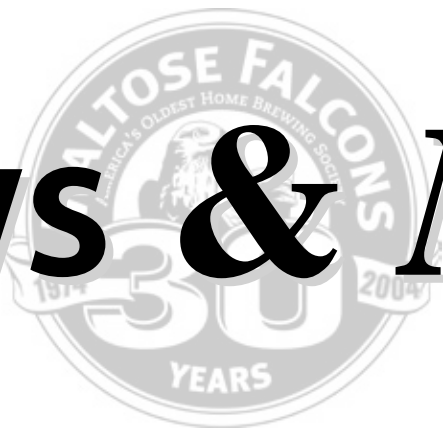


Brews & News



A Publication of the Maltose Falcons Homebrewing Society

Volume 35 July 2009



The Big Show

Brews & News

Vol. 35, No.7 July 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:
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**Deadline for August issue:
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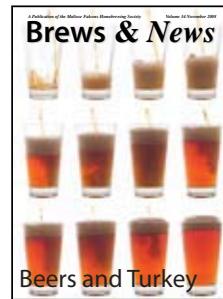
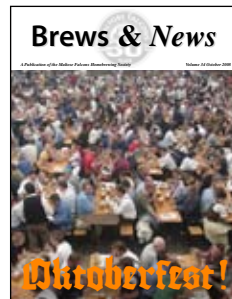
Editor's Desk

By Skipp Shelly, Newsletter Editor

So, another month, another set of Falcons activities!

I feel like I keep saying it but we still have a number of events left, a few competitions, and a few meetings too. Hope to see everyone on the 12th this month.

~Skipp



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American Homebrewers Association

What a Blast!

By: Steve Cook

The Oakland Marriott City Center, the convention center in Oakland was a great venue for the Conference. I arrived in Oakland at noon after a 5 hr cruise from Burbank and was immediately shuttled into the Hospitality Room. Coming into this medium sized meeting room with the Maltose Falcons front bar and new back bar situated in one corner and a who's who of home brew product vendors spread around the perimeter was like coming home. The 38 taps that the Falcons set up for all the Clubs to use was in high gear upon my arrival and I started right in. Our Webmeister Drew Beechum being on the AHA Governing Committee and a perennial volunteer was the Hospitality Room Coordinator. Drew ran that room like it was a big Party, which I guess it was. The Clubs moved in and out of the Hospitality Room every couple hours. The Cellar Masters at the conference were probably the busiest group there. They had to bring out all the beers from a refrigerator truck for each club and take back all the beers that were just taken off the taps. They were running all day and night. After an afternoon of good home brew and drooling over all the pretty home brew equipment brought by the vendors, a bunch of us went to dinner to prepare ourselves for the Pro Brewers Night. The tasting started at about 8:00 and ran to 11:30 which

was just enough time to sample some of the best craft brew in the nation. There was Anchor, Sierra Nevada, Firestone Walker, Lagunitas, Russian River, Ballast Point, The Bruery, Stone, Samuel Adams, Lost Abbey/Port Brewing, North Coast, Drakes, Dogfish Head, and that's only about a third of who was there. There were some exceptional beers being served. Dogfish head 120 min IPA, Anchor's Our Barrel Ale, the new Kellerweis by Sierra Nevada, and Lagunita, everything they had. I think I lost track after 5 or 6 samples but needless to say the beers were fantastic. After the Pro Brewers were finished at about 11:30 the crowd made it back to the Hospitality Room to finish out the night. At that time I could see a pattern emerging. After each event we all moved back to the Falcons Bars and enjoy the brews of whichever Club was serving at the time. It was great having 20+ Clubs serving there brews each with enough time to get a good sampling of the beers. Then was the interlude, well I mean we had to sleep so we could get up the next day and do it again only better. Friday morning, well lets say just before Afternoon on Friday I made my way back to the Hospitality Room for a little Hair of the Dog, the real one not the craft brewer, to get me started, then for a big breakfast in preparation for the another Day O' Beer. The first seminar I attended was the Mead



