

Brews & News

A publication of the Maltose Falcons Homebrewing Society

Vol. 43, No. 2



NEXT CLUB

MEETING:

Sunday, Sept. 10

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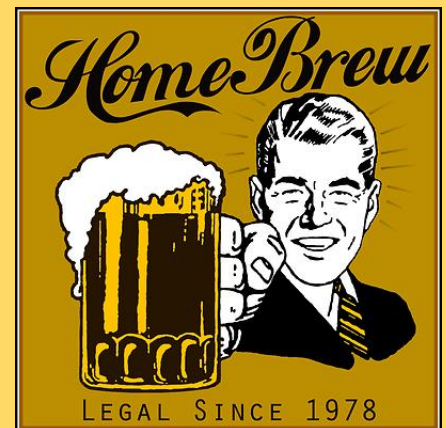
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Editor's Note

Hey gang, filling in for our editor this month. We're deep into another hot and fun summer for the Falcons, so cold beer is prescribed from any doctor worth his salt. Also prescribed is lots and lots of water. As an old brewer whose name I forgot told me once, "I was never a water drinker until I became a beer drinker." While you're enjoying delicious ice cold beer, especially during hot weather, you feel like you're keeping cool and quenching your thirst, and hey, beer is like 90% water, right? That other 10% however is alcohol, which is excellent at dehydrating you. Pro tip: try alternating, one beer, one cold water, one beer, one cold water. Your body will thank you!



- Matt Myerhoff, Publicity Director





Not Fake News! Start Your Campaign Now for the 2017 Falcons Board Elections on Sunday, Sept. 10

Falcons, now is the time to give back to the club by taking a position on the 2017 Board of Directors. Three Board Members are stepping down, leaving the positions open for President, Vice President, and Activities Director.

Elections will be held during the monthly Club meeting on September 10, 2017.

Any active, dues-paid member may run for the board, however, it is not recommended if you are new to the club and have not attended many club meetings or functions. The reason being, we need your commitment to do the work and be present, and sometimes folks don't understand how much or what type of work it entails before they run for a position.

Board Members, aside from their specific duties, are expected to attend monthly Board meetings and all monthly club meetings, and many club activities. There is some work involved, but the rewards are many!



You get to plan and execute fun Club activities such as fests, Club meetings, competitions, and outings. The Board meetings are fun, and always include lots of

delicious food and beer, of course. Your membership fee is waived while on the Board. And you'll enjoy the esteem, admiration and loyalty of your beer peers and the satisfaction of knowing you help make these activities happen that are so important to the lives of our club members.

President's Role: To set the theme and agenda for the Club and Board meetings, run the Club and Board meetings, and serve as the public figurehead and spokesperson for the club. **Vice President's Role:** To run Falcons competitions as the head of the Competition Committee.

Activities Director's Role: To arrange guest speakers and demonstrations at membership meetings, organize the club festivals, activities, outings etc.

CLUB TRIVIA!

The mascot and spirit animal of the Maltose Falcons is the Maltese Falcon. Well, it's actually the Hashiell Dammit. The inspiration is the coveted treasure in the 1941 film noir "The Maltese Falcon," written and directed by John Huston in his directorial debut, and based on Dashiell Hammett's 1929 novel. It stars Humphrey Bogart as private investigator Sam Spade and Mary Astor as his femme fatale client. In the film, the jewel encrusted falcon statue was given in 1539 by the Knight Templar of Malta as a tribute to King Charles V of Spain. The bird statue is said to have been based on the "Knipphausen Hawk," a ceremonial pouring vessel made in 1697 for George William von Knipphausen, Count of the Holy Roman Empire. Today, the Hashiell Dammit is cast every year by club member Craig Wickham as the trophy for best in show winner of the club's annual Mavfaire Comp.





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EDITOR

Cullen Davis

CONTRIBUTORS

Andy Ziskin, John Aitchison, Drew
Beechum, Matt Myerhoff

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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: Cullen Davis at newsletter@maltosefalcons.com. Materials may be edited for length.

