

# Brews & News<sup>TM</sup>

A Publication of the Maltose Falcons Home Brewing Society

Volume 40 Issue 2 February 2014



# Brews & News

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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 February issue: January 27<sup>th</sup>.**

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## Editor's Desk

By David Uhl, Newsletter Editor

Well, I had planned on putting a picture of the DKM judging on the cover, but a state law has recently been passed that will severely curtail our home-brewing activities. You'll be reading a lot more about it in the

following pages. So I won't bore you with additional details here, other than to say it will make festivals, home-brew on the bus trips, and even the AHA national convention in 2015 illegal.

What I AM going to do is to urge you to action. We enjoy this wonderful hobby, no...this wonderful vocation because those who came before us got off their duffs and got the laws passed. Because of their action, we have formed close, life-long relationships. Some of us have turned our hobby into a business. Homebrewing is an activity that engenders creativity, builds comradery and builds community.

And no, I'm not asking you to get outraged and send a bunch of tea-bags to your local legislators, or dumping tons of manure in front of the ABC office. We've had idiots selling "outrage" in this country for 30 years now. No, this is the opportunity for the home-brewing community to shine. Write a well-crafted, well thought out letter to your state Assembly member and Senator. Mail it in. Make an occasional call to their office for status updates. Participation in politics, and especially in a representative democracy such as ours can be very rewarding. People just like you got home-brewing legalized on the federal level and in EVERY ONE OF THE FIFTY STATES! Yes, it took a long time, and took significant effort, but look at the results: we all enjoy a wonderful hobby, and are part of an awesome community, and because of the legalization of homebrewing, we are now living in the golden age of brewing. Never before, in the history of man has anybody had the access to thousands of domestic breweries and tens of thousands of foreign breweries.

So this is our time to "petition our government for redress of grievances". But remember, you are representing the entire home-brewing community when you contact your representatives.

*Prost*

**Volume 40 Issue 2 February 2014**

<i>Editor's Desk</i>	2
<i>President's Report</i>	4
<i>Board Meeting Minutes</i>	6
<i>Shop Brew</i>	9
<i>Membership Benefits</i>	11
<i>Secretaries Corner</i>	12
<i>Board of Directors</i>	13
<i>L.A. Hop Tours</i>	14
<i>Homebrew Completion Schedule</i>	17
<i>DKM Results</i>	18
<i>Mayfaire Competition Announcement</i>	20
<i>Homebrewer Profile</i>	21
<i>Craft Brewer Profile</i>	24
<i>Beer Calender</i>	29
<i>Calendar of Beer Events</i>	30



# President's Report

President's Report  
By John Aitchison

The Chinese are supposed to have a proverb that says “May you live in interesting times”. It seems the California homebrew community and the Falcons certainly live in interesting times.

Our February meeting should be very interesting, entertaining, and tasty. We've got lots of events coming up. And to top it all off, the state legislature included a small change in the laws regulating homebrew outside the home, and it is having major consequences on the So. Cal. Homebrew Festival and maybe more.

Let's deal with the fun part first. On Feb. 9<sup>th</sup>, we'll be having our monthly meeting. Not only will we have the usual amount of beers from all styles to sample, we'll have everyone's best attempt at Baltic Porter. Eagle Rock Brewing will be making a beer for and with us—it will be our official 40<sup>th</sup> anniversary Beer. The beer will be named Longevity—it fits Eagle Rock's naming profile and describes the oldest homebrew club in America well. It will be at the banquet, available on draft at Eagle Rock brewing, and even at selected stores. We'll be choosing the recipe for the beer from all the entrees you bring in. If you like Baltic Porter, you can't miss this meeting—there will be lots. In addition, we'll be holding our annual chili cookoff. We've already gotten 9 people bringing chili and the prizes will be better than ever.

I do suggest coming on time for this meeting (actually all meetings). The seats will all fill up. I know about at least a dozen Baltic Porters, it should be a great time.

I'm also administering a BJCP written proficiency exam on May 31 at the shop. It's not easy. But if you want to be a National or Master judge, here is your chance. This is the first written proficiency exam in the LA area since the BJCP changed the exam format. And there are no others scheduled in the BJCP calendar. The exam is not for everyone, you need to have 10 experience points and have scored at least an 80 in either the tasting part of the legacy exam or on the new tasting exam. If you're interested, let me know asap. The exam is “regional”—people from all over LA can sit for it. I just haven't announced it to them yet.



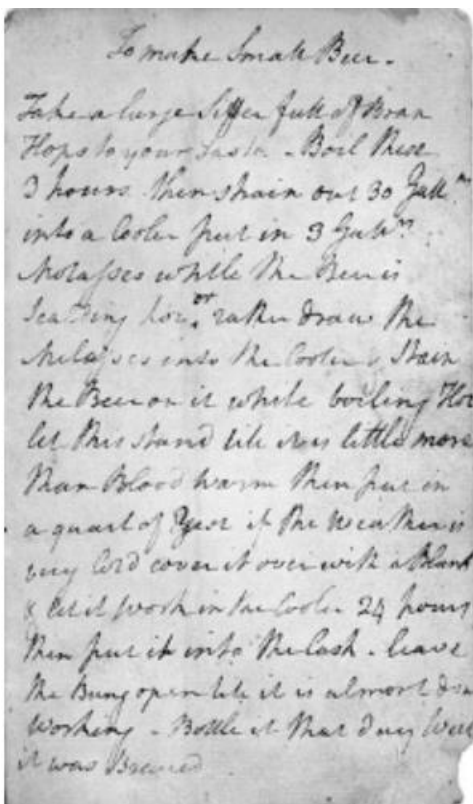
Finally, the unpleasant news. The state legislature passed a law called AB 1425 which states homebrew can only be removed from the premises where made in the following circumstances:

1. For use, including tasting by judges, in a contest or exhibition
2. For personal or family use or
3. When donated to a nonprofit organization that sells it under a license for immediate consumption.

