

Brews & News



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Falcons on Tour

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

**Deadline for March issue:
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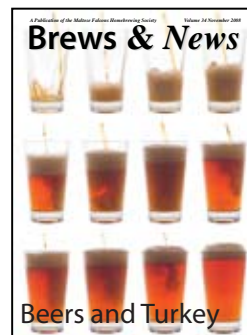
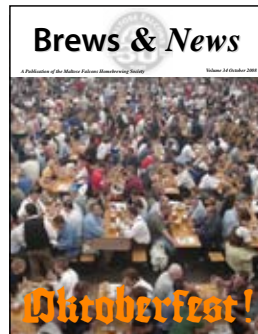
Editor's Desk

By Skipp Shelly, Newsletter Editor

So in amongst the craziness of the new year, holidays,

economy in the toilet, and any number of other things it seems like the falcons are busier than ever. Looks like we have some awesome shop brews coming up and a ton of other events. Hope to see ya'll at the next meeting, the beer should be excellent.

~Skipp



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

INSIDE THE ISSUE

Volume 35 February 2009



NEWS

President's Report	4
Vice President's Rant	6
Publicity	7
Burgermeister	13
Meeting Minutes	16

FEATURES

Shop Brew	8
Recipe of the month- Audacity of Hops	9
AB/Inbev Tour	10
Phantom Brewer	17
Grand Hydrometer	18

DEPARTMENTS

Editors Desk	2
Beer Jokes	14
Swag Shop	19
Competition Calendar	20
Club Calendar	21



Let the Parties Begin

By: Steve Cook

The Maltose Falcons as a club is very active with at least three activities each month and sometimes more. February we will have our membership meeting and annual chili cook-off on the 8th. The winners of the cook-off make off with some very good consumables, in the past the prize was a six pack or two of Big Foot Barley Wine, but that is a secrete and will only be revealed at the meeting. As one of the main purposes of our Club is to educate in all things BEER we will be continuing with the very popular Brew 101 Class held on the 2nd Tuesday of the month (2/10). February will bring out our Newsletter Editor Skipp Shelly who will instruct the class in the fine art and science of Home Brewing. Then on the 15th and the 22nd there will be Shop Brews. The first will be lead by Jimmy McGowan where he will be brewing a Stone Cali-Belgique clone, you know the Belgian Ale with the West Coast hopping schedule, and this should be good. The brewing session on the 22nd

will be a Strong Dark Belgian Ale lead by Cullen Davis. This brew will help set us up for the Surf Liner Competition coming up in August (a must win) and the Falcons 35th Anniversary Party coming up in October. March looks like another busy month with our membership meeting, a Shop Brew, a Brew 101 Class and the start of the BJCP Class for the preparation to take the BJCP Home Brew Judging Exam. The membership meeting will be held on the 8th, but with the Grand Hydrometer's presentation still in question we should bring a bunch of Home Brews for our normal screamer of a meeting. The Shop Brew will be lead by Nancy Gold where she will brew her India Pale Ale. For those of you who have never seen the Club's 1 barrel brewery in action you should visit on the brew day and see how a large all grain system is run. All are welcome to come by and observe even if you're not on the brew crew, and by bringing a bottle of some good Home Brew or a quality craft



brew to share you will really endears yourself to the brew crew). To get on the Brew Crew and take wort home to ferment you must contact Diane Van Wagner our Publicity Director at publicity@maltosefalcons.com and she will sign you up. Finally the Club is sponsoring a BJCP Class to enable prospective Home Brew Judges to prepare for that grueling Judge Certification Exam. The six Classes will be held at the Shop every week or two from March 24th on, till the exam (see the schedule at www.maltosefalcons.com). This exam will be sponsored by Patrick Rue and will be held at his **Bruery** in Placentia on May 13th. If you're interested in taking the Class please contact our VP's Martin Carman or Aaron Selzer at vicepresident@maltosefalcons.com.

President

April will be a very busy month with our Club Meeting, Shop Brew (to be announced), Mayfaire Competition, and BJCP Classes. The Club Meeting (Grand Hydro's presentation) and the Shop Brew for April have yet to be set, but the Mayfaire Comp. and the BJCP Classes are set and ready to go. The Mayfaire Competition is the Falcons Biggest Competition of the year and we need allot of help. The judging is on Saturday the 25th at 9:00 am at the St Martin's Church at 7136 Winnetka Ave, Canoga Park. Please contact the VP's at the address above to help out with the Comp. So there are the next few months of Falcons activities and **if you think that was allot just wait till May and June.** We're going to have the SCHF, the Mayfaire Party, Shop Brew, BJCP Classes, BJCP Exam. Then comes June with all of our Club's normal activities that will be topped with the big national AHA Conf in Oakland. So check out the schedule at maltosefalcons.com and make your arrangements and RSVP's and get ready to Party...

