

Brews & News

A PUBLICATION OF THE MALTOSE FALCONS HOMEBREWING 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.

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Editor's Note

Welcome to a new year of Brews & News newsletters, courtesy of your friends in the oldest homebrewing club in the country, the Maltose Falcons! I am your new Newsletter Editor, and I'm looking forward to bringing you all the exciting events and updates from our corner of the homebrewing world.

We'll be experimenting with some new ideas in the upcoming issues, so stay tuned, and please let me know your thoughts. I would love to hear your suggestions!

Cheers!
Ian Carroll



Get the Party Started!

By Cullen Davis, President



You may have heard the rumor that the Falcons are celebrating their 45th anniversary this year. It is quite true and I'm here to tell you that we intend to celebrate it most heartily. There will be a big party late this year and we have a nifty-cool venue lined up. We are in talks with a number of area breweries who are on board with doing collaborative commemorative brews with us. We will have bus tours, and brew days at the shop to stock up on special brews to serve at the party. We will continue to host the longest running homebrew competition the world. We will have cool new swag to wear to brag about our awesome club. I encourage you all to join in on these things whenever you can, parties are always funnest with more Falcons around. Keep in mind, we're not just toasting history here, we're celebrating our present, our members and our future. You are what makes the club great. Keep doing it!

We, the board will continue to work on fun things for us to do, so watch

the newsletter and our emailings and our website and our social media outlets for announcements and ways for you to join the fun. This month we have our Ladies' brew day at the shop and our annual Brew with a Falcon event, so go hang out and see how other brewers make their best brews. Coming up soon, we'll have our Mayfair competition so get your entries ready and sign up to judge or steward. Then there's SCHF, which is always an excellent time (we need beer to serve!) and camping space is limited so be sure you get yours saved early (plus the price will go up close to the event). After that, we're looking at going to a special location for the Mayfaire party, where we haven't done it before. Further along, we're planning a new bus tour to visit some new breweries that we haven't gone to yet. We're also going to do the Lake Arrowhead brew fest again, as well as our usual appearance at the LA Beer Week kickoff party. On top of all that we are going to schedule a beer judge class series to prepare for another BJCP exam. And there's even more going on besides this!

So you can see there are a ton of ways for you to get involved with the year-long party to mark the Falcons' 45th year. Time to buckle down and get to some serious fun-having. We've got our work cut out for us.

I have created some cool anniversary artwork you can see here alongside this article, but if other folks want to

contribute designs you'd like to see on t-shirts or glasses or whatever, please let us know. We don't have to limit ourselves to just one.

Cheers!



2019 Doug King Memorial Homebrew Competition

by Ed Kochanowski

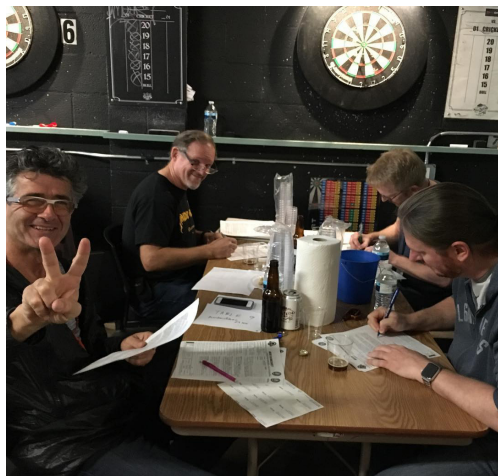
The Doug King Memorial Homebrew competition is one of the three homebrew comps that the Maltose Falcons organize each year. It is held in January and celebrates the life of the late Falcon Doug King who was renowned for being an excellent brewer and loved to create lagers and experiential beers. The DKM comp features a limited number of styles, lagers, experimentals, and a couple of novelty categories, “Session Challenge” where the original gravity is 1.040 or less and “Imperial Anything” where the original gravity is 1.080 or higher.

