

Brews & News

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Doug King Memorial Homebrew Competition 2018



Brews & News

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Maltose Falcons Home Brewing Society

EDITOR

David Uhl

CONTRIBUTORS

David Uhl, Matt Myerhoff, John Aitcheson Martin Carmin, Jim Moorman, Rick Morales, Scot Beidelman, Brent Yarkin

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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 April issue: April 3.

Maltose Falcons Board 2017-2018

President, Cullen Davis

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, Eric Bonney

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, Brent Yarkins

Tiffany Ashrafi activities@maltosefalcons.com

Grand Hydrometer, Drew Beechum

grandhydro@maltosefalcons.com

Burgermeisters, Jenna Bonney

burgermeister@maltosefalcons.com

Newsletter Editor, David Uhl

newsletter@maltosefalcons.com

Webmeister, Drew Beechum, Dana Cordes

webmaster@maltosefalcons.com



Ah...the beginning of the year! (I know, I know, it's almost Easter. Some of us partied WAY too much on New Year's Eve and slept through the first 80 or so days. So sue me!)

Anyways, New Years Day is pretty much my favorite day of the year. You can leave behind the mistakes, mis-steps and missed opportunities of the previous year and start fresh. Even though the year is close to a quarter over, you can still look back and figure out what else you want to do. Examine your priorities. Do you want to improve your stout recipe or take up mead making? Give more time to the club? Improve your HERMS set-up? Maybe this is the first year you go to AHA? The new year is boundless with opportunities. Do not let too much of it go by without changing one thing for the better in your life.

As in most years, January for the Falcons is largely about Doug King. A man, who by all accounts was an outstanding brewer who always had more time for the Falcons. I don't remember Doug. If I met him, it was only once or twice. But at the beginning of the year, I always ponder on what he meant to the club, and think about what more I can do, not just for the club, but for other causes in my life. Anyways...my two shekels worth.

Prost!



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Vice-Presidents

Our Friend Doug

Falcons Pay Tribute With Competition

By John Aitchison and Martin Carman, Vice-Presidents

Editor's note: This article was originally printed in the January 2008 edition of the Brews and News. Obviously, neither John nor Martin are VPs, but I like the banner, so I left it in. I have removed the first paragraph, which was specific to that year's activities.

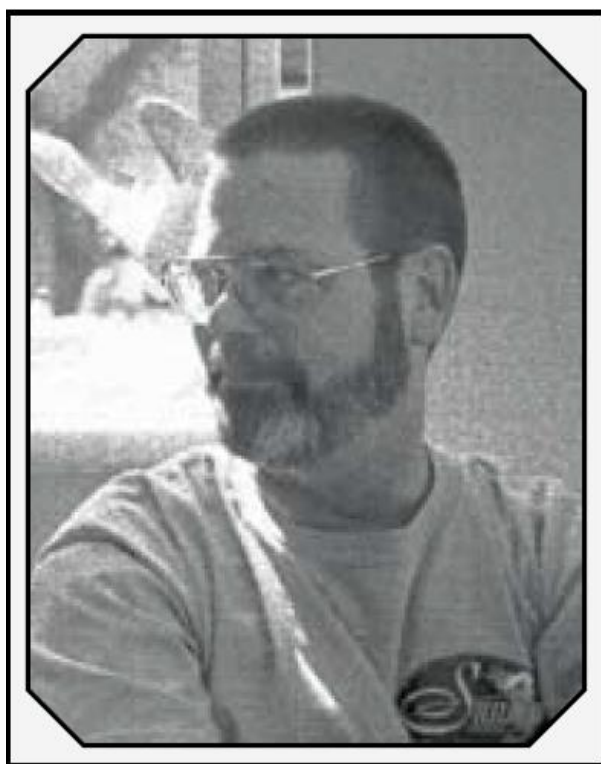
Doug King was an active Falcon by the early 1990s. Active is almost an understatement here, Doug was always willing to help. He was an early member of the Competition Committee, and served as permanent Chief Steward. He was always one of the first to show up at competitions, club meetings and festivals—so he could help set-up. And, he was one of the last to leave, “so he could help clean up.” Doug was always helping new and experienced brewers. In fact, there are at least a dozen mash tuns still in active use that he made for different club members (including the

tun that we used to make the Bohemian Pilsner that took Third Place in the AHA Club-only contest).

Doug King was a prolific brewer as well. He always made his beers on his five-gallon home system in his apartment. Half the apartment was dedicated solely to brewing or fermenting. Doug brewed all styles of beers and he brought most of them to club meetings. It was rare when he had less than two beers at any given festival or meeting.

