

BREWS & NEWS

**DEADLINE FOR NEXT
BREWS & NEWS**

Sept. 25th

**SEPTEMBER SHOP
BREW**

TBD

**SEPT. MTG &
ELECTIONS**

Sept. 11th, 11am

OKTOBERFEST

Oct. 1st



Summer's end means brewing weather ahead!

Hey Falcons!

Like many of you, I'm eagerly anticipating the more temperate weather that comes with the arrival of Fall because it means brew days will be more comfortable and those with limited means of fermentation temperature control will have a much easier time. Of course that means you have just enough time to brew a beer to serve on one of the bars at the Oktoberfest party coming up.

Also, don't forget the Club meeting this Sunday, September 11th, is a very important one because we have the board elections! As of press time, there are still a few positions that have no candidates. If you've ever wanted to help the club and get even more out of your Falcons membership.... consider running this year!

You'll notice this month's issue is also a bit shorter than usual, which might be a blessing to some with short attention spans. I only had one contributor this month.... if you ever do anything beer related, consider writing up that brewery tour, festival experience, or new brewing technique you tried out.

Until next month...

Your trusty newsletter editor, Andy





Brews & News

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PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

Andy Ziskin

CONTRIBUTORS

Matt Myerhoff

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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: Sept. 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

Burgermeister, Natalie DeNicholas

burgermeister@maltosefalcons.com

Newsletter Editor, Andy Ziskin

newsletter@maltosefalcons.com

Webmeister, Drew Beechum, Dana

Cordes

webmaster@maltosefalcons.com

No words of wisdom from out President this month... So some picture highlights from the Falcons Facebook page instead!



Craig enjoying some of the collaboration beer he brewed with Five Threads. Full story in the August Brews & News.

This is what happens when your chest freezer's temp controller goes on the fritz - Sorry Rick!



Falcons Rock the Arrowhead Brewfest for Third Year Running

By Matt Myerhoff
 Publicity Director, Maltose Falcons Board

The Maltose Falcons were proud to have rocked the Arrowhead Brewfest on Saturday, August 12 with at least 25 club members and a bar serving more than 30 beers, 25 taps, 10 meads, some ciders, at least four sodas, cold press coffee on nitro and kombucha.

Now in its seventh year, this young beer festival has blossomed into a fantastic event, thanks to the charming tiny mountain village of Blue Jay on the shores of Lake Arrowhead, the stunning natural beauty of the thick pine forest high in the San Bernardino Mountains, close proximity to L.A., great live band, friendly and accommodating event hosts, and the fact that homebrewing clubs and commercial craft brewers serve their beer side-by-side, ABC be damned! Proceeds from the fest went to support local community based organizations and two local youth scholarships.



The Falcons participated for the third consecutive year, and had the largest bar with the broadest variety and highest quality of libations, even among the commercial breweries, by a country mile. But hey, we’re used to that by now.

It was a great pleasure to be able to powwow with the other homebrew clubs, talk about what different activities and approaches other clubs have, and exchange samples of our handiwork. Nothing feels quite as good as visiting the bar of another homebrew club and introducing yourself, and being regaled with “Woo!! Maltose Falcons, you guys are legends!!” Indeed. If for no other reason than pouring not one, not five, but more than 10 different meads, which is as rare a sight at a beer fest as a leprechaun riding a unicorn.



The 12 participating craft breweries included big boys like Ballast Point, Firestone Walker, and Stone as well as small locals like Mother Earth Brew Co. from Vista, CA and Wicks Brewing Co. out of Riverside. The four other participating homebrew clubs included Brewluminati, Horsethief Brewers Association, High Desert Homebrewers Anonymous, and the event sponsors Mountain Brewclub. Big shoutout to Mountain Brewclub and Jim Grant for putting on such a great event, especially with

a brew club that started up in 2010!