The California Alcoholic Beverage Control Board (ABC) told the California Homebrewers Association that the Southern California Homebrew Festival is illegal. And yes, there might be other unpleasant interpretations of this law that might effect Homebrewers and the Falcons. The CHA is attempting to get the law repealed.

That is no easy task, especially for a non-profit organization. But they've made a great start. One of the co-authors has already said he wants to change the law. Here we need your help. The CHA is organizing a letter writing campaign to repeal the bill. We need you to write your assembly person and state senator. The CHA website has a good sample letter and other ways you can help. Check it out at <http://www1.calhomebrewers.org/>.

Our founding fathers fought for our freedom 240 years ago. And they were almost all brewers. Our homebrewing fathers did the same thing in 1978 when they wrote Congress and the state legislature to get homebrewing legal. They fought for their rights and ours. Now it's our turn. We have to keep our freedom to brew and share alive. It's appropriate that this happened in our 40<sup>th</sup> year. Write those letters (real letters, not emails). And yes, more than once—this battle might go on a little while. With your help we'll soon have another reason to celebrate—our beer will be free once again to go where it wants to go.



To make Small Beer.  
Take a large Sifter full of Malt  
Hops to your taste - Boil these  
3 hours then strain out 30 Gall.  
into a cooler put in 3 Gall.  
of Malts as while the Beer is  
scalding hot, rather draw the  
Malts into the cooler than  
the Beer on it whole boiling that  
let this stand till it is little more  
than blood warm then put in  
a quart of Yeast if the Weather is  
very cold cover it over with a hand  
& let it work in the cooler 24 hours  
then put it into the cask - leave  
the Bung open till it is almost done  
working - Bottle it that Day well  
it was Assured



George Washington's recipe for "Small Beer".

# BOARD MEETING MINUTES

*By Irene Kaplan*

## Maltose Falcons Board Meeting Minutes

**January 21<sup>st</sup>, 2014**

Absent: Drew Beechum, Peter Sheppard



**Next Board Meeting:** February 18<sup>th</sup>. Cullen will be checking on places to hold it at and get back to us.

**Assembly Bill 1425** - Both the AHA and the CHA are taking steps to reword this bill, because as it stands now, the SCHF will not be allowed to happen and other fests in CA as well. When the wording on the bill was changed, it seems the assembly did not realize that they were basically cancelling any event of this type. The CHA is working with lawyers to push on the ABC to change this. The AHA is very heavily involved as well, as the 2015 convention is to be held in San Diego and can't happen in the state if things don't change.

The CHA has posted information about what is going on (<http://www1.calhomebrewers.org/>) and how we can all help, both by writing letters and donating to their legal fund (which can be done at their site).

The Board has authorized \$500.00 to go towards the legal fund and will be doing so once we have heard from Bruce Brode who is on the Board of the CHA.

Steve sent out a memo he received from the CHA to the Maltose Yahoo Group to let them see a good letter to send to their assemblyman and the same pertinent info which is on the CHA website. John wants to make sure that the San Diego clubs are aware of what is going on and encourage them to write and donate as well.

Drew will also put this info out on his weekly "shout-out" memo.

**Webmaster and Grand Hydro-** Drew reported that the migration on the website is going well and encouraged people to send in photos.

As we are judging the Baltic Porter this month, the Grand Hydro presentation will center on this.

**Newsletter-** The newsletter deadline is January 26<sup>th</sup>. Dave will be switching to Publisher for the newsletter. He would like all articles submitted to Dropbox. Tiffany will do an article about the January brew.

**Activities-** Everything is in place for the banquet. Steve is waiting for the hotel to call him back regarding a block of rooms. He will contact them at the end of the week if he does not hear from them. As for entertainment, we need to contact the MF Brews Band to see if they are indeed planning to play and if so to give them a timeframe in which to play. We are also looking at other groups to play.

We are thinking of putting together a film of different clips from the brewing community wishing the Falcons a Happy 40<sup>th</sup>. Tiffany will supply one for reference which was just done by Widmer Bros. Also we may want to look at having one of the Brewers come to the banquet and make a toast to the Falcons.

Chris says that Steve Rosolio is the one worthwhile logo that was submitted for swag. Steve and Matt said there are a few others that came in. We will narrow it down to three (if we have three) and vote on it at the next meeting.

We will stick with Tulip glasses (and possibly Pints). We need to order them in time for the Mayfaire judging as well. Kent says they take 2-3 weeks to make up. It was brought up to talk with Nolan about shirts, glasses, etc. As Kent has done our ordering, we will leave this to him and he will report back at the next Board meeting.

Steve sent an email to Matt at Firestone regarding brewing our American Brown in Rum Barrels. He has not heard back from him as of this writing.

Mayfaire will be happening once again at the Acton KOA. This will take place on May 17<sup>th</sup>. The Mayfaire judging will be on April 26<sup>th</sup>. John says we may be able to have the church hall after all for this.

**Publicity-** Matt reported that the January brew went well. Three shares of it will be going for the Anniversary Banquet. The next brews include:

February 16<sup>th</sup>- John Aitchison will be brewing his Adambier.

March 9<sup>th</sup>- Steve Cook will be brewing his Hefeweisen. We will be giving this out to the judges and stewards for Mayfaire. More details will be coming regarding bottles and special labels.

March 23<sup>rd</sup>-Nancy Gold will be leading the Women's Brew with her IPAS of March.

Matt has arranged for the Falcons to appear on the radio show "Good Food" which is aired on KCRW. This will happen on February 3<sup>rd</sup>. Cullen has agreed to be the star of this gig.

Matt will also speak to the Brewing Network about doing a remote gig, as nobody can take the time to go on up North to do the segment in person. He has also talked with Brad from Beersmith about doing a segment on our Baltic Porter. We will have the winner talk about it on the show (maybe someone else along for it?) This will be a Skype podcast. Matt is looking at three possible dates and will get back to the Board about it.

And last but not least, Beer Paper LA will be coming to the Doug King Competition. Matt will let them know the time to arrive.

