
(applies to bottled beer only)

25% Discount:

Boneyard Bistro

13539 Ventura Blvd.
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Mayfaire in May

Sunfest in August

Oktoberfest in October

Show Your Card!

All of the above benefits are only available to you if your membership is current. Your membership expires on the *last day* of the month printed on the front of your membership card, and in the year that has been punched. Remember, you can always get your card punched at the Home, Beer, Wine & Cheesemaking Shop or at any of our monthly meetings.



A Reunion at Home

by: Bruce Brode

Saturday, December 13, 2008 saw a reunion of Falcons at The Home of the Stuffed Sandwich in San Gabriel, for our yearly tasting of Winter Holiday beers. For me personally, this was also a reunion with a good friend, Gerald "Jerry" Stoker, who has moved back to Southern California after an absence of more than 12 years spent raising his family in Houston. His presence was particularly significant to this tasting event, as it was Jerry who inaugurated it in 1989 or 1990 while serving as Activities Director for the Falcons, and we've done it each December since that time. So, it was time for Jerry to come home.

The Home of the Stuffed Sandwich, owned and operated by Sam and Marlene Samaniego for more than 30 years, is certainly an oasis in the large and largely beer-challenged county of Los Angeles. Where else would you find a lineup of draft beers awaiting you that

includes not only current-release Sierra Nevada Celebration Ale and Anchor 'Our Special Ale,' but also two of the world's greatest strong beers, Scaldis Noel and Samichlaus? ON DRAFT?! Not to mention a special on bottled Celebration Ale from the 1992 bottling? Egads!

Drew Beechum was present to help us 20 or so Falcons navigate through the lineup of 14 holiday beers that Marlene had put together for our special tasting. She prides herself on being able to include brews every year that Drew has never tasted, a considerable task, and she always succeeds. All this confirms what a great resource this place is for beer geeks like us, with literally hundreds of beers on hand, and illustrates what can happen when you've been dealing with beer distributors for 30 years.



BRUCES BEER REVIEWS

Without further ado, here are my customary tasting notes, and hazy recollections, including our ratings of each brew on the one (worst) to five (best) Falcons scale:

1. **Avery 14er ESB Ale,**

Avery Brewing Company, Boulder, Colorado. At a pale honey-amber, this was felt to be lighter in color than the best-known ESB from Fullers of London. Nonetheless, in both aroma and flavor it captured the buttery aspects of malt and fermentation that the Fullers product is known for. Although the body of the brew seemed a little thin, there was nice flavor balance, particularly a well-placed yet unobtrusive hop bitterness level, and it was given a rating of 3½ Falcons. By the way, a "14er" is one of Colorado's several mountain peaks that exceed 14,000 feet of elevation.

2. **Bison Organic Pumpkin Ale,**

Bison Brewing Company, Chico, California. Certified organic by the C.C.O.F. Aromatically fruity pumpkin, a touch of spice, and a bit of burnt essence waft from the glass, atop a hazy pumpkin-orange color. The body is thin, with some acidity and subtle spices, and finally a lasting bitterness on the palate. Organic beer is a great goal, but this particular one didn't fare so well, meriting a mere 2½ Falcons.

3. **'T Smisje Kerst Belgian Winter,**

DeRegenboorg, Brugge, Belgium. Brewed with spices: coriander and grains of paradise. The aroma is fruity and spicy and highly complex. Hazy (like most of the day's beers were), with a dark orange color. The rich body is sweet, with punctuations of fruity acids

and spices, also a slight note of dust. It is truly hard to believe that this beer contains 11% alcohol by volume (ABV), as it hides it extremely well. An outstanding holiday beer, and very likely the favorite overall beer of the entire tasting, rated at 4 Falcons.

4. **Innstadt D'Inn'Staade Wintersud,**

Innstadt Brauerei, Passau, Germany. A nice characteristically German malt aroma exudes from the hazy light brown-orange colored brew. The malty flavor is smooth and complex, with notes of butter, honey and apple and a slightly nutty edge perhaps provided by a touch of oxidation. At only 5.6% ABV this seems to represent a trend among German breweries away from big Doppelbocks to something lighter as holiday beers. Very nice label design, a class product, and worth 3 Falcons.