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.





Vice Presidential Rant February 2009

By: Martin Carman and Aaron Selzer

Well, another contest has come and gone – Doug King Memorial is completed for this year. I want to thank all of you who helped with the organizing, judging, stewarding and most of all those brewers who submitted their beer to be judged. Everyone had a great time at the judging. There was some seriously good beer to judge. Best Of Show was won by Andrew Waisanen for a Specialty beer class 24 - Lavender on Saison. Best Of Show runner-up was John Kaufman with a class 28 - Imperial Anything, a very Imperial IPA. Third place was won by James Schirmer for an excellent European Pale Lager.

Results:

Class 1, American Pale & Dark Lager, 1st place Julian Shrago

Class 2, European Pale Lager, 1st place James Schirmer, 2nd Aaron Selzer, 3rd Scott Noble

Class 9, Amber & Dark Lager, 1st place Aaron Selzer, 2nd Scott Noble, 3rd James Schirmer

Class 10, American West Coast, 2nd place James Schirmer, 3rd Lusby Chico

Class 14, N. European Strong, 1st place Andrew Waisanen, 2nd Julian Shrago

Class 15, Bock, 1st place Julian Shrago, 2nd Aaron Selzer

Class 24, Fruit/Veg & Herb/Spiced, 1st place Andrew Waisanen, 2nd James & Ted Schirmer, 3rd Tom Nussmeier

Class 25, Smoked, Historical, Experimental, Other, 1st Julian Shrago, 2nd John Kaufman, 3rd Daniel Rosbrugh & Todd Bickel

Class 28, Imperial Anything, 1st place John Kaufman, 2nd Gregory Nylen, 3rd Julian Shrago

All of the scoresheets have been scanned and emailed to the brewers. To wrap up the contest, I would like to especially thank the BOS judges, Norm Jufer, John Aitchison and David “Zambo”

Szamborski for their services.

The next contest, coming up quickly, is the America’s Finest City contest, held by QUAFF in San Diego. If you bring your entries to the shop before 11AM on Saturday, Feb. 7th, Skipp will be driving them to San Diego. Be sure to register your entries online prior to bringing them to the shop.

Following that is our very own Mayfaire 2009 contest. The entry deadline for the Mayfaire contest is April 3rd. It’s getting close, so get your entries bottled and submit them this year. It’s time for a Falcon to win BOS. More details will be available on the web site shortly – including the online entry forms for you beer and for assisting us by volunteering for judge and steward duties.

In other results, the Maltose Falcons Homebrewer of the Year and the winner of the Merlin cup for 2008 is Matthew Bourbeau with 46 points. Runner up was Larry Konis with 22 points. 3rd place was won by Aaron Selzer with 15 points. This year, the standing of the Merlin Cup will be posted every month so that you can see how you are doing relative to the other contestants. Please email your data to vicepresident@maltosefalcons.com as soon as you have it so that I can tabulate and report it. The first standings will be posted online and in the newsletter starting next month.

Until next month, happy brewing.

Aaron and Martin



The Publicity Report

By Diane Van Wagner, Publicity Director



The triple decoction mash for the January shop brew was a success. I stayed for the brew until 4:00, and the kettle was just starting to come to a boil. I do not know the final results for the finished Octoberfest beer that was brewed, or when they finished brewing. Paul Sedgwick, the brew crew leader, will be writing up the final results and the recipe for his beer. It was a lot of hard work for the crew, but everyone seemed to be enjoying the process. There were many observers as well checking out the decoction steps. I know I learned a great deal about this way of brewing beer. As always, there was plenty of beer to sample throughout the day for the thirsty brewers and observers. The February shop brew is set for Sunday, the 15th. Jim McGowan is leading this brew. He is brewing up his clone of Stone's Cali – Belgique. For those of you who were at the November club meeting, Jim brought this beer in for tasting, and he won the best beer of the day. The brew crew is full for this shop brew. We are having a very special second February shop brew on Sunday the 22nd. The style will be a Belgian strong dark ale, and will be led by Cullen Davis at his request. This special shop brew was put together so that the club has plenty of entries available ready for the second Surfliner Challenge against the Santa Barberians this summer. Only Falcons members swearing to commit to entering their beer in the challenge will be allowed on this brew crew. This is a serious event that the Falcons lost last year to the Barberians. There is the matter of Falcons pride at stake this year. More details will follow on this special shop brew. I will announce the availability of open positions at the February club meeting. Cullen and myself, to determine their commitment, will screen all potential Falcons members interested in this challenge. We would love to see new members get involved. As always, cheers and happy brewing to everyone!

