

Brews & News

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A Publication of the Maltose Falcons Home Brewing Society

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DKM 2015 is in the books!

Brews & News

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Maltose Falcons Home Brewing Society

EDITOR

David Uhl

CONTRIBUTORS

David Uhl, Cullen Davis, Melody Rose Hitt, Ethen Adams and Allen Tracy

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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: David Uhl at newsletter@maltosefalcons.com. Materials may be edited for length.

Deadline for March issue: Feb 25.

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Well, Doug King is done, and we a week away from what promises to allow the Falcons to exercise a level of debauchery that would make even Caligula blanche. The Anchor party!

But first, some congratulations are in order. To Thousand Oak Homebrewer's Matt Castellino, Courtney Castellino and Todd Slater, congratulations on winning Best of Show for your Vienna Style Lager. Eagle Rock brewing should be brewing up your recipe fairly soon. Hope you didn't do a decoction!!!! And to the Yeastside Brewer's Luis Michel, Gayle Michel & Nathan Sewell, congratulations on your Hooligan IPA. You're offering will be brewed at McLeods!

But, we've also got some important competitions coming up. MayFaire, AHA regionals, and you'll see a bunch of us coming into the meeting late because of Romancing the Beer. Some of the better brewers will be sending their beer on to AHA Nationals.

And if the competition schedule isn't quite enough to keep you busy, the AHA national conference is in San Diego in June. Some of you will be doing presentations there. I hope will take the additional time to present a companion article for our little newsletter here.

Anyway, I don't have a whole lot to say this month. Just keep brewing!

Prost!

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PRESIDENTS REPORT

Maltose Falcons President's Article

Cullen Davis

February is usually a busy month for the club with the chili contest and reporting on the Doug King competition and beginning planning for Mayfaire and SCHF, but when you add to that the Anchor Brewing California Homebrew Club of the Year trip, it becomes a joyful chaos. I'll have my hands full trying to keep the meeting moving ahead.

We will have extra members looking for information about the SF trip and also new swag to sell with new art to parade our glorious club of the year win. If you don't have any club gear to sport about town, now is your chance to score a nifty new t-shirt and a mucho-macho stainless steel beer cup. It'll be a full room as it always is in February but more so this year, so bear with me and we'll get through it before midnight.

If you have never been, the Anchor party and SF trip is a beer geek's fantasy. The Anchor Brewery is beautiful and they are gracious hosts. They even have a really nice view of downtown. Their tasting room is roomy and comfortable, with many taps pouring their delicious brews. We'll have the Falcons' band there to do a couple of sets and we'll raise a toast with the club of the year trophy. This trophy is a unique treasure, fashioned from extra copper parts from the Anchor brewhouse. The copper mug holds a generous, pass-around, quart of beer and it sits atop a tiered oak pedestal that bears the names of the past winners, similar to the Stanley Cup (but to my mind much more coveted). It is my hope to sip a bit Anchor Porter out of this grandest of beer



mugs, but we will all get a chance to have a good look at it.

That reminds me, I'll be leading the shop brew later on this month. I'll be having a go at replicating Anchor's own porter, which was my go-to beer when I was attending college in Santa Cruz. So if you like good, drinkable dark ale, sign up to be on the crew or just show up to watch and share a bit of ale. We always have fun, and hopefully we'll all be recovered from the San Francisco trip by then.

This meeting will likely be crowded and loud, but it'll be fun. I always look forward to it. See you at the shop.

Cheers!

cd

BOARD MEETING MINUTES

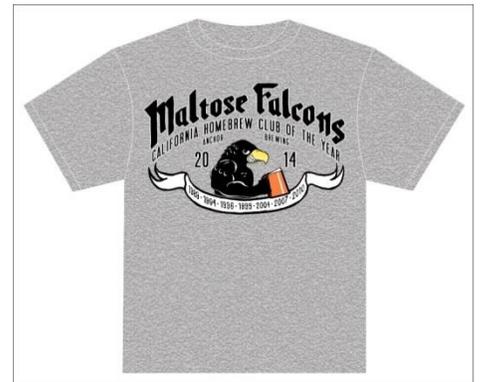
by Melody Rose Hitt

Maltose Falcon's Board meeting 1/27/15 At Matt's house, 7pm

Members present: Cullen, Drew, Dana, Tiffany, Natalie, Matt Ken, Kent, Melody, and Ed