Panel. The panel was moderated by James Spencer, Basic Brewing Radio, with Charlie Papazian, Brewers Association, Author of The Complete Joy of Homebrewing; Byron Burch, The Beverage People; Harold Gulbransen, AHA Governing Committee, QUAFF; Curt Stock, AHA Governing Committee, St. Paul Homebrewers Club. They discussed the techniques and their philosophy behind Mead Making. It was very interesting because the panel was split on doing the process technically or more of a free form artistically. They all make good Mead they just go about it differently. There was some very tasty mead served at the seminar, one that was only 6 weeks old brewed by Harold Gulbransen and it was good for such young mead. We messed around the rest of the afternoon in anticipation of the Club Night that was to start at 8:00. The Falcons at about 7:00 started to tear down the Hospitality Room Bar (which was our bar for the Club Night) and reassemble it in the Grand Ball Room where the Club Night was to be held. After about an hour of hustling we had it up and running and serving some of the best beers in the house.

President

We also served a huge Pasta Salad that was prepared by Nancy Gold and Kent Fletcher. The serving vessel was a 15½ gallon kegel. It was only about ¾ full so we served about 12 gallons of pasta salad and at the end of the evening it was all gone. We didn't win Best Booth or Best IPA but we did tie with Quaff for the most kegs brought to the Club Night with 52 each and were awarded the Golden Urinal. Quaff has the ever infamous GU for the time being and will hand it over to the Falcons some time later this year. I think this trophy should be kept by the Vice Presidents. It only seems fair since I kept the Anchor Trophy for the year we had it in 08, so it's their turn. After a screamer of a Club Night we Falcons had to tear down the bar again and reassemble it back in the Hospitality Room for the next day of beering. At about 2:30 in the morning Drew was finally able to get all of the happy beerers out of the H-room and shut it down, but as with all of our parties we kept it going in our rooms till the very wee hours. So again we had to resign ourselves to the darkness of the night or early morning as it were and we went to sleep. The next morning we all jumped out of bed and were all excited about the presents under the tree, Ooops that must have been a dream about Christmas as a kid because I actually dragged my a#& out of bed and got out and about by about 12:00 or so. I unfortunately missed our Brewgyver (Kent Fletcher) put on his Seminar called The Equipment Geek, all about brewing gadgets. Kent's presentation included a complete demonstration of our 30 gallon Shop Brew system he brought in its entirety to the Conference. Now there's dedication for you. Then in the first afternoon session Drew Beechum lead the BRUTal Brewing Seminar. He with the help of Kent put on a class on how to process the Brut Beers that he, Kent, and others have brewed over

the years. The demonstration was how to disgorge the sediment from the bottles as part of the "Methode Champenoise". The Methode is the way that Champagne is prepared resulting in the extreme carbonation and fizz. A great demo with flying yeast and breaking bottles and dry ice in acetone and all the good scary science stuff your mom warned you about. All this time that the seminars are going on the H-Room is still in full swing. The Maltose Falcons turn at the H-Room bars came as the last club to serve from them. We started at 3:30 and were stopped at 6:30 for the Grand Banquet and National Homebrew Competition Awards Ceremony. The dinner for about 1000, was great and all made with a special brewed Rouge Ale called "Charlie". This Ale was brewed in honor of Charlie Papazian and was used in all of the food served. The Master Chef Sean Paxton who makes a living preparing food with beer and organizing beer and food pairing dinners all across the nation out did himself and prepared roast pork marinated in Charlie and two other courses including a chocolate mousse, again made with Charlie and delicious. And with each course they served a different Rouge Ale that accompanied the dishes wonderfully. Then when dinner was done and all the awards were given out the party moved back into the H-Room where the Falcons were serving our beers and having a great time of it. The AHA National Conference has grown each year it's been held and this year it grew substantially from about 900 in 2008 to 1200 in 2009. The next AHA Conf will be held in Minneapolis, Minnesota on June 17-19, 2010. It was a great weekend and an event I will never forget, for the first time I do anything it's always special and unforgettable...



