

BREWS & NEWS

**DEADLINE FOR DEC
BREWS & NEWS**
November 25th

MEMBER MEETING
December 6th @
11:00 am

**SPARK OF LOVE TOY
DRIVE**
At December Mtg!

**NOVEMBER SHOP
BREW W/ KENT**
November 22nd



Recaps Galore!

Hey Falcons! I hope your October was as *beertastic* as mine was. Between the Falcon's Oktoberfest party, all the and beer events around town, it seems like there was something beery to do every weekend! And of course November should give us many more reasons to hoist our glasses and give thanks.

This month's issue of Brews and News will recap the best of October (and some events just a little older than that). As usual, I could always use your help on the content front, so please feel free to send me any articles for December's issue to: newsletter@maltosefalcons.com. Until next month...

Cheers!

Andy



The Falcons' Bars getting setup for Oktoberfest!



Brews & News

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PUBLISHER

Maltose Falcons Home Brewing

Society

EDITOR

Andy Ziskin

CONTRIBUTORS

Natalie DeNicholas, Cullen Davis, Lili Madrid, Drew Beechum, Matt Myerhoff, Tiffany Ashrafi

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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 December issue:
November 25th**

Maltose Falcons Board 2015-2016

President, Cullen Davis
president@maltosefalcons.com
Vice-Presidents, Ed Kochanowski, John Aitchison
vicepresident@maltosefalcons.com
Secretary, Lili Madrid
secretary@maltosefalcons.com
Treasurer, Kent Fletcher
treasurer@maltosefalcons.com
Membership Director, Craig Frump
membership@maltosefalcons.com
Publicity Director, Matt Myerhoff
publicity@maltosefalcons.com
Activities Director, Tiffany Ashrafi
activities@maltosefalcons.com
Grand Hydrometer, Drew Beechum
grandhydro@maltosefalcons.com
Burgermeisters, Natalie DeNicholas, Michael Covarrubias
burgermeister@maltosefalcons.com
Newsletter Editor, Andy Ziskin
newsletter@maltosefalcons.com
Webmeister, Drew Beechum, Dana Cordes
webmaster@maltosefalcons.com



By Cullen Davis

Hey, We're Cool! (Finally!)

I don't think I'm alone when I say I thought this past summer was brutally hot. One expects a heat wave or two every year, but this year they just kept coming, compounding the misery of watching one's springtime homebrew stocks dwindle while one studiously checks the weather report for any inkling of a day cool enough to pull off a brew in the near future. Finally we've gotten some cool weather and it's time to dust off the kettles and grow that ale yeast you always wanted to try. Happily, some of us kept brewing anyway, making wacky heat-loving Belgian concoctions or stowing lagers in the spare fridge if they are so lucky to own one. For my part, I foolishly expected September to be cool enough to do a regular ale so I agreed to lead the shop brew session for that month. It was still too hot, but I just stuffed the fermenter in the spare fridge anyway and set it to the warmest setting, which ended up to be just a tad below the bottom of the optimum range for the strain we used. It fermented happily enough, but then slowed down predictably, and settled out a little shy of my targeted final gravity. I brought it in and warmed it up some so it'll probably end up just fine. I'm not worried. After all, not worrying is lesson one in the hobby, eh?



New for November, we tried starting the club meeting earlier at 11 instead of noon. I think it went just fine and allowed us to get through everything in good time. I didn't hear any complaints, but if there is a problem just let us know. We don't run a monarchy here and we like to keep as many of us happy as possible. Come December, we'll be trying to keep the business section on the brief side and make the meeting into a bit more of a casual holiday party-ish event with a pot-luck lunch and lotsa good beer. I'm planning to bring some of the shop brew harvest ale from September. And I'll have the recipe on the Falcons' website.

Remember, bring a toy for the toy drive!

Cheers!

cd



October Board Meeting Notes

Tuesday, October 6, 2015 7:00pm

Location: Ladyface Alehouse & Brasserie

Attended: Tiffany, Dana, Michael, Matt, Ed, Natalie, Cullen, Kent, Steve, John, Andy, Kevin, Craig & Lili

Agenda & Topics

Next board meeting date and location?
Tuesday, November 10th at Tiffany's House

Treasurer's Report:
Usual Financial Info
Swag: Hats have not been ordered, yet again :(

Activities
Oktoberfest! - DAV -Getting people to sign up online
Event Schedule? Set up between 9:30-noon
Kent: Ice & Bar Set up, Kevin: Bar Set up
Pool rules must be set on online publication
Merlin Cup winner will be announced
Band has proposed two sets, one before dinner (3ish?) and one after, maybe at 6ish? We just need to let them know when we want them to play.
Games? Raffle? What can we give away? Can we get stuff from Larry James?
Homebrew Comp! (see VP section)
SCHF/CHA - Certification needed? Steve Cook spoke about what is needed from us to continue as a club since he will be moving.
SCHF will be taken over by Tiffany & Andy
CHA will be taken over by Ed