1. Next board meeting to be at Melody's house: 2/24/15 in
2. Treasures Report:
 - a. Yes, yes, YES to women's' shirts for the Anchor party! ALL Anchor items will be PRESALE ONLY! Items available: Men's and Women's t-shirts, metal anchor cups. Nice logo!
 - b. Get your Falcon's Patches while they are hot!! We have plenty to sell and they will be on the website for sale.
 - c. Can we make any improvements on the new shop system? Filter ect...?? Not particularly, it's super nifty.
3. Activities
 - a. Mayfaire will be May 15-16!
 - b. Anchor Activities:
 - i. Anchor Party: 2/14/15 1-5pm at Anchor Steam 1705 Mariposa Street San Francisco. For paid members only and one guest.
 - ii. Bus trip – not quite sure what to make of it. Dana will set up a survey to determine if there is enough interest in the group to coordinate. Results will be discussed at 2/8/15 meeting. Alternative is to post location on Facebook page,
 - c. Brew with a Falcon
 - i. For sure Ryan on 3/22/15. Nicholai, Craig, Dana, anyone else?? ALL OTHERS TO BE CONFIRMED AND BOOK BY 2/8/15 MEETING
The floggings will commence!!
 - ii. The schedule will be up and so will the sign-up sheet after the meeting.
 - d. National Homebrew Competition (NHC)
 - i. <http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/>
 - ii. Application Window: February 2-8, 2015
 - iii. First Round Shipping March 2-11, 2015
 - iv. First Round March 13 – April 12, 2015
 - v. Final Round Judging June 11, 2015



- vi. Final Round Winners Announced June 13, 2015
- e. Sunfest
 - i. Problem with Buellton location (Oh NO!) Redoing campground on our weekend! DAV instead of Flags.
 - ii. DD tickets will be provided
- f. Oktoberfest
 - i. At the DAV – more to come
- 4. Vice President
 - a. Doug King
 - i. DAV awesome venue! We want more events there, just no flavored coffee.
 - ii. Always buy twice as many cups than we think we need.
 - iii. Judges need to have credentials.
 - iv. Be on time or be asked to leave.
 - v. Food was excellent!! Loved the big grill.
 - vi. Make sure that all details are on the check list, if not, it must have not been that big of a detail.
 - vii. Winners of DK posted. A slight technical error was resolved RE: Eagle Rock and McLeod.
 - b. Mayfaire
 - i. Sponsors, time to get the sponsor ball rolling!!
 - ii. Confirm St. Martins Location, time, and date.
 - c. BJCP Classes
 - i. Going well. Nice outcome for Maltose Falcon events where we need judges.
- 5. Webmaster & Grand Hydro
 - a. Anchor art stuff for the website along with preorder swag.
 - b. 2/22/15 shop brew; Anchor Porter.
 - c. Felton sent digital version of manual. Excellent addition to the webpage.
 - d. 2/8/15 theme: Fruit Beers That Don't Suck.
- 6. Membership
 - a. No new news
- 7. Publicity
 - a. For sure Ryan on 3/22/15. Nicholai, Craig, Dana, anyone else??
 - b. ALL OTHERS TO BE CONFIRMED AND BOOK BY 2/8/15 MEETING!!
 - c. Member who is a new attorney will draft a liability waiver for shop brews. Get date of completion.
 - d. AHA, NHC, Radegast (entry due 3/31/15)
 - Take Anchor Report and modify to fit the needs of above.
 - e. Beerkast.com for Falcon's PR.
- 8. Newsletter
 - a. Presidents Article – 40th Anniversary retrospective suggested by Dave.
 - b. More contributions from everyone.
 - i. Shop brew leaders
 - ii. Reach out to members at meetings (Merlin Cup points!)



- iii. Recipes from comp winners or favorite breweries.
- iv. More articles from the Grand Hydro.