5. **Port Brewing/The Lost Abbey 10 Commandments Ale,**

Port Brewing Company, San Marcos, California. Brewed with honey, raisins and rosemary. There is a fruity aroma with rosemary highlights preceding malt notes. The dark red-brown color is somewhat obscured by haze. The flavor is rich, full-bodied, and complex while being centered on malt and raisins, with the unique rosemary essences playing off of that. While undercarbonated, it has some Saison-yeast characteristics including acidity and a note of black pepper. There was a considerable variance of opinion on this one, which wound up drawing an overall rating of 3 Falcons (but was closer to 4 in my book).

6. **Alpine Ichabod Ale,**

Alpine Brewing Company, Alpine, California. Bavarian-style dunkelweizen brewed with pumpkin, cinnamon, and nutmeg. A smoky-burnt aroma also includes clove, earthy, and medicinal odors. Very dark brown opaque color. The dry flavor has chocolate and spice character, and a bitter-astringent aftertaste that imparts an unbalanced profile. Although it is an unusual brew, it is hard to characterize this as a weizen beer, based on its flavor profile. 5% ABV, and given 2 Falcons.

7. **Stone/Nogne O/Jolly Pumpkin Special Holiday Ale.**

This is a joint project of Stone Brewing Company of Escondido, California; Nogne Ø Brewery of Grimstad, Norway; and Jolly Pumpkin Artisan Ales LLC of Dexter, Michigan. Brewed with spices. The complex aroma displays coniferous (pine and juniper) essences, smoke, malt, perhaps chestnut. The dark red-brown color is in line with several of the brews we sampled. The surprisingly smooth initial malty flavor has enough space for more complex flavor elements, which assert themselves as a dry presence in the late palate and finish, leaving the drinker with an impression of balance yet with specific spice impressions. One of the most interesting brews of the day, containing 9% ABV, and rated at 3¾ Falcons.

8. **Avery Out of Bounds Stout,**

Avery Brewing Company, Boulder, Colorado. This has a good "stout aroma" consisting of ale yeast fruitiness, roast



BRUCES BEER REVIEWS

coffee, and malt, in about that order. Color is, not surprisingly, black with garnet glimmers around the edges. A rich, roasty-bitter stout flavor profile does not disappoint, with a good chocolate note mid-palate. It is nicely chewable at Export or Foreign strength, and falls somewhere between Irish Extra Stout and American-Style Stout. Rated at 3½ Falcons.

9. **Telegraph Winter Ale,**

Telegraph Brewing Company, Santa Barbara, California. There is a rich, fruity-spicy aroma—Allspice? Coriander? A deep, dark brown color awaits the drinker and leads to a rich, mouth-filling body and complex flavor that was subtle to me, and not so subtle to others, with a slight sour tang in the finish. The label teasingly describes the flavor as containing "hints of cinnamon, allspice, and sweet ancho chiles" but does not actually confirm that those items are used in the brew. Rated, with some controversy, at 3 Falcons.

10. **Old Danish Braggot,**

Dansk Mjød A/S, Billund, Denmark. Brewed with ginger and contains 10.1% ABV. Braggot is a hybrid beverage, usually considered a mead that contains elements of both beer and mead. This one does display the promised elements of ginger and honey in its aroma, along with some esters. The amber-brown color is, of course, HAZY (or is it my mind at this point?). The sweet flavor seems to lack some depth, but the ginger is certainly present, along with some "mead congeners" (fermentation fellow travelers to the alcohol which can really

get you looped). This one was highly controversial, and wound up rated at 2¾ Falcons.