Doug first became interested in homebrewing because he loved lager beer. He was best known for his exceptional lagers and experimental beers. He nailed the Budweiser recipe down, and even impressed the brewers at Anheuser-Busch with it! That homebrew won Best of Show in the California State Fair—not an easy

task for an American Lager, especially in the 1990s when the contest was still well respected. Doug named it “Dougweiser” and took the moniker as his own nickname. (It is still used by Falcons who brew American Pale Lagers.)



He didn't stop there—the recipe was tweaked to produce Dougfoot Barley Wine, Hopweiser IPA, Ryeweiser, and even Spudweiser potato beer. Basically, if it was fermentable, Doug would incorporate it into a recipe. You didn't know what he would bring to a meeting; you just knew it was going to be strange and tasty. Most of his beers were quite good.

Doug was a bachelor and didn't have a close family. The Falcons were his family

and he was fiercely loyal to the club. We remember one Southern California Homebrew Festival when Doug refused to leave the Falcon booth. He argued the best beer was right there, and there was “no reason to leave.”

He would go to every event the Falcons had and would volunteer for any job he could take. In October 1999, Doug was bringing the band equipment up Interstate 5 to the Northern California Homebrew Festival in his new Chevy van. Sadly, he never saw the slowly moving big rig because of blowing smoke from a field fire.

Doug may no longer be present at the meetings, but his presence is still felt. Not too many people have a homebrew competition named after them; but then again, not that many people were homebrewers like Doug King.

Editor's Note: Jim Mooreman had this to add about Doug King.

Doug and I became friends shortly before his accident. He was reserved in whom he became friends with once a friend he was your bud. He was a machinist by profession and used that skill to help with his home brewing. To test out a recipe, he developed a one gallon all grain brewing system. As you may have heard, Doug

made some tasty and unique beers. Dougwiser being one that you hear about a lot. He also would throw in a loaf of rye bread into the mash; he said it was like eating a pastrami sandwich (it was). The club became one of Doug's major pastimes.

He was the guy who stayed behind and cleaned up not only after meetings but campouts as well. He was common sense and I am full of BS, opposites attract. I do miss him saying "Oh Jim" after some of my exploits of foolishness. As you may know,

he died in a car crash, in his brand new van, taking the band equipment to the No Cal Home brewing Conference. His passing was a shock and many, including me, thought that the "DKM" would be a great way to remember a person who gave a lot and expected nothing in return. It is also a reminder that making beer should be fun and adventurous.

Ed: With a little help from Drew, I found the original Falcons obituary for Doug.

Tragedy Strikes Down a Falcon

by Steve Keppler

I have been writing for the newsletter for two years now and this is by far the hardest thing I have had to write. There is really no easy way to say this so here it is. On October 7th at around 12:00 Noon Doug King was in a fatal car accident. He was driving up to the Northern California Homebrews Festival when he was involved in an accident with at least two trucks, and he passed at the scene.

As you all know Doug was at the heart of the club for many years, he was always active in completions and set up for all meeting and events. Doug had a passion for homebrewing that can be compared to only a few, he was on a constant mission to perfect his craft. He once told me that he would brew 1-gallon batches to modify his recipe until he got it where he wanted before he would commit to it. The man turned Dougwiser into a household word. Remember Rye-weiser or Spud-weiser? Doug's passion for brewing was so great it was even too big for one club, he was also an active

member of the Clan De Steins in Ventura where last year he was considering a board position. One time we were talking about how much he brews and he told me that his only regret in life was that he found is true love, "homebrewing" so late in his life.

Doug's untimely passing must remind all of us of our own mortality, and that we should remember to live each day to its fullest, follow our dreams and passions, enjoy what we do and do what we enjoy. Life is too short, the end comes too quick, and it is painfully final.

October 16th is the Falcons Oktoberfest and I want to dedicate this year's Oktoberfest to the memory of our friend and fellow Falcon Doug King

I will never again drink a Budweiser without thinking of my friend Doug.

RIP Doug

BOARD MEETING MINUTES

By Rick Morales

Date: Tuesday, January 23, 2018

Present: Cullen, Kent, Dave, Tiffany, Eric, Jenna, Craig and Rick

Location: The Home Wine Beer & Cheese making Shop

1. Next board meeting date and location.

- I. Tuesday, February 20 @ the shop.

