
BREWS & NEWS

**DEADLINE FOR NEXT
BREWS & NEWS**

April 25th

MEMBER MEETING

April 3 @ 11:00 am

**DOWNTOWN
BREWERY TOUR**

April 16th

SCHF

April 29-30



Time flies... especially when you're drinking Homebrew!

Hey Falcons! I know what you're thinking... January's newsletter was great, you really enjoyed February's short newsletter, and you can't wait to dig into this April issue.... But what happened to March???? Well, when I took over the newsletter my first issue was a massive 4 month catch-up issue that was only ready at the end of the month. And while I always intended to one month get two issues out in quick succession, it just never seemed like something I could actually do. So instead of getting your newsletter at the end of the month, you'll now be getting one at the beginning of every month. Woot woot!

There are a lot of great club activities on the horizon this month and next. So I'll make my usual pitch that I could always use your help on the content front, so **please** send me any articles for the next issue to: newsletter@maltosefalcons.com. Until next month...

Your trusty newsletter editor, Andy



Brews & News

Vol. 42, No. 3 April 2016

PUBLISHER

Maltose Falcons Home Brewing

Society

EDITOR

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CONTRIBUTORS

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Bernard Lebel

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Brews & News is the monthly newsletter of the Maltose Falcons Home Brewing Society. It is distributed via e-mail to the membership during the first week of every month. Members may also access the current issue and archived editions, by logging onto the Web site www.maltosefalcons.com, and clicking on the Appropriate PDF file.

All material submitted for possible publication should be sent to: Andy Ziskin at newsletter@maltosefalcons.com. Materials may be edited for length.

Deadline for next issue: February 18th

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\$9 Per Entry

**Entries Due on
April 8, 2016**

**Judging will take place on
April 23, 2016 at 9:00 am
St Martins Church
Winnetka, CA**

Entries **MUST be paid online!**

**Best of Show will be brewed by
Ladyface Ale Companie!**

Ship to or Drop-off at:
Home Wine Beer Cheese
Making Shop
22836 Ventura Blvd
Woodland Hills, CA 91364

Drop off at:
Culver City Homebrew Supply
Culver City, CA

Eagle Rock Homebrew Supply
Los Angeles, CA

MoreBeer!
Riverside, CA

For entering, judging, and stewarding go to: <http://competitions.maltosefalcons.com>



March Member's Meeting

Sunday, March 6, 2016

Location: Home Wine Beer &
Cheese Making Shop

Agenda Topics

Grand Hydro: Lagers Transform
Light Side-

Pilsner Urquell brewed in Plzen,
Czech "The Original Pilsner" with a
4.4% abv

Baltika #7 brewed in Russian with a
5.4% abv

Pabst Blue Ribbon brewed in Milwaukee
with a 4.7% abv

House Beer with a 4.7% abv

Flying Horse Royal Lager Beer
produced in Bangalore, India with a
4.7% abv

Dark Side-
Lammsbrau Organic Dunkel Premium
Bavarian Dark Lager, 4.8% abv

Czechvar dark lager brewed with Czech
with a 4.7% abv

Xingu black beer imported from Brazil
with a 4.6% abv

Grand Hydro's People's Choice Winner:
Light style lagers= Pilsner Urquell
Dark style lagers= Lammsbrau Organic
Dunkel Premium Bavarian Dark Lager



New People, Welcome: Rebecca, Ed,
Bob, Sterling, Wayne, Anthony,
Cassie, Alan & Steve

Upcoming Events:
Registration and Additional event
information will be posted on our
website and social medial outlets.

Jester King at Flame Pizzeria on
Saturday, March 26th

DTLA Brewery Tour- We will be meeting
the bus at 10am and visiting the
following breweries in Downtown LA
(Iron Triangle, Mumford, Arts
District and Boomtown) Buy your
tickets, \$60 per person!

Mayfaire Judging Competition- will
be on April 23rd, 9am at St. Martins
in the Fields Church. Please sign up
to be a steward or a judge.

SCHF- If you are planning on attending on April 29-May1st, please make sure to purchase your tickets and reserve your campsite.

Mayfaire Festival- will be at the KOA in Acton on May 21st all starts at noon!

Brew with a Falcon (BWAf)- will be on June 25th at various locations. Locations to be determined.

