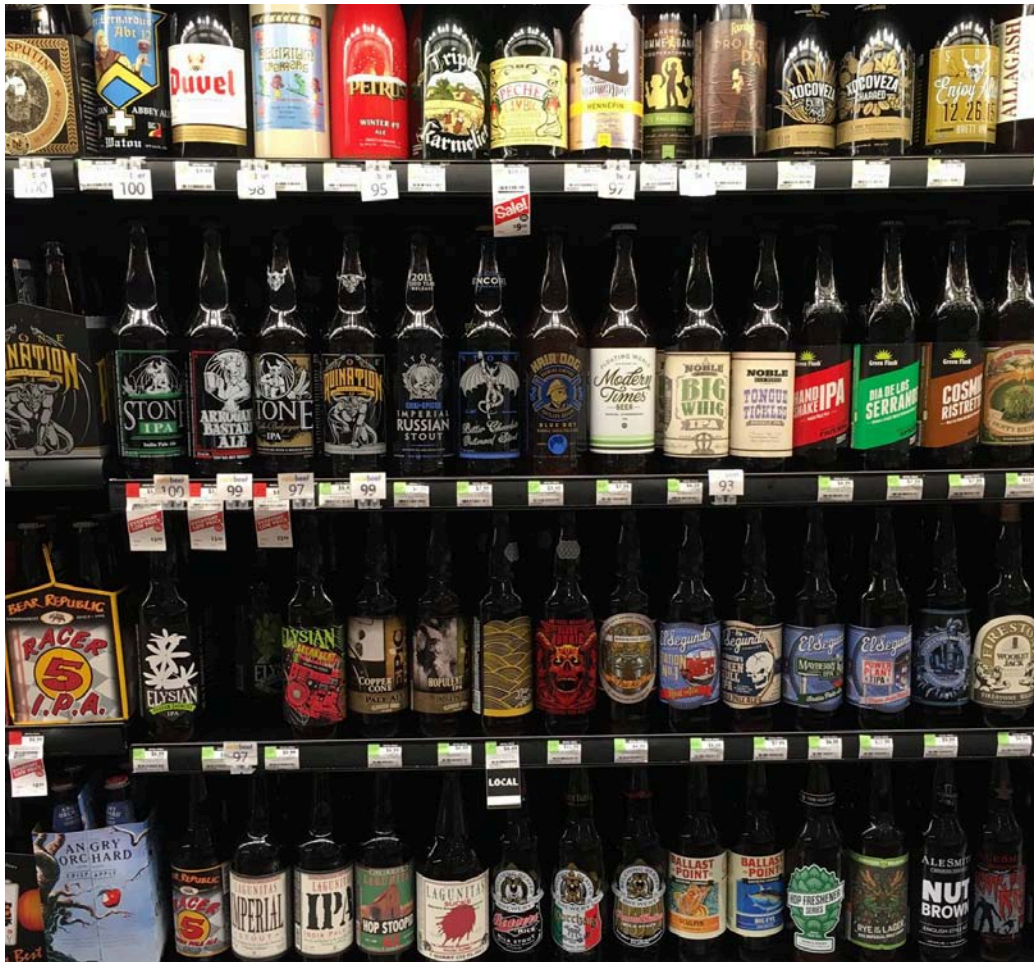


Brews & News

A PUBLICATION OF THE MALTOSE FALCONS HOMEBREWING SOCIETY

VOL. 42 NO. 11



The December meeting is always fun!

They all are, but the holiday season offers an easy excuse to have a little more fun.

Things happening at the meeting this month:

- ***Spark of Love Toy Drive!***
- ***Potluck Lunch!***
- ***Grand Hydro Winter beers!***
- ***Lots of delicious Homebrews!***
- ***Preview the 2017 competition calendar***



Still need to do some Christmas shopping? Us beer nuts are pretty easy to shop for.

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

Deadline for next issue: Dec. 20

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Editor's Note

Happy Holidays!

As Falcons we know that beer goes with any holiday, especially during the dark, cold winter ones, when nothing is more comforting than a rich, delicious, soul-nourishing, malty winter warmer. We'll have our own little holiday kickoff club meeting to set you in the proper holiday spirit, whether you're doing Christmas, Chanukah, pagan winter solstice or just celebrating getting a few extra days off from work.

We have the dates for our competitions now, so you can start planning your attack. We have an exciting show brew line up coming up and always new stuff in the works. Stay tuned! See you at the meeting!

Cheers!
Cullen Davis



Holiday Beers for Holiday Cheers!

