
BREWS & NEWS

**DEADLINE FOR NEXT
BREWS & NEWS**

Aug. 27th

AUGUST SHOP BREW

Aug 28th

**SEPT. MTG &
ELECTIONS**

Sept. 11th, 11am

**LAKE ARROWHEAD
BREWFEST**

August 13th



Woo hoo! (Warning: humble-brag ahead)

Hey Falcons, I'm not usually one to brag, but when it comes to July and beer, I had a pretty great month! The beer pictured below is the half-pour I decided I needed to drink right away after finding out that the beer had been selected as Best of Show for the LA County Fair Homebrew Competition. Recently, at the Brew With a Falcon I hosted in June, I was asked what the most important factor was for doing well in homebrew competitions. Of course, I had already had a few beers by that time so I neglected the obvious, brew good beer. Instead the advice I gave, was to enter often. While that advice might seem a little cynical, just brewing good beer is only part of the equation, sometimes you have to get lucky enough to get your entries in front of judges who share your taste. Apparently, the judges this time seemed to agree with my interpretation of a pre-prohibition lager and I couldn't be prouder. Again though, brewing a clean beer without flaws that matches up to the style guidelines is the most important. However, as has been said before, "you miss all the shots you don't take" and when it comes to beer I think that couldn't be truer. Back in the spring I entered another contest that asked simply for a beer concept... and in another surprise, I found out that my concept was selected at the end of July (the prize includes cash, a new kegorator, and of course a chance to help collaborate on the recipe and the ensuing 20BBL brew). Of course I'll be sure to let you all know about the beer when I know I can officially publicize it. Finally, I even had the opportunity to judge commercial beer at the Central California Craft Beer Competition which compensates judges with a free hotel room and entrance to the Tehachapi Mountain Beer Festival... Does it get any better than that? All this is to say that my advice for brewing competitions, and beer and life in general, is to just put yourself out there, because if you do, you open yourself up for good things to happen.

Until next month...

Your trusty newsletter editor, Andy





PRESIDENT'S REPORT

By Cullen Davis

Brews & News

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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: Aug. 27th

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HOT!!!

To start off, let me congratulate the winners of the LA County Fair homebrew competition. The beers in my judging flight were mostly quite good and the winning brew was of high caliber, to be sure. But in particular, I want to give a big congratulations to our own Andy Ziskin, brewing hotshot, for his outstanding Best of Show win! The quality of the competition was high, entry count was up and a win overall in that crowded field is quite impressive, especially considering the high level of judges present at the final evaluation table. Of course, it's always best when a Falcon wins, but since this is one of the higher-profile competitions we run, a win reaffirms the Falcons' reputation for putting out great beers, but it doesn't hurt that a lot of Falcon's scored medals in LACF as well. I hope I can soon get hold of some of Andy's winning brew (if he has any left!) so I can toast his success with his own brew. Congrats, Andy, well done!

When you get a chance have a look at all the winners here: <http://competitions.maltosefalcons.com/>

I don't generally do much brewing during the hottest months of summer, just because it's harder to chill the wort and it's harder to keep the fermenter cool and therefore harder to make great beer, but when a crewer dropped out of the shop brew session for July, I was glad to step in. The recipe looked interesting and a witbier was just the thing to have during a hot summer. We just did a couple of things differently than usual to get cool. First, we put in a pre-chiller, in the form of a copper coil immersed in ice to cool the tap water before it went into the big immersion chiller in the kettle. This worked to get a few more degrees below the tap water temp, at least cool enough to make things livable for the yeast. Then most of the crew put their fermenters into a water bath in which they floated ice or frozen water jugs. This is what I did and it was quite effective at keeping the fermenter in the mid 60s. All in all, it was not terribly difficult to keep things reasonably cool. I might try to do summertime brewing a little more often.

Lastly, I wish to remind you of the upcoming elections for the club's board of directors. Voting takes place at the September meeting. Please consider running for the board. The efforts of volunteers like you make this club what it is. We all have skills and talents that we can use to make the club better for all of us. Show us what you can do. Those of you interested in standing for a position on the board, shoot me an email at president@maltosefalcons.com and let me know what position you're interested in.