Vice Presidential Rant July 2009

By: Martin Carman and Aaron Selzer

Brewers, remember to send me the information on your entries and winners for any BJCP contest that you have entered. The latest standings for the Merlin Cup are: Aaron Selzer in 1st place with 36 points, Matt Bourbeau in 2nd place with 14 points, Diane Van Wagner in 3rd place with 13 points and Larry Konis in 4th place with 8 points and Skipp Shelly in 5th place with 6 points. These standings include all of the Mayfaire entries that I have received. If you have entered the Mayfaire contest and have not sent me your details, please do so and I will update these totals. My email address is: vicepresident@maltosefalcons.com.

The Los Angeles County Fair is on! All of the gory details, including rules, entry forms and bottle labels are to be found here: http://www.lacountyfair.com/2009/AttractionsCompetitions/documents/LACF_2009_Beer_Book09rev2ap.pdf. Entries in this contest will help us in our goal to attain the Anchor Club of the Year. In addition, your entries will help you to qualify for the Falcons Brewer of the Year and the Merlin Cup. Bruce Brode, the organizer of this contest, will be looking for some volunteers to assist with check-in and judging. Check-in will most likely be held on Sunday, July 19th. The judging itself is tentatively scheduled for Saturday, August 8th. These dates will be firmed up shortly and the information will be distributed through the group site. If you think that you might be able to help, watch out for the announcement and then email me if you can make it.

The next contest that the Falcons are closely tied to will be the 2009 Surfliner Challenge. This year the style is Dark Strong Belgians. The winning club gets a plaque and the winning brewer gets to pick the style for next year's challenge. Brewers who enter this contest will be awarded points towards the Falcons Homebrewer of the Year and the Merlin Cup. Due to the remoteness of the location of our Sunfest event, the contest will be judged at an alternate location, more equitable for both clubs, however it will be judged sometime in August. That means that your entries must be available by the July meeting. Only 3 entries will be selected from the entire member's submissions for judging in this contest. I know that many of you have been preparing your brews. Let's show the Barbeerians just how well we can do this year.

For the next month's column, I will be bringing to you some secrets that you may not know, gleaned from my trip to the Magic Hat Brewery. So, until next month, happy brewing.

Your vice-presidents,

Aaron Selzer & Martin Carman

Vice-Presidents

SURFLINER COMPETITION

BELGIAN DARK STRONG

COME JOIN US JULY 12TH FOR THE JUDGING OF OUR ENTRIES TO THIS YEARS SURFLINER COMPETITION. IF YOU HAVE A BEER TO ENTER, PLEASE ARRIVE BEFORE NOON AND WE WILL GET YOU CHECKED IN.

TO ENTER PLEASE BRING A MINIMUM OF (6) 12 OZ. BOTTLES OR THE GROWLER'D/KEGGED EQUIVALENT. ENTRIES WILL BE TRIED BY ALL CLUB MEMBERS PRESENT AND WINNERS WILL BE DETERMINED BY A SELECTED, SEQUESTERED PANEL OF 3-4 HAND SELECTED BJCP JUDGES.

AGAIN PLEASE ARRIVE EARLY IF YOU HAVE AN ENTRY.

MERLIN CUP STANDINGS

1. Aaron Selzer----36
2. Matt Bourbeau----14
3. Diane Van Wagner----13
4. Larry Konis----8
5. Skipp Shelly----6

If you would like to participate in the Merlin Cup please email Vicepresident@maltosefalcons.com every time you enter a homebrew comp. with the number of entries and whether or not you won a ribbon.



The Publicity Report

By Diane Van Wagner, Publicity Director



The Kent and Nancy birthday brew in June was a huge success. The brew crew turned out a fine batch of Kent's Elkwood Wheat ale. This will soon (I hope) be available at one of our future club meetings to sample.