Vice President
Oktoberfest Comp!
Entries must be submitted no later than 2pm.
Winner will be announced at 3:30pm.
No more than 14 entries and must be given to ED, No bottle requirement
Competition Committee Meeting
Will be on Tuesday, October 27th starting at 7pm at MacLeod's. Anyone is welcomed!
Merlin Cup - Points update? Final winner will be announced during Oktoberfest

Webmaster & Grand Hydro

Ideas for November style or demo- TBD
Any website developments? Possible update on how we do Competition entries and additional Content will be added

Membership

Anything new? We have a few new members that have recently joined and will be receiving their cards in the mail.

Publicity

Raptor Center Event- How was it? Will we do more things with them in the future? It went well. It was a nice gala that we were able to present our brews. They have asked us to join them at an additional event (more details to come). We will be presenting them a check sometime in November. A set date still needs to be set, but it's in the works. We will be able to bring 12 people to join in presenting the check to them.

FOLAR event on O'fest day. Starts at 5:30pm. The following people will be representing: Andy, Tiffany, Matt & Drew. If possible, please bring the "Big Check" to present to them during their event. 1 jockey box with 2 taps would be plenty.

Shop Brews, September went well, we got fill-in crewers to replace no shows. If you have completed a shop brew from July-Now, please make sure to write up shop brew information so we can place on the website and newsletter. October, November & December? October will be held by Andy, November by Kent and December by Steve. Styles will be TBD.
Burbank Beer Festival came up as a possible thing for club participation, any news? Drew will be getting us more information about this

event, so we can make a final decision on our participation.

Newsletter

President Article- Talk about Oktoberfest, shop brew session, comp. committee, etc.
Who else is contributing? I would still like to see more articles from the board.
Kent/Cullen will be sending Andy Falcon graphics to add to the newsletter.
Andy is planning on creating a newsletter recap from all the events that happened over the

Summer, please make sure to get him some material so we can add them into that upcoming newsletter.

Burgermeister

Oktoberfest Menu looks very nice.
Will be setting up at 9am at DAV
November club meeting- TBD
December club meeting- Potluck style
Other business?
Nothing else was mentioned at the closing of the meeting.



Your Maltose Falcons Board drinking beer discussing club business





Maltose Falcons

Spark of Love Toy Drive

December 6th Club meeting

This will be our 6th Annual Toy Drive to benefit those less fortunate than us. Please bring a new unwrapped toy to benefit underprivileged children. After the meeting, we will take these to the Los Angeles Fire Department for distribution to the kids during the holidays. We will be collecting the toys at the meeting, but please feel free to bring them sooner and drop them off at the shop.

We get a lot of toys for younger children, but are always short on infant and teen items. Here are some suggestions for teen items: (listed from the Spark of Love Website)~

Cameras

Watches, jewelry and purses

Earplugs/earphones

Cell phone cases

Sporting Goods

Happiest of Holidays and Thanks!

FALCONS SUPPORTING FALCONS

By Matt Myerhoff & Tiffany Asrafi

On October 1, Board Members Kent Fletcher, Tiffany Ashrafi and Matt Myerhoff had the pleasure and honor of pouring homebrew as a donation at the annual fundraiser party of the Ojai Raptor Center. Since 2000, founder Kim Stround, two staffers and more than 200 volunteers have rescued, rehabilitated and sometimes released injured birds of prey on their three-acre facility.

A lot of the Falcons' activities revolve around helping fellow brewers and building community, so it's natural that the club wants to dedicate energy toward charitable causes. For years, the Club has held an annual Spark of Love toy drive to bring holiday gifts to needy kids, led by Steve Cook and Irene Kaplan. But we're homebrewers, dammit, and we can do much more!



During 2014, the now-famous year of the Falcons' 40th Anniversary, the Board was examining (ie grumbling) why the greatest homebrew club in the history of ever did NOT win the American Homebrewers Association's Radegast Homebrew Club of the Year in 2014. We saw that the winner, North Carolina-based Carolina BrewMasters, held an extremely successful annual homebrew fest that raised more than \$35,000 for local charities last year. Light bulb! We could kill two birds with one stone! Do more charitable activity AND win the Radegast Award.