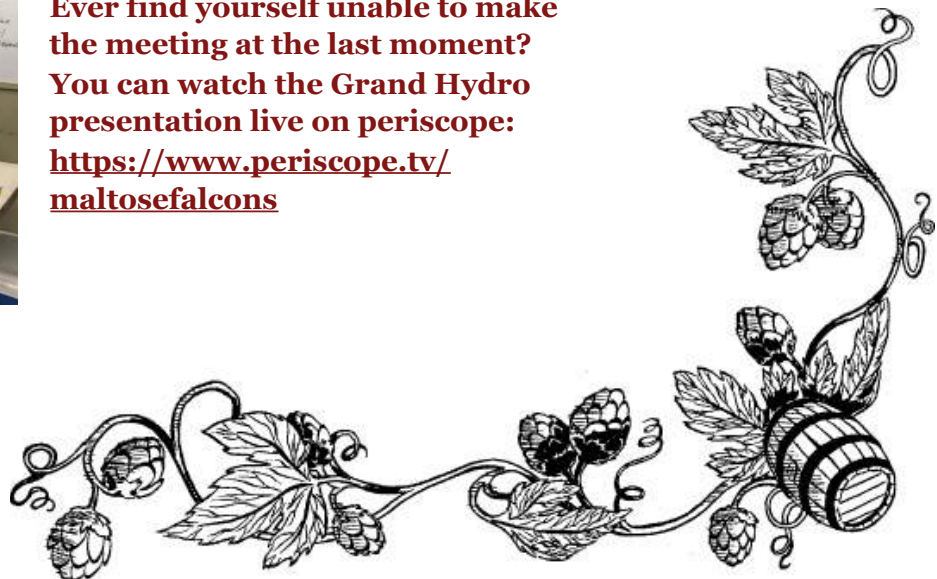
Upcoming Shop Brew Session: March 19th- Brewing a Dark Czech lager with brew leader John A. at Tavern Services in Northridge.

Meetings Homebrew Winner: Bob's Bourbon Oaked Vanilla Imperial Porter

Other Business:
April Club Meeting - Grand Hydro's Session Beers, Hop Extract and Canning demonstrations



**Ever find yourself unable to make the meeting at the last moment?
You can watch the Grand Hydro presentation live on periscope:
<https://www.periscope.tv/maltosefalcons>**



Falcons Brew at Smog City

By Jeremy Stacy

On March 5th, Pacific Gravity hosted their third annual “Monster Brew” at Smog City. Since there were plenty of spots (and plenty of wort), they opened it up to any other interested clubs and a number of The Maltose Falcons, Yeastside Brewers, Thousand Oaked Brewers, and more showed up to participate. Everybody who wanted to learn the brewing process showed up at 7:00am to kick things off, and as we filed in with buckets in tow, we were greeted with coffee and doughnuts. Pacific Gravity member and Smog City’s Head Brewmaster Johnathan Porter lead the brew day, with the recipe calling for an English Pale with minimal hopping - a “blank canvas” each brewer could use to modify into something else.



While Johnathan and his co-brewer Chris were very helpful and open about their processes to anyone who asked, the sheer number of people there made it hard to hear every detail or participate in every aspect of the brew day. Several zealous people did jump at the chance to mill some grain, stir the mash, clean the mash tun, or add some hops. When people weren’t doing that or taking selfies around the equipment, Johnathan led a group over to the barrel warehouse to see firsthand where the sour bugs live. He talked at some length

about the process and trials of running a barrel program, from maintaining proper temperature and humidity to the various sizes, ages, and types of barrels they have and the unique character of each.

After the barrel house tour, Johnathan opened up the taproom to everyone present to try all of the Smog City beers on tap. He was even so kind as to let us all get a taste of a special double dry-hopped batch of Amarilla Gorilla right off the brite tank! By then the crowd had grown considerably, as many more people

showed up to collect wort and something to drink instead of arriving at the crack of dawn to help with the brewing process. The Smog City crew broke out a grill and sold burgers and dogs to hungry brewers as people lined up to fill their buckets with wort. The whole process concluded around 2:00pm and we all went home with a fermenter full of wort and a head full of plans for how to modify our share, so be on the lookout for some unique takes on the base recipe at club meetings and festivals in the near future!



Recipe for 16 Barrels (496 gallons):

- 660 lbs Maris Otter Pale Malt
- 28 lbs 17L Crystal Malt
- 28 lbs 37L Crystal Malt
- 22 lbs Acidulated Malt
- Summit 24oz (FWH)
- East Kent Golding 64 oz (Flame Out)
- Target OG – 1.046
- Target SRM – 4
- Target IBU – 19



Board Meeting Minutes

Tuesday March 19, 2016

7:00 PM

Locations: Home Wine Beer & Cheesemaking Shop, Woodland Hills, CA

Attendees: Matt, Tiffany, Dana, Kent, Cullen, Andy, Ed, John & Lili

Board Meeting Agenda

I. Next board meeting date and location?

Tuesday, April 19th at 7pm

Andy's house in North Hollywood

OR TBD

II. Treasurer's Report

1. Usual Financial info- We got money!

2. Swag:

a. Are the hats selling well?