It ended up being party central at the Home Beer Wine and Cheese Making shop on that day as well. A large crowd of people showed up through out the day to help Kent and Nancy celebrate. Nancy cooked up a wonderful spread for the folks in attendance. She bbq'd chicken satay skewers, made rice, and a wonderful cucumber salad. There was also a delicious birthday cake at the end of the feast. Several other people brought snacks to share, and of course, there was plenty of beer! The food was a big hit with the crowd. Great job Nancy!

The party lasted well until after the shop closed for the day. Several brew crew members and others stayed around drinking and socializing. It was a great way to wind down a wonderful day of brewing and celebrating.

Our next club shop brew is scheduled for Sunday July 19th. Dave Lustig will be leading the crew in brewing up a cream ale. The brew crew is full, but come on by to watch and party with the crew. Beer and snacks are always welcome.

I am still looking for a person to lead the August shop brew. To qualify, you have had to participate on at least two brew crews, and be an up to date, paid in full Maltose Falcons member. Please contact me at publicity@maltosefalcons.com if you are interested.

See you all at the next club meeting on July 12th. Cheers!

Diane

RECIPE OF THE MONTH

FLETCH'S ELKWOOD WHEAT

BATCH SIZE: 30 G
TOTAL GRAIN: 56 LBS
ANTICIPATED OG: 1.058
ANTICIPATED SRM: 3.6
ANTICIPATED IBU: 33.3
EFFICIENCY: 83%
BOIL: 60 MIN

60.7% 34.00 LBS WHEAT MALT
39.3% 22.00 LBS PALE MALT 2-ROW

2 OZ WARRIOR 15.4 AA 60 MIN
1.5 OZ SIMCOE 12 AA 15 MIN
1.5 OZ CASCADE 5.45 AA 15 MIN
3 OZ AMARILLO 8.6 AA 5 MIN

SAFALE-05

ACTUAL OG 1.060

FOR MORE INFO ON THIS BREW PLEASE CONTACT-
PUBLICITY@MALTOSEFALCONS.COM

Meeting Minutes

By Nancy Gold, Secretary



June Board Meeting

The June board meeting was held at Nancy's house on June 1st, 2009 at 7:30 pm.

Kent reported the the treasury is doing fine. We almost broke even on Mayfaire. He got 90% of our money back from the bus company.

Skipp needs atricles for the Brews and News by June 30th. He also needs photos from Mayfaire and any other beer events.

The next club meeting is on July 12th. We will be tasting Strong Dark Belgians for the Surfliner challenge. The Grand Hydro will give us a lesson on European Amber Lagers or Summer seasonals.

For the June 14th shop brew Kent will be brewing his famous Elkwood Wheat and we will all celebrate his (ahem) 49th birthday... again. The July shop brew will be led by Dave Lustig on July 19th. He will be brewing a Cream Ale. For the August shop brew we are thinking of brewing a Saison for the 35th Anniversary party.

John will plan a flyer for the 35th Anniversary party. Nancy and Kent will brew a Doplebock and plan other beers for the celebration. The hotel contract is in place for the seventeenth of October, 2009. Cost per person for this event will be \$65 if paid in full by the September 13th club meeting, \$75 if paid after that date and \$85 at the door.

We seem to have around twenty-two beers or so to take to the AHA National Home Brew Conference. Drew, Kent, Steve, Cullen, Nancy, Jim Papis, Chris Rockwell and Jay Ankeney will be representing the Falcons. Beers for the Conference should be dropped off at the shop by Sunday June 14th. Kent will rent a trailer to getthe bars and beers to Oakland, (\$30 a day from U-Haul).

Nancy will teach the June 9th Brew 101 class.

Martin reported that the BJCP training class went well and fourteen Falcons took the test. He said that it worked out well to have the class during Mayfaire judging.

Membership

By Mick Deering, Membership Director

Here's a reminder of the great benefits of your
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Toluca Lake, CA 91602
818-766-9593
(applies to beer only)

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

20% Discount:

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25% Discount:

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Washing Out in Oak Town.