Diane

A Large Shopbrew Footnote by Sergei Agalzoff (A.K.A. Sir-G)

One of my favorite festivities during the year is Oktoberfest. I like going to the bier gardens and enjoying a nice mug of beer surrounded by an equally enthusiastic crowd, listening the Oom-pah band while doing the "Der Vogerltanz" (The Chicken Dance), among other songs.

One night at a bier garden, before I started home brewing, I did wonder if I ever could brew a nice beer like the one I was sipping. It seemed a very far distant and foggy reality. Although not impossible, since I helped my father make wine, from our own grapes, while I was a kid.

Moving forward in recent time, I have been wanting to brew a nice Oktoberfest/ Marzen style beer, but my skill has not been there yet, on this particular style. This January shop brew was an opportunity to co-brew with an expert on Oktoberfest beer, Paul Sedgwick.

During our own 2008 Oktoberfest party, in my opinion and by popular demand, the best Oktoberfest style beer was Paul's beer. So, I had to try to learn from him how he made his beer.

At the December meeting, I asked Paul if he would be willing to lead a shop brew, but he had not brew on the shop system before, which is a requirement to lead a brew crew.

At that time a light bulb went on my head. (Do not worry it was not an incandescent light bulb, I believe it was one of those energy saver light bulbs. Something like 75W but only using 18W, yeah thats right ;-).

I offered Paul to co-lead the brew in order to fulfill the missing requirement. I provided my experience manning the equipment, the best way I could, Kent Fletcher providing the missing experience, and Paul provided his experience with his recipe.

While someone may argue that a Marzen beer needs to be brewed in March, I believe that this time is the best time for any lager due to the ambient temperatures. Even if you own a refrigerator capable of lagering, still it is best time during this season because it would take less electricity, and money, to keep lagering temperature during Winter. This is also an opportunity for people that have no lagering refrigerators to take a good chance and try the natural weather. As a matter of fact, maybe we should attempt to reserve December and January shop brews for lagers.

Before the shop brew, in front of the system, Paul and I rehearsed the steps we would have to undertake in order to do a successful decoction mash. Paul and I brought our biggest brewing pots in order to pull enough of the mash from the shop system and each do a decoction simultaneously before returning it to the main mash.

The shop brew was an interesting experience. At the very beginning, for the first few moments, it seemed a bit out of sync, since each had to lead at a precise moment. As soon as we got going with the brew, it was like magic. Paul and I had never brew together before, but somehow we spoke the same language, the language of the home brewers. It was like making music, like jamming the same tune, dude. We kept volleying the lead until the end. It was a fun and educational experience..

I want to take a moment to thank everybody who helped, directly or indirectly, to make this shop brew a reality.

RECIPE OF THE MONTH

THE AUDACITY OF HOPS

A DREW AND JONNY PRODUCTION

One of the advantages of being a computer guy is that you can work from home part time. One of the advantages to being a freelance writer is that the office is wherever you declare to be. Combine these two together and you get the possibility for a comedy of errors called Drew & Jonny brewing.

Having finally settled into my domicile of nearly six months and pulling together a new space for organized brewing, it was time to brew my fourth batch of beer in a little over a month. Not bad for a guy whose last batch prior to December was back in July! Liebs, though, has had a worse delay.

He has no brewery at home and that's just sad. The way his eye twitched nervously every time we traded recipes told you the man needed to brew. Being stinkin' liberals this brew was in

commemoration of the recent inauguration. We decided to use a modified version of JL's "Sea of Love" DIPA, his entry in the now infamous DIPA taste-off. This mondo sized DIPA starts at 1.097 and 200+ IBUs (by calculations of course, reality differs) and is rolling in a poundish amount of

hops for ~10 gallons. Added twists to this from the Sea of Love include a small amount of chocolate malt and Dark Candi Syrup to darken the DIPA without adding residual sweetness. The main portion of Audacity will be getting a 2 oz shot of Amarillo for dry hopping. The other portion, the Audacity of Aretha Franklin's Hat, is getting a dose of Columbus and Summit to finish it off. Seriously, did you see that damn hat? The day after pitching, I walked into the new brewhouse to pour a glass of my Housewarming IPA batch brewed with Fletch and Cook in December only to stumble out of the brewery floored by the explosive hop aroma screaming from the fermenters.