We sold about a third of them out of the 75. We probably have roughly 50 left in stock.

b. Can we sell/move more old stock so we can get cool new stuff?

We can possibly use it for raffle gifts on the bus tour

We have plenty of carabiner cups (x90) and old school shirts.

3. Do we have an inventory list?

Kent knows what we have in stock, but there is no list.

III. Activities

1. SCHF/CHA – Posted on website. How many signed up so far? Keg list?

Has been posted on the website. Camping cut off is the 28th.

Arrangement on camp site- 303-312. Tiffany will give people their site number about a week before.

Drew/Dana- put up the keg list and form on the website. Send out an email to the people who have signed up for camping regarding the keg list.

Make a form complainer about the extra \$50 for the additional booth

We currently have 27 tent and 10 for RV a total of 37 people

2. Downtown brewery tour update -- Is it filling up?

We currently have 35 people who've signed up. A max of 50 people for the bus trip.

3. Mayfaire fest / camping – Acton KOA. Is it up for sign-ups?

Drew/Dana please put a keg list up on the website and facebook. If possible send an email to anyone who has signed up for the event.

PROMOTE!!

4. Plans for Brew With a Falcon

Double check with: Craig F. Drew, Izzy and Tiffany

Confirmed: Nancy, Andy and Dana

Kent possibility- Brew on the boat? 7-8

5. Lake Arrowhead -- What do we know so far?



2 campsites have been booked and keg/bar list

6. Oktoberfest -- DAV

Will be reaching out sometime this week to start working with DAV contract.

IV. Vice President

1. Rounding up judges for JPL contest? Nope!

2. Mayfaire

a. Sponsorship coordination – Getting help from TOaked. How is it going?

b. Have St. Martin's? Yes.

c. Are we plugging it on all media outlets? Yes.

Beer pick ups on April 9th or the 10th

We have added a Friday night of judging

Steve & Irene will be doing a prelim on ??

Dana will be doing the prelim on Tuesday, April 12th

John A. will be doing the prelim on Wednesday, April 13th

3. Westlake Brew day: April 9th at 8am

15 club members and 5 outside club members

People get 5 gallons of wort

Matt will be posting it on the website

Reaching out to people who has contributed to the club, the first dibs. Email a list to board members.

4. Fig Mountain Brew Day:

Potential month in July

Ed will be in contact with the brewer

V. Webmaster and Grand Hydro

1. April style: All Session

2. Canning Demo will be on April 3rd. Kent, John A. and Drew will be handling the session.

3. Mayfaire saison canning project: Designing label, Then canning. Cullen will be working on the label.

4. New credit card style (Stripe) has been posted on the website for those who don't wish to use PayPal. Should be set up on today or tomorrow.

VI. Membership- To be discussed at a later time

1. Anything new? I told lots of people about joining when filling in at the shop.

VII. Publicity

1. Shop Brews:

John A. Dark Lager: full yet? Planning brews for SCHF, Mayfaire, etc?

They currently only have 3 spots open at the moment

2. Grain buy is set with the shop: 200lbs. max, 10lbs. per member, cutoff is close of business May 1. Sign up should have space to indicate event.

We will need to get a signup sheet up and bring to the shop. KENT make the sign up sheet. Please add a blank for the event they are planning on bringing it to.

VIII. Newsletter

1. President's article – Talk up grain buy, SCHF, Mayfaire, etc.

2. Who else contributing? I would still like to see more articles from board.

Make sure items for newsletter is ready and emailed to Andy by the 27th

Thursday add the grain shop items and that it's live.

Contact Drew about his recipe.

Possible newsletter shit list? Where we can shame those who volunteer to clean up and DON'T!

IX. Burgermeister

1. Apr. club meeting – Easter and St. Pats taco bar.

2. We need to give Nat the date, time and place for Mayfaire judging session so we can have food.

Potential breakfast- Granola bar and yogurt

Kent- please look at the amount we spent last year on food

John A. will bring cold brew

Ed will talk to natalie about pumping up the fund

\$15 bucks a head with breakfast and lunch

X. Other business?

1. Other biz from Nancy and the shop:

Brew 101 instructor is needed. Is there anyone interested in taking on this job?

Nancy will talk to Sean regarding the class.