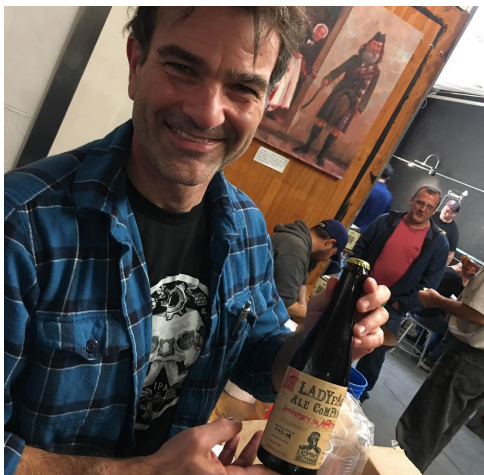
MacLeod’s Ale Brewing company in Van Nuys hosted the 2019 contest on January 26. There were 90 entries distributed among 13 styles. We had 50 judges and stewards enjoying the Saturday morning festivities! Since this is our smallest competition with the smallest number of styles and entries, we were able to do the whole thing in one day. Lunch is always an important feature of any homebrew competition and consisted of empanadas and salad with cake for desert. After the best of show round, the winner of the competition was Jerald Pike from the Toaked Homebrew Club with an American Red Ale. He will be brewing it with the folks at Eagle Rock Brewery soon.



*A huge thanks to all who entered the competition, judged, stewarded, or participated in any way.
It was a great competition!*

Pictures from Doug King 2019





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:

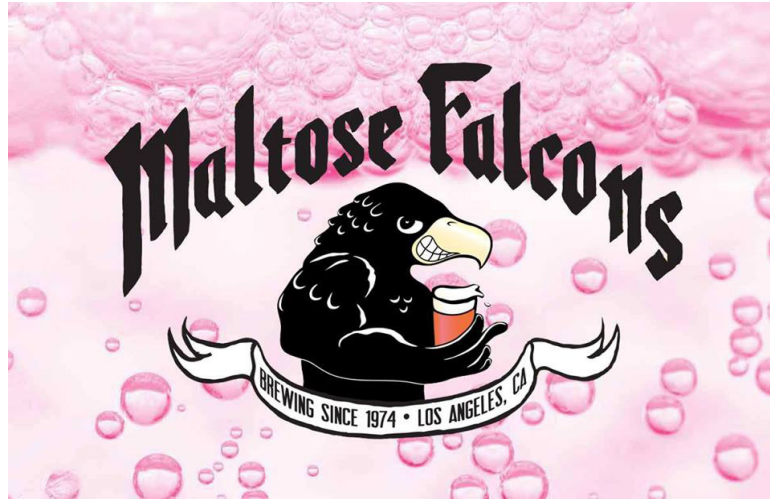
Eagle Rock Homebrew Supply
4981 Eagle Rock Boulevard
Los Angeles, CA 90041

Steinfillers
4160 Norse Way
Long Beach, CA 90808

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

Monrovia Homebrew Shop
1945 S Myrtle Ave
Monrovia, CA 91016

2019 Lady Falcon Brew Day



Get ready for a very special Maltose Falcons event - the 6th Annual Ladies Brew Session on Saturday, March 23rd!

Falcons Burgerfrau Jenna Bonney & Kyrsten Beidelman will lead an all-women brew crew in making a clone of Drew's Saison. To put our own lady twist on this award winning brew, we could add adjuncts such as dried hibiscus, roses, pink peppercorns, etc at the end of the boil & voilà: Pink beer! Comment with your ideas below!

There are 6 available spots on the brew crew, but we encourage all female brewers to join this fun brew day to celebrate the few, the proud, the female homebrewers of the Maltose Falcons! (Male members - please do NOT sign up for this event. You're welcome to come visit, just not be on the brew crew). Bring a beer or snack to share with the crew if you like.

Saturday, March 23rd

9:00 am

Home Beer Wine and Cheese Making Shop

22836 Ventura Blvd, Woodland Hills

All Brew Crew members will be brewing on the Falcons' 40-gallon all-grain brew system at the shop. Crew members will participate in all aspects of the brewing process from measuring and crushing the grain to clean up and fermentation. Each participant will pitch in for the cost of ingredients (usually \$10-\$15), and take 5 gallons of wort to ferment at home. So it's very economical and a great opportunity to get some hands-on brewing experience on a larger, more sophisticated brewing system than most homebrewers have access to, learn new recipes, and, of course, a chance to hang out with your fellow Falcons and share brews and snacks. Remember to bring some cash for your share of the ingredients and a carboy or a bucket for your wort.

You must sign up on the [Maltose Falcons website \(click here\)](#).

Please email Matt Myerhoff your FULL NAME and CELL PHONE NUMBER at publicity@maltosefalcons.com so we can contact you if necessary.