By: Drew Beechum



There's only one place in the world where you could have caught: 37 breweries pouring, over 500 kegs of homebrew (53 of them from the Falcons), Charlie Papazian, Ken Grossman, three hookers and a vertical tasting of Bigfoot in an elevator. Sadly, if you weren't in Oakland for the 31st annual National Homebrewer's Conference, you missed out.

I'd like to thank the stalwart crew of Falcons who made it out to the party and lent a hand: Jay Ankeney, Steve Cook, Cullen Davis, Kent Fletcher, Nancy Gold, Matt Mangum, Lindsay and Jim Pappas. Trust me, as busy as I was giving a talk and running the hospitality suite, well, none of our stuff would have ever gotten done without them!

So where to begin? My trip started in on Wednesday as I flew in to do my duty as Governing Committee member. I first had lunch across the street at the Pacific Coast Brewery, proud extract brewpub of the past 20 years. I enjoyed my two pints with a fellow homebrewer and ran on. Meanwhile, the Fletchinator and the Amazon (aka Nancy) loaded up the truck and a rented trailer and boogied on north. The contents of the trailer? 52 kegs of beer, one firkin, two cases of champagne bottles, two bars (including a spiffy new 20 tap back bar), a slot machine, a Randall bar, a grist feeder, various accoutrements and one 31 gallon brewery. Yup, Fletch tore apart the Falcons' Mk II brewery and trucked it to Oakland for his gears and gadgets lecture. Crown of the Valley and Falcon S'ven Kinsey arranged a great opening dinner by the HomebrewChef Sean Paxton and a funny talk by Dr. Charles Bamforth of UC Davis, David Brattstrom (NorCal guy) called his friends with a 1948 yellow GMC bus to truck people to The Brewing Network's 4th Anniversary Party at Linden Street Party. Multiple pro-brewers and homebrewers

were out in force pouring their wares. Additionally, the music was blaring and even featured the styling's of CotV/Falcon Charlie "Push" Essers.

The first night ended with a brief pause at Oakland's great Belgian beer bar "The Trappist". Unfortunately, they closed just as Kent and Nancy arrived! The next morning started early (for me) as we unloaded the truck and caused the cellar crew (who worked like bastards the whole weekend) much consternation as we dumped masses of kegs on them. Meanwhile, Fletch, myself and everyone else grabbed bars and parts and hurried them down a dark block long hallway and a cranky super busy freight elevator to shuffle them into our Hospitality Suite. Racing around with drills, wrenches and a ton of quick disconnects. We just barely made it through the rush and got the bar setup just in time for the first club on duty. (The Hospitality Suite features rotating clubs serving their homebrew. It runs 8:30AM-3AM during the conference and a Falcon was always there) This is now the 3rd conference that the Falcons' bar has served as the service platform for all the clubs)

After that, a toast, some judging (I got to judge the Best of Show for Cider. Never have I spent 20 minutes before discussing two entries.), some classes and finally, the pro brewers night. All in just under 40 breweries showed up and poured their wares for a thirsty crowd. How much fun was it to try Vinnie's latest funky beer along with Lost Abbey's Cuvee de Tomme (normally a \$30 bottle).

Friday was dominated by lecture time including a monster 4 part lecture series by Ray Daniels and Randy Mosher about brewing better beer. Midday everyone took a break and trooped over to the Keynote address to hear Ken Grossman, Sierra Nevada founder



and honorary Falcon talk about the long strange trip it's been to get from a tee tiny homebrew shop to a scrap yard built barely scraping by brewery to the gleaming innovative craft mecca that is today's brewery. After more talks, the club frantically scrambled to disassemble the hospitality suite, transport it back down the block and then rebuild it while hooking up as many kegs as we could find room for. Whew! But it got even better because immediately at the stroke of midnight, we broke down, transported and reassembled the bars yet again!