9. Burgermister

a. C-C-Chili time

- i. Gift Cards for winners
- ii. Beer for winners
- iii. The Rules: Just make one crockpot full of chili (4 quarts or larger so there's enough to go around for your fellow judges) and bring it to the club meeting. There will be extension cords & outlets set up at each table to keep your chili warm. Feel free to bring any accoutrement to serve with your chili as well as a serving utensil. Prizes to be awarded to 1st, 2nd & 3rd place winners and will be announced at the meeting!



January Shop Brew

by Ethen Adams and Allen Tracy

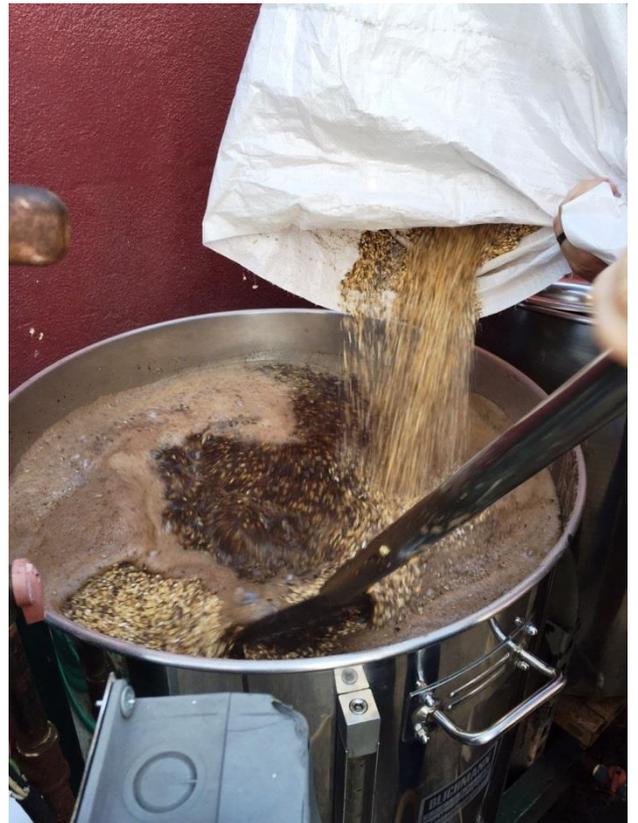
January 17, 2015

The first shop brew of the year (an Imperial Stout) was led by Ethen Adams and Allen Tracy based off of a recipe that Allen has been tweaking over the past couple years. For those poor souls that never got a taste, this is the same recipe Allen brewed and barrel aged that had success at both Mayfaire and NHC last year. It's a great big behemoth of a beer typically coming in around 10-11% ABV. In addition to the furniture guys, the crew consisted of Nancy Gold, Melody Hitt, Dave Lopez, Adam Ward and John Totman. It was a great mix of skill levels. Everyone participated and shared the workload making for a very enjoyable and easy brew day. There were very few hiccups throughout the brew day, but the biggest was probably coming in short of our target gravity by 10 points.

Big Al's Big Ass Stout (35 gallon batch)

62% Maris Otter - 75 lbs
10% Munich - 12.5 lbs
4% Chocolate Malt - 5 lbs
3.5% Roasted Barley - 4 lbs
3.5% Flaked Oats - 4 lbs
3.5% C10 - 4 lbs
3.5% C40 - 4 lbs
3.5% C120 - 4 lbs
3.5% Carafa II - 4 lbs
3% Rice Hulls - 3.5 lbs

6 oz Columbus/Tomahawk - 60 min.
7.75 oz Hallertauer - 15 min.