**Burgermeister-** Tiffany will be handling the lunch for the DKM. She will be ordering lots of great tamales (with all the fixins) to take care of everyone.

Peter and Tiffany will be handling the chili cookoff in February. Tiffany reported that 9 people have signed up so far. Tiffany will be bringing the Widmer prizes, but the Bigfoot buy may be delayed. John will let us know.

**Membership-** Martin reported that Craig is having trouble getting the materials needed for the badges. Kent suggested that Martin get in touch with Nolan about doing the work. Martin may also go back to the original man he was dealing with for the badges.

Martin says that there are two different membership lists. The forms that he picks up from the shop may be more delayed at being current on the list, whereas the people who pay online are more up-to-date. The Board asked that the lists be put into Dropbox so it is more accessible to everyone.

Martin will also be ordering the Board their business cards if they want them.

**Vice-President-** Ed will be coordinating with the other VPs making sure that everything that is needed (from the scoresheets, to the pencils and sharpeners, to the food supplies, cups and ice). Things should be well-coordinated between them so that we are not lacking anything at the DKM. Kent will take care of the bringing the ice-chests and tables.

The Surfliner is still up in the air. Steve will let us know what is going on.

#### **Other Business –**

The Board authorized a Grain Buy. Only 25 people can sign-up, with a 10 lb. max. Those who buy must list what they are brewing when they sign-up and also be bringing some of the beer to the meetings or fests. Kent will be in charge of getting the list made-up and taken to the shop.

Steve will be talking with Jeremy about the Barleywine move.



# January Shop Brew

by  
Tiffany Fairbrother, Burgermistress

To kick off the 40<sup>th</sup> year of Falcon brewing, Michael Bove of Angel City Brewing lead the January shop brew with a high gravity Belgian Strong Ale by the name of “Xerxes, Beer of the Gods.”

Mike’s watchful and assistive team consisted of Russell Frieder, Eric Nehring, Benno Ashrafi, Craig Wickham, Jericho Corona, Victor Riviera, Ricardo Escobar, myself, and Kent Fletcher as our honorary technical support board member. We began the brew day as any other (so early the roosters were still cock-a-doodle-dooing) by measuring out and milling 86 lbs of grain then adding to the 140°F mash water with the super cool drill powered contraption (I’m sure there’s a name for it...) to avoid clumping.



Super cool drill powered Contraption

was on the way, Mike & Kent ventured into the shop to research hop varieties to add to the brew.

Following the 170°F mash-out & sparge, our 46 gallon boil began at 12:10pm with a first hop addition: 7oz of Warrior (chest out...) and then 10.2oz of Goldings @ 1:25pm. Flame shut off promptly at 1:45pm when the 11.5lbs of liquefied sugar was stirred in to create an OG of 1.090! Ya, “Whoa” is what we said too! “This is going to be a big beer!”



The mash schedule for this beer called for two saccharification rests - one in the mid-140s and one in the mid-150s. In the meantime, we fired up the mini burner and 8 gallon kettle to make homemade candy syrup (see ingredient list at the end of the article.) Once the candy syrup was cooked to the appropriate color & consistency, Kent grabbed the handle of the kettle not realizing it was hotter than a two dollar pistol and branded his hand! Thank goodness for nearby coolers full of ice “on-hand” to ease the burn.

Adding another adventure to the day, we must thank the beer gods that our shop brew system is mainly gas powered because the local power tripped momentarily due to a bouquet of Mylar balloons tangling and blowing the electrical lines (and transformer?) across the street. Whilst help



With 8 carboys on deck and ready to fill with the Belgian (and destined to be donned with a blow off tube the following day), Mike evenly distributed the Ladyface La Chouffe yeast into each - we all capped with pride.

The 8 hour brew day was a great learning experience for all filled with plenty of homebrews and commercial beers to sample accompanied by make your own cold-cut sammies and Barone's pizza, and best of all lots of laughs and entertainment stemmed from the Mike & Kent duo

(occasional differing views on brewing techniques – example: fermenting temperature at 70°F vs. 80°F.) Our hard work will definitely hydrate and impress the beer gods (as well as party-goers at our 40<sup>th</sup> Anniversary shindig!)



“Xerxes, Beer of the Gods”

First Brewed By: Mike Bowe & January 2014 brew team

Brew Date: 01/18/2014.

Brew Type: All-Grain

Beer Styles: Belgian Strong Ale

Recipe Category: Brand new recipe

Batch Size: 40.0 gallons

Boil Time: 90 minutes

Original Gravity: 1.090 O.G.

IBUs: 50.4 IBUs

SRM: 19.7 SRM

Malt/Grain/Sugar/Extract:

60.0 lbs 2-Row, Premium

10.0 lbs Munich Malt

6.0 lbs Caramunich Malt

6.0 lbs Caravienne Malt

4.0 lbs Crystal 120, 2-Row

8 lbs Sugar Syrup\*

Hops:

7.0 oz Warrior Pellet

10.2 oz Goldings, East Kent Pellet

Extra Ingredients:

Yeast:

Ladyface La Chouffe



# ***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. Glenoaks 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](mailto:membership@maltosefalcons.com)

You can pay at the meeting, at the shop or on-line through PayPal at <http://www.maltosefalcons.com/catalog/fees>

# Secretary's Corner by The Alewife

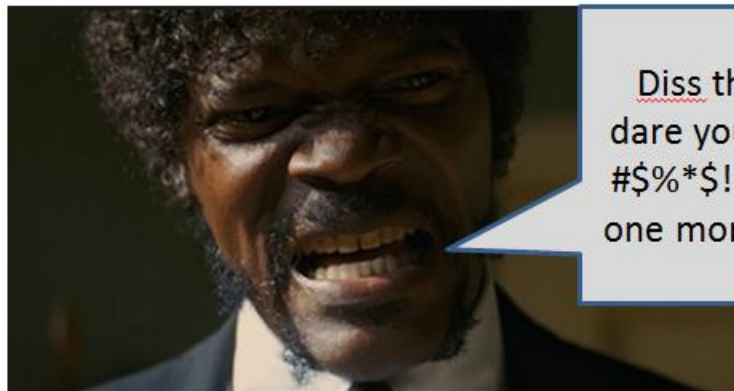


*(Irene Kaplan)*

Hello Falcons. In this edition of the Secretary's Corner I would like to talk about Stewards.