Hopefully, fingers crossed, this beer lives up to the magnificent pre-ferment taste. But tell me, has anyone ever seen a beer with a 3 inch tall "Swamp Thing" looking krausen? For another perspective on the brew day, check out Jonny's blog and pics at <http://labrewer.blogspot.com/>

AUDACITY OF HOPS / ARETHA FRANKLIN'S HAT

11 GALLONS AT 1.096, 11 SRM, 221 IBUS BOIL

TIME: 90 MINUTES GRAIN/MALT/SUGAR

20.00 LBS DOMESTIC 2-ROW

12.00 LBS MARIS OTTER

2.00 LBS CARA-PILS

0.25 LBS CHOCOLATE MALT

1.5 LBS TURBINADO SUGAR

1.5 LBS DARK CANDI SYRUP D1 (1 BOTTLE)

HOPS

2.0 OZ NEW ZEALAND GREEN BULLET WHOLE

MASH HOPS

2.0 OZ AMARILLO PELLETT 10.0% FIRST WORT

3.0 OZ WARRIOR PELLETT 15.4% 90 MINUTES

1.0 OZ NEWPORT PELLETT 11.1% 90 MINUTES

1.0 OZ SIMCOE PELLETT 11.9% 45 MINUTES

1.0 OZ AMARILLO PELLETT 10.0% 30 MINUTES

1.0 OZ COLUMBUS PELLETT 13.6% 30 MINUTES

1.0 OZ PALISADE PELLETT 9.4% 10 MINUTES

1.0 OZ COLUMBUS PELLETT 13.6% 10 MINUTES

1.0 OZ PALISADE PELLETT 9.4% 0 MINUTES

1.0 OZ COLUMBUS PELLETT 13.6% 0 MINUTES

MASH FOR 60 MINUTES AT 150F

YEAST: US-05 DRY YEAST.



Touring the Van Nuys Giant

By: Drew Beechum

After many years of work, this year's activities director, John Kaufman, got the Falcons an invite we hadn't received in a number of years. On an otherwise quiet Thursday afternoon, the Anheuser-Busch InBev Van Nuys' brewery was invaded by 42 Falcons. Fortunately, the brewery staff was well prepared to lead us through the second largest of 12 American breweries and pleased to have a tour group that didn't need to have barley, hops, etc explained to them.

Following a short introduction period, the gifting of homebrewing and distribution of free hats and earplugs and glasses, the assembled crowds split in three. Each group was led by a different brewer through the massive complex. Before heading off though, we each had a good laugh at the historical display that includes period advertisements showing the beautiful new brewery located in the middle of green fielded early 50's Van Nuys.

Walking into the brewery, the first thing that strikes you is the unbelievably massive scale of everything. Having toured others breweries, you'd no doubt recognize the parts, but the size throws you. On a half floor above the brewhouse sits a giant enclosed mill the size of a cargo van. Its working strength apparent from the periodic clunks as the mill tears through dumps of malt.

The two brewhouses sit side by side with four kettles apiece. One is an HLT, a boiler, the lauter tun and finally the mash cooker. The use of California and Arkansas long grain rice make the separate mash

cooker necessary to gelatinize the rice before mashing with two-row and six-row malt. Anyone who's survived a proper Dougweiser brew day will be familiar with the procedure. I've been involved with a 1 barrel batch before and that was a ton of work. Each of the A-B kettles is a mere 900 barrels (bbl). (Two batches exceeds the annual output of the old Woodland Hills BJ's brew house)

Fortunately, for the professionals, they don't have to tend to the obnoxious back breaking stirring labor of a homebrewed batch for just about everything in the brewery is automated. Cleaning is accomplished with massive CIP (Clean In Place) systems and scary tanks of scalding caustic. Hard pipes have replaced the long transfer hoses that Falcon Jack used to have to drag between the tanks in his days at the plant.

Brewers do still have to weigh out the hops, enzymes and minerals to add to the kettles, but even the dumping is aided by a hoist to raise the garbage cans of stuff. The last truly manual task left is changing the fabled Beechwood "Chips". Each batch uses nine washing machines drums in the secondary (or chip tank stage in AB parlance) with the three oldest tanks being replaced between batches. Don't forget the chips serve as a settling aid for the yeast and are boiled clean of any possible wood flavor before use.