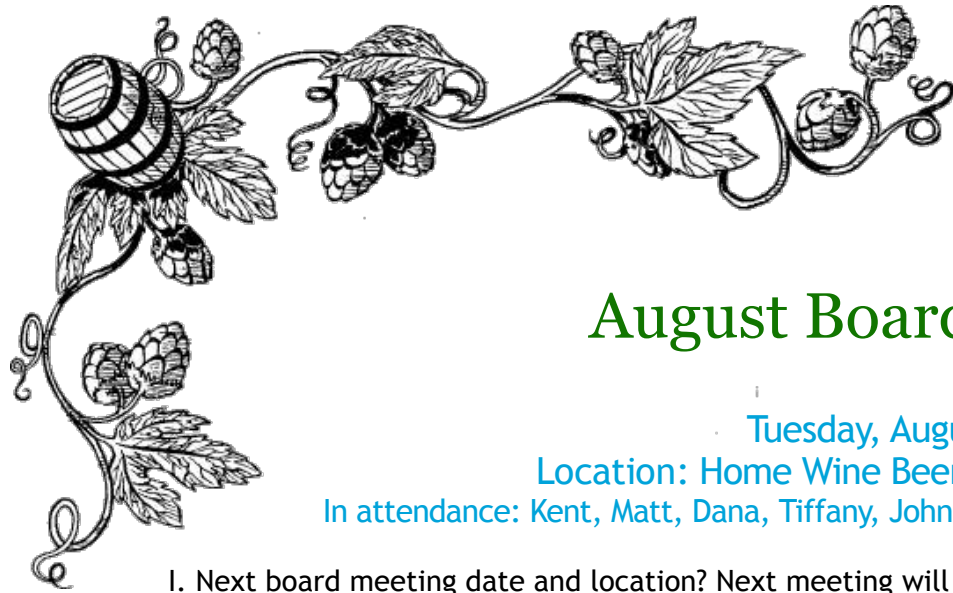
To our great relief, the huge, fastburning Pilot wildfire that threatened to destroy neighborhoods around Lake Arrowhead and Silverwood Lake, forcing the evacuation of tens of thousands, was nearly

completely contained by the day of the brewfest. Concerns about bad air quality, road closures, and the possibility of the festival being canceled due to evacuations or road closures, not to mention the town burning down, went up in smoke as firefighters from around the state did an amazing job of surrounding the fire.



The Falcons, led by Kevin Baranowski, Tiffany Ashrafi and John Aitchison, did a stellar job of planning, setting up, hosting the bar and breaking down. After a hard day's work in 90 degree heat, we retreated to the gorgeous Dogwood Campground to relax by the campfire and share some brews and tell tall tales. A fantastic time was had by all, and the club and Board are enthusiastic about continuing to be part of the Arrowhead Brewfest in years to come.





August Board Meeting

Tuesday, August , 2016

Location: Home Wine Beer & Cheese Making Shop

In attendance: Kent, Matt, Dana, Tiffany, John, Ed, Cullen, Craig, Andy (acting Secretary)

I. Next board meeting date and location? Next meeting will be Tuesday, September 20th at the shop.

II. Treasurer’s Report

1. Usual Financial info. - Money, we got it!

2. Swag: Can we bring some to the next club meeting? A fellow was asking about a t-shirt. Kent will drop a few hats, beaner cups and t-shirts at the shop before the next meeting. Tiffany thinks we should have new t-shirts for Oktoberfest (its been about 2 years since our last shirt). Cullen agreed to mock up a design with a Bavarian theme but no year on it.

III. Activities

1. Lake Arrowhead -- Festival went really well. Need to make sure if the jockey boxes are used that they are cleaned before returning to the club house, they needed to be cleaned before the event. Also, need to make sure people stick around at the end of events to help breakdown and clean up. Finally our booth could use better decoration, our beers were by far superior but other clubs had nicer booths.

2. Oktoberfest -- DAV - Tiffany to put together a schedule for the day including times for games, band, and competition. Cullen to reach out and confirm that the band will play and if they will do 1 or 2 sets. Competition to run more like a BOS to make it quicker and not take away from other activities.

Kent will either mail or take check to DAV if he gets the invoice from Tiffany.

3. Bus tour? South Bay? - Tiffany still working to put together. Targeting Oct 29th. \$60-65

4. Rock Star Beer Fest? What’s the deal? - Falcons declining to pour at this event, we have too much already on the books.

IV. Vice President

1. LACF wrap up, what would we change, what would we keep? Is there any traction on involving other clubs for running it? - Location was really great, cost was inline with our other comps, people really liked the food, and we had very minimal clean-up to do. We will definitely use 94th Aero again. Do need to try and do outreach sooner to make sure clubs don’t scheduled events for the same day, we lost many judges

due to PG party and VIBE bus tour. LACF has the score sheets to mail out, hopefully they will go out earlier than they did last year.



2. Plans for next competition season, try to set a date for a comp. committee meeting. Thanks for getting some headway on style guide revisions already. Date for comp committee meeting needs to be set.

3. Don't forget Oktoberfest. Focus on making the judging go fast, please.

V. Webmaster and Grand Hydro

1. Sept. style - Alt sour beers, primer on judging. John will fill-in for Drew and present with Jim Wilson. Will keep it to 1 hour only.