By Andy Ziskin, President



*Andy is the one on the right. Wearing the sunglasses.
The human one.*

Hey Falcons,

December always is a favorite time for me as a beer lover and a homebrewer. First up, this Sunday, is our annual potluck meeting where Grand Hydro Drew will be leading a tasting of Big Holiday Beers... if you were at last year's December meeting you may remember this as an epic tasting that went on, and on, and on! I'll be bringing a big batch of chili-mac to share (hopefully it will help to soak up some of those big beers) and maybe a keg of my Belgian Dark Strong for tasting if it

is ready. Don't forget to also bring a new unwrapped toy for the Spark of Love toy drive that Irene has been so generous to organize. Your second great opportunity for more awesome holiday beers is our annual tasting at the Stuffed Sandwich. Since the dark days of "big beer" in the late 70's, Marlene and her late husband Sam, have been curators of the craft beer scene in LA. They have a one-of-a-kind collection of beers and this holiday tasting always features some great surprises (not even Drew gets a peek at the list ahead of time) and there are usually one or two verticals that sometimes stretch back 10, 15 or 20 years! Of course, being the Stuffed Sandwich, they also have some great grub to help you maintain an even keel during the tasting. Then, on Sunday, December 18th, Drew and Kevin will be leading a shop brew of the infamous Falcons Claws! This 14% ABV lager was brewed by the Falcons when Samichlaus disappeared from the market in 1997. Brew-crew spots may only be waiting list right now, but you can still stop-by to share

some beer and watch as the brewers attempt to squeeze every point of gravity they can out of the club brew system. Finally, maybe like me you will be traveling around the holidays and are hoping to explore some new breweries... or even better you may have friends and family visiting from out of town who will bring beer from far off places with them to share. Whatever this season has in store for you, I hope I'll have the opportunity to share one more beer with you before we enter 2017.

Cheers!

Andy

P.S. If your Santa or Secret Santa is still looking for brewing related things to stick under your tree, don't forget to tell them to check out the club's number one sponsor and home base, the Home Wine, Beer and Cheesemaking Store!

az

Important Dates

Stuffed Sandwich Rare and Vintage Beer Tasting: Saturday, December 10

December Shop Brew: Sunday, December 18

Doug King Memorial Homebrew Competition:

Entries Due: Friday, Jan. 13, *Check-in:* Sunday, Jan. 15, *Judging:* Saturday, Jan. 21

Mayfaire Homebrew Competition:

Entries Due: Friday, Apr. 7, *Check-in:* Sunday, Apr. 9, *Judging:* Friday, Apr. 21 and Saturday, Apr. 22

Spark of Love

Holiday Toy Drive

Hey Falcons!

Don't forget this Sunday - Bring a new toy or the LAFD says they get a ton of toys but the teens in need get neglected a little. Here's their list of suggested items for older kids

SUGGESTED DONATION ITEMS

We get a lot toys for younger children, but are always short on teen and infant items. Here are some suggestions for teen items.

Non-Gender Specific

MP3s
Cameras
Watches
Jewelry
Sunglasses
Earplugs/earphones
Cellphone cases

Boys

Skateboards
Razor Scooters
Basketballs, Soccer balls, and Footballs

Girls

Cross-body purses/bags
Make-up brushes
Blow dryers
Flat Irons
Hot Iron Tools



We keep bringing more each year than the last.



The LAFD appreciates the effort as do the kids.

Board Meeting Minutes

by John Aitcheson

Tuesday, November 15, 2016

Location: Kent's Place

Present: Andy, Ed, Kent, Jenna, Scot, Cullen, John, Drew, Craig & Dana

1. Next board meeting date and location.

I. Wednesday, Dec 28, 2016 @ TBD (Maybe Drew's)

2. Tresasuser Report.

I. Usual Financial info. We have money.

II. Swag: People seem to be crying out for new loot. Can we get a t-shirt before the end of the year? Idea of a pre-sale order for a new shirt to justify quantity and cost.

3. Activities

I. Collab with Fig Mtn.

a. Style and recipe-let's debate and vote on a style at minimum. The style will be an Adambier.

b. Date- Let's set a date that doesn't conflict with Doug King and get back with Nic. We will be contacting Nic for a date.

II. Stuffed Sandwich Holiday Tasting. Information is on the webpage. It will be on Saturday, December 10, 2016. Cost is \$30.

III. Bus tour- Any news? Still working on it.

IV. SCHF? We have secured the same campsite as last year, it will take place on May 5th & 6th

a. We missed the meeting on 10/18. Did they ever send out a report of what was discussed?

V. December member meeting-lets post on the website and FB. Scott will post on the page and FB.

4. Vice President

I. Comp committee meeting. Nov 21 @ 7pm

a. Location- Hand Brewed Beer: 9771 Variel Ave, Chatsworth, CA 91311. Do we have a head count? We still need a confirmation on attendees.

b. Once we set dates for all the comps, let's get them on the website and share with all of the local clubs ASAP to avoid conflicts. Competitions schedules have been uploaded to the web page.

II. Merlin Cup

a. Did we present John with the award? We will be ordering his award.

b. Can we reset the scores? We still need to reset the scores.

5. Grand Hydro

I. December Styles? Big Strong and Holiday

6. Webmaster

I. Any website news? We are encouraging members to keep creating content. A brewery visit, review of new equipment, new brewing gadget you created.