The giant hop room is a sight to behold. Jim Moorman's group came into the hop room as we were beginning to leave and by the look on his face, I was

Touring the Van Nuys Giant (cont.)

afraid we'd lost him. Here was a freezer filled with palettes of Millennium, Willamette, Cascade, Columbus and Hallertauer at the very least. Endless stacks of A-B produced hop pellets were everywhere perfuming the air. Apparently A-B doesn't trust the quality/consistency of product from hop farmers to directly use their pellets.

Away from the pipes and steam kettles, two men per shift drive the brew from a gleaming cooled computer control center. Each stage (brewing, fermentation and packaging) relies on two brewers and a bank of computers. Fermenters carry sensors for temperature, gravity, carbonation and yeast cell count. The computers record all the precious data for a brewer's diagnostic.

After brewing, A-B proves that you can quit worrying about the specter of "Hot Side Aeration" (HSA). As the beer is pumped into the fermentation house, it's dropped through a column of blowing air that oxygenates the boiling wort while stripping lovely things such as DMS (Dimethyl Sulfide) precursors. The temperature drops to 140 before heading to a surprisingly small plate chiller rig that cools the wort to 50F. After that A-B injects their proprietary yeast strain and lets the beer ride for approximately 5 days.

A-B's yeast runs a long way back in history. According to my guide, it remains the same as when they decided to brew their first premium lager. Every two weeks, they receive a few kegs filled with the St. Louis mother culture ready to go. They brew several smaller batches to grow the yeast before sending it through the brewery.

The Van Nuys plants has over 90 secondary "chip" tanks at 4000bbl backed up by another 30+ at 4700bbl. Each of these horizontal tanks is taller than two men and feels as long as a short city block. You could comfortably hold a Falcons meeting in one. Monthly, they package on the order of 200k barrels. To put that in perspective, Falcon connected Sierra Nevada Brewing produces 700k per year, or in other words, Van Nuys (1 plant of 12) eclipses Sierra Nevada's volume in 3.5 months.

The beers spend about 15-21 days in the secondary tanks for 15 days to a full 21 days for Budweiser. Unlike our way of thinking, A-B continues to "lager" the beer at a very warm 48-50F. I completely forgot to ask if they did that stage under CO2 pressure to accelerate the effectiveness of aging.

After the lagering, the beer moves onto blending and packaging. Here the brewers, as are all the brewers, obsess over every

minute detail. They have explicit profiles that delineate exactly what each beer should be. What starting gravity, what finishing gravity, what levels of different flavor compounds exist. If the Budweiser isn't at 8-9 IBUs and the Bud Light is above 6, well.. then it's not Budweiser, now is it? At each step of the way, the brewers know exactly what to expect from the yeast, the grain, the oxygen levels, etc. It's amazing the intimacy they have with each beer.

Between the main brewhouse facilities sit two unoccupied stock houses that used to hold open fermenters and glass lined mild steel tanks that remained in service until the early 00's. These days they're used for storage and for film shoots, including last year's Get Smart remake and this year's Star Trek "prequel".

There are two water treatment facilities on site. The first is a massive Reverse Osmosis system that filters and strips bare standard Los Angeles DWP water. The water is augmented with a little gypsum during the brew. The other, on the opposite side of the complex, is a waste unit that cleans all the effluent from production before returning "water cleaner than we got" to the system for recycling.

Touring the Van Nuys Giant (cont.)

Another important element to A-B's "greenness" is their heat capture for heating water. At a few different times in the brewing process heat is captured to heat mash, sparge and cleaning waters. Among them is the heat exchanger and the stripping column with the last heat boost coming from heat sucked out of the boil chimney. Of course, this green efficiency is motivated in the classic capitalist sense of saving money on energy. Thinking how much could be saved if everyone's profit motive was driven by the hard green of money. Our last stop was the packaging plant with a whizzing canning line in operation. It was deceptive at first because the line of cans moves slowly when it's 10 abreast. The main whirling circular filling mechanism though pumped out hundreds of cans per minute that got sent on to automated packing robots that assembled and shrink wrapped pallets of cases for the public. Finally, back at the meeting room, our hosts were kind enough to offer us beers for the tasting. Despite the brewery only producing lagers such as Budweiser, Bud Light, Hurricane Malt Liquor and Kirin, they broke out the special Michelob Craft Beers for our pleasure. Included in the bunch were their Hefeweizen, Irish Red, Märzen, Porter and Pale Ale. I will admit, not all of these beers were to my liking, but they were all very well made. I think my favorites of the day were the Irish Red and the Pale Ale. Our host told of a friend who gave him a self-made hoppy beer for tasting, disclaiming "This is the greatest beer ever!". It was presented to a tasting panel meeting

where the brash bite discouraged each panel member from taking another sip. Lab work on the beer revealed a head bopping 102 IBUs. Moorman (what? He's my favorite person to pick on) proclaimed "That's a good start!" Despite that one impolitic outburst, the A-B brewers seemed to enjoy our company as much as we theirs. They enjoyed it enough to begin working on inviting the club to a tasting education as well as some of their professional cross-company panels.



