

Brews & News



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Beers in Seattle

Brews & News

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EDITOR

Skipp Shelly

CONTRIBUTORS

Aaron Selzer, Martin Carman, Steve Cook, Nancy Gold, Carrie Love, Scott Wyse, Diane Van Wagner, Mick Deering
Skipp Shelly, Bruce Brode

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with "submission" in the subject. All photographers please submit your photos!

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May 28th**

Maltose Falcons Board 2008–2009

President, Steve Cook
president@maltosefalcons.com

Vice-Presidents, Aaron Selzer
& Martin Carman
vicepresident@maltosefalcons.com

Secretary, Nancy Gold
secretary@maltosefalcons.com

Treasurer, Kent Fletcher
treasurer@maltosefalcons.com

Membership Director, Mick Deering
membership@maltosefalcons.com

Publicity Director, Diane Van Wagner
publicity@maltosefalcons.com

Activities Director, John Kaufman
activities@maltosefalcons.com

Grand Hydrometer, Cullen Davis
grandhydro@maltosefalcons.com

Burgermeisters, Carrie Love
& Scott Wyse
burgermeister@maltosefalcons.com

Newsletter Editor, Skipp Shelly
newsletter@maltosefalcons.com

Webmeister, Drew Beechum
webmaster@maltosefalcons.com



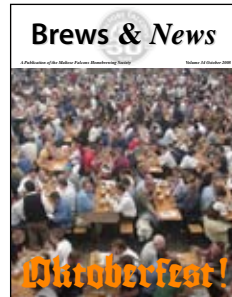
Editor's Desk

By Skipp Shelly, Newsletter Editor

Sorry all that this issue is a little late getting out!

Hopefully everyone is gearing up for Mayfaire this weekend. Even with SCHF done and Mayfaire upon us it still looks like a VERY busy Falcons summer, so keep the brews coming!

~Skipp



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Summer Time and the Living is Easy And the Party will be Grand

By: Steve Cook

Well Falcons we're almost to Summer. We got by the Mayfaire Competition with no big disasters and the SCHF is looming large this weekend. This is the first big party of the year and it's going to be a doosie. The camp sites have been assigned and the beer is brewed and is ready to go (you won't let the club down will you? guilt trip). The party starts on Friday night, where at 6:00 pm we will start checking people in and they can start visiting the Clubs that set their shops up early. Last year we had several commercial brewers serving their brews and I think we have them again this year. At 7:00 pm the Sake tasting starts, that's right SAKE. The guy presenting the Sake, Trayce Holliday of Hi-Time Wine Cellars in Costa Mesa is recognized as a Certified Sake Specialist by the Sake Education Council in Japan. Participants will receive a commemorative tasting glass and tasting notes. This tasting sells out fast (and might be sold out already) so sign up at the CHA site asap. Then, as if we wouldn't have one of these, there is a Porter Competition. The sign-in for the Comp is at 8:30 pm and the judging will

begin at 8:45 pm. So if you have a good porter, bring a keg along for the Comp and to serve on Saturday. One of the rules is that the winning beer is served and bragging rights are proclaimed at the Fest on Sat. Also at 8:30 pm the first band of the fest plays the Blue Dice will be performing Hot Soulful Rockin' Blues. Check them out at bluedicemusic. That just about does Friday Night because from 10:00 pm on is quite time so we'll have to drink our beer quietly from then on. And most of you know that I can certainly be quite when I'm drinking, (NOT). So then we all retreat to the camp sites and have that quiet late evening of adult intelligent conversation until we all sack out. (Dream on) The next morning we all get up and prepare for the big event with lots of water and a hardy breakfast. You can't start sampling Home Brew on an empty stomach. Talking about food there will be several food vendors at the Fest and they were all good last year, so if you need they will open when the Fest starts. Check-in starts at 9:00 am but the gates are opened and the Home Brew will flow at 11:00am. At 11:30 am the first



speaker of the day will take the stage. AleSmith Brewing's Peter Zien, will talk about making the transition from home brewer to commercial brewer. Peter is an accomplished and highly decorated home brewer who "always wanted to own a brewery." Since he began brewing in 1995, his beers have earned over 400 medals and honors. Peter is also San Diego's only BJCP "Grand Master" Level One Beer Judge, one of their highest ratings. At 12:30 pm Mitch Steele, the Head Brewer at Stone Brewing, will talk about hop/malt balance in beers with a big hop profile. Although Mitch spent ten years with Anheuser-Busch, where he was New Products Brewmaster for the American Originals and Michelob Specialty beer lines, he got his start at the San Andreas Brewing Co. in Hollister, CA and is an avid home brewer. Then at 1:30 pm the first band of the day begins, Johnson-McCue, a three piece band two guitars and a drummer.