Wyeast 1028 - London Ale Yeast

Target OG: 1.095
Target IBUs: 40
Estimated ABV: 10%

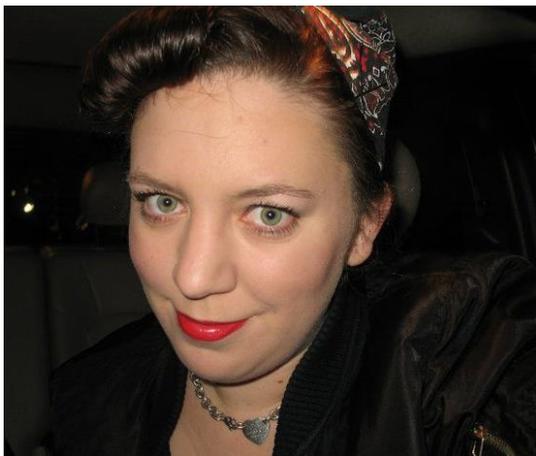
Mash In at 151F for 75min.
Mash Out at 168F for 15min.
Sparged to collect ~41 gallons

Boil for 90min.
Follow Hop Schedule (see above)

Chill to <70F, pitch yeast

Crew members plan on a variety of post primary additions. Ethen added 3 lbs of honey just after high krausen to boost his gravity and there are whisperings of 2ndary additions such as toasted coconut, vanilla beans, cinnamon sticks, cacao, coffee and bourbon infused oak. At the time of this writing we are 11 days out from brew day and are already hearing that several batches are hitting gravities in the high teens and mid 20s. Despite a couple more months worth of fermenting, conditioning and carbonating, you should keep your eyes peeled for when this crew starts to unveil their concoctions.





by Melody Rose Hitt

1. Grand Hydro

- a. Reindeer Droppings English Amber Ale - Ridgeway Brewing 6% ABV
"A real damn big beer in England."
- b. Paulaner Salvator Double Bock – Paulaner 7.9% ABV
"If you are a malt head, this beer is for you."
- c. Trader Joe's 2014 Vintage Ale – Trader Joes 9% ABV "This breaks the primary rule about beer at Trader Joe's... 'Don't buy beer at Trader Joe's.'"
- d. Delirium Noel Belgian Ale – Delirium 10% ABV
- e. St. Bernardus Christmas Ale - St. Bernardus 10% ABV (and the crowd favorite) "The closest thing you can get to the rare 'Wesy 12.'"
- f. The first Maltose Falcon's Newsletter is up on the website!!
- g. The real "Merlin's Cup" is revealed!! See images on website

2. Activities

- a. 1/24/15 Doug King Memorial Home Brew Competition
 - i. We need: stewards, judges, and volunteers
 - ii. \$9 per entry by 1/11/15
 - iii. New category: "The British are coming." Winner to have brew at MacLeod Brewing Co.
 - iv. Best of Show brew to be At Eagle Rock Brewery
 - v. See website for more info
- b. Beer Judge Certification Program class
 - i. 1/20/2015 7pm at the clubhouse \$10: prep for **online** exam. When you pass you will be an apprentice judge and will be able to judge at Falcon events.
 - ii. **Tasting** exam at NHC – super rare to take, sign up NOW
- c. Anchor
 - i. MUST be a paid member to join
 - ii. One guest per member
 - iii. Tour and run of the joint!
 - iv. NO official hotel
 - v. Get your swag BEFORE the event (cups and t-shirts)
 - vi. 15 people interested in a meet and greet on Friday night

- vii. Band will play from 1-5pm
- viii. Fundraiser on Sunday
- ix. Bus trip on Sunday
- x. Check website for info
- d. SCHBF
 - i. Block of campsites for Falcon's
 - ii. Check website for updates
- e. Brew with a Falcon Day
 - i. Sometime in March
 - ii. Looking for host
 - iii. Check website for info and sign ups

Winner for the homebrew: letter D the Barlywine!!

Quotable quotes:

"Can anyone tell me what this barrel is aged in? Uh...wood?!?"

"This is not your typical lawnmower beer."

"This taste like a Christmas cookie hangover in my mouth!" – Melody

"There was a lot of caffeine in this one, so I was wide awake drunk." – Josiah

2015 DOUG KING MEMORIAL HOMEBREW COMPETITION RESULTS

There were **182** entries judged and **276** registered participants, judges, and stewards.

