

Brews & News

A PUBLICATION OF THE MALTOSSE FALCONS HOMEBREWING SOCIETY

VOL. 45 NO. 2

MALTOSSE FALCONS

Bringing good people and good brew together
since 1974



Brews & News

Vol. 45, No. 2 April 2019

PUBLISHER

Maltose Falcons Home Brewing Society

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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: Ian Carroll at newsletter@maltosefalcons.com. Materials may be edited for length.

Deadline for next issue: April 30

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Editor's Note

This month, we are privileged to be able to celebrate the amazing March Mashness we just had, including four Brew With a Falcon sessions and a very successful Lady Brew Day. Thanks to all who opened their doors and their mash tuns to host these wonderful events. I am especially grateful to those who contributed to this edition to tell us about their brew days. As always, the dedication, openness, and camaraderie of our members is the beating heart of our club, and of this newsletter.



Let's dive in!
Ian

Spring is for Beer!

by Cullen Davis, President



And so are all the other seasons, but springtime is almost ideal for brewing! You've done your spring cleaning and now you have space for new beer. You have time now because you're taking a couple of days off while things are quiet at work during spring break. You've also gotten your garden and landscaping in the works and you'll need to recharge your composting with spent grains. The weather hasn't gotten nasty-hot yet, but most of the rain is gone and if you do a bunch of brewing now, you'll still have plenty to drink when the weather is nasty-hot and you don't want to stand around a giant kettle of steaming mash. It's especially right if you're a homebrewer and you need to have new beer on hand for SCHF, which is coming right up. Have you gotten your ticket and your camping reservation yet? For more info on that and to sign up for camping with the Falcons, go to

our website. Don't wait, the price will go up! Springtime is also right for brewing beer to have ready for Mayfaire. Won't it be grand for the club to toast you with your own beer when you stride to the front of the crowd to accept the Hash trophy because you won best of show at our Mayfaire Competition? Of course it will. Then you'll want to have more beer on hand to support the other fun Falcon events we have coming up, including a bus trip to breweries northward, the Lake Arrowhead beer fest (where we serve homebrew and camp -- with homebrew!). And of course we want to have an excellent lineup of brews to pour at our 45th anniversary party.

We always have our monthly shop brew sessions and spring is perfect for doing those. If you've never been to one, why not? Being on the crew gets you a generously discounted 5-gallon share of the wort, and a full walkthrough of the brewing process by an experienced brewer. The next one is scheduled for April 20th, led by our own Grand Hydrometer, Drew Beechum. It should be enlightening and I think the crew will fill up fast, so don't delay. For those of you who have been on the crew, please consider running a shop brew session yourself, especially if you have a crazy idea that you might find difficult pulling off at home. We love experiments in the club, and it's one of the main reasons we have a system at the shop. It's all about

education and innovation, so bring it on.

You undoubtedly know we are currently in the middle of collecting entries for the Mayfaire comp. As I've said many times, this is our biggest competition of the year and we need your help. If you haven't already, sign up to judge or steward and make sure your entries get to the drop off point on time. The more people we have judging the easier it is for everyone. The main round of judging will be on April 27, but consider doing a preliminary round as well. We make it worthwhile for the judges and stewards, serving a delicious lunch and rounding up cool freebies as well as a drawing for nifty event-sponsor goodies.

If I don't see you at the club meeting, I'll see you at the shop brew session...or at SCHF...or at Mayfaire...or on the bus trip...or at Lake Arrowhead...

Cheers!
Cullen

Board Meeting Minutes

by Brent Yarkin

Tuesday, March 26, 2019

Location: The Home Beer, Wine, Cheesemaking Shop

Present: Cullen, Jenna, Eric, Craig, Matt, Ed, Brent

Next board meeting : **4/23 - at the shop**

Activities

-Brew with a Falcon going well. Two more locations occurred on Sunday.

-Lady Brewday - went well. Even had a USC student there to film the lady brewers!