President



MALTOSE FALCONS



MALTOSE FALCONS



MALTOSE FALCONS

Then at 1:30 pm the first band of the day begins, Johnson-McCue, a three piece band two guitars and a drummer. I couldn't find much about them but they look good on their web site. At 3:00 pm it's the big raffle, Once again, a superb B3 brewing sculpture, 15-gallon fermenter, and Brewin' with Herb Las Vegas beer tour will be top prizes in the opportunity drawing. As you can imagine while all this stuff is going on, the 28 Home Brew Clubs are serving the best beer in the world. At 4:30 pm Roman Alexander and the Robbery will play. They sound like a jazzy blues band, but what do I know about music. Give a listen on their Myspace page .

Then at 7:00 pm, as the big hit of the Fest comes on stage and the crowd roars and gets to their feet to dance to the Good Old Rock-n-Roll beats of the Maltose Falcons Brews Band. The MFB's Band is always the big dance event of the Fest with 100's of Home Brewers strutting their stuff. And when the band ends it's just about time for Dead Palates Society. This year again as the old Beatles song goes "Why don't we do it in the road" so we will. Thanks to Martin Carman whose idea to do the DPS in the middle of the street (since we own it) last year will again be the superb venue for the Icing on the Cake of the Fest.

This is where the Summer Time and the Living is Easy comes in. On Sunday morning with all of those wonderful memories of the Fest still fresh in our memories we head home to a Summer Day and Easy Living.



Vice Presidential Rant May 2009 A trip to Seattle.

By: Martin Carman and Aaron Selzer

Of course I didn't object when my wife suggested we take the kids to Seattle for spring break. It was another perfect opportunity to drag the family around to beer spots. In my defense we have learned that good beer usually means good beer.

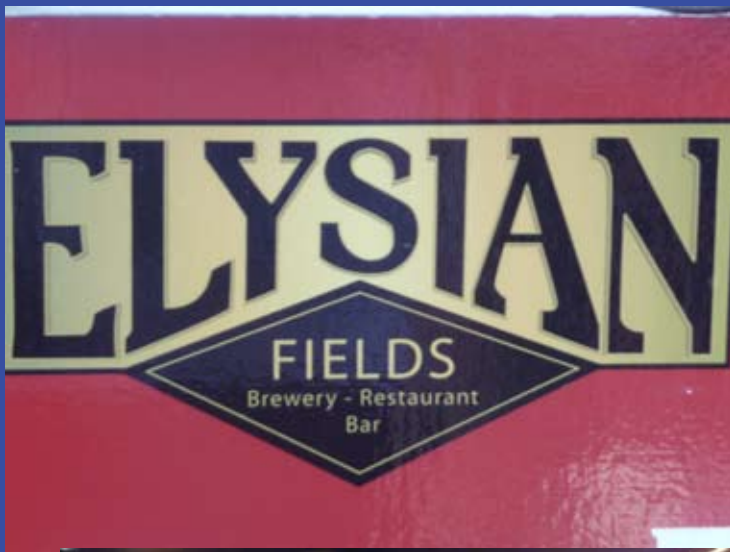
First stop was Collin's Pub in Pioneer Square, the historic site of Seattle's rebirth after the city burned to the ground in 1889. This beautifully appointed bar had just completed a sour beer festival and was still pouring Cascade Mouton Rouge from Racoon Brewpub of Portland. This Flander's Red was mahogany in color, with a delicate sour cherry aroma and flavor nicely balanced by malt. Also available was a Dark Roast Stout from Big Al's brewery of Seattle: a pleasing bone dry French roast of a beer fermented with Belgian yeast. Rounding out the line up was the Anacortez brewery IPA in which the brewer wisely sacrificed clarity in favor of Columbus hop haze, producing a very hoppy pleasant west coast style IPA.

The following day we checked out the Pyramid brewery right across from Safeco field where the Mariner's were in the process of thrashing the Angels. We tasted all 13 draft beers including some from the Portland Brewing Company, which Pyramid bought out and renamed MacTarnahan's. Other than a Saison tapped that day, all the beers here were almost indistinguishable from each other, and none were distinctive. T-shirts however were only 5 bucks and I picked up one.