Best of Show Winners

Best of Show

Place	Brewer(s)	Entry Name	Style	Club
 1st	Matt Castellino Co-Brewer: Courtney Castellino, Todd Slater		9.1: Vienna-Style Lager	Thousand Oaked Homebrewers
 2nd	John Aitchison		14.1: Dortmund-Style Adambier	Maltose Falcons
 3rd	Craig Shapland Co-Brewer: Ryan Boring	Pliny The Youngest	30.2: Imperial Anything+	Maltose Falcons

Winning Entries

Category 1: American-style Pale and Dark Lager (4 entries)

Place	Brewer(s)	Entry Name	Style	Club
 2nd	Enrique Piceno	El Clasico	1.2: American-Style Pre-Prohibition Lager	Long Beach Homebrewers

Category 2: European-style Pale Lager (9 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	Matt Castellino Co-Brewer: Courtney Castellino, Todd Slater		2.4: Dortmunder Export-Style Lager	Thousand Oaked Homebrewers
 2nd	Jonathan Kissinger	I Hope I Place	2.3: North German-Style Pils	Worts of Wisdom (WoW)
 3rd	Matt Castellino Co-Brewer: Courtney Castellino, Todd Slater		2.1: Munich-Style Helles	Thousand Oaked Homebrewers
 HM	Dana Cordes		2.3: North German-Style Pils	Maltose Falcons

Category 9: Amber and Dark Lager (10 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	Matt Castellino Co-Brewer: Courtney Castellino, Todd Slater		9.1: Vienna-Style Lager	Thousand Oaked Homebrewers
 2nd	Jeff Koehler		9.4: Munich-Style Dunkel	Yeastside Brewers
 3rd	Nicholas Taylor	Oktoberfest	9.2: Marzen/Oktoberfest	Maltose Falcons

Category 10: American West Coast-style Beers (26 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	Eric Alldredge Co-Brewer: Harrison Barth	Stonemarch Draught	10.2: California Common Beer	Yeastside Brewers
 2nd	John Aitchison		10.4: Imperial Pilsner	Maltose Falcons
 3rd	Eric Alldredge Co-Brewer: Harrison Barth	Bitter-Strike	10.1: West Coast Extra Pale Ale	Yeastside Brewers
 HM	Tim Kazules	Aria	10.3: American-Style Red and Amber Ale	Thousand Oaked Homebrewers

Category 14: Northern European-style Strong Beers (14 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	John Aitchison		14.1: Dortmund-Style Adambier	Maltose Falcons
 2nd	Israel Arrieta	Abel	14.1: Dortmund-Style Adambier	Maltose Falcons
 3rd	Jon Silvertooth	RIS	14.3: Imperial ("Russian") Stout	Long Beach Homebrewers
 HM	Scott Hackney	Dark Ritual	14.3: Imperial ("Russian") Stout	

Category 15: Bock (7 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st			Dana Cordes	15.5: Maltose

Place	Brewer(s)	Entry Name	Style	Club
				Eisbock Falcons
 2nd			Dana Cordes	15.4: Maltose Doppelbock Falcons
 3rd			Jon Silvertooth	Boc's 15.4: Long Beach Big Doppelbock Homebrewers Bock

Category 24: Specialty Beer- Fruit/Vegetable & Herb/Spiced (27 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	Sarah Luker Co-Brewer: Matthew Luker	Cumber Some	24.1: Fruit- and/or Vegetable- Flavored Beer	Yeastside Brewers/ BEAVR
 2nd	Jeremy Stacy	Lemongrass/Sage Saison	24.2: Herb- and/or Spice- flavored Beer	Yeastside Brewers
 3rd			Ernie Smith	24.1: Fruit- IBU Peach and/or (Intellectual Cobbler Vegetable- Brewers Flavored Union) Beer

Category 25: Specialty Beer - Experimental, Historical & Other (21 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	John Mazurco Co-Brewer: Jeff Leonard	Peanut Butter Milk Stout	25.2: Experimental and Specialty Beer, Other	Brewing Network
 2nd	Melanie Kilian Co-Brewer: Jim Champoux			Elephant Hut Brewing 25.2: - Experimental Oatmeal and Specialty Raisin Beer, Other Cookie Stout
 3rd	Hal Ward			25.1: Historical Beer
	Eric Alldredge			Color 25.2: Yeastside Experimental