Stewards are the unsung heroes of competitions. We arrive early to prep everything for the day. We are there to make sure you have everything at your tables so that your judging goes smoothly. We get you your waters to clean your palate, we make sure you have food, cups and paper towels at your table. We clean up your used cups. Most importantly, we run for your beers, and we double-check your score sheets. Most people take their score sheets back and thank us for catching the errors. Others take their sheets and look at us with disdain. DO NOT get mad at us. We would be happy to correct your errors, but it is not our place. Be gracious. You changed one of your tallies and forgot to change the score at the bottom. We understand. Be kind to your steward. Thank them when you complete your flight. Just don't leave for lunch. Now I know some of you are looking at this and think that I am nagging. Nope. Not at all. Just stating a fact. Stewards are an important part of a competition. I send them each an email after each comp thanking them for taking the time to be a part of the competition. And I thought it would be nice for them to see it in print as well. You stewards all rock! See you in April for Mayfaire Comp.

Editor's note: I don't know which of you miscreants have been giving our stewards a hard time, but I catch you, you will be forced to drink all beers that score below a 15!



Diss the steward again, I dare you, I double dare you #\$\$\*\$\$!@, diss the steward one more &###\$@!\* time!

# Board of Directors

Contact information for each member is on the 2<sup>nd</sup> page on the left side.

## The President



Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy.  
John Aitchison.

## Vice President



Questions about a Competition? Ed Kochanowski is the man to talk to.

## The Secretary



She is in charge of maintaining our club history.  
Irene Kaplan

## The Treasurer



Got some money? This guy will take it off your hands.  
Kent Fletcher.

## Publicity



He sets up the shop brews and does all of our publicity. Matt Myerhoff

## Membership



He hands out cards and maintains our membership lists. Martin Carman

## Activities Director



This is the guy who make things happen for the club: Steve Cook

## Newsletter Editor



Want to submit an article? Get it to this guy! David Uhl!

## Grand Hydrometer/Webmaster



Got a technical question about beer or the web-site. Drew Beechum!

## Burgermeister



When drinking, it's important to be well-nourished. Peter Sheppard

## Associate Members



Chris Moon  
Activities



Tiffany Fairbrother  
Burgermistress



Cullen Davis  
2<sup>nd</sup> Vice-President

# L.A. Beer Hop Tours - A Must-Try Beer Adventure

Matt Myerhoff, MF Publicity Director

Like most Falcons, I had read online about L.A. Beer Hop's bus tours of some of L.A.'s burgeoning cadre of exciting, innovative, small craft-breweries that seem to be popping up every month. I finally found a free Sunday afternoon to give it a try. I'm ashamed to say I even skipped a Falcon's monthly meeting to go, but it was fabulous way to spend an afternoon.

The Eastside Tour, available on Fridays and Saturdays at 7:00 pm and Sundays at 2:00 pm, brings you to Eagle Rock Brewery, Golden Road Brewery in Atwater Village, Angel City Brewery in the Downtown Arts District, or Sunset Beer Company. The Beach Cities Tour, on Sundays only, at 2:00 pm, explores the South Bay area, visiting Monkish Brewing Co. and Smog City Brewing Co., Strand Brewing Co., all in Torrance, El Segundo Brewing Co., Beachwood Brewing & BBQ in Long Beach, and Timeless Pints Brewing Co. in Lakewood.

The Eastside Tour picks passengers up at Union Station in Downtown, and the Beach



Cities Tour starts at the El Segundo Metro Rail Station. The tours always start at a public transit hub to make it more convenient for their patrons to drink responsibly. That's a good thing - because there's plenty of excellent beer to be had. Your \$65 ticket gets you the bus and a flight of tasters at each location, water, and a tour of at least one facility. The 5 hour ride on the 15 passenger bus goes to three breweries each time. The Beach Cities Tour has enough locations to let you do the tour a couple of times and visit new breweries.



My wife and I picked the Beach Cities Tour since we hadn't been to any of those breweries. Do yourself a favor and bring something to snack on - the breweries don't have much more than pretzels and



popcorn, which is fine, but not enough for a whole afternoon. Our tour guide Hal was knowledgeable and super friendly, and made a point of chatting with every

passenger. As we went into each brewery, he told the group all about the backgrounds of the breweries, the brewers, what their styles and specialties were, and gave the Brewing 101 spiel.

Our tour went to visit Smog City, Monkish, and Strand. All three breweries are in ugly, anonymous industrial parks, but inside, they are joyful little spaces, jammed with lots of nice people having a great time. They all have excellent beer, and each had 8-12 kinds on tap, some great merchandise, and Monkish and Strand had bottles for sale.



At Smog City, co-founder and brewer Jonathan Porter tapped our beers himself and came out and greeted our group, answered some questions, and lifted a glass with us. Smog City has lots of hop-

forward beers bursting with interesting fruity hop flavors. They also have excellent porter and stout, and their delicious, highly caffeinated Groundwork Coffee Porter, which won Gold at the 2012 Great American Beer Festival.

Monkish only brews Belgians with a twist, incorporating lots of flowers and spices, including tripel, dubbel, dark strong,



saison, and a light black ale, all of which are absolutely fantastic. Founded in 2012 by

Henry and Adriana Nguyen, Monkish deserves the strong reputation it has gained around LA in such a short time. And they are the nicest folks around. Henry came out and greeted our group, led us



around his facility, and told us about his style, mixing the spices from connection with Asian cooking with a love for Belgian beers to come up with new creations.

Strand, started by Rich Marcello and Joel Elliott, was definitely the spot for the hop-heads, and seemed to have six different IPAs, all excellent.