2. Any web news?

VI. Membership

1. Anything new - Summer is slow for memberships and renewals, but should pick up again in the fall.

VII. Publicity

1. Shop Brews: August - Ed running this weekend. 5 out of 6 slots filled. September - Matt will recruit someone.

2. Charities: What's next? FOLAR event - they would like us to pour again. Party is Oct 8th at 7, Matt confirming how people/kegs we need and how many tickets they will give us, then will recruit people. Kent to find the lightbox to use to make our display nicer. Tiffany also suggested we construct covers for the jockey boxes, do we know someone who could do that? MEND - also mentioned having us pour at their gala, Matt to get more details.

VIII. Newsletter

1. President's article - Talk up Oktoberfest mostly.

2. Who else contributing? I would still like to see more articles from board. - Matt to write story about Arrowhead.

3. Need articles by next Wednesday.

IX. Burgermeister

1. September meeting next. - Natalie planning a super feast!

2. Thanks for your help, Nat! What are we going to do after she goes?

3. Oktoberfest - Most likely going to do a team cooking for the event (unless someone as awesome as Natalie runs for Burger this year), so keep the menu pretty simple. Kent to investigate getting club Costco membership. Potential menu - Brats, potato salad, pretzels, salad, sauerkraut, veggie sausage, German chocolate sheet cake? John to possibly get a keg of O'fest.

X. Secretary

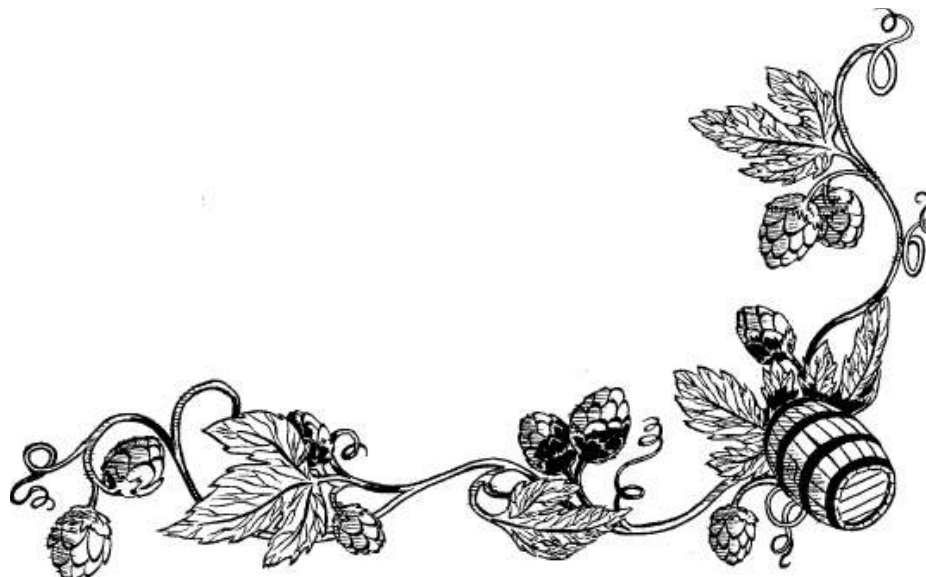
1. Elections! There probably won't be much in the way of contested positions, but we'll be ready. Lili made ballots to use.

XI. Other business?

1. Who can we get to fill open board positions?

Specifically we have nobody running for Activities or Burgermeister. Is Lili running for Secretary or bowing out?

2. Everyone should think of people that are active and might be willing to step up and then make personal approaches.



August Shop Brew with Ed - Black IPA

The details are a little fuzzy (or just missing in action) but on August 28th Ed Kochanowski led a crew of Falcons in Brewing a Black IPA on the club's 40 gallon system at the shop. A few things we know for certain:

1. Beer was brewed
2. Beer was consumed
3. Brewers learned something, enjoyed themselves, and got to take home 5G of wort to ferment at home.

Hopefully the rest of us will get to taste some of it at the September meeting and/or Oktoberfest.