To quote the AHA, "A great homebrew club does many things in addition to brewing. These clubs also focus on experimenting, learning, education and volunteer work. Exceptional clubs work hard make an impact on their community. The Radegast Club of the Year Award, named for the Slavic god of hospitality and the creator of beer, is an achievement not obtained through competition, but an award won for doing great things."



So we raised the entry fee for the Club's 2014 Mayfaire Homebrew Competition, the oldest homebrew competition in America, and ended up with \$500 to play with. We voted on supporting the Ojai Raptor Center, a terrific organization.

The goal of the event, at the beautiful Bell Arts Factory studio complex, was to engage and familiarize guests with the birds of prey they rescue, rehabilitate, release, and, at times, train to be resident education ambassadors.

With at least six different live raptors on their arms, including a Great Horned Owl, Barn Owl, Red Tailed Hawk and a tiny Kestrel, handlers talked about what to do if you find these birds in distress in the wild or in your own backyard. These beautiful and majestic animals, each more spectacular than the next, were also displayed in the form of gorgeous, large-scale photo portraits, which were sold to raise funds for the cause.

The homebrew was a huge hit. We served Kent's Elkwood American Wheat, Tiff's Chocolate Espresso Stout, and Matt's 12.5% ABV, two year-old Old Ale from a shop brew. To say the least,

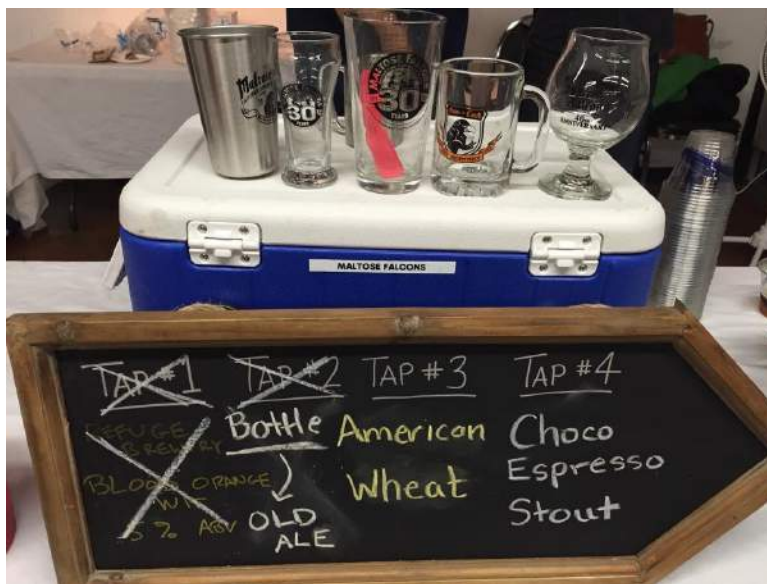


Tiffany, Kent, and Matt, with Raptor Center director Kim Stroud

guests were blown away by the delicious beers, and intrigued by the concept of “homebrewing” and many asked “where can I buy this? It’s delicious!” We even met a few Ventura area homebrewers who are in the Santa Barbeerians Homebrew Club.

Thanks to recent changes to the ABC laws, it’s now legal in California to donate and/or pour homebrewed beer (wine, mead or cider) at events hosted by charitable organizations that are not related to beer. This offers highly fun and rewarding opportunities for the club to participate in events such as the Ojai Raptor Center and Friends of the L.A. River parties, and we can expect to find more of these activities. We get to be at some terrific events, pour homebrew, receive the adoration of strangers, feel good about supporting good causes, and promote the club.

If you would like to participate in one in the future, please contact Publicity Director Matt Myerhoff at publicity@maltosefalcons.com. All it takes is a good attitude (we’ll be the judge of that!) and some beer to donate.



JULY SHOP BREW

By Ryan Merlin & Tiffany Ashrafi



For the July shop brew we brewed up a big Belgian Golden Strong. This is a recipe that I have done several times before that has turned out very tasty. It is also a brew that would be better suited for the hot summer, both being refreshing and also easier to ferment because it likes the higher temperatures. After talking with some other brewers in the club and doing some research I decided to do a blend of Belgian yeast for this beer. Originally, I blended Wyeast 1388 (Duvel) with Wyeast 3787 (Westmalle) mainly to strike a balance between the more banana like flavors from the 1388 and the spicy phenols from the 3787.



When brewday arrived it turned out that we weren't going to have enough of those two yeast strains to go around for all the shares. So we had to improvise. Luckily, our friends at Ladyface Brewery were willing to give us some of their yeast. However, it was their saison yeast strain. To add to the mix, we also decided to grab some packets of Wyeast 3522 (Ardenne). So then we basically had 4 different yeast strains and gave each brewer the opportunity to choose which yeast strain(s) they would want to ferment with. The brew day went smoothly, thankfully as this was my first time leading a shop brew. In fact, despite not having hot liquor water in the morning and dealing with a broken temp probe that controls the burner for the HLT, we finished surprisingly fast.