L.A. Beer Hop also just started a new \$50 Friday Night Tour, which will alternate between the Beach Cities and Eastside Tour locations. And as the new breweries keep popping up, they're sure to offer more tours to more locations. It's tons of fun and a great way for any beer aficionado to explore L.A.'s breweries.

[www.LAbeerhop.com](http://www.LAbeerhop.com).



## Home-brew Competition Schedule

Febrewary	March	April
<p><b>15</b></p> <p><a href="#">All-American Homebrew Competition (U.S.-vs-The World)</a> Cincinnati, OH Contact: William Magnuszewski Phone: (513) 252-8767 Entry Fee: \$7.00 Entry Deadline: 02/06/2014</p> <p><b>21</b></p> <p><a href="#">America's Finest City Homebrew Competition 2014</a> San Diego, CA Contact: Dominic Fountain Phone: (619) 920-1449 Entry Fee: \$7.00 Entry Deadline: 02/12/2014</p> <p><b>22</b></p> <p><a href="#">Celebrewtion 2014</a> Sacramento, CA Contact: Ron Davis Phone: (209) 351-1809 Entry Fee: \$7 each entry Entry Deadline: 02/10/2014</p> <p><b>28</b></p> <p><a href="#">The Brewmeister Winter Competition</a> Folsom, CA Contact: Casey Kaminski Phone: (916) 798-8664 Entry Fee: 5 Entry Deadline: 01/31/2014</p>	<p><b>01</b></p> <p><a href="#">Romancing the Beer 2nd Annual Homebrew Comp</a> Thousand Oaks, CA Contact: Tim Kazules Phone: (805) 870-5109 Entry Fee: \$7.50 Entry Deadline: 02/14/2014</p> <p><b>15</b></p> <p><a href="#">World Cup of Beer</a> Oakland, CA Contact: Caleb Shaffer Phone: (510) 499-5561 Entry Fee: \$9 Entry Deadline: 02/12/2014</p> <p><b>23</b></p> <p><a href="#">Battle of the Brews -- Craft Cup Homebrew Competition</a> Santa Rosa, CA</p> <p>Contact: Evan Lobisser Phone: (541) 221-0079 Entry Fee: \$6 per submission Entry Deadline: 03/01/2014</p> <p><b>29</b></p> <p>"Battle of the Brews Craft Cup" Presented by Active 20-30 Club Santa Rosa #50 Santa Rosa, CA Contact: Brandon Reed Phone: (760) 809-2636 Entry Fee: Waived for all commercial brewers Entry Deadline: 01/18/2014</p>	<p><b>04</b></p> <p><a href="#">AHA National Homebrew Competition 1st Round, San Diego, CA</a> San Diego, CA Contact: Jenny DuRose Phone: (831) 419-3650 Entry Fee: \$14 Entry Deadline: 03/17/2014</p> <p><b>13</b></p> <p><a href="#">18th Annual Chico Homebrew Competition</a> Chico, CA Contact: John Abbott Phone: (530) 345-9656 Entry Fee: \$7 Entry Deadline: 04/05/2014</p> <p><b>19</b></p> <p><a href="#">Bridging the Gap Pro-Am</a> Winters, CA Contact: Ricky Burnett Phone: ((530) 304-0147 Entry Fee: \$8 per submission Entry Deadline: 04/05/2014</p> <p><b>26</b></p> <p><a href="#">Maltose Falcons Mayfaire</a> Los Angeles, CA Contact: Ed Kochanowski Email: vicepresident@maltosefalcons.com Entry Fee: \$8 per entry Entry Deadline: April 11</p>

# DOUG KING MEMORIAL WINNERS AND PICTURES

Best of Show Winner

Norm Jufer - Smoked Robust Porter

First Runner-up

Norm Jufer - Munich Helles

Second Runner-up

Craig Wickham, Dean Lynn, Doug Harlan for his Session Strength  
American Brown Ale

Class 1 American Pale and Dark Lager		
1st Place	Rick Burnside	American Pale Lager
2nd Place	Myra Oxonian	American Pale Lager
Class 2 European Pale Lager		
1st Place	Norman Jufer	Munich Helles
2nd Place	Jay Ankeney	North German Pils
3rd Place	Walter Larrimore	Bohemian Pilsner
Class 9 Amber and Dark Lager		
1st Place	Jeff Koehler	Munich Dunkel
2nd Place	James Hilbing	Schwarzbier
3rd Place	Norman Jufer	Marzen/Okttoberfest
Class 10 American West Coast Beers		
1st Place	Derek Johnstone	California Common Beer
2nd Place	Kevin Osborne	West Coast Extra Pale Ale
3rd Place	Sherwin Antonio	California Common Beer
Class 14 Northern European Strong Beers		
1st Place	Israel Arrieta	Baltic Porter
2nd Place	Chris Downie	Baltic Porter
3rd Place	Michael Patterson	Imperial (Russian) Stout
Class 15 Bock		
1st Place	Derek Johnstone	Doppelbock
1st Place	Israel Arrieta	Eisbock
3rd Place	Derek Johnstone	Maibock and Helles (Pale) Bock
Class 24 Specialty Beer - Fruit/Vegetable and Herb/Spiced		
1st Place	Ward G. Walkup IV	Fruit- and/or Vegetable-Flavored Beer
2nd Place	Ward G. Walkup IV	Fruit- and/or Vegetable-Flavored Beer
3rd Place	Jeff Sanders	Herb- and/or Spice-Flavored Beer

Class 25 Specialty Beer - Experimental, Historical and Other		
1st Place	Ben Johnson	Specialty Beer
2nd Place	Derek Johnstone	Specialty Beer
3rd Place	Andy Ziskin	Specialty Beer
Class 26 Specialty Beer - Smoked & Wood Aged		
1st Place	Norman Jufer	Smoke Beers
2nd Place	Tricia Gallant, Jamie Gallant	Wood Aged Beer
3rd Place	Norman Jufer	Bavarian Rauch (smoke-flavored)
Class 28 Imperial Anything		
1st Place	Robert Wilson	1.100+
2nd Place	Israel Arrieta	1.080-1.100
3rd Place	Seth Weiss	1.080-1.100
Class 29 Session Beer Challenge		
1st Place	Craig Wickham, Dean Lynn, Doug Harlan	Traditional Session (under 1.040)
2nd Place	Norman Jufer	Traditional Session (under 1.040)
3rd Place	William Moreland	Traditional Session (under 1.040)



Couple of club officers hamming it up for a selfie



Who is this imposter, and what has he done with Bad Tom?