The raucous Pike's Peer Market is home to the Pike's brewery. The beers here also lacked character and all seemed to resemble one another. Despite this shortcoming I would still recommend a stop here because of the great atmosphere, scenery and seafood. For even better seafood, however, check out Maritime Pacific brewing company's Jolly Roger Taproom just North of the Salmon Bay Ballard Bridge. At this salty pub all the beers were excellent, the food portions huge, and the seafood delicious. Their Imperial IPA, which was also served in our hotel bar, quickly became my go-to beer on the trip.

A local draft-only beer, available only in Seattle is the Mac & Jacks Amber from the Redlands, WA brewery of the same name. Despite its popularity, I found this murky beer to be lifeless. Perhaps it was an off batch.





The highlight of the trip was Elysian Fields brewery which has two locations, one nestled between Safeco field and Seahawk Stadium, the other on Capital Hill. There I tasted the Pandora's Bock, the Bifrost Winter Ale, The Wise ESB and a Belgian Specialty that was on not Menu. All the beers were distinctive, close-to-style, clean, and delicious. One of the brewers told me there were four different yeasts used in the Belgian Specialty, including multiple Brettamyces strains. The food at Elysian Fields was excellent as well.

All in all Seattle is an excellent beer destination. Though not as good as Portland in terms of beer variety and quality, the Seattle's maritime charm all but makes up for it.

~Aaron

Vice-Presidents

WINNERS CIRCLE

Mayfaire Contest: Very strong Falcons showing!

Class 1-American Pale and Dark Lager
1st - Kurt Anderson, Viki Anderson

Class 3-American Wheat Ale
3rd - Kent Fletcher

Class 4-English Bitter Ale and Pale Ale
2nd - Aaron Selzer
3rd - Diane Van Wagner

Class 5-American Pale Ale
2nd - Larry Konis

Class 8-European Ale
3rd - Erick Garcia

Class 9-Amber and Dark Lager
2nd - Matthew Bourbeau
3rd - Matthew Bourbeau

Class 12-Strong Ale and Old Ale
2nd - Diane Van Wagner

Class 14-Northern European Strong Beers
2nd - Kevin Grizard

Class 19-German Wheat Beer
2nd - Matthew Bourbeau

Class 23-Belgian-Style Sour Ale
2nd - John Aitchison

Class 24-Specialty Beer -Herb/Spiced
3rd - Skipp Shelly

**Class 25-Specialty Beer - Smoked,
Experimental, Historical, and Other**
2nd - Richard Webster
3rd - Henry Hoffman

Class 26-Mead
2nd - Bruce Brode
3rd - Cullen Davis

CONGRATULATIONS!

MERLIN CUP!

For those interested in competing for the merlin cup this year please send vicepresident@maltosefalcons.com the number of entries and any awards you win for each contest you enter, hopefully starting next month we will be able to have a monthly update to the standings. As it stands everyone needs to get busy soon or Aaron and Larry will be duking it out between themselves this year.



The Publicity Report

By Diane Van Wagner, Publicity Director



The April shop brew on the 19th, was an unseasonably hot day in the 90's. We had a full brew crew led by our own Vice President, Aaron Selzer. He brewed up a California Common, aka "Steam Beer." Aaron beefed up the malt bill just a little to make the beer fuller. He used the signature hop for the style, Northern Brewer, with just a touch of Liberty. Aaron had a big slug of California lager yeast built up from a previous batch of beer he had brewed. All crew members were right on time and eager to get started. The grain was measured and crushed. Mash in started around 8:45.

The wort was recirculated and sparged without a problem. The amount of wort collected ended up being greater than anticipated, so an extra portion of beer was available, a total of around 35 gallons.

Aaron chose to do a 90 minute boil to again enhance the malt profile. The OG ended up being around 1.066. This is a little high for the style. I ended up adding about a half gallon of water at home to dilute down to about 1.050. We did not have a lot of people show up to watch or hang out. Maybe it was the heat, or maybe they were just enjoying a beautiful day. The crew was enjoying a good day of brewing. We did have great beer available to sample throughout the day, including Anchor Steam Beer, the signature beer of this style.

The next shop brew will be on May 10th. It will be led by our president, Steve Cook. He is planning on brewing up a robust porter for the club bourbon barrel project. All of the details are not yet finalized, so there are no sign ups at this time. Check the Maltose Falcons website for further details. They will be posted soon.