MALTOSE FALCONS BOARD 2016-2017

President, Andy Ziskin

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski &

John Aitchison

vicepresident@maltosefalcons.com

Secretary, Rick Morales

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, Scot Biedelman

activities@maltosefalcons.com

Grand Hydrometer, Drew Beecham

grandhydro@maltosefalcons.com

Burgerfrau, Jenna Bonney

burgermeister@maltosefalcons.com

Newsletter Editor, Cullen Davis

newsletter@maltosefalcons.com

Webmeister, Drew Beechum, Dana Cordes

webmaster@maltosefalcons.com



Brewing Season is Almost Here Again

- *By Andy Ziskin, President*

For many brewers the summer season and the relentless heat we seem to get in Southern California means a temporary halt to brewing activities (especially if we lack automated temperature control for our fermentations or we just simply don't like standing next a kettle of boiling wort in 100 degree weather). However, that doesn't mean there isn't plenty to do around the home brewery, or opportunities to pick up some new brewing knowledge, or simply find time to hang out with some of your friends over a nice cold homebrew. For myself, after electing to shrink a recent brew down to 5 gallons I used the opportunity of a quicker brew day to finally get some real organizing and cleaning done in my brew shed (I can finally check that off my "Brew Year's Resolution"). Like some other Falcon's, I also went on our South Bay Brewery Bus Tour and got to see first hand how some of LA's newest breweries are employing unique and interesting techniques to make some of the most compelling local beers (I particularly enjoyed learning about Brouwerji West's mash filtration system). And of course there are even more opportunities right on the immediate horizon. This Saturday the Falcon's are hosting the LA County Fair Homebrew Competition at the 94th Aerosquadron in Van Nuys, and we could really use your help in getting through all the entries. All judges and stewards that volunteer get 2 free passes to the Fair when it opens and a parking pass. The weekend after LACF, Falcons will also be pouring beer at the Lake Arrowhead Brewfest... if you've never been, this is one of my favorites festivals and nothing beats having festival attendees say how much they prefer our beers to the commercial brewers just a couple of booths down.

As we look forward to fall though, don't forget that at our next meeting in September we will be holding elections. Currently it looks like there are several positions that will be vacant and we will need new people to step up and volunteer to help keep the club running smoothly. Being on the board is both rewarding and a lot of fun (I mean there is always beer around), so please consider running.

I hope to be sharing beers with you soon. Cheers! - *Andy*



"Deacon's Nightcap"

Figueroa Mountain / Maltose Falcons Collaboration Brew

By John Aitchison, Vice President

On Jan. 28, about 25 Falcons descended on Figueroa Mountain Brewing Company in Westlake Village at 6 AM. Our goal was to "help" head brewer Nic Bortolin brew a collaboration Adambier which we named "Deacon's Nightcap."



I'm sure some of our new members are asking, "What is an Adambier?" or "Where did the name Deacon's Nightcap come from"?

An Adambier is an old beer style. It dates from the middle ages and the Hanseatic League. Dortmund was one of the cities, and they found that people liked their strong ale. The northwest-central region of Germany is known for their ales; Cologne (Kolsch), Dusseldorf (Altbier), and Dortmund are all within 60 miles of each other.

Adambier is the ale equivalent of a Doppelbock. It's a celebration of malt. Just like some IPA's try to accent hops and Belgians try to accent yeast flavors, an Adambier goes all out to make as malty of a beer as possible. Lots of malt means lots of fermentables. That means high ABV. 9% is not uncommon.

The style was originally part of both the BJCP and earlier Maltose Falcons style guidelines. In the mid 1990's, the BJCP dropped Adambier. But not the Falcons. A number of us appreciate that rich maltiness and love Adambiers. So does Alan Sprints of Hair of the Dog. When he founded his Portland Brewery, his first beer was Adam, which is an Adambier. Fast forward 20 years, and others are starting to take notice. At least 20 commercial breweries have brewed the

Deacon's Nightcap

A celebration of malted barley

Adambier

This beer is a collaboration between Figueroa Mountain Brewing and the Maltose Falcons Homebrewing Club. It represents a shared passion for the art of brewing and the conviviality of enjoying the finished product!



In the mid 19th century, while visiting Dortmund, Prussian King Wilhelm IV found he liked the local Adambier a little too much. He drank a tankard of it at dinner and promptly passed out. His attendants were afraid to wake him, leaving him to nap for a full 24 hours!

style and now it is even a recognized style at the Great American Beer Festival. One of my favorite beer experiences was being able to share one of my Adambiers with Alan and Fred Eckhardt at a Hair of the Dog open house.

Why Deacon's Nightcap? That's simple. One of the key people who kept the style alive was none other than our own Bruce Brode. He was one of the principal authors of the original Falcon AND BJCP style guidelines. And his Adambier (I judged it many years ago) inspired me to make them. One of Bruce's nicknames is "Deacon" and the *Hordeum vulgare* in the logo has two meanings. First, it is the binomial nomenclature - (Continued on next page)



Deacon's Nightcap (cont.)

name for brewing barley. But it also just happens to be Bruce's email handle. Coincidence? I don't think so—Bruce is a malt lover. He also has served the club in many ways over many years. He's been President, Grand Hydro, Vice President, has taught many students to become beer judges, lead the mead tastings, and of course plays keyboard in the Maltose Falcon's Brews Band. Bruce—this one's for you.