-SCHF - Going to be really exciting, price increase will happen after next club meeting.

-Mayfaire party - going to be at DAV. Going to be GREAT! Sign up! Craig had a proposal to help include the band by getting some sponsorships for them. He will coordinate with Matt and work on this.

-Bus tour - John Kaufman is working on a trip to Santa Barbara.

-Lake Arrowhead - 9/7 weekend. different location this year but it still going to be great!

-45th Party - next committee meeting is 6/11 at the shop. All are welcome to join! We are working on finalizing catering options. Here's the list of collaboration brews so far. Dates and styles still being determined

- Five Threads
- LA Ale Works
- Fig Mtn
- Ladyface
- Bravery
- Enegren
- Golden Road
- Downtown Breweries

Competition

Mayfaire! Judging at Five Threads. Should be a ton of fun. Get your entries in soon and sign up to judge!

Grand Hydro

April will be Fruit Beers

Webmaster

Ian is doing a great job helping out! - The website is being updates and we are working on getting rid of the errors.

Membership

New Member materials are coming together nicely.

Publicity

Drew is doing the April Shop Brew.

Matt encourages everyone to be more active on facebook and our Yahoo Group! Like and Share all events!

Newsletter

Newsletter content needs to be sent to Ian by Sunday

Burgermeister

Mayfaire judging (not the festival) will be a pizza truck.

April meeting will be a Taco Bar.

Other

We are going to work with the shop and the cellarmasters to get a list of improvements for the clubhouse. Stay tuned on this one.

2019 Mayfaire Homebrew Competition

The oldest homebrew club in America invites to you to enter the oldest homebrew competition in the world!

[The 41th Annual Maltose Falcons Mayfaire Homebrew Competition!](#)
[\(AHA and BJCP Sanctioned\)](#)

All entries are due at a pickup site by **Friday April 12, 2019.**

The entry fee is a low \$10 per entry. All entries **must** be paid on-line via credit card or PayPal

The style guidelines for this competition will be the [2017 Maltose Falcons Style Guidelines.](#)

As you may know, the Mayfaire competition is one of the three qualifiers for the:

Sierra Nevada Homebrewer of the Year Award.

[See the complete Rules for the 2019 Mayfaire competition!](#)

[Click here to enter your Beer in the 2019 Mayfaire competition!](#)

The main round of judging will take place on Saturday April 27, 2019 9:00 AM

Mail / Main Drop off:

2015 Mayfaire Homebrew Competition
The Home Wine, Beer and Cheese Making Shop
22836 Ventura Blvd. #2
Woodland Hills, CA 91364

Additional Drop off sites:

Eagle Rock Homebrew Supply
4981 Eagle Rock Boulevard
Los Angeles, CA 90041

MoreBeer, Riverside
1506 Columbia Ave Ste 12
Riverside, CA 92507

Steinfillers
4160 Norse Way
Long Beach, CA 90808

Monrovia Homebrew Shop
1945 S Myrtle Ave
Monrovia, CA 91016

Remember!! The best of show winner is awarded the coveted Hashel Trophy!



But Wait!! There's more!! The Best of Show in Mead and Ciders is awarded the beautiful Bee Trophy!



Lady Brew Day

by Jenna Bonney

The Maltose Falcons Ladies brew day was a fun success. We brewed a saison, based upon Drew's Saison Ete. Lyne, Karen, Tiffany with our youngest brewer Via, Kirsten and myself made up our happy brew crew. We also had a special guest, Megan, who was documenting female brewers for a class she is taking. She interviewed us and filmed the process from start to finish. She was surprised at how quickly everything comes together in the end. I am guessing, since it seemed we do a lot more waiting between the mash and the boil. She was a part of our crew by the end of the day and it was nice to have her with us. I believe we will be getting a copy of the final product when she finishes. Kent also graciously showed up in the beginning to make sure the system was good to brew.