Nancy has volunteered to be the brew leader for Lady Brew on May 15th and also the Brew with a falcon in June 25th.

2. The July meeting? Date?

Will be on July 10th

3. Install an activity board for flyers and white board so that people can see it separately from the central board.

4. Charity options- \$1 entry increase will be for charities. Who are we donating it?

Board send your favorite charities then send it out to the members

Pick our favorite 5 before sending it out as survey monkey option.



Whatever is happening in this picture... I blame on beer.

February Club Shop Brew

By Bernard Lebel

So we set our mind on a hoppy American Amber. Initially at least. It turns out that it was too big to be called that, Imperial Red would be more accurate. However, the BJCP nor the Maltose Falcons style guidelines have such a style, it would fall in the American Strong Ale according to BJCP and Double IPA under Maltose Falcons definitions. On with the story!

The folks started arriving at the shop at 8am. Once inside, we lost considerable time finding.... The light switch! It's in a place totally not obvious. Tom came to the rescue and we finally got going with weighing and milling the grain.



It took us a while to find the malted rye, and the shop was short on crystal 60L. We substituted for the Scottish 55L. Originally we were planning on using Chinook for bittering, however David convinced us that we should go with a more flavor neutral hop such as Warrior.

We mashed in around 9am. It was a loooong mash. First we did a rest at 145F for 45 minutes, then raised to 155F for 30 minutes, and mashed at 168F for 10 minutes. Sparging took even longer, something like 2 hours!

After a 75 minutes boil we whirlpooled for 15 minutes.

Overall, we used nearly 2 pounds of hops! All that hop material ended up in a nicely formed cone at the bottom of the kettle. To cool the wort down, we used a 30 plates counterflow wort chiller that Bernard brought. This thing is a beast! By sending tap water into it and by maintaining

a low wort rate, we were able to cool down to 64F. Coming out of the wort chiller, the wort passed through an oxygen stone built into a connector. This makes aerating super easy!

We were pleased to discover that we beat the expected OG by 2 points! Took 3 measurements (2 with two different hydrometers and one with a refractometer) and averaged them, for a final score of 1.082. Finally we pitched starters of Wyeast #1056 American Ale. We could have used more though.



March Club Brew

Czech Dark Amber Lager

By John Aitchison

On March 19, Bill Heath, Chris Moon, Roger Taylor, Art Fitzimmons, and Michel Covarrubias joined me in brewing a Czech Amber Lager. That itself is a mistake; we were planning on brewing a Czech Dark Lager, but the Weyermanns distributor send us a bag of Moravian Floor Malted Pilsner malt instead of the Moravian Floor Malted Czech dark malt we ordered. Fortunately, I had some dark in stock; so we made an amber.

Weyermanns has been selling the Floor Malted Pilsner malt for several years—it's the closest thing I've found to undermodified malt available to American homebrewers. They said they are releasing the dark Moravian malt (they call it "heirloom") for a limited period. Of course I had to find out what kind of melanoidins it was capable of producing.

We brewed the beer at Tavern Service's warehouse which is across the street from Tavern. We brewed there for several reasons. Yes, it limited our turnout to six members (instead of eight). But all my equipment is there and this brew required five burners and multiple decoctions. I'd either have to move half my brewhouse to the shop, or brew at Tavern. It was an easy call. Plus, unlimited, free cold brew coffee across the street didn't hurt.

We got started right at 8 by doughing in the first decoction at 120. No hurry heating up the water for the main mash. I taught the new students the proper way to stir decoctions and stepped back. That was cool for me. We rested the first decoction at 143 and 156 and boiled it for 25 minutes before adding it to the main mash. 20 minutes later we pulled a second decoction and repeated without resting it. The only hitch in the mash was that we underestimated the thermal mass of the concrete the main mash was resting on. We compensated by heating the main mash a little with direct heat. Four and a half hours later we finished the mash and transferred all the grain into my B-3 lauter tun which was filled to 1/2" of the top. Then we just used a standard hermes system to raise the temperature to mash out and vorloff the wort at the same time.

Yes, it took 5 1/2 hours to start the boil, but that's as good as a double decoction gets. It went pretty flawlessly. We took about 10 gallons of the first runnings and boiled them in different kettles. We did that to





give the sugars a big maillard caramelization on top of the decoction version. Good thing we did, the boil kettle was right at the top anyway. We had boil everything good and hot for an hour before we could even combine the wort. The entire boil took 90 minutes. Since Tavern Service was just across the street, we had them delivery 250 pounds of ice—we used the HLT as a wort chiller and ran the wort through 75' of an ice water bath. That went quick and the wort came out nice and cool. We used Stirling hops to bitter and Saaz at the 20 minute mark. We could have gone all Saaz, but it's such a low alpha acid hop we would have had to use 2 pounds for a 30 IBU beer. Expensive, and it soaks up too much beer.