We welcome new members, or members who have not yet been on a Brew Crew, to sign up for this event. If you have been on a Brew Crew within the past 3 months, you are not eligible to be on this crew unless spots are left empty by brew day. Signups are submitted through the website. No sign ups will be accepted via the yahoogroups or email to the crew leader or the publicity director. There are only 6 spots on the Crew, since we're setting aside a Falcon's share for the club's events. Please volunteer to babysit the Falcon's share!

Signups are on a first-come, first-served basis. Once the crew is filled, there may be a waiting list in case a crew member can't make it on brew day. Brew Crew Members, please arrive on time and be prepared to stay until brew day is over, which includes cleaning and stowing all equipment, utensils, work area, and classroom. That may be after 4:00 pm.

Of course anyone who is interested in observing the all-grain brewing process is welcome to come by the shop to hang out and chat with the Crew. Beer and snacks to share are always welcome.

Board Meeting Minutes

by Brent Yarkin

Tues., February 26 at BJ's Brewhouse, Woodland Hills, CA

Attendees: Cullen, Brent, Ed, John K, Eric, Jenna, Rick, Tiffany, Ian

1) Next board meeting date and location? - **@ The Shop on 3/26 at 7pm**

2) Treasurer's Report - **Kent not in attendance**

i) Usual Financial info.

ii) Swag - 45th Anniversary stuffs. We have art. Other people want to do more? Rosolio? We need to set up ordering for hoodies. Glasses to order: Tulips chosen. Will also do a (smallish) run of 45th t-shirts. What else?

Artwork questions, More options on their way from members. Next art options should be presented at next board meeting. Commercial Brewing schedule, Dates are needed - JOHN K will email the board with a schedule.

Tentative Schedule:

9/21 Bravery - Rye Stout

Late Aug Early Sept, Ladyface

Eagle Rock

Costs = \$65/person

3) Activities

i) March Mashness: BWAf, Drew hosting, Bernard out. Lady Falcons' brew day. Recipe, who's leading? Anyone? -- Some hosts confirmed: **Drew, Lady Falcon, Bob Dexter, and Nic Olai**

ii) SCHF: Updates? Bragging rights entry? What bar setups will go? - **RV Discussion, costs: \$70/RV and \$25/Camper with prices going up on april 1st to \$80/RV and \$35/camper**

iii) 45th Anniversary: What's the latest? Committee meeting outcome? Working with local brewers for anniversary brews. We have verbal agreements with several brewers. We need to set dates and recipes and map out production calendar. We also need to solicit event sponsors. -- **SEE ABOVE**

iv) Melvin Brewing, the Boil Rumble Comp. Did we get our entry to them? - **Craig sent an entry of Beanie's Brownwine.**

v) Mayfair camping, venue status, can we manage the cost for Casitas? - **need to reserve this asap... will use same costs as SCHF.**

vi) Queen of Beer Comp? What's the deal? - **since we are not a 501c3b we can't contribute but we will still try to help but not at the cost of any other event that we put on.**

vii) Bus Trip - **VIBE is doing a bus trip soon and John with get some information from them. We will be going up to santa Barbara on 7/20. Locations still TBD. Maybe we use the train?**

viii) Lake Arrowhead - **happening on 9/7 this year. We will cancel the sept meeting and do a meeting in August instead. We are going to the dogwood campground.**

4) Vice President

i) DKM: How did everything go? What can we do better? - **Went well and we are all done! - Board gave approval to buy the new scanner.**

ii) Mayfaire Comp! Are we ready? How goes the judging venue search? - **We will have it at 5 threads this year. Could**

be catered by "Stacked by". There was discussion about a minimum score for any beer to get before they can be involved in a BOS. John K recommended 36.

5) Grand Hydro

i) For March, March beers? - **Yes, March beers.**

6) Webmaster

i) Any input from new web hand, Ian? - **Ian is still getting the access he needs from Drew. Ian is searching for errors on the website. There was discussion on changing hosting. Ian will do some research.**

ii) What needs to get done for us to be ready for Mayfaire? - **Ed brought up the long time issues. Ian will work with Drew to get them resolved.**

7) Membership

i) Do you have the updated membership files? - **Yes**

ii) New member cards? - **Yes**

iii) How is our welcome email and mailer shaping up? **Yes, Rick is doing a great job! There was discussion of who's job it is to get discounts for members... Membership or Publicity? Board said that all board members should ask at brewery they drink at to see if they offer a discount. Rick will maintain the list and send it out to new members and the membership base on an annual basis.**

8) Publicity

i) Shop Brews

- Lady Falcons brew session coming up - **3/23**

- What else can we brew for the 45th?