2. Treasures Report.

- I. Usual Financial info. We have money.
- II. There is a suggestion to have a swag stash in the clubhouse. We can definitely arrange it. Suggestion of tub with a combination lock.
- III. Let make a decision on new t-shirts. We're getting new shirts! Falcons are going metal!



3. Activities

- I. Brew with a Falcon March Mashness!!!!. Date and Host: Drew and Craig so far, BWAFF will take place over the month of March with a Falcon hosting an event each weekend.
- II. SCHF 2018
 - a) May 4-5 How are sign ups going? We have 4 RV & 1 tent sign up so far.
 - b) Randall Row? What are we bringing? Keg list? Yes, we are bringing the randall, so Falcons start thinking of what you can pair a randall with. We will be bringing our new tablecloths (Thanks Matt!) and hopefully we will start working on a new beer board.
- III. Mayfaire- We are going back to KOA in Acton and will be on the weekend of the 19th.

- IV. Bus Tour: We are heading down the 78 corridor in July. More info will be available soon.
- V. HomebrewCon in Portland June 28-30 2018. John A and Tom Morris are setting up a Falcons brewery crawl even!! More info will be available soon.
- VI. Lake Arrowhead will be on August 11. We have 2 campsites booked
- VII. Oktoberfest- Looking at the DAV again for this year. Scheduling to be on the 6th or 20th of October.

4. Vice President

- I. Prep for DKM! It's this Saturday we have a good handful of judges and stewards.
- II. Mayfaire-Sponsorship. As soon as DKM is over, we will start focusing on Mayfaire. Reaching out to sponsor for some kick ass swag!
- III. LACF- No progress on getting other clubs to help.

5. Grand Hydro

February Style is "Something Celebratory"

6. Webmaster

- I. How did DKM check in go with the new software?
- II. Will it be ready for Mayfaire?

7. Membership

- I. No business cards yet
- II. Need to talk with the tech guys about creating a "Welcome" email that has all the social media links.

8. Publicity

- I. Shop Brews
 - a) Cullen did January: It was great except for minor snag. 7 members attended. We need to publish the recipes on line. Ed will lead the shop brew in April with a Milk Stout
- II. Fast Forward event went really, really great. There was several homebrew beers, meads, ciders and soda. We might see a write up on the newsletter. The Falcons will host a Homebrew Workshop on the 25th of February.

9. Newsletter

- I. When is the next one coming out? Thursday is the deadline for submissions so it should be out soon.

10. Burgermeister

- I. DKM comp lunch will be empanadas!
- II. February Club Lunch? Its Chili cook off time. Sign up will be up on the website.

11. Secretary

- I. No news

12. Other Business

- I. "Homebrew swap meet" we did not choose a month.

Falcons, sign up now to join the Falcons Veep Big Ed Kochanowski as he leads the crew in brewing a milk stout on Sunday, April 22. As of this writing, there is only one slot left, but people drop out on occasion. So if it looks full, try back a couple days later. Or just show up! You never know. You have to be a paid member (yes, they check) and if you have brewed on a shop brew within the last 3 months, you can be bumped by somebody who hasn't. Sign up here.

[Come milk a beer cow with Ed!!](#)



South Bay Brewery Bus Tour

July 15, 2017

By Scot Beidelman

South Bay Brewery Bus Tour

July 15, 2017

It took way too long for the City of Angels to catch up to the craft beer scene, but once it did, hoo boy, stand back! Now approaching 70 breweries and counting since the floodgates opened less than 10 years ago, it's hard to keep up with our seemingly suddenly plentiful choices. You could trawl the sprawl yourself, or you could let your friendly neighborhood Falcons haul you through a few choice spots. On Saturday July 15, that's exactly what we did, and few regions of LA have been flexing as much as the South Bay area, so off we went!

Our day began with a 9:15am pickup at the good ol' Home Wine Beer & Cheesemaking Shop in Woodland Hills, and a second pick up one hour later at Union Station in downtown LA for the easterly folks. 30 strong in our mini coach, we toodled on down the 110 freeway while sampling some brews, including a growler of Wax Wing, a tasty pale lager from Verdugo West in Burbank (okay, Burbank's not in the South Bay, sue me). Grand Hydro and mobile ringmaster Drew regaled us with tales of South Bay's growth and kicked off the day-long raffle of a variety of beer and beer-related paraphernalia. I would chortle about the Michelada gag gifts, but I somehow ended up with both of them, so yay!