Cheers!
Diane

Burgerme

By: Scott Wyse & Carrie Love

Well it's that time of year again! Mayfair is just around the corner and the summer activities have started. Next month Scott will have his Guinness Stew Recipe for all of you who requested it. This month we have a nice spicy marinade for meat or tofu.

Mayfaire Menu

Dinner:

Grilled Smokey Brisket
Grilled Vege Sandwiches for the Vegetarians
Garlicky Green Beans
Tangy Lemon Based Slaw
Colorful and Zesty Pasta Salad
Smokey Sweet Baked Beans
And For Dessert-Something Chocolately and Rich

Breakfast:

Flaky Croissants, Fresh Fruit, Sweet Rolls
Juice, Coffee

Of course we will have plenty of snacks to hold everyone but feel free to bring something to add to the appetizers. We look forward to seeing everyone!

Spicy Marinade

2 Cups Dry Red Wine
12 oz Bottle of Dark Beer
1 Large White Onion-a good hot one (cut into pieces)
Juice of 7 Limes
1/4 Cup Fresh Cilantro (chopped)
1 teaspoon Salt
1/2 teaspoon Pepper
1/2 teaspoon Red Pepper Flakes
1/4 teaspoon Ground cumin
1/2 to 1 teaspoon Red chili Powder

Place all ingredients in a food processor or a blender and pulse a few times leaving it chunky. Now it's ready to marinate your meat or tofu. Enjoy!

"A Little Bit Of Beer Is Divine Medicine"

Paracelsus, Swiss Physician

MEAD IN THE AFTERNOON



by: **Bruce Brode**

Our annual tasting of meads went off as scheduled on the afternoon of Sunday April 26 at the Home Wine, Beer, Cheese and Meadmaking Shop. Frankly, after judging 13 hoppy American West Coast Beers at the Mayfaire Competition judging the day before, I was a little "beered out" and the chance to taste some meads was a welcome change. Don't worry—with upcoming events like the Southern California Homebrewers Festival and the Mayfaire Festival during the following 3 weeks, I'll have plenty of chances to get back to beer drinking!

Twenty-three intrepid mead-seekers showed up to sample 19 different home-made meads. I found this tasting particularly enjoyable due to the enthusiastic attitude and intense curiosity of the attendees. There was excellent in-depth discussion on all aspects of meadmaking, we tasted some outstanding meads, and had a great time together. It was a wonderful way to pass a lovely April afternoon.

Six meads were brought by longtime regulars Jane and Jaryd Pojawa, four meads were poured by Kris Schmidt who specializes in sparkling meads, one was brought by Geoff Larsen and Sally Beddow obtained as a gift from a home meadmaker in the Boston area, and I trundled 8 dusty bottles from my garage "cellar" to sample.

Here are my customary tasting notes, in the order tasted, so you can find out what you missed:

Brode: 1994 Orange Blossom Honey Traditional Still

I located this in my garage on the morning of the tasting, not realizing that I had any left! Alcoholic, floral nose with plenty of orange character. Green-gold color. Smooth, sweet flavor with touches of orange acidity and good balance. It was well-received and has held up surprisingly well, proving my point that mead just might age more gracefully than any other fermented beverage.

(more of Bruce's tasting notes on the next page!)



MEAD TASTING

Pojawa: Loquat melomel. There is an untuous honey aroma with notes of brown sugar and a hint of smoke. The deep "old gold" color is lovely. A fairly crisp flavor has both acidity and rich honey residual sweetness.

Schmidt: 2008 Spring Harvest Wildflower Sparkling Traditional Mead: The sweet honey aroma displays some floral aromatic complexity characteristic of spring-harvest honey. Light green-gold color. The crisp, fruity flavor is pleasant and refreshing.

Brode: Pymment Rosé. Made with juice from Nebbiolo and Sangiovese grapes with just a few hours of skin contact after crush. There is a wine and honey aroma complex. The deep orange-gold color is nice. A rich, caramelly flavor also shows grape acid highlights in an interesting interplay between grape and honey characteristics, with a long finish.

Larsen/Beddow: Strawberry Melomel from a home meadmaker in Boston, received a few years ago as a wedding gift. There is a fruity aroma, with a touch of strawberries at first and increasing in intensity with air. A red-gold 'strawberry' color is intriguing. The dryish flavor has a bitter backbeat (possibly from strawberry seed tannins) and a fruity strawberry foreground, displaying a strawberry intensity hard to achieve in mead. Definitely a special wine for a special couple, and it's a treat to share it with them!