Back to the beer—Nic was very generous with letting us do almost anything we wanted. OK, so we couldn't decoct. When you see the grain bill, we might not need it. 55 pounds of melanoidin malt goes a long way. Also joining the party were 1100 pounds of Munich, 495 pounds of Barke Pilsner, 55 pounds of Special B, and 15 pounds of Beachwood smoked Rauchmalt. Of course it was all German. 82 oz of Nugget hops are there to keep the beer "honest" with 7 oz of Calcium Chloride and 2.4 oz of Calcium Sulfate in their to "Dortmandize" the water (think how hard a Dortumder Export is.)

Nic let us do a two hour boil where we started the boil immediately after the first runnings hit the kettle. That's a trick I got from Alan (when I'm in Portland, we really do talk Adambier). 150 degree mash. Our starting gravity was 1.093. Last I heard, it was down below 1.020. You can do the math. Nic used a combination of German lager and American Ale yeast.

He literally pitched 5 gallons of solid yeast. Wow. That is critical—you just can't pitch enough for this big beer. It started in the mid 50's and warmed up to the mid 60's after a few days. We wanted some ale esters, but just some. And to top the whole thing off, Cullen designed the label.

The release party will be sometime in mid March on a Friday afternoon or evening. I'll be there. Everyone is welcome. Figueroa Mountain has lots of good beers and is easy to get to—just off Lindero Road in Westlake. Even if you miss it, there's a good chance that the beer will appear at meetings and parties in the future.





Ladies Falcons Brew Day – Wee Heavy

By Lyne Noella



On a hazy, gray and drizzly June 11, the Lady Falcons flocked to The Home Wine, Beer and Cheesemaking Shop in Woodland Hills to brew a Wee Heavy, the strongest of Scottish beers. This is a rich, malty, caramel-forward beer with complex, sip-by-the-fire flavors appropriate for good friends, fine talks and late nights. Our leader was Jenna Bonney. The team included Kyrsten Beidelman, Nancy Gold, Christy Borgman, Jill Updyke, Kerry O'Rear, and me.

Nancy Gold prompted us to share our brewing stories as we pulled out the Maris Otter (87%), crystal malt (4%), Scottish carastan (4%), honey malt (2%), melanoiden malt (2%) and chocolate pale malt (1%). Our batch size: 40 gallons. Our lunch: pizza and Big Salad. Provisions and beer were an embarrassment of riches supplied by the team. The most exciting: a blue cheese made by Nancy Gold. Long have I yearned to make cheese, and to my delight, one of the brewers, Kyrsten Beidelman, makes instruction available via Hipcooks Los Angeles. I will be signing up for classes.

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About one week later, my five gallons are fermenting at a cool 56.5 degrees F. Today, I begin the process of slowly raising the temperature to about 70 degrees. My friends and homebrew club members at the Society of Barley Engineers are weighing in on this phase of the fermentation, along with the Lady Falcons. Thank you to Jenna Bonney for an incredible experience, Matt Myerhoff for organizing the brew, Ladyface Ale Companie for sharing fresh yeast, and the the Home Wine, Beer and Cheesemaking Shop for an incredible brew day. And I have a very special set of earrings from Nancy Gold to commemorate the event. And this poster, which appears on our Club wall, sums it up: Alcohol is a Solution . . . to friendship and a maker community.



The Ladies Wee Heavy Recipe

By Jenna Bonner – Brewed June 11, 2017

Batch size: 40 gallons
Start of boil size: 50 gallon
90 min boil
Estimate SG: 1.085
Actual SG: 1.094
Estimated FG: 1.026
Actual FG: TBD
Original estimated ABV: 8.8%
Current estimated ABV: 9.8%
Actual ABV TBD

Recipe:

110lbs Maris otter, 87%
5lbs Carmel/crystal, 40L 4%
5lbs Scottish carastan 80L, 4%
3lbs honey malt, 2%
2lbs melanoiden malt, 2%
1.5lbs chocolate pale malt, 1%
Mashed at 153 degrees for 60 min
Mashed out at 168 degrees for 20 min
90 min. added
60 min boil added 9.1 oz of Pilgram hops
15 min boil added 8 whitfloc tablets, 1 tablet/ 5 gallon
15 min boil added 3 and 2/3 Tbsp Superfoods plus, 1 tsp/ 5 gallon
Yeast strains used:
WY1728 Scottish strong ale
Nancy used WY1768pc English special bitter, instead. Both are high flocculating strains
And lady face's Chico ale yeast strain, medium flocculation.



Save the Date for Oktoberfest!

Saturday, Oct. 21 at DAV

Save the date for the Club's fabulous, infamous Oktoberfest, Saturday, October 21 at the Disabled Americans Veterans campus in Winnetka! Festivities commence at 12:00 PM. We're back at the terrific location we've had for the last two years so it's very close and central for most members, we have the terrific, cool swimming pool, patio, outdoor kitchen, lots of grassy space for games, and we can camp out overnight. Tickets will be \$25. As always, there will be an onsite competition, and we'll have our bars with numerous taps, so plan ahead and get brewing so you can bring a keg! More details to be announced on the website, weekly e-blast, Facebook and Yahoo Group.