Our busload of thirsty Falcons pulled into our first stop, the vast taproom at [Brouwerij West](#) at the Port of Los Angeles in San Pedro, on schedule at 11am. They were kind enough to open an hour early for us, and stacks of Chicago-style pizzas and salads from local joint Big Nick's arrived as we did, ready to fill us up and gird our guts for the day of beer to come. Our deal included one pint or a flight of four tasters so folks had options for sampling, and I'm a fan of their Saison Extra so I stuck with a pint of that. As far as I know, Brouwerij West is the only brewery in LA to use primarily Mecca Grade malt from Oregon, including occasional small percentages of raw grain, but that's not



the only unusual thing about them. Founder and brewer Brian Mercer gave us a tour of the floor, including their fascinating Meura mash filter system.

Who needs a lauter tun when you can press your grain bed through a tract of alternating plates and membranes? Does that sound strange to you? It sure did to me, and Brian's walkthrough was enlightening. This thing is wild. Instead of cracking the grain with a traditional mill, they pulverize it, husks and all, into flour with a hammer mill, which is sort of like a garbage disposal on steroids. After conversion in a conventional tun, the slurry is pumped into the mash filter, vaguely resembling a robot dinosaur spine the size of an El Camino, which squeezes out the wort, leaving a dry grist bed to chuck. They use 30% less water than traditional breweries and get in the neighborhood of 100% efficiency with this thing. For more detailed explanations of the mash filter system, check out these references. No, really, it's fascinating. There's a good overview of the process here at ["The rise of the mash filter"](#), as well as the informative videos ["Mash Filter"](#) and ["Meura 2001 Hybrid"](#).



After more raffling and sampling on the bus, around 1pm, we moseyed into our second stop, [Beachwood Blendery](#) in Long Beach, Beachwood Brewing's beachhead into the burgeoning world of sours. We went from one of the largest taprooms in the county to one of the smallest, but they too were willing to open early for us so we had the run of the place for a short time. Ryan Fields, the brewer/blender in charge of Beachwood's sour program, showed us around the barrel room, where we could catch a glimpse of their coolship near the ceiling, casually harvesting wild yeast and bacteria from the open air. Of course, they

have their house strain combo that they want to favor, so they spray the rafters with it. Apparently this isn't unusual for traditional sour programs, but it was news to me. Hang on, you spray the rafters with microscopic critters so they'll proliferate and drop into the wort? Brilliant! If you like sours, you can't go wrong with their funky Belgian style sour ale, Chaos Is A Friend Of Mine.

We rolled up to [Yorkshire Square](#) in Torrance around 3pm. Only open since April, brewer Andy Black is doing something that nobody else in Los Angeles is currently attempting with such gusto -- the age-old British tradition of all cask conditioned, hand-pulled ales. I'm partial to The Tenant, their pale ale, a supple malty number with



murmurs of peachy fruit as it warms. I love this place. Nobody else in LA is as committed to this method as Andy and Yorkshire Square, and the beer is fantastic. Better yet, Andy's an actual Falcon! We even punched his membership card while we were there!

Somewhere along the way, Burgermeister Jenna busted out an assortment of homemade cookies to pass around the bus, including chocolate chip, peanut butter kiss, and honey white chocolate cherry varieties. I was still licking my fingers when we got to our last stop, [Los Angeles Ale Works](#), the first brewery in Hawthorne, which just opened in February. Co-founder Kip Barnes, known by some for his Bierkast blog, showed us around, proudly touting everything from their status as the first commercial brewery to use primarily SS Brewtech hardware to their freezer of fruit grown by locals and friends. Lots of fun, inventive options here. You want a good ESB or IPA, no problem, but how about a Berliner Weisse with brett and passion fruit? Check. Thai tea Kolsch? Got it. Saison with kumquats? Yep, that sometimes happens too.

By the time we got everybody dropped off at Union Station and the Shop, it was almost 8pm. Our day's beery adventure was at an end, but deliciousness was consumed, knowledge was gleaned, prizes were raffled, and fun was had. Best news of all? We'll do it again soon enough. Keep your eyes peeled for the 2018 bus tour, but until then, cheers!

Falcons Flood Food Forward!

By Matt Myerhoff



The Falcons were proud to host a homebrewed beer bar at the Volunteer Appreciation Party for the excellent local non-profit Food Forward on Saturday, January 20, 2018. The Falcons are a caring bunch, and every year, we support non-profit that do good work for the environment, veterans, animals and low-income families.