FOR THE LOVE OF CHILI

by: *Carrie Love and Scott Wyse*

Hear Ye - Hear Ye!!

It's time for the Annual Maltose Falcon's Chili Cook Off and what goes better with a nice cold beer than a bowl of spicy chili. This is your time to shine and show off those cooking skills with your favorite chili. This is also a great time for those vegetarians to show us their stuff. Chili recipes vary from person to person, rather you like the chunky meaty bowl o' red or the fiery green chili verde with chicken. Chili presents itself in many forms; with meat; beef, pork, buffalo, chicken, game meats and even rattlesnake, as well as without meat. It can be chunky or smooth and every combination in between. It comes with beans; kidney, pinto and black beans, and without beans, served over spaghetti and even with hominy. What ever your taste, chili is always a satisfying combination of garlic, onions, oregano, cumin, and of course chili. So come one, come all to the Maltose Falcons Annual Chili Cook Off and bring your culinary delights to be judged and don't forget, when the judging is all said and done and you hear your loved one in the bathroom yellin "Come on Ice Cream!" you'll know it was a chili well done! Our 2009 Chili Cook Off is being held Sunday February 8th at 1:00 p.m. at our monthly club meeting. Please be here by 12:00 noon to start heating your award winning chili. We will have coleslaw and cornbread to go with our chili and of course Ice Cream. If you would like to compete, please send us an e-mail or give us a call by Saturday, February 7th and let us know you'll be joining us. I will be checking my e-mail just before I leave for the meeting on Sunday to check for any late entries.

The Maltose Falcons Annual Chili Cook Off Rules for 2009 **1)** Only paid up Maltose Falcons members and their immediate family members are allowed to participate in the chili cook off. **2)** You must bring enough chili to serve a four ounce sample to 35-40 people, about a gallon to a gallon and a half. **3)** You must provide your own method of keeping the chili warm: crock pots, hot plates, steam table and the like. No open fires please. **4)** All contestants must provide the Burgermeister with a copy of your chili recipe before the chili cook off, although I will accept the recipes on the day of the cook off if you wish to bring it to the meeting. If you do win first second or third place, your name, recipe and possibly your likeness will be published in the March Issue of the Brews and News with the possibility of reprinting in any future MFHBS cookbooks. **5)** At all times, the identity of your chili must be kept from the judges. Only numbered sample cups will be used to dispense the chili to the judges. Keep in mind, there will not be any schmoozing allowed in the back where the chili is being heated in order to keep a fair atmosphere with no favoritism. **6)** All sides must be served in dishes provided by contestants. Sides can include, saltine crackers, beans, rice, pasta, grated cheese, chopped onion, chopped chili, chopped cilantro, sour cream and anything you like to top off your chili with. Please be mindful of the space you will take up. **7)** Anything goes when it comes to the style of chili you make. Just remember to have fun and come prepared!

Please note that we have some people in the club who are sensitive to nuts so please be sure you include "EVERY" ingredient in your recipe. We don't want anyone to get sick.

The Home Beer, Wine and Cheesemaking Shop

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Beer Wisdom

***Always do sober what you said you'd
do drunk. That will teach you to keep
your mouth shut.***

--Ernest Hemingway

***Reality is an illusion that occurs due
to lack of alcohol.***

--Anonymous

***You can't be a real country unless
you have a beer and an airline. It
helps if you have some kind of a
football team, or some nuclear
weapons, but at the very least you
need a beer.***

--Frank Zappa

***Give me a woman who loves beer
and I will conquer the world.***

-- Kaiser Wilhelm

***You're not drunk if you can lie on the
floor without holding on.***

-- Dean Martin

Q. "What's new, Normie?"

***A. "Terrorists, Sam. They've taken
over my stomach and they're
demanding beer."***

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.
Sherman Oaks, CA 91423
818-906-7427
(applies to beer only)

Access to:

Our one-barrel (31-gallon) pilot brewing system—and our many festivals, camp-outs and parties throughout the year!