Cheers!

cd



Falcons Continue Charitable Efforts with Ongoing Canned Food Drive

By Matt Myerhoff
Publicity Director, Maltose Falcons Board

The Maltose Falcons continued their efforts to support local charitable causes with a canned food drive at the July Club meeting to benefit struggling San Fernando families assisted by MEND food banks.

The can drive, which brought in about 50 cans, is the first of several the Club will hold at meetings throughout the year, and we were honored to have MEND's CFO Scott Mikels join us for the meeting, sample some beers (he's a self-proclaimed IPA geek), introduce himself and thank the club, and take the donated cans back to MEND.

Scott was extremely grateful, and really impressed by all the amazing homebrews he sampled. He also said that one of MEND's Board Members, Kevin O'Malley, was a co-founder of Indie Brewing east of Downtown L.A., and they would love to have the Falcons pour donated homebrew at their big and fancy annual fundraiser gala. We are working on making that happen!

The can drive was part of the Club's efforts since 2014 to find ways to incorporate charitable giving into our club activities by raising funds to donate to worthy local causes and by pouring home brewed beer and soda at events to support causes. For years, we have held a toy drive to support the Firefighters' Spark of Love to benefit at-risk and needy kids, but we're homebrewers, dammit, and we can do more! So last year, we donated to Friends of the L.A. River and Ojai Raptor Center and poured donated beer at their fundraiser events and vowed to keep it up.

This year, we have selected three outstanding causes to support that serve important, local needs and are near and dear to our hearts: Ojai Raptor Center (<http://www.ojairaptorcenter.org/>) once again, because they rescue wounded birds of prey including Falcons, which we are; MEND (www.mendpoverty.org), the largest poverty assistance agency in the San Fernando Valley; and Team Rubicon (www.teamrubiconusa.org), based in Culver City, which helps wounded Veterans to heal by training them to do emergency assistance and rebuilding in disaster zones.

MEND (Meet Each Need with Dignity) started out as a small group of volunteers working from a garage in the 1970s to help the neediest families of the San Fernando Valley. Now, MEND is the largest poverty agency in the San Fernando Valley. More than 94% of the donations it receives goes directly toward emergency food,



clothing, medical, vision and dental care, job skills training, job placement, English as a Second Language, youth activities, and a Christmas program.

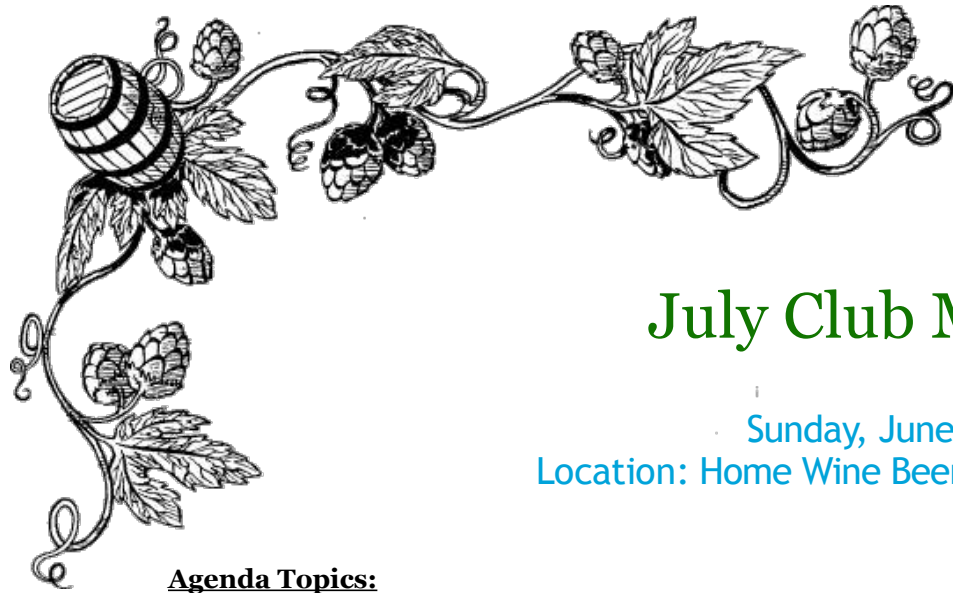
In 2015, MEND served over 37,000 individuals, and more than 16,600 hours were donated by volunteers each month. MEND is 99% volunteer driven and almost entirely privately funded, without soliciting any government grants. That has helped MEND maintain very low administrative costs, and achieve a 95.4 rating on Charity Navigator.