Pojawa: Kumquat Melomel. A powerful bouquet of alcohol, citrus, and honey, with a touch of ink, erupts from my glass atop a deep hazy orange-gold color. The brightly acidic flavor has tangy citrus character, as one would expect from use of these tiny citrus fruits in a mead. Refreshing, like a Mimosa.

Schmidt: Fall Harvest Sparkling Traditional Mead, Mead Yeast. Chris offered us a valuable horizontal tasting experience of two sparkling meads in which the only difference was the yeast used. Chris is a beekeeper and the honey used in this one was harvested in the Fall, when honey tends to have more caramel-oriented aromas and flavors and is less purely floral than the typically lighter

Spring Harvest honey. First we tasted one made with a mead yeast, showing floral and spicy honey aroma, a medium green-gold color (a recurring color pattern today), and a crisp flavor with long residual caramel character, overall nice balance and appeal.

Schmidt: Fall Harvest Sparkling Traditional Mead, Riesling Yeast. Chris explained that the yeast used in this one, in contrast to the above, would be expected to favor more sweetness as the yeast is less alcohol-tolerant, and more aromatic elements. This one has a creamy, complex aroma with fruitiness, caramel, and a richer honey presence than the first one. The color seems a tad lighter as well. A crisp, fruity flavor expresses the floral character of the honey more so than the first one. All-in-all, an excellent comparison that was highly informative.

Brode: 2001 Colorado Wildflower Sparkling Traditional Mead. Made from high-altitude honey obtained from the Durango, Colorado region in 1995, this one displays a rich, complex and powerful honey aroma—floral, spicy, caramelly. Again, that medium green-gold color is present. The sweet flavor has complex elements, akin to the aroma, of acid, spice, and flowers. Very well-received.

At this point, since mead has such intense flavors and substantial alcohol levels, we took our customary mid-tasting break for some snacks, to allow our palates to relax a bit. My thanks to the attendees for the excellent tasty offerings they brought!

Brode: 2005 Tupelo Honey Traditional Still Mead. Since we had just had a bite to eat, we needed some dessert. The rich honey aroma of this one also displays apple and a bit of spice, which are characteristic flavors and aromas for this outstanding honey source. The green-gold color has good clarity, thanks to a double fining before bottling. There is a bit of cinnamon in the creamy flavor. Very popular. Thanks to the past efforts of Drew Beechum, we have become well-acquainted with the fine flavors of Tupelo honey obtained from Northern Florida.





MEAD TASTING

Pojawa: Rose Mead. Made with Armenian rose petal jam, a fascinating concept (these folks love to experiment, and come up with outstandingly good creations far more often than not). There is aromatic fruitiness and mint aspects, spicy. A light gold 'chartreuse' color is inviting. The fruity, acidic, spicy flavor is unique, with essences of herbs such as rosemary, a slight woodiness, and of course the essence of roses. A crisp acidity clears the palate well. One of the most interesting and unusual meads of the tasting.

Brode: Jaggery Brown Sugar Mead. This is a still traditional mead made from wildflower honey, with about a third of the fermentables obtained from Jaggery Sugar from India, a minimally-processed raw sugar which is made from palm sap. There is a sulfury aroma, with caramel and smoke. The deep gold color approaches brown. A smooth flavor has slight smoky highlights and a fairly dry finish.

Brode: English Brown Sugar Mead. Following the same formulation approach as above, this one uses two grades of brown sugar from the Billington's brand, which is produced on the island of Maritius in the Indian Ocean—this sugar is only partly refined and retains much of the aromatic character that "garden-variety" brown sugar lacks. There is indeed a brown sugar nose, with some smoke and a bit of maple. Deep amber color. The rich flavor has elements of dark fruits, smoke, rum and molasses.

Pojawa: Ginger Chai Mead. Another experiment resulting in success, this was made with ginger root and a chai spice blend. A fruity-spicy ginger aroma is readily apparent ahead of some chai spices. Hazy orange-gold color. The flavor displays an even better evolution of fruity ginger with a peppery back end, leading right into the chai spices, with lots of honey sweetness and body to support it. This would be particularly nice mulled (warmed) on a winter's evening by the fire.

Pojawa: 2002 Raspberry Melomel. The aroma has raspberry, a touch of metallic, and some honey aromatics. The deep rose color is intriguing. A wonderfully rich flavor showcases the raspberry deliciously, with an excellent balance of sweetness and acidity.