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.

Meeting Minutes

By Nancy Gold, Secretary



January Board Meeting

The January board meeting was held at Diane's house. Members in attendance were Steve, Nancy, Diane, Kent, Nora, Mick, John K., Aaron, Carrie, Scott, Skipp, Cullen and Martin. Diane made us some delicious smoked Cornish hens, smoked brisket, amazing cole slaw, potato salad and rolls. Thank-you Diane!

Kent reported that the treasury still looks good. We are going to need it for the 35th anniversary party.

Skipp needs a Phantom article and this month's recipes.

Mick is making membership cards.

The January shop brew will be led by Sir G. and Paul. They will be making an Oktoberfest on January 18th. Jimmy MCGowen will make a Cali-Belgique clone for the February shop brew. The March brew is likely to be led by Nancy Gold.

Diane and Steve will plan brews for the 35th anniversary.

The Grand Hydro's style of the month for the January 11th club meeting will be Strong Dark Belgians. Brew some of this style now to be ready for our Surfliner Challenge with the Santa Barbeerians.

AHA Club-Only entries must be at least three, twelve ounce bottles. They will be judged by BJCP judges. The AHA Club-Only style list will be published in our newsletter. Kent will lead the Brew 101 class on January 13th. Skipp will teach the February class. The Merlin Cup standings will be ready for the February club meeting. Doug King check-in is scheduled for Saturday January 10th at 9:30 am at the brew shop.

The Stuffed Sandwich outing was tons of fun, with a lot of great beers served. Next year anyone who wishes to go must put down a deposit to hold their spot. John has a tour of Anheiser-Busch all set up for us next week.

Mick and John are looking for a location for our 35th anniversary party. Martin is going to check out a hotel near the 118 freeway. John is working on a Falcons Dodger night possibly near the end of March, Go Dodgers! Nancy and John will work on Mayfair camping reservations. We are also looking for a site for a Pro/Am brew.

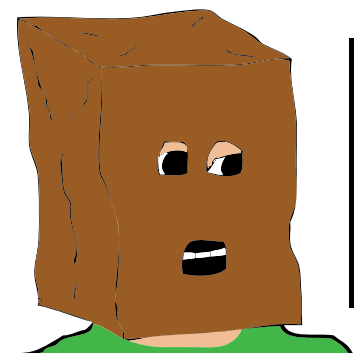
Cullen and Skipp are working on a new logo for the 35th anniversary. Kent will have some glasses and t-shirts made. Martin and John will figure out a new business card.

We will soon have a new Falcons website, care of Drew.

The next board meeting will be at Aaron's house on January 27th at 7:00 pm.

ng





The Phantom Brewer

Clarifying Beer

Commercial breweries go to great lengths to produce beer that is visually appealing. Usually the beer is forced through an extensive set of plate filters to produce brilliantly clear beer. Although there are filtering devices available to the home brewer, they are cumbersome, and not particularly effective. But even though a beer's appearance doesn't necessarily say anything about its taste, sometimes it's nice to serve a brilliantly clear beer. The use of gelatin as a fining agent is a simple method to produce crystal clear beer.

Although conditioning beer will clarify over a period of several weeks as yeast and large chill-haze producing compounds settle out, adding a fining agent such as gelatin to the beer will quickly and effectively produce clear beer. For five gallons of beer, hydrate one packet of gelatin in a cup of cold water for an hour. Heat the mixture to 150 to 160F, dissolving the gelatin. Pour the hot mixture directly into the beer, then mix by swirling or stirring. The gelatin will bind to haze producing compounds causing them to settle out. Usually two days is enough time for the beer to clarify. The beer should only be fined when it has completed fermentation and is ready for bottling or kegging. The colder the beer is during this process, the more effective it will be.

Happy Brewing
The Phantom Brewer

Chili and beer: a magical combo.

By: Cullen Davis

For years, we have been doing our chili cook-off, partially on the strength of tradition, but also partially on the strength of the simple fact that chili goes so dang well with beer. Of course, the wider fact is that beer goes well with food in general. The old notion of beer as liquid bread leads to a ready understanding of why this is. After all, amongst virtually all cultures around the world, a meal is not complete without some form of bread. By extension, there are some among us who feel that no dinner is complete without beer. Indeed, beer itself is integral to the meal; it is food just as much as the green beans and the sweet potato soufflé. Viewed from this perspective, and considering the full spectrum of flavors available in both solid food and beer, and considering that like most people, you want to take the most enjoyment from your dinner as you can, it can become a little bit daunting to pick exactly the right beverage to accompany the flavors in your food.