We also periodically have offers to come pour beer or soda at various events, such as L.A. Beer Week, which usually involve free tickets, food and drink. Friends of the L.A. River has invited the Falcons to once again pour donated beer at their big annual fundraiser in October, which will offer us the chance to support the efforts to keep the L.A. River clean and transform it into a major community resource for green space and outdoor recreation.

The organization and their guests were blown away with the beer we served last year, and it felt great to get praise for our beers and our generosity for donating it. The event is a terrific, festive night of live music, art, entertainment, delicious food (all-you-can-eat BBQ anyone?) with about 700 guests.

Watch for announcements on upcoming charitable events and canned food drives. If you'd like to pour beer at a future event, contact Publicity Director Matt Myerhoff at publicity@maltosefalcons.com. Thank you for your giving spirit, Falcons!



July Club Meeting

Sunday, June 10, 2016

Location: Home Wine Beer & Cheese Making Shop

Agenda Topics:

Grand Hydro: Alternative Fermentation
 Angry Orchard Hard Cider - 5.5% abv
 Puloque - 5% abv
 Russian River Valley Chardonnay - 13.8% abv
 Momo Kawa Pearl Saki - 18% abv
 Kombucha Boochcraft - 7% abv

New People, Welcome!!

Elections: If you are interested in becoming a part of the board this upcoming term, please email Lili at secretary@maltosefalcons.com to be added to the ballot. Elections will take place in our September member meeting.

Vice President:

LA County Fair Competition (LAFC) is the last competition of the year, please make sure to sign up!
 Last day to enter is Friday, July 15th
 Competition Check In: Sunday, July 17th
 Judging Location: 94 in Van Nuys on Saturday, July 23rd

Upcoming Events and Activities:

Brew with a Falcon (BWAF)- will be on June 25th at various locations. Locations to be determined.
 Lake Arrowhead Brewfest will be on August 13th, but camping will be from August 12-14th.
 If you are planning on bringing kegs please make sure to sign up on the website as well as label your keg so that it can be returned to you.

Upcoming Shop Brew Session and Publicity:

July shop brew will be on Sunday, July 31st. If you are interested in joining and assisting Matt and Andy with brewing a Belgian Wit Bier, please make sure to sign up on the website.

Every year we donate a portion of our competition fee money to charities in the area. This year the charities we will be supporting are: MEND, Team Rubicon and The Raptor Center in Ojai
 Special guest: Scott, CFO of MEND to our July meeting. Thank you to all of you who participated. We will be holding an ongoing canned food drive, please check out our website for the upcoming drive.

Homebrews:

This meeting we changed the layout on how we conducted our homebrew corner. Please check out the link on our website to share your thoughts on the new layout.

Homebrew Winner: **EVERYONE! :)**

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>



Brewday at Five Threads Brewing Company

By Craig Shapland

I have been frequenting Five Threads Brewery for the last year or so. I have tasted many wonderful beers they make and have taken samples of my homebrew to get their opinion. The one issue that occurred to me was they love to use the new tropical hops in their IPAs. Mosaic, Citra, Galaxy and others.

I posed a question to them, what about an Old School IPA. An IPA that payed homage to the classic IPA hops; Columbus, Centennial, Chinook, Simcoe, Amarillo and Warrior. Using my favorite clone recipe for Pliny the Younger I proposed a collaboration to brew a Triple IPA using Hop Extract to reduce the grassiness of too many pellet hops.

Tim Kazules, owner of Five Threads agreed. I used ProMash to scale my recipe from 10 gallons to seven barrels.

SG 1.090
FG 1.006
Abv 11%
IBU 200+

Brewday was July 26th, 2016.