Place	Brewer(s)	Entry Name	Style	Club
HM	Co-Brewer: Harrison Barth			Spray and Specialty Brewers Beer, Other

Category 29: Experimental Session (13 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	Ward G. Walkup IV	Dark Mild (Bottle)	29.1: Traditional Session	Yeastside Brewers
 2nd	Jonathan DeRoche Co-Brewer: Sam Stanton	Bright Bay	29.1: Traditional Session	Maltose Falcons
 3rd	Darrell Rogers Co-Brewer: Bill Pence	Ale Of Hoppiness II	29.2: Experimental Session	
 HM	Dana Cordes		29.1: Traditional Session	Maltose Falcons

Category 30: Imperial Anything (17 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	Craig Shapland Co-Brewer: Ryan Boring	Pliny The Youngest	30.2: Imperial Anything+	Maltose Falcons
 2nd	Ward G. Walkup IV	Brandy Barrel Aged Big Black Cocks (Growler)	30.2: Imperial Anything+	Yeastside Brewers
 3rd	Henry Hofmann Co-Brewer: Rick Kinkel	Heinrich's Imperial Rauch Ale	30.1: Imperial Anything	Maltose Falcons
 HM	Bob Wilson		30.2: Imperial Anything+	Strand Brewers Club

Category 31: English/Irish/Scottish and Specialty (34 entries)

Place	Brewer(s)	Entry Name	Style	Club
 1st	Luis Michel Co-Brewer: Gayle Michel & Nathan Sewell	Hooligan IPA	31.0: English/Irish/Scottish and Specialty	The Yeastside Brewers
 2nd	Jonathan Tronson	Black Knight Milk Stout	31.0: English/Irish/Scottish and Specialty	Maltose Falcons
 3rd	Ward G. Walkup IV	Rye AK Mild (Growler)	31.0: English/Irish/Scottish and Specialty	Yeastside Brewers



Membership Benefits

10%Discount:

Home Wine, Beer &

Cheesemaking Shop

22836 Ventura Blvd. #2

Woodland Hills, CA 91364

818-884-8586

(Applies to purchases only)

Tavern Services

18228 Parthenia St.

Northridge, CA 91325

818-349-0287

(Applies to CO2 and all purchases—
except beer)

Vendome Wine & Spirits

10600 Riverside Dr.

Toluca Lake, CA 91602

818-766-9593

(applies to beer only)

Red Carpet Liquor

400 E. Glen oaks Blvd.

Glendale, CA 91207

800-339-0609

(applies to beer only)

30% Discount:

Barbarella Bar

2609 N. Hyperion Ave

Los Angeles, CA 90027

(323) 644-8000

(applies to beer only)

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 a one-barrel (31-gallon) pilot brewing system—and our many festivals, camp-outs and par-ties throughout the year!

Show Your Card!

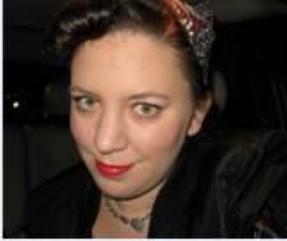
All of the above benefits are only avail-able to you if your membership is cur-rent. Your membership expires on the last day of the month printed on the front of your membership card, and in the year that has been punched.

Check out one of our monthly meetings and check out our Club House.

Cost? A mere \$25 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>

Your Evil Board of Directors

Contact information for each member is on the 2nd page on the left side.

<p>The President</p>  <p>Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy. Cullen Davis.</p>	<p>Vice President</p>  <p>Questions about a Competition? Ed Kochanowski is the man to talk to. It REALLY helps if you buy him a beer 1st.</p>	<p>The Secretary</p>  <p>She is in charge of maintaining our club history. Melony Rose Hitt</p>
<p>The Treasurer</p>  <p>Got some money? This guy will take it off your hands. Kent Fletcher.</p>	<p>Publicity</p>  <p>He sets up the shop brews and does all of our publicity. Matt Myerhoff</p>	<p>Membership</p>  <p>He hands out cards and maintains our membership lists. Craig Frump.</p>
<p>Activities Director</p>  <p>This is the guy who make things happen for the club: Kevin Baranowski</p>	<p>Newsletter Editor</p>  <p>Want to submit an article? Get it to this guy! David Uhl</p>	<p>Grand Hydrometer/Webmaster</p>  <p>Got a technical question about beer or the web-site. Drew Beechum!</p>
<p>Burgermeister?</p>  <p>When drinking, it's important to be well-nourished. Tiffany Fairbrother</p>	<p>Associate Members</p>  <p>Tom Sisolak Activities</p>  <p>Natalie DeNicholas Burgermistress</p>  <p>Dana Cordes Webmeister/VP</p>	