We started bright and not so early, March 23rd, around 9ish. We made sure the water was heating up, while we went and milled the grains. We headed back into the clubhouse after that. We started talking, eating and (shockingly) drinking beer. Kent eventually queried if we were going to brew some beer today, lol, which was a great reminder! So we mashed in at 10:40 am, a little later than planned, but it happens. There may have been a few hiccups through out the day, but nothing that truly hindered us. In fact, once we started the sparging process, everything else was smooth brewing. We were filling fermenters a little after 4 pm. I asked the shop previously to have two packets each of four different saisons strains. We all were able to choose the yeast we wanted for our

share of the beer. We were actually finished with all the cleanup before 5:30 pm, though we still were talking until after 6.

There are so many reasons why I look forward to lady brew day ever year. The beer, of course, but it's so much more than that. Every brew crew I have attended has allowed me to get to know others in a more personal way, whether it was the lady brew day or a club brew were I was the only lady. I have made many new friends from them. And though we are brewing beer and working, it is actually a very relaxing day. The ladies brew day also has the best snacks/food from any other that I have attended. Every year has been different food, but it has all been so good! This year, we were so well feed that we didn't have to buy lunch, and probably could have fed several more. Also, the amount of beer we brought to share was wide ranging and delicious. Several people brought some real treasures, and I thank them all now again for those beers! We had several club friends that come and hang out for a little bit, some even helped out! It's hard not to help when people are brewing, it's something we do because we enjoy the whole process. The saison we brewed that day is more than just beer, to me. It is an awesome memento of a really great day, spent with even more amazing people.

Jenna Bonney



Brew With a Falcon: Bob & Karen Dexter

by Bob Dexter

On March 30th, Karen and I hosted a Brew With a Falcon (BWaF) session. We brewed a 12 gallon batch of my Mosaic Madness IPA. This is an all Mosaic hopped IPA using 2 row with some Munich, Caravienne, Carapils and a bit of white wheat. Using a small bittering charge of Magnum as first wort hops with several late additions of Mosaic. Mosaic Cryo hops for whirlpool and dry hop. American Ale #1056 in a 4L starter to ferment.

Attendees were Craig Shapland, Eric Bonney, Scot and Kyrsten Beidelman, Kathy and Matt Fairbrother, Bernard Lebel as well as a few friends Dennis Powell, Ken Creber, TJ McInturff, Dickey and Cathy Tabor.

Started filling kettles and heating water by 9:00 AM. Heated the mash to 155, We mashed in and settled at a temp of 150 for an hour. Raised the sparge water to 176, added a few inches to the mash level, added the first wort hops and began a fly sparge. A float kept the mash at that level until we added the estimated amount of sparge water and then just let it drain to get 17G in the boil kettle. Boiled for 90 minutes adding hops at 10 minutes, 5 minutes and flameout. Let whirlpool for a bit then cooled down to 140 in the kettle before running off through the chiller into the fermenter at around 68 degrees. Oxygenated, decanted and then pitched the yeast.

All went well during the day. We enjoyed a nice lunch of smoked pulled pork from the smoker, which by the way, added to the wonderful aroma of brewing beer. As well as an assortment of cold salads. Chips, dips, cheese, sausage and an amazing batch of chocolate and Reeses chip cookies from Kathy. A couple of homebrews on tap, several local beers and nice bottle rounded out the refreshments.

Lots of good info shared and beer talk. No major disasters and the beer is currently chugging happily away. A round of dry hops to come about 5 days before kegging. Planning to bring a keg to SCHE.



Brew With a Falcon: Bob & Karen Dexter

More Pictures



Brew With a Falcon: Drew Beechum

by *Drew Beechum*

We started Brew with a Falcon a few years back with a simple goal - get people together and brew at home. I'm a staunch believer in the power of seeing how people brew, when they brew and where they brew. It's just little things they do that would change if they're brewing say at the Shop. Also, let's face it, it's a good excuse to have a party!

My brew days have become a little infamous for being busy with multiple batches, new ingredients, new toys and more beer and disorganization than you can shake a stick at.