Black IPA Shop Brew

Black IPA (21 B)

Type: All Grain
 Batch Size: 35.00 gal
 Boil Size: 36.96 gal
 Boil Time: 60 min
 End of Boil Vol: 36.46 gal
 Final Bottling Vol: 35.00 gal
 Fermentation: Ale, Two Stage

Date: 25 Aug 2016
 Brewer: Maltose Falcons Shop Brew
 Asst Brewer:
 Equipment: My Equipment
 Efficiency: 80.00 %
 Est Mash Efficiency: 80.0 %
 Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
67 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	83.8 %
4 lbs 8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	2	5.6 %
4 lbs 8.0 oz	Munich Malt (9.0 SRM)	Grain	3	5.6 %
4 lbs	Carafa III (525.0 SRM)	Grain	4	5.0 %
6.50 oz	Chinook (13.00 %) - Boil 60.0 min	Hop	5	40.9 IBUs
3.50 oz	Falconer's Flight (11.00 %) - Boil 30.0 min	Hop	6	14.3 IBUs
2.00 oz	Simcoe (13.00 %) - Boil 30.0 min	Hop	7	9.7 IBUs
3.00 oz	Cascade (5.50 %) - Boil 15.0 min	Hop	8	4.0 IBUs
2.00 oz	Amarillo (9.20 %) - Boil 0.0 min	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.066 SG
 Est Final Gravity: 1.013 SG
 Estimated Alcohol by Vol: 6.9 %
 Bitterness: 68.9 IBUs
 Est Color: 28.2 SRM

Measured Original Gravity: 1.046 SG
 Measured Final Gravity: 1.010 SG
 Actual Alcohol by Vol: 4.7 %
 Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body
 Sparge Water: 5.56 gal
 Sparge Temperature: 168.0 F
 Adjust Temp for Equipment: FALSE
 Est Mash PH: 5.57
 Measured Mash PH: 5.20

Total Grain Weight: 80 lbs
 Grain Temperature: 72.0 F
 Tun Temperature: 72.0 F
 Target Mash PH: 5.20
 Mash Acid Addition:
 Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 100.00 qt of water at 159.1 F	148.0 F	75 min
Mash Out	Add 64.00 qt of water at 203.8 F	168.0 F	10 min

Sparge: Fly sparge with 5.56 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).





Time for our annual Maltose Falcons party! Last year's party was so fun & location so convenient that we booked the DAV again! We're returning to the DAV in Woodland Hills to celebrate one of the most epic holidays ever - Oktoberfest! You may remember cooling off in their pool, playing yard games, eating amazing bites made by our Burgermeister, and drinking some of the best beers us Falcons brew & save just for this very event. It was an awesome party & the DAV is welcoming us back! We are guaranteed to have the entire day, night, and Sunday morning to have our event, so no worries about early clean up (wink*)

We will have an outdoor bar stocked with some of the best/award winning beverages made by your fellow Falcons (including shop brews you may have participated in!) DAV has a large open space for games such as cornhole, bocce, Frisbee, keg toss, lots of picnic tables for board games, and more! We will even have access to the swimming pool

to cool us off in the sweltering valley heat – yay! And of course the Falcons Blues Band will be rocking out on the DAV stages so you can get your dance on!



If you plan to drink your fair share, we will have camping on site as well. Lots of space for tents on the lawn, non-hook up RV parking, and if we're lucky a few RV hook-up spots as well (these are first come first serve basis - Veterans are often parked here but if there are open spots upon arrival, they can be ours) Lunch, snacks, dinner & breakfast menus are TBD - we'll just have to see what the elected Burgermeister comes up with - this info will be posted asap. And what would a Falcon event be without Dead Palates Society at the end of the night, right?

(HOMEBREWED BEER ONLY - commercial beer is not allowed in at the fest this year, this violates DAV's abc permit.)

Please note that this Fest is an exclusive event for registered Falcon members and their guests – all attendees must sign up on our website & each entry is \$25 (\$10 for responsible DD's.)

Festivities shall commence @ 12pm Noon Saturday October 1st
 6543 Corbin Ave, Woodland Hills, CA 91367

Tentative schedule of events:

- 9:00am – Set-up crew arrival
- 12:00pm – Party goers arrive
- 12:00pm - 6:00pm - Pool Open!
- 2:00pm – Submit Oktofest Competition entries to Ed & John (Limited to first 16 entries)
- 2:30pm – Competition judging begins!
- 3:00pm – 4:00pm – Cornhole, giant sized & normal sized beer pong tournaments begin!
- 4:00pm – Keg toss & Stein holding competition
- 4:30pm – Board member change over announcement
- 4:45pm – Announce winner of Oktofest Competition winner (BOS will be awarded a prize!)
- 4:50pm – Announce Merlin Cup Winner
- 5:00pm – Dinner!
- 6:00pm – 7:00pm Band's 2nd set
- 7:00pm – Flip Cup Competition
- 10:00pm – Dead Palates Society (ssshhhhh!)
- Sunday Morning – Breakfast!
- 12:00pm Sunday – Depart DAV grounds



Buy your tickets here: <https://www.maltosefalcons.com/content/2016-maltose-falcons-oktoberfest-fee>





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)

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:

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>



The Home Beer, Wine and Cheesemaking Shop

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