So then how does one go about picking the very best beer and food combinations? The bottom line is go with what you think will taste good. Since taste is almost entirely subjective, there can't be any hard and fast rules about pairing foods and beers. However, most people share affinities to certain flavor combinations, generally regarded as good pairings. Other combinations are more cultural

specific. Often it is said that choosing a beverage to go with food comes down to three goals for the paring: cut, contrast, or complement. So how would we apply that idea to picking a beer to go with chili, for instance? In a typical bowl of chili, you get mostly full, rounded, robust earthy flavors set off by a complex spiciness with a wide variety of possible overtones, depending on the chef's vision. First, let's look for an example of a beer that will cut through the richness of the chili, to give a refreshing cleanness to buffer the dish between bites. You would want a beer that is light in body, dry, crisp and clean, with enough hop character to dry out the finish and reinforce the cleansing aspect after a swallow. At the same time, a highly hopped beer might end up being too jarring and would fight the spices in the chili. I would steer clear of IPA for that reason. Instead, I would probably go for something gentler, possibly a good dry German Pils or Munich helles, maybe an English bitter, or a Vienna lager, or an American extra pale. Then how would you pick something that would contrast with the chili? Here one treads a narrower path, where it would be easier to choose something that instead of contrasting, just clashed. For chili, I would look for something that would set off the chili flavors with ones that are different but not jarringly so. A more fruity, or possibly acidic beer might do the trick. I might try a Belgian Kriek

or a fruity Abbey ale, or step outside of the beer world and grab a cider. A tangy witbier might also set up an interesting counterpoint here. The last time I had Indian food, I got a Taj Mahal beer to go with. It came as a nice contrast to the densely spicy dishes, almost like liquid naan. I think the easiest part of this trio is to find a beer that complements the chili. The full, roasty, earthy, malty richness of numerous different beers would work nicely: virtually any of the porter or stout family, bock, schwartzbier, ESB, the list goes on. Finally, I would point out that a cultural cuisine will often come with its own set of beers which often present a natural extension of the cuisine itself. You wouldn't go into a Bavarian restaurant and order a Grimbergen Dubbel to go with your schweinebraten even though it probably would taste fine. I must have cerveza with my tacos. An American ale with a hamburger? Of course.

So just like you would consider what side to go with your main dish, it's not a difficult matter to give a little thought to how your beer will go with your food. I am going to bring some beers to the meeting to illustrate what I think would be good pairings for the competition chili at the February meeting. Maybe they will work for you, maybe not, but I'm curious to put it to the test.

CD

MEMBERS ONLY

SWAG 'N GROG-WARE STORE



Also
XXL's for \$17

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

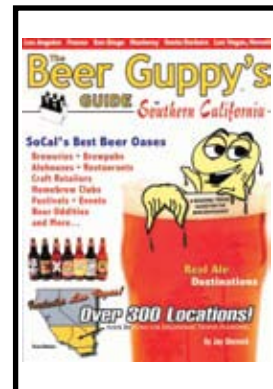
10-ounce Clear Glass
Painted Black Logo



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

February 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

28

Great Arizona Home Brew Competition
Phoenix, AZ
Contact: Norman Naff
Phone: (623) 386-0656
Entry Fee: \$6.00
Entry Deadline: 02/24/2009

March 2009

21

Celebrewtion 2009
Citrus Heights, CA
Contact: Peter Brewster
Phone: (530) 677-3348
Entry Fee: \$7.00 USD
Entry Deadline: 03/15/2009

29

13 th Annual Chico Homebrew Club Competition
Chico, CA
Contact: John Abbott
Phone: (530) 345-9656
Entry Fee: \$ 7.00
Entry Deadline: 03/24/2009

April 2009

24

AHA National Homebrew Competition
1st Round Southwest & Intl Region
San Diego, CA
Contact: Chuck West
Phone: (858) 571-2930
Entry Fee: \$9 for AHA Members; \$14 for non-members
Entry Deadline: 04/08/2009

2008–2009 “Club-only” AHA Club-only Competition Schedule

- **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!



FEBRUARY 2009

- 8 February Meeting, SECOND sunday of the month
- 15 Shop Brew Falcon Belgique
- 22 Shop Brew Belgian Dark Strong

MARCH 2009

- 8 Club Meeting at the Shop
- 10 Homebrew 101
- 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"