For this years edition, I was joined by a rotating crew of members as we brewed three different beers on two of my systems.

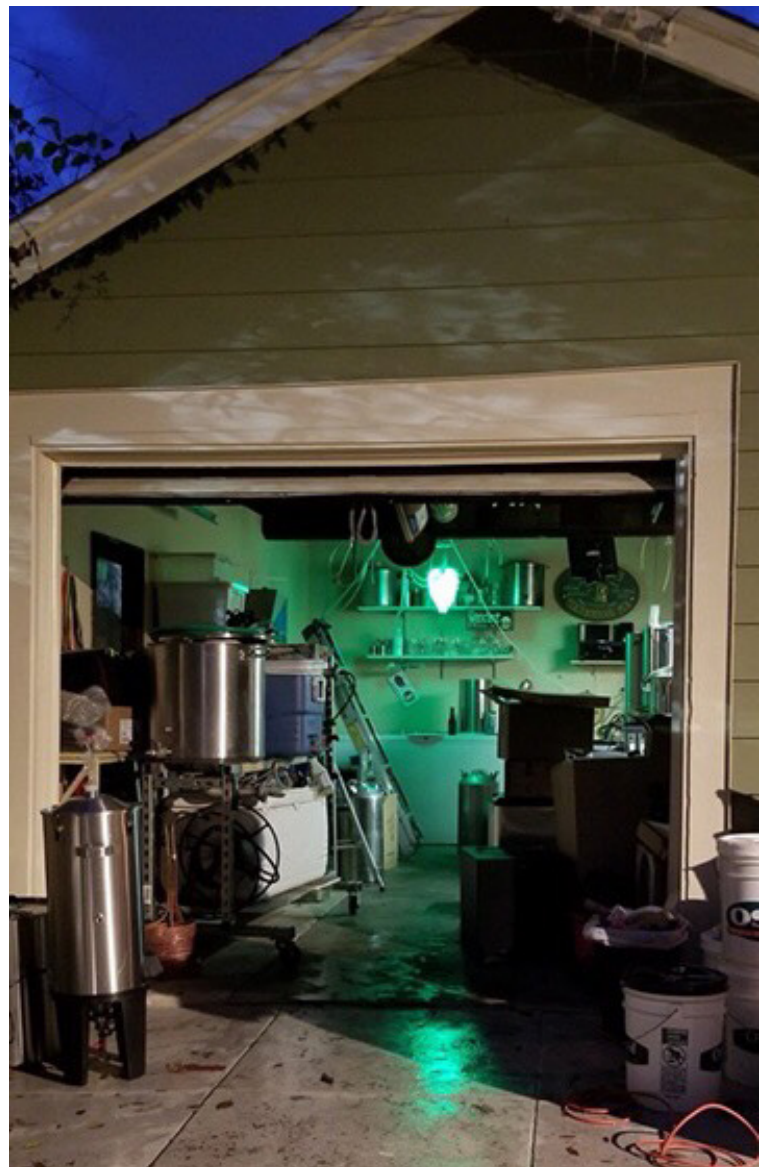
Batch one was a Hazy IPA brewed with South African hops. We used golden naked oats, flaked oats and Maris Otter - because I can and I like MO for a middling strength Hazy. The hopping was kept simple with a blend of Warrior for bittering and then doses of African Queen (gooseberry, melon) and Southern Passion (passionfruit, guava) in the whirl pool for 20 minutes and dry hop in primary for 10 days. The beer was chilled and pitched with White Labs Coastal Fog yeast strain. Attendees really dug the all-in-one electric brewing system we used for that - a Grainfather Connect. Nifty little system that makes brewing a cinch.