HOME-BREW COMPETITION SCHEDULE

Febrewary

08

[Romancing the Beer](#)

Thousand Oaks, CA
 Contact: [Courtney Morrow](#)
 Phone(805) 870-5109
 Entry Fee: \$ 7 per submission
 Entry Deadline: 01/30/2015

20

[America's Finest City 2015](#)

San Diego, CA
 Contact: [Dominic Fountain](#)
 Phone((619) 920-1449
 Entry Fee: \$ 7 per submission
 Entry Deadline: 02/18/2015

Merlin Cup Standings

As of 02/07/2015

Dana Cordes	16
Andy Ziskin	11
Drew Beechum	9
Kent Fletcher	7
Irene Kaplan	7
Jonathan Manock	6
Dominic Washington	6
Allen Tracy	5
Steve cook	3
Israel Arrieta	3
Donovan Nebreklievski	3
Chris Moon	3
Alex Samovitz	3
David Uhl	∞

March

14

[Los Angeles Belgian Brew Challenge](#)

Los Angeles, CA
 Contact: [Brian Holter](#)
 Phone(310) 985-5062
 Entry Fee: \$ 7 per submission
 Entry Deadline: 02/27/2015

27

[AHA National Homebrew Competition 1st Round](#)

Sacramento, CA
 Contact: [Mike Brennan](#)
 Phone (916) 213-8744
 Entry Fee: \$ 14 per submission
 Entry Deadline: 03/11/2015

28

[Steins' 1st Annual Home Brew Competition](#)

Mt. View, CA
 Contact: [Mark Hurley](#)
 Phone (408) 234-1762
 Entry Fee: \$ Free
 Entry Deadline: 03/13/2015

April

04

[World Cup of Beer](#)

Alameda, CA
 Contact: [Caleb Shaffer](#)
 Phone (510) 499-9799v
 Entry Fee: \$ 9 per submission
 Entry Deadline: 03/04/2015

10

[AHA National Homebrew Competition 1st Round](#)

San Diego, CA
 Contact: [Jenny DuRose](#)
 Phone (831) 419-3650
 Entry Fee: \$14 per submission
 Entry Deadline: 03/11/2015

18

[Bridging the Gap](#)

Davis, CA
 Contact: [Ricky Burnett](#)
 Phone (916) 213-8744
 Entry Fee: \$ 14 per submission
 Entry Deadline: 04/04/2015

19

[Old Town Clovis Home Brew Competition](#)

Clovis, CA
 Contact: [Lindsey Chargin](#)
 Phone (559) 304-3919
 Entry Fee: Free
 Entry Deadline: 04/15/2015

Calendar of Beery Events (Maltose Falcons Events <http://www.maltosefalcons.com/>)

FEBREWARY 2015

- 1- Superbowl. Meeting postponed to the following week
- 8- Club meeting, at the club house. Annual Chili Competition
- 13- Anchor Friday Night Happening San Francisco
- 14 – Anchor Party in San Francisco!!!!!!!
- 15 – Anchor Pub Crawl
- 22- Shop Brew-Cullen Davis will be leading us in a Anchor Porter clone

MARCH 2015

- 1- Club Meeting at the Club House
- 21/22 – Brew With a Falcon Day. Locations and styles to be announced.

APRIL 2015

- 5- Easter- No club meeting
- 12- Club meeting, at the club house.



Maltose Falcons Home Brewing Society
c/o Home Beer, Wine & Cheesemaking Shop
22836 Ventura Blvd. Unit 2
Woodland Hills, CA 91364
www.MaltoseFalcons.com

"Sans Couth"

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