Jersey Ed, the organizer. The 1st guy there, and the last one to leave.



Screw the "Separation of Powers". This man is our President AND a judge!

# A SUPER important Competition Announcement

## 2014 Mayfaire Homebrew Competition

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

### [The 36th Annual Maltose Falcons Mayfaire Homebrew Competition!](#)

#### [\(AHA and BJCP Sanctioned\)](#)

Registration closes at midnight on **Thursday April 10, 2014**, all entries are due at the pickup site by **Friday April 11, 2014**. The entry fee is a low \$8 per entry. All entries **must** be paid on-line via credit card or PayPal.

The style guidelines for this competition will be the [2013 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.**

Also! The Best of Show winner will have their beer brewed by the [Ladyface Ale Companie](#) and entered in the Great American Beer Festival Pro/Am competition!

[See the complete Rules for the 2014 Mayfaire competition!](#)

Judging will take place on **Saturday April 26, 2013 9:00 AM** at  
2014 Mayfaire Homebrew Competition

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

Judging will take place on **Saturday April 26, 2013 9:00 AM** at

[St Martins in the Fields Church](#)

[7136 Winnetka Ave](#)

[Winnetka CA, 91306](#)

#### **Mail / Main Drop off:**

2014 Mayfaire Homebrew Competition  
The Home Wine, Beer and Cheese Making Shop  
22836 Ventura Blvd. #2  
Woodland Hills, CA 91364

or

#### **Additional Drop off sites:**

Culver City Home Brewing Supply  
4234 Sepulveda Blvd  
Culver City, CA 90234

or

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

or

MoreBeer Riverside  
1506 Columbia Ave Riverside, CA

Event Date:

Saturday, April 26, 2014 (All day)

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Event Date:

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## HOME BREWER PROFILE

This month, we profile Allen Tracy and Ethen Adams. I went over to their abode in Sherman Oaks, and spent the morning drooling over Allen's system and watching the two of them brew and smoke bacon. Both are accomplished brewers and cooks.

Allen has a bachelor's home-brewing paradise. He's got an awesome fish-tank bar, and kegorator and an extensive vintage beer collection, and he put's stuff where-ever he damn well pleases. He has a system based on Kal Electric Brewing that he picked up half-built for a song. It's all electric, with an extensive PID control system. But more about that later.



Today, Allen and Ethen are brewing a Northern English Brown that they are going to split between White-Labs 002 and 037 North Yorkshire. This recipe was inspired by the NHC 1st place Brown, with adjustments made for Ethen and Allen's tastes. They mashed in at 145 as a scarification rest for 30 minutes, and then raised the temperature 152 for 60 minutes.

In addition to brewing beer today, Allen and Ethen are smoking super-thick cut bacon with three different mixtures and pistachios with Worchester sauce and Sriracha hot sauce and jalapeno juice.

**ALLEN TRACY** has been brewing since 2005, when he brewed with his sister up in Saint Luis Obispo. He has been shopping at the HBWC shop, and joined the Falcons about 3 years ago. He enjoys brewing browns and blonds. Now that he has a really bitchen HERMS system, he plans on branching out to more challenging beers, and is also getting into barrel aging. I had some of his barrel aged RIS, and it was EXCELLENT! He initially brewed extract for the first couple of years, and then moved into all-grain on a 10 gallons system, mostly using his stove and eventually turkey deep-fryers for heat, before purchasing his current set-up. Allen typically brews about twice a month.

One of his favorite brewers is Matt Brynildson of Firestone Walker who he was able to meet recently and got the ball rolling on the Falcon/FW collaboration brew. He has dozens of vintage Firestone Walker bombers squirreled around the place. He attends as many FW functions as he can and had his first FW

beer before the brewery in Paso Robles was built. When asked if he was interested in going pro, Allen replied that he did have the resources to do it, and he has toyed with the idea, but why ruin a great hobby by doing it as a job? Allen's favorite brewery is obviously Firestone Walker. He also enjoys the beers from Eaglerock, Smog City, and he is a reserve member of the Bruery.

**ETHEN ADAMS** has been brewing for about 5 years, and was introduced to the hobby by Allen. Ethen was a craft brew aficionado in college and as soon as he heard it was even a hobby, he knew what he wanted to spend his free time on. After getting into brewing, he joined the Falcons a year or two later, and has entered four or five competitions. No wins yet, but he has gotten some great feedback on his beers. Ethen was studying for his Ciceron certification when he took a detour and became a BJCP judge along the way. Like most, if not all BJCP judges, he did it to increase his knowledge of beer and brewing. He will be judging at this year's Doug King Memorial Competition, which also happens to be the first competition he stewarded at.

Ethen's favorite styles to brew are Ports and Stouts, but he has recently started to brew lagers and an Oktoberfest recently. He plans on brewing a Munich Dunkel soon (note to self: invite myself over to Ethen's house when he does his Munich Dunkel.). His favorite styles to drink are very changeable and contextual. Currently, however, he admits to being rather fond of Belgian dubbles.

Ethen's most memorable failure is over-priming his bottles once. Yes, he had a Hank Schrader experience, except he didn't pull a gun on his wife. The good thing is he was able to pop the caps on all the remaining bottles, and recapped them. There were only 4 or 5 casualties. The bad thing is, it was in his spare bedroom, which is a lot harder to clean up than a garage.