A big thanks to everyone who joined in on the brewcrew - **Jeff Bonney, Anthony Miranda, Jeremy Stacy, Sean Ries and Vivian Gulley** - and those that stopped by to hang out and drink some tasty beer with us!

SEPTEMBER SHOP

BREW

The details from the September Shop brew led by President Cullen Davis may be missing, but we know three things for certain: beer was made, beer was drunk, and there were plenty of hops involved in both.... Check out the recipe below:



Hop Harvest Ale (American Amber Ale)

40 Gallons

Grains:

Golden Promise 69 lbs.

Special B 2.5 lbs.

Victory 2 lbs.

Chocolate 2.5 lbs.

Hops:

(all whole dry unless noted)

Cascade 2 oz. Mash hop

Columbus (CTZ) 4 oz. @60 minutes

Simcoe 2 oz. @60 minutes

Simcoe 2 oz. @15 minutes

Chinook 1 lb. whole, fresh-picked at knockout

Columbus 2 oz. dry hop in secondary



OCTOBER SHOP BREW

By Andy Ziskin

For the October shop brew I decided to adapt an American Pale Ale recipe I had brewed at the beginning of the summer. The recipe was (very loosely) inspired by Vinnie Cilurzo's National Homebrew Conference talk about brewing with experimental hops. I took home a few five ounces of the experimental hop HBC438 and the resulting beer placed 3rd at LA County Fair and 1st at Pacific Brewers Cup. Unfortunately though, this experimental hop is only available through a few retail partners, and only in 1 oz packaging, which was not going to work in scaling this recipe up to 40 gallons. The major change for the recipe involved subbing out HBC438 with Citra... I mean who doesn't like Citra?



I'll say that I was also a bit nervous because I had never led a shop brew before, and it had actually been nearly two years since the last time I had been on a brew crew. I was pleasantly surprised though by the improvements that have been made to the Falcons' system over the last year. More importantly though I was blessed by an amazing brew crew - **Art Fitzimmons, Tom Sisolak, Lili Madrid, Riley McIntire and Michael Covarrubias** - that kicked some serious beer butt all day long, and we managed to knock-out the beer and clean everything up by

3:30pm.

Look for the recipe to be posted on the Maltose Falcons website soon and a keg of the beer at December's meeting.



Pool party!

The Maltose Falcons Oktoberfest Party is always one of the most anticipated events on the beer calendar. This year, the event was held at the Disabled American Veteran's Hall in Woodland Hills.

The beer was flowing, the band was playing, our wonderful BurgerFraü kept everyone fed and reasonably sober.

This years venue proved to be extremely popular because of its proximity and of course having a pool to ourselves didn't hurt either!

The club-only competition was judged on site, and **Mike Summers** won with a Flanders Red!

The Oktoberfest party also coincides with the end of the Merlin Cup Competition. Named after one of the founders, the award recognizes one member for their outstanding club and community involvement and personal achievements in homebrewing. This was the closest competition in recent memory, but



Kevin working hard to keep the beer flowing!

once again Israel "Izzy" Arrieta walked away with the win thanks to some end of competition season wins.



I think it is pretty safe to say that everyone who attended Oktoberfest had a great time, and the club looks forward to having more events at the DAV in the future!



Merlin Cup Final Standings

Israel Arrieta	146 - WINNER!
Dana Cordes	124
John Aitchison	74
Andy Ziskin	50
Kale Bittner	38
steve cook	28
Matt Myerhoff	18
Jonathan Manock	18
Tiffany Ashrafi	17
Kent Fletcher	15
Irene Kaplan	13
Drew Beechum	13



More recipes from the Fraü

By Natalie DeNicholas

Hallo und guten Tag! Oktober is basically over and if you attended our Oktoberfest you would have enjoyed some fantastic beer and pretty good food (I may be biased). As would be expected we had a bit of a Festival of Sausage. The full menu was as follows:

Trifecta of German Sausages with Sauerkraut and Fried Onions



Vegan Cabbage Rolls
 Homemade Sauerkraut
 Fried Potatoes and Onions
 Root Vegetable Bake
 Apple Strudel
 Cherry Kuchen



In lieu of making sausages yourself, though it's actually a surprisingly rewarding activity, I can suggest for your next Oktoberfest (or whatever fest you may be having) Google the local German Deli in your area. It's an actual smorgasbord of delicious and foreign food. For our fest I meandered through the aisles of The German Deli in Van Nuys (www.vannuysgermandeli.com). I actually asked the owner to just choose three sausage varieties and went with his better judgment. The sausages were grilled then laid on a bed of fried onions and sauerkraut and covered with foil and left to mingle for 10 minutes. Judging from the empty trays at Oktoberfest it was a hit.