Brode: 1994 Dry Pymment. Made as a second-run wine using Zinfandel grapeskins after the Zinfandel wine was pressed off, whereafter honey and water were added for a second ferment. There is a definite wine aroma, with acid, fruit, and aldehydes. The tawny color is rose-red with an edge of brown. The acidic flavor has an element of quince, but not much honey character, and so comes across more wine-like than mead-like.

Pojawa: Sparkling Mint Metheglin. There is some mint aroma (though some found it hard to detect), with honey sweetness. Hazy green-gold color. The fruity flavor has light elements of mint, or, as some put it, a "hint of mint."

Schmidt: Chilean Honey Traditional Sparkling Mead. On a visit to Chile, Chris obtained some honey from the "Flor de Umo" tree source, and brought it back in his luggage in order to make mead with it. There is a fruity, floral aroma and a light green-gold color. The crisp, piney-minty, and even medicinal flavor is fascinating and quite refreshing. Another of the most interesting and unusual meads at the tasting.

Brode: Port Mead. This is a fortified mead done in the Port method, made with a heavy hand of Tupelo and very dark Wildflower honey sources. Spicy, caramel aromatic notes, with a touch of apple. Rich medium gold color. The sweet, spicy flavor has full body and good intensity, with more of the apple aspect, and a warming finish from the substantial alcohol level.

My thanks to all who participated in this excellent tasting. In Mazers of Mead!



Meeting Minutes

By Nancy Gold, Secretary



April Club Meeting

The Grand Hydro's style choice for the April 5th club meeting was Amber Hybrid beers. Cullen brought Schwelmer, Alaskan Amber, Anchor Steam and Verige (sticke) Alt.

Beanie brought note sheets for tasting and voting on the homebrews brought to the meeting.

Kent says the treasury is looking good.

John Daume has some special yeast available in the shop.

John needs payment for campsites at the Southern California Homebrew Festival.

Everyone must have tickets and memberships in advance. Tickets will not be sold at the gate. John is planning a bus trip to Firestone and the Brewhouse in July.

We tasted some great homebrews; Kolsch Style Ale, Bruce; Cream Ale, Virg; Marzen, Matt B.; Fuller's ESB clone, Pablo; Yorkshire Bitter, Shawn; Raspberry Blonde, Drew, Biere de Garde, Erick G; Belgian Tripel, Geoff; Honey Porter, Brian Kubach; Saison Printemps, Kent and Nancy; American Brown Ale, Nolan; Celebration Like, Sal and Sal; House Warming IPA dry hopped, Drew; Blueberry "Brett", Chris R.; Racer 5 clone, Kent and Nancy; Dark Belgian IPA, Chris R.; Big Brew RIS shop brew, Diane; Vanilla Oaked Toasted Oat Stout, Josiah B. and Barleywine, Izzy. Josiah B. won Brewer-of-the-Month for his

Vanilla Oaked Toasted Oat Stout.

Jim and Kent will reserve the Marriot in Warner Center for our 35th anniversary celebration.

Martin needs judges and stewards for Mayfair on April 25th. Please sign up online. We have almost three hundred entries to judge.

The BJCP class is going well.

The April shop brew will be a California Common led by Aaron. In May, Steve will make a Robust Porter and in June Kent will make a Wheat Beer.

There will be no May meeting...see you at Mayfair!

ng

RECIPE OF THE MONTH

AARON'S SHOP BREW STEAM BEER

A PROMASH RECIPE REPORT

RECIPE SPECIFICS

BATCH SIZE (GAL): 30.00 WORT SIZE (GAL): 30.00
TOTAL GRAIN (LBS): 54.75
ANTICIPATED OG: 1.054 PLATO: 13.45
ANTICIPATED SRM: 12.0
ANTICIPATED IBU: 40.2
BREWHOUSE EFFICIENCY: 83 %
WORT BOIL TIME: 60 MINUTES
GRAIN/EXTRACT/SUGAR

%	AMOUNT	NAME	ORIGIN	POTENTIAL SRM
63.9	35.00 LBS.	PALE MALT(2-ROW)	AMERICA	1.036 2
27.4	15.00 LBS.	MUNICH MALT	GERMANY	1.037 8
5.5	3.00 LBS.	CRYSTAL 60L	AMERICA	1.034 60
2.7	1.50 LBS.	SPECIAL B MALT	BELGIAN	1.030 120
0.5	0.25 LBS.	CHOCOLATE MALT	AMERICA	1.029 350

POTENTIAL REPRESENTED AS SG PER POUND PER GALLON.