Batch two was my table saison recipe (pils, wheat, sugar and a single charge of Magnum for bittering) - 12 gallons worth - split in twain - one batch went into a new stainless steel conical also from Grainfather. The conical has portable Glycol chiller, but ironically, I used the conicals built in heating capabilities to drive the ferment to 90°F. Why so hot? Because I was using one of the new Kveik strains derived from a traditional Norwegian farmhouse brewery. They like to be fermented hot - so why not try it hot! The other half, also continued the theme of keeping things hot because I played with the no-chill technique from Australia, a nation running under water restrictions worse than California. I transferred piping hot wort into an HDPE water cube and sealed it up. The next morning with the wort naturally cooled overnight, I pitched it with the White Labs Belgian Saison strain that I know like the back of my hand. Let's see how it works!

But.. that's just the beer. The whole day was a whirlwind

of talking procedures, drinking various beers, exploring process, drinking other beers, petting dogs, drinking beer, eating local subs and pizza, drinking some more beer. And then to top it off and end the day, the crew sat around and recorded an interview for my podcast. (Episode 89 - Brew with Drew - <https://www.experimentalbrew.com/podcast/episode-89-brew-drew/>)!

Here's the other little secret about hosting one of these brew days. It keeps me excited about brewing and challenges me to think of something silly and new to do for the day. After all, I have a reputation to uphold!



Brew With a Falcon: Drew Beechum

Brew Day Recipes

Cape Point Hazy IPA

Boil Time: 60 min
Batch Size: 6.08 gallons (ending kettle volume)
Boil Size: 7.5 gallons

Original Gravity: 1.061
Final Gravity: 1.020
ABV (standard): 5.39%
IBU (tinseth): 84.29
SRM (morey): 6.67

FERMENTABLES:

12 lb - United Kingdom - Maris Otter Pale (82.8%)
2 lb - United Kingdom - Oat Malt (13.8%)
0.5 lb - United Kingdom - Golden Naked Oats (3.4%)

HOPS:

1 oz - Warrior, Type: Pellet, AA: 18.5, Use: Boil for 60 min, IBU: 58.18
1 oz - african queen, Type: Pellet, AA: 10, Use: Whirlpool for 20 min at °F, IBU: 12.32
1 oz - southern passion, Type: Pellet, AA: 11.2, Use: Whirlpool for 20 min at °F, IBU: 13.8
1 oz - african queen, Type: Pellet, AA: 10, Use: Dry Hop for 10 days
1 oz - southern passion, Type: Pellet, AA: 11.2, Use: Dry Hop for 10 days

YEAST:

White Labs - London Fog Ale Yeast WLP066

Saison Experimentale

Boil Time: 60 min
Batch Size: 5.5 gallons (double for what we brewed)

STATS:

Original Gravity: 1.053
Final Gravity: 1.009
ABV (standard): 5.81%
IBU (tinseth): 24.63
SRM (morey): 2.97

FERMENTABLES:

8.75 lb - German - Pilsner (85.4%)
0.5 lb - German - Wheat Malt (4.9%)
1 lb - Cane Sugar (9.8%)

HOPS:

0.5 oz - Magnum, Type: Pellet, AA: 12.9, Use: Boil for 60 min, IBU: 24.63

MASH

Infusion, Temp: 148 F, Time: 60 min

YEAST:

White Labs WLP565 - Belgian Saison I
Omega Voss Kveik

Brew With a Falcon: Nicolai Abramson

Pictures



Calendar of Events

The Home Beer, Wine and Cheesemaking Shop

22836 Ventura Blvd #2
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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!*

April Member Meeting - Fruit Beers!

Sun, 04/07/2019 - 11:00

**April 2019 Club Shop Brew Session - Drew's
Birthday Brew**

Sat, 04/20/2019 - 08:00

2019 Mayfaire Homebrew Competition, Judging

Sat, 04/27/2019 - 09:00

2019 SCHF Camping & Keg Sign-up

Fri, 05/03/2019 - 15:00

2019 Mayfaire Party & Keg Sign-up

Sat, 05/18/2019 - 13:00

45th Anniversary Celebration!

Sat, 11/02/2019 - 18:00