ii) DKM sponsors are being thanked heartily online. Are we shaking down sponsors for Mayfaire yet? - **Matt was not in attendance.**

9) Newsletter

i) Welcome Ian!

ii) When do you need content from all of us to put out a newsletter this week? - **Ian said by Saturday night but the board recommended by thursday as we all know how deadlines are suggestions.**

10) Burgermeister

i) If we judge Mayfaire at Five Threads, we will have to arrange food.

ii) The next thing: March meeting: I heard a rumor of Shepherd's pie. **YUP**

11) Secretary

i) Anything new? - **Nope, the board all said he was doing an AWESOME job!**

12) Other business?

i) Updates to the clubhouse - The Shop has presented us with a list of things we need to do. Thanks Matt, for starting in on cleaning stuff. - **Cullen will lead this process and coordinate with the wine club. We need to get a list together and get it done... it's been on the list for way too long!**

ii) Anything else?

March Mashness Brew With a Falcon 2019!

Brew With a Falcon is a month long event once again! In the past, BWaF has taken place on 1 weekend day where 4 - 6 hosts across the greater Los Angeles area. Last year's March Mashness was a lot more fun to have BWaF on as many days as possible in March - just like NCAA basketball games (March Madness)! We are continuing with this setup this year, which makes it easier for everyone to attend at least 1 BWaF.

Details: Members of the club open up their homes to MF members & brew together. Most of these sites will be unlike a shop brew - in most cases there will be no wort for members to take home. Instead, brewers will sign up for a day/destination to hang out, learn, and help out.

Why have we created this event? Because brewing, for all the writing and lessons, is still a craft best learned by doing and watching! It's a great excuse to have people visit each other, share a few beers, make new friends, learn something cool, and have a great time as members of the Falcons!

[Sign up on our website](#) to participate in the events listed below.

Upcoming BWaF Events

Saturday 3/9/19 - Drew Beechum

Style to be brewed: TBD but updates coming soon!
Start time: 10am
Location: Pasadena
Brewing methods: Regular Brew Rig / PicoC / Grainfather / Mash & Boil (4 batches!), plus a new glycol chilled Conical!
Maximum occupancy: 10 people (sign up ASAP - Drew's brew day always fills up fast!)

Saturday 3/16/19 - Scot Beidelman

Style to be brewed: "Tripelfest Ale".
Start time: 10am
Location: Sunland
Brewing methods: 8 gal system
Maximum occupancy: 6 people

Saturday 3/30/19 - Bob & Karen Dexter

Style to be brewed: Mosaic IPA
Start time: 10am
Location: Simi Valley
Brewing methods: 12 Gallon Rig
Maximum occupancy: 10 people

Saturday 3/30/19 - Nicolai

Style to be brewed: Imperial Porter - 25 gallons of it!
Start time: 10am
Location: Bel Air
Brewing methods: Rig
Maximum occupancy: 6 people



January Shop Brew

Dortmunder Adambier

by John Aitcheson

On Saturday, January 19 Dave Rugh, John Kaufman, Chris Moon, Roger Taylor, Art Fitzimmons and I brewed an Adambier at the shop. Of course, nothing about the brew was standard (except the ingredients).

We'll start with the mash. We planned on using a single decoction, but boiling 100% of the grains. Right away that tells you everything else is going to be strange. With a huge beer like an Adambier, that means 100+ pounds of grain. So both Chris and Roger brought 25 gallon kettles and the burners to operate them. We put 50 pounds of grain in each one and "tag team" stirred the simultaneous decoctions. But a 35 gallon Adambier really needs more than 100 pounds of grain so we also had to use about 10# of Munich malt extract. Again, to maximize the melanoidins in this malt forward beer we started boiling the malt extract right away. And continued boiling it for 4 hours.

We doughed in at 120 and let it sit in the two kettles for 15 minutes. We turned on the burners and heated the grain to 142 and turned off the heat and rested for 10 minutes. Then back on with the burners until we reached 156. After 15 more minutes of rest we drained out all the wort we could. The grain was fairly dry.

We then added 170 degree water and brought both mashes up to a boil and proceeded to boil for 20 minutes. Yes, stirring constantly was a lot of work.

After the 20 minutes was up, we moved the wort to the shop lauter tun and started the vorloff. We added back the wort from the previous step and let the wort clear.

But since the shop boil kettle isn't powerful enough to give good kettle caramelization, we moved the lauter tun to the right burner and collected the wort and put it into the kettle in the middle position (lot more power). We collected about 50 gallons of wort and boiled the wort in the middle position and on three other burners we brought with us. Of course we brought our own pumps and hoses as well.