If you do go to an authentic German deli for sausages you could even purchase the perfect accompaniment, Sauerkraut from Germany! Which of course this BurgerFrau did not do. If you are patient and want to leave some cabbage to rot in a jar... Then just follow this easy recipe!

Sauerkraut (modified from Alton Brown): Makes 12 cups approx.

5 lbs of shredded cabbage
 6 tbsp of kosher salt

In a large plastic food container (you can find these at Smart-n-Final) layer the shredded cabbage with salt. Place a heavy plate on top of the cabbage. Place a large sanitized jar full of water on the plate and place the lid on the plastic container. Leave this container in a dark cool room for 2 to 4 weeks. Check every couple of days to ensure the cabbage is submerged in it's own liquid. Skim any "scum" from the top. Don't worry. It will look and smell awful but as long as there isn't any green or black mold on it you're doing alright. After 2-4 weeks take a sample of the kraut, rinse off the liquid and taste. If it's as sour as you'd like, you can rinse and drain the kraut and place into glass jars and keep in the fridge for up to 6 months. I know it's creepy but it's totally worth it!

Another recipe which is less of a recipe and more of a guideline... The Vegan Cabbage Rolls which were apparently so enticing the meat-eaters couldn't keep their hands off of them.

Vegan Cabbage Rolls: Serves 6

1 large green cabbage
 2 carrots peeled and chopped fine
 2 stalks of celery chopped fine
 1 yellow onion chopped fine
 1 small sweet potato peeled and chopped fine
 1 small turnip peeled and chopped fine
 1 tbsp caraway seeds
 1 cup of rye bread crumbs (2-3 slices of rye bread toasted and made into crumbs)

5 sprigs of thyme
 1 12 oz can of diced tomatoes
 1 6 oz can of tomato paste
 1 small red onion sliced into thin half moons
 1/2 cup red wine
 1/2 apple cider vinegar
 4 bay leaves
 Salt & Pepper

Okay. This might seem daunting. It's really not too bad I promise. First, you need to boil the cabbage whole for maybe 5 minutes. Just until the leaves are pliable. Remove the cabbage from boiling water and let sit in a bowl of ice water to stop the cooking and make it easier to handle. Next you'll need to peel the outer leaves off of the cabbage, trying to keep them whole, and place them on a towel to dry a little. You should get about 12 big leaves, thinly slice up the remaining cabbage, keep this to the side. In a heavy pan, heat 2 tablespoons oil of your choice and gently fry the yellow onion with the caraway seeds. When the seeds become fragrant add the carrot, celery, potato, and turnips and cook until the vegetables are soft. Add the bread crumbs and season with salt and pepper. Transfer this stuffing mixture into a bowl to cool slightly as you start on the sauce. In the Same pan as you used for the vegetables, add 1 tablespoon of oil and sauté the onions and sliced cabbage until just tender. Deglaze the pan with the wine and vinegar. Add the tomatoes, tomato paste, bay leaves, thyme, salt and pepper and simmer for 5 minutes. In an oven safe casserole dish, add two ladles of the tomato sauce to keep your cabbage rolls from sticking. Now to assemble the rolls. You still with me? Here is where it gets a little messy (aka: FUN). Place a large cabbage leaf on your cutting board (it should form a cup with the larger stalk end towards you). Scoop a good handful of the veggie stuffing mix into the cabbage leaf and roll it like a burrito. Place your cabbage roll into the casserole dish and continue this process until all the leaves are filled. Cover the rolls with the remaining tomato sauce and bake covered with a lid or foil in a 350 degree oven for 2 hours. These babies do well being cooked a day in advance and reheated in a low oven. The flavors just get better. Serve and enjoy.



If you really feel like, it you can finish off your meal with a traditional Apple Strudel. Here is the recipe I used for the Apple Strudel (but I modified it to be vegan by using Earth Balance vegan butter substitute). If like me, you do not like raisins, you can replace them with dried cranberries. You can omit the walnuts or use pecans if you wish. Also, feel free to mix it up by using rye bread for the bread crumbs as I did for Oktoberfest. The rye bread adds a lot of tang and complexity. I really suggest trying to make the pastry yourself. It's actually quite delightful. Remember, it's just a pastry, if it looks awful you can just eat the evidence.

Cheers and happy cooking!



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

Cost? A mere \$25 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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