HOPS

AMOUNT	NAME	FORM	ALPHA	IBU	BOIL TIME
4.50 OZ.	NORTHERN BREWER	PELLET	8.10	29.3	60 MIN.
5.00 OZ.	NORTHERN BREWER	PELLET	8.10	10.9	20 MIN.
5.00 OZ.	LIBERTY	PELLET	5.00	0.0	0 MIN.

NOTES: FOR MORE INFO ON THIS BREW CONTACT AARON @
VICEPRESIDENT@MALTOSEFALCONS.COM

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

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Woodland Hills, CA 91364
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(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

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Toluca Lake, CA 91602
818-766-9593
(applies to beer only)

Red Carpet Liquor

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Glendale, CA 91207
800-339-0609
(applies to beer only)

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O'Shea Brewing Company, Inc.

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

25% Discount:

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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.

The Home Beer, Wine and Cheesemaking Shop

* * *

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dedicated brewer, wine- or cheesemaker!

The Bar Room Floor

**Some Guinness was spilled
on the bar room floor as the pub
was closed for the night.**

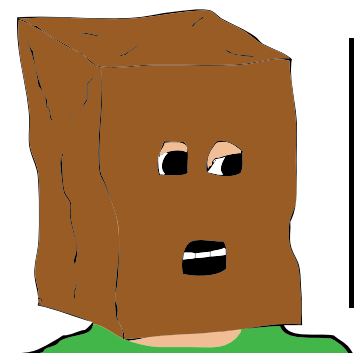
**Out from his hole crept a
wee brown mouse and stood in
the pale moonlight.**

**He lapped up the frothy
brew from the floor and back on
his haunches he sat.**

**And all night long you could
hear him roar "Bring on the God
damn cat!!!"**

WARNING

**The consumption of alcohol
may leave you wondering
what happened to your pants.**



The Phantom Brewer

This tip comes to the Phantom Brewer courtesy of Dave Mathis of BJ's Brewhouse.

Many of us use candi sugar in our Belgian style beers, but dissolving it in our boil kettles can be a pain. More often than not, the crystals end up sticking to the bottom of the kettle and require vigorous stirring to fully dissolve and incorporate into the brew.

The solution lies in that nylon hop bag you bought long ago and never really used. Simply place your candi sugar in the bag and tie the bag to one of you kettle handles. Drop the bag into the boil and let it remain suspended in the brew. Come back 5 minutes later and all your sugar will be gone!

Happy Brewing
The Phantom Brewer

Convergent Evolution

By: Cullen Davis

The BJCP style guidelines contains several subcategories that are related more in aesthetic terms than in historic, geographic or cultural terms. Category 7, Amber Hybrid Beers is one of these categories. It includes Northern German and Düsseldorf Altbiers and California Common Beer. Obviously the Alts go together, but they don't have a lot to do with California Common. This month I'm going to talk a bit about these beers because the AHA Club-Only Competition covering this category is coming up this summer.

Altbier, native to the Rhineland, is basically a refined holdover from the pre-lager brewing days. Adoption of better modified, paler malts as the main ingredient of beer was universal during the industrial revolution, but since the Reinheitsgebot did not include the Rhineland, brewing practices developed slightly differently. While lagers took over in Bavaria, Westphalia saw many brewers stick to ale brewing. Largely for practical reasons, the standard practice verged onto lager-like fermenting temperatures and longer cool storage in caves and cellars. This keeps the estery notes typically found in ales to a minimum. The extended maturation also allows for high attenuation and a dry beer. The malty notes are offset by higher than average bittering and attenuation and the resulting beer is crisp and dry. In Düsseldorf, the style reigns with the power of local pride. The best place to enjoy altbier is in a pub in the Altstadt area of the city, where the quality of the product is maintained as a point of pride and to show those louts in Köln (home of the other hybrid) how it's done. Outside of Düsseldorf, some brewers make what we generally refer to as "north German altbier." It may be paler, or fermented with an actual lager yeast, or made with noble hops other than Spalt, which is the strong favorite in Düsseldorf.