11. **La Rulles Cuvee Meillers Voeux,**

Brasserie Artisanale de Rulle, Rulle, Belgium. 7.3% ABV. There is a rich chocolatey-malty aroma, with nice fruity esters. Although the brown color is, predictably by now, hazy, it also displays an excellent lacy head which lasts well. The body is fairly rich, with a malty flavor displaying cherry fruit notes, a slight Saison character, and a very light finish. The dry chocolate flavor leads, and other flavors follow. Well-received, and rated at 4 Falcons.

12. **The Bruery Autumn Maple Ale,**

The Bruery, Placentia, California. "Belgian-Style Brown Ale Brewed With Yams, Molasses, Maple Syrup, and Spices" according to the label. There is a spicy lead-in to the aroma, and some sugary elements behind that. The medium brown color is, you guessed it, hazy! Just as advertised, the sweet flavor shows maple, spices, and yams—a fascinating combination of flavors in a beer! (And not to everyone's liking). 10% ABV. Rated at 3¾ Falcons.

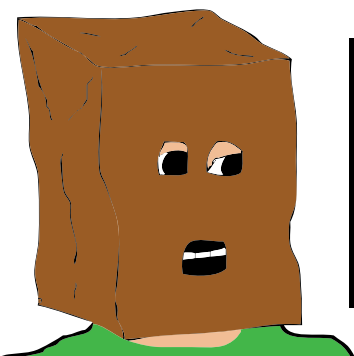
13. **Alpine Boris Barrel-Aged Imperial Stout,**

Alpine Brewing Company, Alpine, California. Aged in Bourbon barrels. I find that an autolysis (yeasty-soapy) aroma dominates, with some burnt roast arriving in my nostrils after that. Drew described it as "roasted red apple" (hmm, I wonder what he had for

breakfast?). Others perceived some oxidation. The thoroughly black color does not allow me to perceive how hazy it is, what a relief! There is a nice, brisk, coffee liqueur-like presence in the sweet flavor. Some tasters perceived sourness (I didn't). Overall, there is good balance in this big, rich beer which weighs in at 10% ABV. Favorably rated at 4 Falcons.

14. **The Bruery Partridge in a Pear Tree,**

"Verse One," Belgian-Style Abbey Ale, Quadrupel, The Bruery, Placentia, California. Despite being in business for less than a year, Patrick Rue has managed to create quite a buzz about his beers. His plan appears to be to issue a series of holiday beers titled after the various gifts described in the song The Twelve Days of Christmas, and this is the first in the line, so recently released that even Sam and Marlene hadn't tasted it yet. The subdued aroma displays alcohol (expected), touches of spice, malt, esters, and a slight acetic acid background. The brown color is hazy (what a surprise). There is a rich, spicy, Saison-like profile to the flavor, with a chocolate backdrop. Drew even claims to note some pear character, which REALLY makes me wonder what he had for breakfast. Rated at 3½ Falcons.



The Phantom Brewer

Beardedless Extract Usage

Every go to pour DME or sugar out of a bag into the boiler and end up with a weird beard of goo stubbornly hanging out? Steam makes the DME go all sticky and clingy. So how do you avoid the beard?

The key is to quickly pour the DME from a wide opening before the vapor can get to it. For that purpose, it's hard to beat a big mixing bowl. Add your extract to the bowl and in one smooth move, dump it all into the kettle at once. All your extract will make it in and you won't have to give it a shave!

Happy Brewing
The Phantom Brewer

Revenge is a dish best served dark.

By: Cullen Davis

OK, so we can admit defeat magnanimously. We got our tail feathers handed to us fair and square. We simply did not submit our best ever double IPA to the Surfliner Challenge. The Barbeerians did and they deserved to win. I'll be damned if they'll get away with it again without a serious fight. Now is the time to get brewing and soak up what pride you can find, come out with your best, swoop in and snatch back the glory like the brazen raptors that we are. The named style of contention is Belgian Strong Dark ale. I have seen many great ones come through the clubhouse doors and I'm here to tell you that we must see it again.