Saturday opened with a lot of bleary eyed folk wandering from room to room until finally everyone got back in the swing of things. In a back to back trifecta, Fletch gave his talk on building gear and the value of unistrut; then gave me a hand in presenting the glory of BRUTal brewing and we both were followed by MB giving the inside scoop on building a yeast library. Big props to Kent and Nancy for helping me find a dry ice supplier in Oakland. Who knew the Oakland Smart & Final wouldn't have dry ice and a corner AM/PM would?

Finally, the banquet closed down the formal conference with a glorious dinner by Sean Paxton. Like you I've often been disappointed with hotel banquet food and it only gets worse when it's 800 or more people, but Sean dove into the kitchen and worked with their staff and produced a dinner that blew everyone away. It started with a simple Asian inspired salad with a Rogue MOM Hefeweizen vinaigrette and a glass of the Hefe. Next up was roasted pork loin that

was brined in Rogue Charlie 1981, glazed with a Charlie 1981 reduction and sauced with more Charlie. And for the final nail in the coffin of "hotel banquets suck" was his Rogue Hazelnut Chocolate Mousse. It was made with conference sponsor TCHO chocolates. (Check them out very cool company that works hard for their farmers) and placed in TCHO chocolate cups and then topped with a dollop of whipped cream, chopped cacao nibs and a sprinkling of Crystal 160L for crunch. Oh my f'ing wow.

The informal end of the conference happened later that night after St. Paul was crowned homebrew club of the year and Gordon Strong the Ninkasi winner. The Hospitality Suite was jammed full of participants and the Falcons continued to pour strong until 3AM when the last guests were ushered out and the bars were disassembled for the last time. From there, it was a simple flight home for me, but a long pack and drive for the Fletch/Nancy team. (So doubly thank them for showing the Falcons off in a great light!)

Thanks also to everyone who provided kegs but didn't make the party including Kevin Baranowski, Bruce Brode & Brian Vessa, Kevin Grizard, Larry Konis and Diane Van Wagner.



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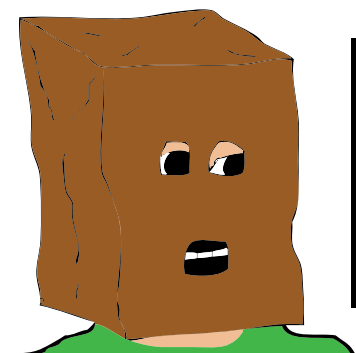


Prepare For....

The Maltose Falcons
35th anniversary Party

Full information
will be released soon.





The Phantom Brewer

Getting Those Kegs Ready

Kegging is one of those great Hallelujah moments for brewers. Why would I ever go back to bottling now? But while there's only one container to clean and sanitize, its mission critical to get the job done right.

Here's a simple method that allows you to be sure that your kegs are clean, santized and ready to go whenever you need them. It also has the advantage of using less cleaners and sanitizers and purging your kegs of all that staling oxygen.

1. Gather up as many kegs as you have to clean (TPB generally does this four at a time)
2. Spray each keg out with hot water to remove any of the obvious gunk.
3. Every other cleaning or so, remove the posts and soak the posts, poppets, and the gas dip tube in PBW. (Tip: Use different containers for gas and liquid fittings to avoid confusion.)
4. Fill the first keg with a scalding hot solution of PBW and run a brush through the liquid out dip tube.
5. Rinse and seal the posts and poppets back in place. Rinse and seal the keg with it's lid.
6. After 15 minutes, push the PBW out of the keg with CO2 through the liquid out using a jumper hose. (2 liquid fittings on either end of a short piece of hose)
7. Rinse out the newly empty keg and let sit upside down to drain with the lid off.
8. Fill the empty keg with a 5 gallon solution of Saniclean/Starsan/Iodophor.
9. Push the PBW solution out of the other keg and rinse it out.
10. Using the jumper hose, push the sanitizer from the first keg into the second. Seal the keg with CO2 and set off to the side.

A ferment that is ideal for producing flavorful beer will probably never hit this absolute gravity, but it should come within a few points. If your beer isn't at the end of primary you might want to consider re-pitching the brew with fresh yeast.