When asked about going pro, Ethen said it was a dream, but because of bandwagonism and market saturation, he will probably never do it. If he does, it will be a small brewpub that also brews mead and cider. He would love to introduce more people to these non-beer drinks. He currently is not brewing mead or cider, but plans on doing it in the future.

Ethen's system is pretty much like Allen's except that is propane based and is not automated.....YET.



## ALLEN'S SYSTEM

Allen's system is, to put it succinctly, freaking amazing. He bought it off a guy who was in the middle of building it, and had to move. It's a system designed by Electric Brewery. This is a company that gives away plans, and then makes money by selling you the control panel, heating elements, wiring and temperature probes, etc. You have to supply your own kettles, fluid moving equipment and stand.



Allen finished building the system, and put an enormous amount of effort into getting the barrels absolutely spotless. Look closely gentle reader. Those are beer kegs!

And, of course, since Allen is brewing inside, and producing an enormous amount of steam, which is bad for the ceiling, he installed a ventilation system. When he's brewing, he stretches the tube out the door.

This is a picture of the control panel.



Allen's awesome fish-tank bar.

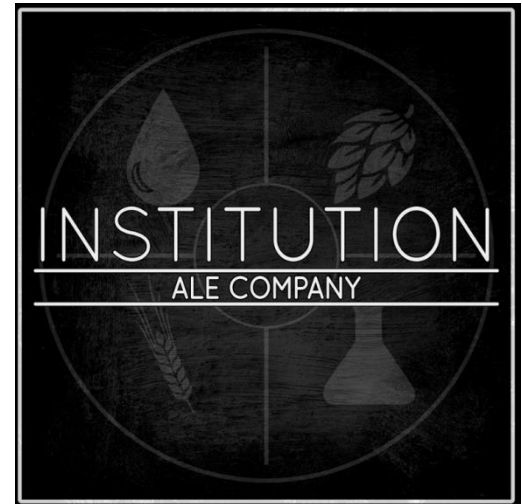
<http://www.theelectricbrewery.com>



# A Visit to Institution Brewing

Welcome to my newest monthly column, a profile of a local craft brewery. I happened to meet Ryan at Wade's Wines, and got to chatting to him about his brewery. His IPA was on tap at Wade's tap-room, and it was absolutely superb, so I thought what the heck. I'll do his brewery first.

Institution Ale Company is a brand spankin' new brewery in Camarillo, owned by Roger Smith and his two sons Ryan and Shaun. They got the name Institution from the mental hospital that is now CSCI. Most of their beers go along with the mental health theme (Sedation, Restraint, Ratched (Nurse), etc. Institution started production brewing the first week of August and officially opened its doors September 4<sup>th</sup>.



## The People

Triads are the strongest and most stable type of construct there is. Tripods are both stable and strong because each leg is braced against two others. A triumvirate being the best way to rule, since if one man loses his marbles, the other two can always over-rule him, and there are never any ties. We used a nuclear triad for decades during the Cold War, giving us the flexibility of bombers, with the high reliability of ICBMs and the invincibility of nuclear subs. Well, the Smith family is just further proof of the power of 3. If I were putting together a brewery, I would look for the exact balance of talent and interests that these three men have. They have been home-brewing together for 4 years, taking turns as head brewer on a 5 gallons system. When they decided to go into business together, the division of labor and tasks was pretty much a no-brainer. The brew days go very smoothly because of this.



Roger, Ryan and Shaun Smith



**Roger Smith** is the president of Institution Ale. Roger accidentally got into home brewing when he bought his son and Institution's Brew master Ryan a home brew kit as a gift. Ryan was having so much fun brewing, his father and brother started home-brewing as well. Roger developed enough of a passion for home-brewing to win several home-brewing awards, and toured various craft breweries across the country. When his sons, Ryan and Shaun announced they would love to open up a brewery, Roger jumped in with both feet. His decades as a contractor in Camarillo made the permitting process and brewery construction the arguably the smoothest brewery project in the history of California.



**Ryan Smith** started home-brewing about 4 years ago when his family bought him a home-brew kit for his birthday after graduating college. Roger, Ryan and Shaun brewed almost every weekend, taking turns as head brewer with the other 2 helping. They stuck with a 5 gallon system the whole time. Ryan Smith is the Brew master of Institution Ale. Ryan first developed a taste for craft beer while attending Cal Poly SLO. Having Firestone Walker close by gave him excellent opportunities to learn more about the craft beer and home-brewing. Ryan graduated from Cal Poly SLO in 2008 with a BS in Business Agriculture, and started home-brewing shortly after. As the brew master, Ryan is in charge of recipe development and brewing operations.

The 3<sup>rd</sup> part of this triad is **Shaun Smith**. Having a spiffy brewery and a brewer that makes superb beer is not enough to make a brewery thrive, or even profitable with all of the competition there is out there. It takes a great sales director, and that's where Shaun comes in. Shaun also attended Cal Poly SLO, and graduated in 2010 with a degree in Business Administration. Shaun is also an avid home-brewer, and like his father and brother, has won numerous home-brewing awards. In addition to his more mundane duties, Shaun runs the tasting room, does all of the social media (runs the website, does the blogs, etc.) and is in charge of developing experimental beers and runs the cask program.



# The Brewery

The current system is a 3 ½ barrel system made by Premier, with four 7-barrel fermentation tanks. It's an interesting hybrid of electric and gas. It all starts with running city water through an RO system. The DI water is then run through a tankless water-heater and then dumped into it where the water is brought all the way up to temperature with an immersion electric heater. I absolutely love the use of the tankless water-heater for pre-heating. If I ever build a brewery, I will definitely be using that idea. The mash-tun is well-insulated and is used as more of a RIMS system than a HERMs system. The brew pot is a direct fired. The system uses cam-locks and 2 inch hose for moving fluid around, and the fermentation tanks are immediately across from the brew system, making fluid transfers ridiculously easy.