The BJCP guidelines for category 18, Belgian Strong Ale is fairly wide open. We are going to concentrate on 18E: strong dark Belgian ales. There may be a little bit of confusion as to how the strong dark subcategory compares to the Dubbel style. They are quite similar in that they are both darker in color and tend to be on the estery-malty side. The only real difference is strength. Draw the line at 1.075 and anything stronger than that is in strong dark territory. Belgium has a long tradition of brewing strong beers. For hundreds of years before mass-marketed lagers, strong beer was the preferred product, an integral part of a hearty meal. Small beer? That's for breakfast. Brewing monks are responsible for the development of some strong styles, like Dubbel and Tripel, at least partially because they could use the

rich beer to help carry them through fasting periods. It is likely that the original strong beer was a deep amber brown color, reflecting the toasted character of the malt that existed before metallurgical developments in cooking equipment allowed a more gentle light toast. Brewing beer was a favorable way to preserve calories and was consumed with regularity as a part of a normal diet. Admittedly, the really strong stuff was probably saved for special occasions. Nowadays, the popularity of Belgian beer is growing and more and more brewers on this continent are creating great beers in this style. It's a very good time indeed to be a Belgian beer fan. Strong Belgians are more popular than ever...and that's a good thing.

When you get yourself set to make a strong dark Belgian ale, what to do? Obviously one will start with a Belgian yeast strain to deliver that estery, fruity, sometimes spicy character that is a key signature of any strong Belgian ale. You could use an abbey or Trappist strain to good effect, but there are a number of strains that will make good brew. Look for more attenuative strains that can hold up to a high alcohol content. Make sure to practice good yeast management: make a big starter (possibly even a warm-up batch), give it plenty of oxygen on pitching (and maybe once again a day later, but not after that), pay attention to temperature -- keep it in the optimum range (too high or too low is likely to alter the yeast profile and you might end up with

nail polish or plasticky smells that indicate a stressed yeast, or you could get a nasty hot fusel alcohol burn). Good yeast handling is critical in strong beer. Choose the right ingredients. Select continental grains, with Belgian pils or pale malt as the base. Munich malts may be used to augment the malt profile and add some color. Other Belgian specialty malts will give you more color, mouthfeel and malty sweetness adding complexity to the flavor profile. Steer clear of American and English malts. Candi sugar is appropriate but not mandatory to lighten body. Noble-type, English-type or Styrian Golding hops are generally used, but the aroma of the hops is a non-factor in this style as it will be a very minor part of the overall aroma. Research your recipe well. There are plenty of resources. And don't forget to drink your homework! The BJCP guidelines list some good ones: Rochefort 10 and 8, Westvleteren 12 (lucky you!), Chimay Grand Reserve (blue label), St. Bernardus Abt 12, Gouden Carolus Grand Cru of the Emperor, Abbaye Des Rocs Grand Cru, Gulden Draak, Kasteelbier Bière du Chateau Donker. Nowadays you can probably find some good domestic products too.

By way of encouragement, for the January meeting I will bring and share with you some samples of the style that I'm sure we will find inspiring.

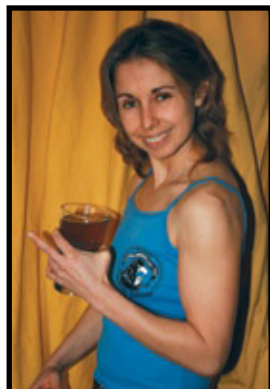
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MEMBERS ONLY

SWAG 'N GROG-WARRE STORE



Anchor 2007 Logo T-Shirt \$15
Sizes: M, L & XL
Lt. Blue w/4-Color Logo



Anchor 2007 Logo Spaghetti Tank \$15
Sizes: M, L, XL & XXL
Lt. Blue w/4-Color Logo



Anchor 2007 Logo Small Mug \$5
10-ounce Clear Glass
Painted Black Logo



Anchor 2007 Logo Pint Glass \$3
16-ounce Clear Glass
Painted Black Logo



The Beer Guppy's Guide to Southern California Book \$9.95
100-page Brewpub Guide
Available at the Shop

The **Members-only Store** is open during every membership meeting. (It is *not* currently set-up to process orders by mail.) To check on product availability, e-mail Kent at treasurer@maltosefalcons.com. You may pay for your merchandise at the next monthly meeting. Make checks payable to Maltose Falcons.