If you have a stuck brew, try removing a small sample and performing a forced ferment test on it with fresh yeast and nutrient. This will let you know if you should re-pitch the beer to bring it down further or if the beer is high by nature.

The Phantom doesn't do this test on every batch of beer brewed, but if the beer is made with an unusual technique, ingredients or a high starting gravity the results are great to have.

The Phantom Brewer

There's gold (colored) beverages in them thar hills!

By: Cullen Davis

At the last meeting, I said I would pour some Summer seasonal beers at the July meeting. That's somewhat true. It turns out what I really meant is that I'm going to share with you some fruits of a little bit of summer road trip beer tourism. There are some really good ones and some less so, but it gives a cross section of the beer scene along the road.

For this trip, I had to go to a cousin's wedding in Tahoe, so I decided to make things a little more interesting than a straight shot up the I-5. Instead, I went up the 99, through Fresno, up the 41, to the 49, then took the 49 all the way up to Placerville, then up the 50 to Tahoe. I have long wondered what there is to be found on that particular stretch of road, so I was glad to have the opportunity to find out. I didn't stop in Fresno at all, because I was itchin' to throw the old road warrior into the montaine twisties, and to peek under the edge of the Sierra carpet to see if there was any kind of beer scene at all. As you might expect, it's modest but earnest, with some quality product to be had for the thirsty and dilligent. It had been along time since I had been through gold country, so it was interesting to see what had changed and what hadn't. Some of the towns have grown more touristy while

others have stagnated amid their collections of rusty gold rush machinery (they all have them). Most of the watering holes in revived 19th century hotels and storefronts serve factory suds to tourists, but sometimes you can find the odd tap and bottle of craft brewers trying top start their own liquid gold rush. I shall tell more about the specific brews and their brewers at the July meeting...suffice it to say it was a good trip.

Grand Hydro addendum:

The July meeting is also when we must choose our top three strong dark belgian ales to go up against the Barbeerians in the Surfliner Challenge. To start us off in the right direction, we shall review the style description and I will provide a primer sample commercial beer. So bring an empty glass, and your full bottles and kegs. The Barbeerians are at the gates! We must send them packing, not sacking!

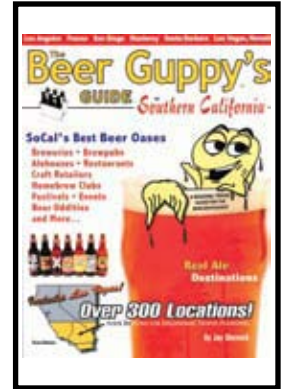
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MEMBERS ONLY

SWAG 'N GROG-WARRE 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

July 2009

26

22nd Annual Southern California Regional Homebrew Championship
Corona, CA
Contact: Jim Delperdang
Phone: (951) 789-4184
Entry Fee: \$6.00
Entry Deadline: 07/10/2009

August 2009

22

Morebeer! Forum Competition -
5th Annual (no web site)
Concord, CA

Contact: Randy Griggs
Phone: (925) 768-0313
Entry Fee: \$4
Entry Deadline: 08/17/2009

September 2009

19

Pacific Brewer's Cup
El Segundo, CA
Contact: Jim Wilson
Phone: (310) 316-2374
Entry Fee: \$6
Entry Deadline: 09/04/2009

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

- **August** Amber Hybrids
- **October** Euro Amber Lager
- **December** Belgian Strong Ale

Looking Way Ahead 2010–2011 “Club-only”

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

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



JULY 2009

- 12 **Club Meeting**
- 25 **Bus Trip- San Diego Contact John Kaufman for more info
activities@maltosefalcons.com**

August 2009

Sunfest - Party Time

When: August 21st-22nd, 2009, 12PM

Where: McGill Campground - Frazier Park, CA

Cost: \$20 inclusive of dinner, camping and day use

Contact John Kaufman directly for more details (activities@maltosefalcons.com)

This event is open to Maltose Falcons members, their guests and other interested homebrewers.



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"