7. Membership

I. Where are we on getting new business cards? Craig will come up with artwork logo and email addresses.

II. Anything new? Not much

8. Publicity

I. Shop Brews

a. Adambier with John? How are signups? Filled up within a few hours.

b. Do we have a December lined up? Yes, The Return of Falconclaws on Dec 18, led by Drew.

II. Toy Drive at December mtg.

We have posted on the web page for members to bring a toy to the December's Club meeting.

III. Need to set a date to present a check and do a photo opp with Team Rubicon. We still need a date.

9. Newsletter

I. When's the next one coming out? The week after Thanksgiving.

II. Who has suggestions for content?

10. Burgermeister

I. December Meeting Holiday Potluck!! Let's promote and get a list of suggested dishes and signup.

11. Secretary

I. Great job so far any news to report?

12. Other Business?

I. Softball team_ who is in touch about this. When do they want to start playing? Ed is trying to round up a few Falcons to make up a team. Please contact Ed if you are interested.

rm

November Shop Brew

by John Aitchison

For November's demonstration we brewed this rare and amazingly delicious old-German Ale. Here's the recipe, which you may also find on the Falcons' website:

Adambier

Brewed By: Club Brew led by John Aitchison

Brew Date: 11/19/2016

Brew Type: Partial Mash

Beer Styles: Dortmund Adambier

Classic Style: Adambier

Club Meeting Winner

Batch Size: 40.0 gallons

Boil Time: 120 minutes

Original Gravity: 1.096 O.G.

Final Gravity: 1.020 F.G.

ABV: 9.2% ABV

IBUs: 35.0 IBUs

SRM: 21.5 SRM

Malt/Grain/Sugar/Extract:

70 lbs Weyermanns Munich 10L

20 lbs Weyermanns Pilsner

20 lbs Weyermanns Moravian Dark Lager Malt

13 lbs Munich Liquid Malt Extract

4 lbs Special B

4 lbs Melanoidin Malt

4 lbs Rauch Malt

Mashing Instructions:

Dough in 40% of malt into kettle at 122. Put other 60% into mash tuns at same temperature. Heat the 40% up to 152 and hold 20 minutes. Then heat it to boil and boil for a half hour. Add this decoction to main mash and bring up to 150 degrees. Raise that to 160 in HERMS system and mash out.

Hops:

8 oz Magnum 60 minutes

Extra Ingredients:

Yeast:

Some used American ale yeast from Westlake Brewing, others used a mixture of Altbier and Kolsch yeast from 5 gallon stirred starter.

Special Instructions / Notes:

Boil the 13# extract for 3 hours in 3 gallons of water. Add first 2 gallons of runoff to that. Sparge entire mash very slowly; it should take 90 minutes. Boil collected wort at hot, rolling boil entire time. When sufficient wort is collected, add the extract and first running to it. Then add hops and start 60 minute boil. Continue to collect wort until it falls below 1.40 or half hour, whichever comes first. Boil and concentrate that and add to kettle. Ferment wort as cool as ale yeast will allow. Mid to high 50's are ideal. Pitch a ton of yeast.

ja

December Shop Brew Coming Up!



MONSTER CLAWS!
CLUB BREW SESSION
WITH DREW BEECHUM

It's back! Falcons Claws first appeared as a response to the ending of the December tradition of brewing Samichlaus at the Hürlimann Brewery in Zurich, Switzerland. We Falcons decided to see if we could do it justice and started our own December brewing tradition. At the time, it was one of the strongest beers in the world, thus presenting a brewing challenge. It requires vast amounts of yeast and malt, pushing the limits of the system. We always make a second-runnings beer at the same time. This time around, we don't know exactly how much of the second runnings beer there will be.

The crew is full for this Brew Session on 12-18, but all are welcome to come and hang out and watch the brew happen, drink some brews and maybe pick up some pointers.

The Home Beer, Wine and Cheesemaking Shop

* * *

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*Check the Web site for the latest beer-related
events and brewing goodies. Everything for the
dedicated brewer, wine- or cheesemaker!*

Competition Calendar

For those of you interested in winning fame and fortune in homebrew competition, here are some upcoming comps. Don't forget about our own competitions, of course! Those events are always listed on the Falcons' web site: www.maltosefalcons.com

January 15: Local Lighthouse Homebrew Competition 2016
San Francisco, CA • AHA/BJCP Comp
<http://localbrewingco.com/localighthouse/>

January 28 :El Dorado County Fair Homebrew and
Microbrew Competitions
Placerville, CA • AHA/BJCP Comp
<http://eldoradocountyfair.org/brew-competition.html>

January 28: OC Mashups Winter 2017 Homebrew
Competition
Fullerton, CA • AHA/BJCP Comp
<http://ocmashups.org/competitions/winter/>

February 11 *Support our neighbors!*
5th Annual Romancing the Beer Homebrew Competition
Thousand Oaks, CA • AHA/BJCP Comp

February 11: Napa Homebrewers Classic
Napa, CA • AHA/BJCP Comp
http://northnaparotary.org/napa_homebrewers_classic

February 25: The Temecula Valley Strange Brew
Murrieta, CA • AHA/BJCP Comp