Membership Application & Renewal Form

Fill out completely, sign and mail this form to:

Maltose Falcons Membership
c/o The Home Beer, Wine & Cheese Making Shop
22836 Ventura Blvd. #2
Woodland Hills, CA 91364

Name(s) _____
Address _____
City _____ State _____ Zip Code _____
Phone / Cel Number _____
E-mail address _____
Web site _____
Birthday (Month) _____

Please include a check (payable to Maltose Falcons) in the amount of:

___ **New Member** \$24.00 ___ **Renewal** \$20.00
___ **Include Spouse Membership** (no extra charge; non-voting)

Keep the club fun and safe for all:

Membership in the Maltose Falcons is open to all adults aged 21 years and over. Alcoholic beverages are a main ingredient at Maltose Falcon functions. Consumption in a responsible manner is **mandatory** for all members (and their guests) who elect to consume alcoholic beverages at these events.

By joining this organization, the member must accept and assume all risks and liabilities involved in his/her consumption of alcohol. Accordingly, he/she must forever hold harmless and release the Maltose Falcons Home Brewing Society, including its members, officers, affiliates and sponsors, from any and all liabilities for injuries and damages whatsoever.

I voluntarily sign my name as evidence of my understanding and acceptance of all of the above provisions, and the bylaws in its entirety, in consideration for membership:

Signed _____ Date _____

Local Homebrew Competition Schedule

January 2009

1

Big Beers, Belgians & Barleywines Homebrew Competition

Vail, CO

Contact: Laura Lodge

Phone: (970) 977-0100

Entry Fee: \$5/entry

Entry Deadline: 01/02/2009

17

The Bruery Batch No. 50 Competition

Placentia, CA

Contact: Patrick Rue

Phone: (714) 996-6258

Entry Fee: \$0

Entry Deadline: 01/17/2009

24

Doug King Memorial Competition

Los Angeles, CA

Deadline: 1/9/09

Entry fee: \$5

vicepresident@maltosefalcons.com for more information.

31

Snowdown's First Annual Homebrew Competition

Durango, CO

Contact: Matthew Morrow

Phone: (970) 764-7128

Entry Fee: \$10

Entry Deadline: 01/17/2009

February 2009

1

Big Beers, Belgians & Barleywines Homebrew Competition

Vail, CO

Contact: Laura Lodge

Phone: (970) 977-0100

Entry Fee: \$5/entry

Entry Deadline: 01/02/2009

20

America's Finest City Homebrew Competition

San Diego, CA

Contact: Jim Mosteller

Phone: (619) 222-2514

Entry Fee: \$6.00 per entry

Entry Deadline: 02/13/2009

For info on other contests around the country please check out:

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

2008–2009 “Club-only”

AHA Club-only Competition Schedule

- **Jan./Feb.** Belgian and French Ales
- **April** Beers with Original Gravities Over 1.080
- **May** Extract Beers

Looking Way Ahead

2010–2011 “Club-only”

- **Sep./Oct.** Sour Ales
To be judged by the Falcons!



JANUARY 2009

- 11 January Meeting, SECOND sunday of the month
- 13 Homebrewing 101 @ the shop, Taught by Fletch.
- 15 A/B Tour, 3pm, wait list only at this time
- 18 Shop brew, Oktoberfest, led by Sergei
- 24 Doug King Memorial Classic: Beer categories are limited to lagers and specialty/experimentals. Entries are due 1/9/09.

FEBRUARY 2009

- 3 Homebrew 101 class at the Shop
- 8 February Meeting, SECOND sunday of the month

MARCH 2009

- 24 BJCP Class #1
- 31 BJCP Class #2



Maltose Falcons Home Brewing Society

c/o Home Beer, Wine & Cheesemaking Shop
22836 Ventura Blvd. Unit 2
Woodland Hills, CA 91364
www.MaltoseFalcons.com

"Sans Couth"