## The Brew day

The brew day was well-organized with a natural seeming division of labor where everybody was busy, but nobody had to bust their butt. Ryan was running the mash, as he normally does, Shaun was organizing barrels and getting them ready for delivery, emptying the Pale Ale fermenter into clean barrels and cleaning out the fermenter. Roger moved grain around, performed minor repairs when needed, whatever else needed to be done. The crew often does a double-brew day of the same batch, so they can fill the fermenter all the way. They are currently brewing twice a week, with some of those brew days as double-brew days.



Ryan and Roger mashing.

## The Business

In a short four months of business, they have already gotten 14 commercial accounts, sold about 1500 growlers and kept their tasting room quite full. Their biggest problem is keeping enough beer on hand to quench the thirst of their very demanding customers. A lot of this is due to the excellence of the beer, and a lot to the extensive community involvement the brewery does. In just five months, they have already hosted their first home-brew completion, hosted two tap-takeovers at The Kitchen in Oxnard and a meet the Brewer night at Draughts in Thousand Oaks, and were part of a brewery tour for VIBE . They also did a “Porters for Pups” event where they donated 1 dollar for every pint of porter or 2 bucks for growler fills to the Ventura County Animal Services for the entire month of November.



## The Beers

Institution Ales has 3 year-round offerings:

Restraint American Brown Ale aged on hard maple.

Institution IPA, which is the beer that impressed me so much. Drew will hate me saying this, but it's an amazingly well balanced west-coast style IPA.

Sedation Red, a very nice, sessionable Red that has been dry-hopped and finishes very clean.

They have are also brewing a series of Pale Ales called “Progress” (as in the mental patient os making progress) that use a single hop for the majority of flavoring. So far, they have had Pales based on Simcoe, Centennial, and Citra. On the day I stopped by, Ryan was brewing his 5<sup>th</sup> Progress batch, this one based on Mosaic. I just might have to take a trip out there to try it.

Institution Ales has offered a number of single-time brews including “Ratched Rye Porter” (Named after Nurse Ratched from “One Flew Over the Cooekoo’s Nest), a jalapenio IPA, a DIPA called “Disarray” and coming in at 123 IBUs, a Berliner Weisse aged on raspberries, blackberries and blueberries, and a double dry-hopped IPA session IPA.

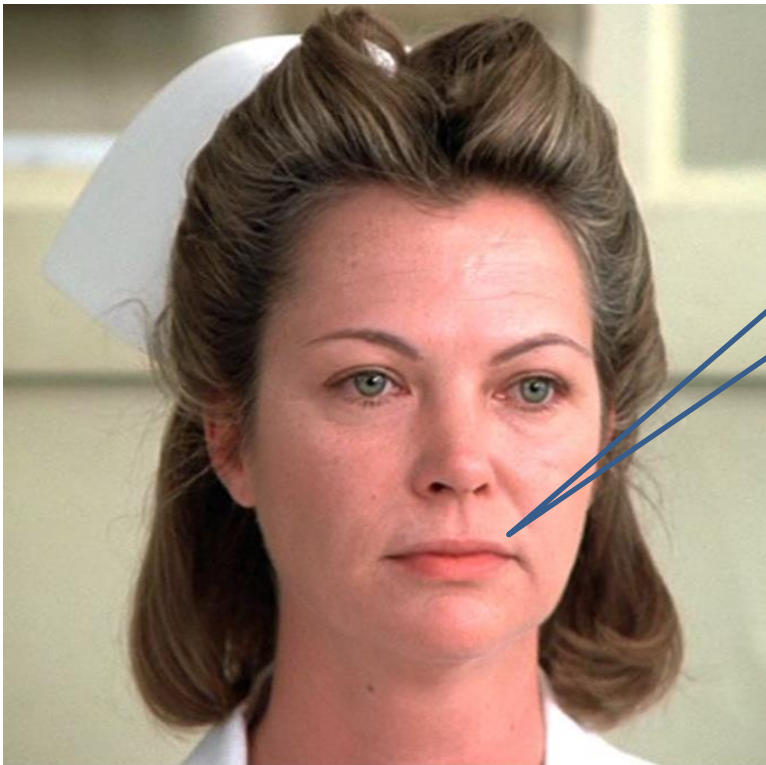
There’s always something new brewing at Institution Ale Company. I encourage you to drop in to their tasting room and bend some elbows. The Smiths are great guys, and the beer is great. The only down-side is no food. So.....if anybody ever tells you the you should be institutionalized, well, now you know where you should go.

Their Website:

<http://institutionales.com/home/>

<https://twitter.com/InstitutionAles>

<https://www.facebook.com/InstitutionAles>



**PROST!**

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

## FEBRUARY 2014

9 -February Meeting - Chili Cookoff / Baltic Porter Judging Noon at the Shop

## MARCH 2014

2 – March Meeting

9 – Shop Brew- Steve Cook will be showing us how to make his award winning hefe.

16- Shop brew – Dortmund Adambier lead by John Aitchison

23 – Shop Brew – Nancy Gold will be leading an all-woman shop brew, IPA's of March. I wonder if I can pass as a woman if I shave the goat and put on a dress....

25- Kegging Class

## APRIL 2014

6 – April Meeting

10 – Registration closes for MayFaire Homebrew Competetion.

11 – Mayfaire entries due at pick-up locations.

26 – Judging for Mayfaire

## MAY 2014

4 – Mayfaire



**Maltose Falcons Home Brewing Society**

c/o Home Beer, Wine & Cheesemaking Shop  
22836 Ventura Blvd. Unit 2  
Woodland Hills, CA 91364

[www.MaltoseFalcons.com](http://www.MaltoseFalcons.com)

*"Sans Couth"*

# The Home Beer, Wine and Cheesemaking Shop

22836 Ventura Blvd #2  
Woodland Hills, CA 91364  
818-884-8586 (or) 800-559-9922

[www.homebeerwinecheese.com](http://www.homebeerwinecheese.com)

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**Sat-Sun:** 10:30 AM–5:00 PM

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