Over the course of a 90 minute boil we managed to reduce the wort to 38 gallons so it all fit into the main kettle. Chris brought his really fast plate wort chiller, in January it really chilled the wort as fast as the pump would push it. We slightly missed our mark—our OG was 1.087 instead of the 1.094 we were aiming for. No biggie. Amazingly, it was only 5 PM. Roger and John K. boiled their wort some more the next day and Roger added honey (of course). I picked up a can of Munich malt extract, boiled it for an hour in a little water and added it to get my 1.094 (and also some wort).

The recipe is already on the website—we used the same one I used about 30 months ago and the same one Nic used at Figueroa Mountain two years ago. We all pitched some White Labs Pilsner Lager yeast (slurry from a Bohemian Pilsner—kind of appropriate) and in three weeks when the wort gravity drops to 1.040 we'll all pitch ale yeast. I added German Ale myself. We'll all know how it comes out sometime this fall.



Crazy Brew 101 Class

by John Aitcheson

Tavern Service has “Learn to Brew” classes across the street from our store in Northridge. The warehouse across the street has two big advantages—all the room in the world and we’re allowed to drink. Tavern itself has an “Off Sale only” license.

We usually brew what I feel like brewing and no, it’s not extract. The students have “learned” their first beer watching a double decoction (we make them help stir). The goal is to brew once a month except in Summer, but that doesn’t always happen.

Last Saturday, 20 people signed up. Totally out of control. I had to grab all my chairs from home. We give them a 5-6 hour class for \$15 and they get a gallon growler with airlock full of the wort we just brewed and instructions on how to ferment and finish it. Good beer, too.

Chris Moon, Roger Taylor, Bill Heath, Riley, and Art Fitzimmons all came also—and of course everyone wanted wort. Do the math. We had to make 50 gallons of wort. At least it was “only” a 1.048 Kolsch.

I was all set to use Barke German Pilsner malt, but I judged America’s Finest City the week before in San Diego. While there I talked to Skip Virgillio (I think he’s still a Falcon). Skip founded Alesmith and sold it to Peter Zein (I talked to Peter also, fellow judges, ask me about that sometime). Skip started another

brewery so I asked him what malt I should use for a Kolsch. He said right away, “Weyeramann’s Kolch Malt”. I ordered some from the only supplier, but they ship slow so I wasn’t sure. It came in at the last minute so we used a 55 pound sack of that and also 10# each German, Belgian, and Moravian Pilsner. The yeast came from 818 Brewing’s Kolsch. Quick and easy.

It wasn’t all that crazy. Chris ran one mash tun (his) and one kettle. Roger ran two more ice chest ones (including one made by Doug King) and another kettle. Both kettles boiled 22 gallons of wort which we thinned with water to get our gravity. I did most of the teaching and explaining and helped at critical times like at the start of a boil or knock off. We staggered the brews so we could use the same wort chiller for both kettles. Fitz helped in lots of ways and Bill poured lots of beer. Tavern employee Gus helped also, getting stuff we forgot from across the street and especially keeping the cold brew coming.

Everyone seemed to have a good time. And they all learned about the Falcons. I’m sure we’ll see some of them in the March meeting. And yes, I’m sure some of the Kolsch will show up at a fest or meeting soon also.



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!*

Important Dates

March Member Meeting

Sun, 03/03/2019 - 11:00

Brew With a Falcon/BWaF - 3/9/19 - Drew Beechum

Sat, 03/09/2019 - 10:00

Brew With a Falcon/BWaF - 3/16/19 - Scot Beidelman

Sat, 03/16/2019 - 10:00

Lady Falcon Brew Day 2019

Sat, 03/23/2019 - 09:00

Belgian Beer Challenge

Sun, 03/24/2019 - 09:00

Brew With a Falcon/BWaF - 3/30/19 - Bob & Karen
Dexter

Sat, 03/30/2019 - 10:00

Brew With a Falcon/BWaF - 3/30/19 - Nicolai

Sat, 03/30/2019 - 10:00

End of SCHF Early Bird Pricing, \$10 increase

Mon, 04/01/2019

2019 Mayfaire Homebrew Competition, Judging April
27, 2019

Sat, 04/27/2019 - 09:00

2019 SCHF Camping & Keg Sign-up

Fri, 05/03/2019 - 15:00