“Kall it Kolsch” – Club Shop Brew Session By Matt Myerhoff

We had a great Club Shop Brew day on Sunday, July 23 at the **Home Beer Wine and Cheese Making Shop**, the Maltose Falcons’ home base. **Shameless plug here:** but the Falcons’ Club Shop Brews are an excellent, fun, educational and social activity, and being able to participate in them is one of the biggest benefits of club membership. Ingredients usually cost \$10-\$20 since we get a club discount on ingredients and the club kicks in \$50. You get to use the club’s excellent 40-gallon all grain system, far more advanced system than the one I have at home. Also, because it takes place in the shop, you have access to every kind of ingredient or equipment you can imagine. Another reason we must do everything we can to support the shop. They’re getting hit hard by competition from online sales, and their excellent, friendly, knowledgeable service is something you’ll never get online. Give them your business!

Kölsch is a clean, crisp, delicately-balanced beer usually with a very subtle fruit and soft European noble hop character that is slightly spicy and floral, and a mild, light cracker malt flavor. Cologne, Germany (Köln) has a top-fermenting brewing tradition since the Middle Ages, but developed the beer now known as Kölsch in the late 1800s to combat encroaching bottom-fermented pale lagers. Kölsch is an appellation protected by the Kölsch Konvention (1986), and the term can only be used by 20 or so breweries around Köln. But screw that, we would brew it and call it Kölsch, not a "Kölsch style beer," Sans Couth! Prior to World War II Cologne had more than 40 breweries, but only two remained after WWII. It’s a delicious beer, lager-like, and is often mistaken for one so it’s a great choice if you’re like me and don’t have the equipment to make true lagers.

I made a big healthy starter for the brew using four packs of Wyeast 5056 Kolsch yeast. The recipe was very simple, and a slight variation of one used by Kale Bittner and Tom Sisolak for a previous shop brew.

The Brew Crew included Tom Sisolak, Adam Plante, Juliet Mothershed (her first time brewing!), Pete Russell, Mike Geyer, and Art Fitzsimmons. A good time was had by all, no one got hurt (despite the day reaching 5000 F), great beer was made, and no equipment was destroyed. Notable features of the day – we helped out our fellow club members who checked in nearly 300 beers for the L.A. County Homebrew Competition that the Club runs. Note for future brew crews – the immersion chiller displaces about 2 gallons out of the boil kettle, so take that into account...we came up short. Luckily, we planned to brew a share for the club, so everyone got their full share (but not the club!).





“Kall it Kolsch” Recipe

By Matt Myerhoff – Brewed July 23, 2017

Batch size: 43 gallons
75 min boil
Estimate SG: 1.048
Actual SG: 1.050
Estimated FG: 1.010
Original estimated ABV: 5.1%
Current estimated ABV: 5.3%
IBUs: 24
SRM: 4.3

GRAIN:

1.5 lb Rice Hulls
2 lb Crystal 40
3.5 lb Acid Malt
4lb Wheat Malt
60 lb Pilsner Malt
1.75 lbs DME (to raise low gravity)

HOP SCHEDULE:

3.66 oz Pearl - 45 minutes
3.25 oz Tettnang - 25 minutes
Saaz - whirlpool

ADJUNCTS:

3 tsp Irish Moss (clarifying agent)
3 tsp Superfood (yeast nutrient)
Oxygen – 60 seconds with aeration stone

Yeast: Wyeast 2565 Kolsch (4 packs to make a .75 gallon starter)

FERMENTATION:

Ferment at 60 degrees for 10 days.
Let temp rise to 68-72 degrees for 2-3 days
Cold crash to 33 degrees for 3 days
Rack to secondary and lager at 33 degrees for 4 weeks.

CARBONATION:

Medium to medium high

Drink It Up

What consumers want when buying beer

Fair-weather Friends

47%
drink more
beer in
summer



9%
enjoy a beer
outside almost
every day

People Care About

85%
taste

61%
price

54%
style

41%
brewery

39%
available
in bottles

Breweries



VS



63%
prefer small craft brews over
large, mainstream brands

Cans vs Bottles

77%
prefer
bottles

62%
prefer cans for camping or
outdoor activities

Size Matters



55%
buy
6-packs



34%
buy several
6-packs, 24-packs,
or more at one time

Where People Drink Beer



95%
BBQ and
picnics



76%
Pool, lake
or beach



57%
Boating
or fishing



54%
Camping
or hiking



53%
Sporting
events



19%
Playing
sports