We ended up with almost 4 gallons each of 1.069 wort split 7 ways. I told all the brewers to dilute to the mid 1.050's; I'll bet

nobody does. We locked up at 5:30; the entire brew went smoothly and as quickly as I've even seen a decoction go. We shared all kinds of assorted beers, club members dropped by with more, and then we broke out meads. Five of the batches used some White Labs Bock Lager yeast from a slurry I had and two took some of White Labs experimental Nordic Lager yeast from their "unlock the vault" program. It's supposed to have come from forests in Scandanavia. We'll see. I'll bring some to a meeting. It was in high krausen within an hour. I'll post the recipe on the club recipe list.



Wild Beer Tasting



By Andy Ziskin

On Saturday, March 26th, a few lucky Falcons attended the very special Jester King tasting event held at Flame Pizzeria in Reseda. For those of you who are not familiar with Jester King, they are a small authentic farmhouse brewery located just outside of Austin Texas. Jester King is committed to making spontaneous ales using water from their onsite well, locally grown and malted grains, and native wild yeast to make beer with a sense of place unique to the brewery. If you haven't heard of Flame Pizzeria before, that is a little more excusable since they haven't been open very long. Located in a small unassuming space on Vanowen, the restaurant features an open kitchen with a wood-burning pizza oven and most importantly a beer list curated by Will Shelton, one of the co-founders of the Shelton Brothers Importers. The beers on draft and in bottles represent not only the best but also sometimes the hardest to find beers around. Flame Pizzeria is trying to become a true beer destination in the valley, and they plan to have more exclusive tastings like this one every month or so.

Of course the real treat of the day was that Jester King beers are almost never found in LA, and a tasting event like this one, with such a broad spectrum of their beers, has never been done in Southern California before... I guess it's a good thing to have the kind of relationships a Shelton Brother has. So onto the beers... forgive me, because as the tasting went on (twelve 4 oz pours overall) my note taking started to slip a little (good thing I wasn't driving).

Beer #1 - Petit Prince is described as a table beer. With its low 2.9% abv, light body, medium low bitterness, earthy character and super dry finish, this beer was a perfect warm up to the rest of the tasting. This is the one Jester King beer I've seen with some regularity but because of the wild spontaneous



nature of all of their beers it was great to get acquainted with the 2015 version.

Beer #2 - Nobelesse Oblige was a collaboration done with Basserie au Baron in France. More of a beer-mead hybrid, the honey nose upfront was extremely intoxicating, but again at 4.7% it was extremely sessionable.

Beer #3 - Commercial Suicide is a 3.5% dark English Mild with the farmhouse twist of also being Oaked and of course sour. There were a ton of favors going on between the mash up of English pup style and wild Farmhouse. I doubt that there is another beer anywhere that is anything like this one.

Beer #4 - Autumnal Dichotomus is a Fall saison brewed with squash, long pepper and sage, it has 19 ibu and comes in at 4.9% Abu. There were some big orange fruity esters up front followed by some cinnamon, and just the lightest hint of tartness in the finish. This beer was truly amazing and probably my favorite of the afternoon.

Beers 5 thru 12 - So I could go on and describe every beer we had, but that would probably require me to jump in a time machine to go back to take better notes as the day went on, but as they say a picture is worth a thousand words... so how about just more pictures instead? The tasting was a great and unique experience and I urge all of you to check out Flame Pizzeria some time soon for their great beer list and tasty pizzas!



Flame Pizzeria & Craft Beer Bar is located at:

19309 Vanowen Street

Reseda CA 91335

<http://www.flamepizza.la>



Maltose Falcons Membership Benefits:

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 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)

15% Discount:

Ciao Cristina!
4201 West Olive Avenue Burbank, CA 91505
818-563-2426 (applies to beer, except happy
hour, and food)

Join our Shop Brews on the 40-gallon pilot brewing system—and our many festivals, camp-outs and parties throughout the year!

Show Your Card!

All of the above benefits are only avail-able 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.

Check out one of our monthly meetings and check out our Club House.

Cost? A mere \$30 per year. For more details e-mail the membership director at membership@maltosefalcons.com you can pay at the meeting, at the shop or on-line through PayPal at <http://www.maltosefalcons.com/catalog/fees>



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