When a lot of working types come into an area suddenly, as they did in San Francisco en route to the gold fields, they create numerous opportunities for entrepreneurs to ply their trades. Into this arena

stepped Ernst Baruth and Otto Schinkel, who began selling their "steam" beer to local restaurants. The Steam beer emerged out of the necessity of adapting their lager brewing methods to the climate of the city and the fact that ice was prohibitively expensive (available shipped in). There is debate as to how it came to be called "steam" beer, whether it was named for the rising steam as the beer entered the coolship after boiling, or for the burst of condensing vapor as a lively keg was tapped. Whatever the origin, it nearly died out. The Anchor Brewery was a moribund operation producing a dodgy product in diminishing quantities for an aging clientele by the time Fritz Maytag found it in the mid sixties. He decided it was interesting enough to save so he propped up the operation with \$5000 and left to buy wine in Chile. When he came back a couple years later, it was again at death's door, selling spoiled beer alongside the drinkable. He went ahead and bought out the operation, dove into research, modernized the equipment, and reinvented the flagship product. He decided to use only the more pricey two-row malts, hop at three to four times the industry average rate with whole hops, tightened brewing practices and quality control, conditioned by krausening rather than force carbonating, and forgoing pasteurization. All this made the beer quite expensive but also quite unique in flavor and quality. The revived Anchor beer was very well received and returned the company to profitability. I don't usually talk about a single beer when discussing a style, but here it is appropriate. Anchor Steam Beer really defines the "California Common" style. It simply would not exist without Anchor.

At the meeting this month, I will be sharing some Category 7 beers in the hope that it will inspire you to brew one or more of this style so we can win the AHA Club-Only Contest coming up this Summer. If you happen to have one of these already available, bring it to the meeting and we'll see how it stacks up against the pros.

MEMBERS ONLY

SWAG 'N GROG-WARE STORE



Also
XXL's for \$17



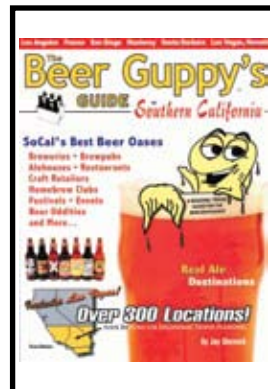
Anchor 2007 Logo Spaghetti Tank \$15
Sizes: M, L, XL & XXL
Lt. Blue w/4-Color Logo



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

May 2009

18

LongShot - Samuel Adams
American Homebrew Contest -
Western Regionals 2009
Oakland, CA
Contact: John Watson
Phone: (408) 242-1368
Entry Fee: \$0.00
Entry Deadline: 05/02/2009

24

2009 California State Fair
Home Brewing Competition
Sacramento, CA
Contact: J J Jackson
Phone: (916) 348-6322
Entry Fee: \$10
Entry Deadline: 05/05/2009

June 2009

14

San Diego County Fair
Hombrew Competition
Solana Beach, CA
Contact: Chad Stevens
Phone: (619) 694-9779
Entry Fee: 6.00 per entry
Entry Deadline: 05/20/2009

20

OC Fair Homemade Beer
Competition
Costa Mesa, CA
Contact: Kimiko Young
Phone: (714) 708-1554
Entry Fee: \$3
Entry Deadline: 06/05/2009

For more information on
upcoming contests please visit
www.bjcp.org and check out
their contest page.

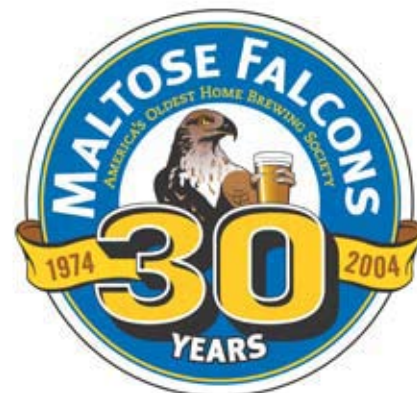


2008–2009 “Club-only” AHA Club-only Competition Schedule

- **May** Extract Beers
- **August** Amber Hybrids

Looking Way Ahead 2010–2011 “Club-only”

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



MAY 2009

- 1-2 Southern California Homebrew Festival- Lake Casitas
- 12 BJCP Class #5
- 16 Mayfaire Festival- Oak Park
- 26 BJCP Class #6
- 31 BJCP Test @ the Bruery

JUNE 2009

- 7 Monthly Club Meeting @ the shop.
- 9 Homebrew 101 @ the shop.
- 14 Shop Brew, Elkwood wheat, Kent and Nancy
- 18-20 American Homebrewers Association - National Homebrewer's Conference
If you are not planning on going but would like to donate beer to the MASSIVE cause, contact Drew B. @ webmaster@maltosefalcons.com



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"