After a one hour mash, runoff began. First wort hopped Warrior and Chinook. After collecting all the wort, Hop Extract was added:



More hops were added for 60 minutes, 30 minutes, large amount at knock-out and another large amount at whirlpool. In all 56 pounds of hops were used, or 8lbs/Barrel. WL 090 San Diego yeast was used for the fermentation and all numbers were hit. 11% abv, 230 Ibu. Tim decided after tasting the beer that this must be Craig's Nirvana. So he named the beer **Craig's Nirvana Triple IPA**, tapping 8/18/2016 at Five Threads Brewing Company, Westlake Village, CA.



Cheers!

LA County Fair Homebrew Competition - 2016



For several years now, the Maltose Falcons have taken the responsibility for administering the Homebrew Competition for the LA County Fair. On July 23rd, judges and stewards gathered at the 94th Aero Squadron in Van Nuys to sample and score the entries. In total, there were 283 beers in the competition and 151 registered participants, judges, and stewards. If you've never been to the 94th Aero Squadron, I highly recommend you check out this quirky time-warp of a restaurant and bar that sits right beside one of the Van Nuys Airport runways. In fact, judging basically came to a complete halt at one point when a full squadron of WWII ear planes took off in succession just outside



the window. The restaurant also provided a great lunch of beef, chicken and steak fajitas that was well appreciated by everyone that was hard at work drinking beer. Of course all of the registered judges and stewards will be receiving complimentary passes to the fair in the coming weeks as a thank you for donating their time and efforts.

Unfortunately, there were not quite enough judges to get through all the entries on the 23rd, but with some post-lims at the shop and a Best of Show round at MacLeods, winners were declared on the night of August 3rd. For the second year in a row, a Maltose Falcon won the coveted Best of Show, congrats to Andy Ziskin for his American-Style Pre-prohibition Lager. The Falcons also captured the runner-up for Best of Show, congrats to Dennis Canevari for his Imperial Russian Stout! Other club members that took home awards were: Steve Rosolio, Rick Morales & Allen Giragosian, Justin Bourret, Dana Cordes, John Aitchison, John Bricker, Israel Arrieta, Jason Carson, Adam Severi, Robert Dexter & Russel Smith, and Craig Wickham & Pam Elkins. Congratulations to you all!!!



July Club Shop Brew

Belgian Witbier with Matt & Andy

On Sunday July 31st, just in time to still call it July, Matt Myerhoff and Andy Ziskin let a shop brew-crew in brewing a Belgian Witbier with a little bit of a twist. In looking at Jamil's *Brewing Classic Styles* we noticed he preferred using fresh orange zest and chamomile tea in his recipe. To give our beer a little more unique character we decided to use fresh lime zest, leaves and sage mostly from Andy's garden. We had an excellent brew crew, thank you to Jay, Susie, Scot, Justin, Jeremy and Cullen. To pass time during the mash, Matt brought a projector and we watched a few beer related videos in the comfort of the air conditioned club house. Of course, there was plenty of really great Homebrew shared by all. We may have over sparged just a bit and missed our OG by a few points, but a great day was had by all. A very special thanks to Alex from Westlake Brewing for donating a huge pitch of yeast for our Brewers! Look for the beer to make an appearance at the September club meeting and the Oktoberfest party.

Recipe for 40G

3 lbs Rice Hulls (0.0 SRM)
 32 lbs Pilsen Malt 2-Row (1.0 SRM)
 32 lbs White Wheat Malt (2.4 SRM)
 7 lbs Oats, Flaked (1.0 SRM)
 9.00 oz Hallertauer [4.80 %] - Boil 60.0 min
 4.00 oz Lime Zest (Boil 5.0 mins)
 .500 oz Lime leaves (Boil 5.0 mins)
 .50 oz Sage (Boil 5.0 mins)
 1.0 pkg Westlake Brewing Witbier Yeast Yeast

Estimated OG was 1.051 / Actual OG 1.044





Maltose Falcons Membership Benefits:

10% Discount:

Home Wine, Beer &
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22836 Ventura Blvd. #2
Woodland Hills, CA 91364
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Vendome Wine & Spirits
10600 Riverside Dr.
Toluca Lake, CA 91602
818-766-9593
(applies to beer only)

Tavern Services
18228 St.
Northridge, CA 91325
818-349-0287
(Applies to CO2 and all purchases—
except beer)

15% Discount:

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4201 West Olive Avenue Burbank, CA 91505
818-563-2426 (applies to beer, except happy
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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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