We had four kinds of beer, five kinds of mead, two sodas, a cider, and a cold brew coffee on nitro. Matt, Tiffany, Roger, Craig, Pam, Pam, Benno and Via all had a fantastic time and enjoyed the good company of the wonderful staff and volunteers of Food Forward. It was also a great chance to test drive our fancy new branded tablecloths and other decor items so we can better represent when we have a bar at events.



We were so happy to support their amazing work, gathering surplus fruit and vegetables from farmers markets and distributing to food banks that serve struggling families. Thank you Emily, founder Rick, Jason, Taylor, Annie and the rest of your terrific staff and volunteers for a great night! Your people are our people, our people are your people! Check them out at foodforward.org.

HOME-BREW COMPETITION SCHEDULE

March

31

[BeerMe BrewCup](#)

Riverside, CA

Contact: [Micheal Malsed](#)

Phone: (909) 575-8074

Entry Fee: TBD

Entry Deadline: 03/30/2018

April

06

[2018 AHA National Homebrew Competition First Round - San Diego, CA](#)

San Diego, CA

Contact: [Joaquin Quiroz](#)

Phone: (909) 575-8074

Entry Fee: 14 bucks

Entry Deadline: 03/30/2018

07

[World Cup of Beer](#)

Alameda, CA

Contact: [Paul Keefer](#)

Phone: (501) 844-0412

Entry Fee: 10 dollars

Entry Deadline: 03/31/2018

07

Sonoma County Fire Relief Beer Event, brought to you by Battle of the Brews (no web site)
Santa Rosa, CA

Contact: [Brian Sosnowchik](#)

Phone: (707) 570-5296

Entry Fee: TBD

Entry Deadline: 03/29/2018

April (Continued)

08

[Los Angeles Belgian Brew Challenge](#)

Hawthorne, CA

Contact: [Keith Edie](#)

Phone (323) 807-5536

Entry Fee: \$8 per entry

Entry Deadline: 03/29/2018

14

[2018 AHA National Homebrew Competition First Round - Sacramento, CA](#)

Davis CA

Contact: [Michael Brennan](#)

Phone (919) 213-8744

Entry Fee: \$14 per entry

Entry Deadline: 03/30/2018

14

[Jeff Sanders Memorial](#)

Redondo Beach, CA

Contact: [Jill Updyke](#)

Phone (310) 403-3015

Entry Fee: \$8 per entry

Entry Deadline: 04/07/2018

22

[Save The Maris Otter](#)

San Diego, CA

Contact: [New Only](#)

Phone (310) 403-3015

Entry Fee: \$9 per entry

Entry Deadline: 04/12/2018

28

[2018 Maltose Falcons Mayfaire Competition](#)

Woodland Hills, CA

Contact: [Ed Kochanowski](#)

Phone (818) 917-2467

Entry Fee: \$9 per entry

Entry Deadline: 04/13/2018

(See next page for flyer)

May

05

[Morgan Cup](#)

Tracy, CA

Contact: [Christopher Clark](#)

Phone (508) 769-5965

Entry Fee: \$10 1st entry

8\$ each additional entry

Entry Deadline: 04/13/2018

06

[San Diego County Fair Homebrew Competition](#)

Del Mar, CA

Contact: [Patricia Wallace](#)

Phone (310) 403-3015

Entry Fee: \$10 per entry

Entry Deadline: 04/13/2018

12

[2018 Alameda County Fair Homebrew Competition \(BABO\)](#)

Pleasanton, CA

Contact: [Jack Weldon](#)

Phone (510) 314-6101

Entry Fee: \$10 per entry

Entry Deadline: 04/20/2018

20

[Innovation Brew Works Home Brew Competition](#)

Pomona, CA

Contact: [Melody Young](#)

Phone (909) 979-6197

Entry Fee: \$12 per entry

Entry Deadline: 05/07/2018

the
**Maltose
Falcons**
present

Mayfaire

Homebrew Competition
2018



\$9 Per Entry

Entries Due on April 13, 2018

Judging will take place on
April 28, 2018 at 9:00 am

at 94th Aero Squadron Restaurant
6320 Raymer St. Van Nuys, CA 91406

Entries **MUST** be paid online!

Best of Show will be brewed by
Ladyface Ale Company!

Ship to or Drop off at:
Home Wine Beer Cheese
Making Shop
22836 Ventura Blvd
Woodland Hills, CA 91364

Drop off at:
Culver City Homebrew Supply
Culver City, CA

Eagle Rock Homebrew Supply
Los Angeles, CA

MoreBeer!
Riverside, CA



For entering, judging, and stewarding go to: <http://competitions.maltosefalcons.com>

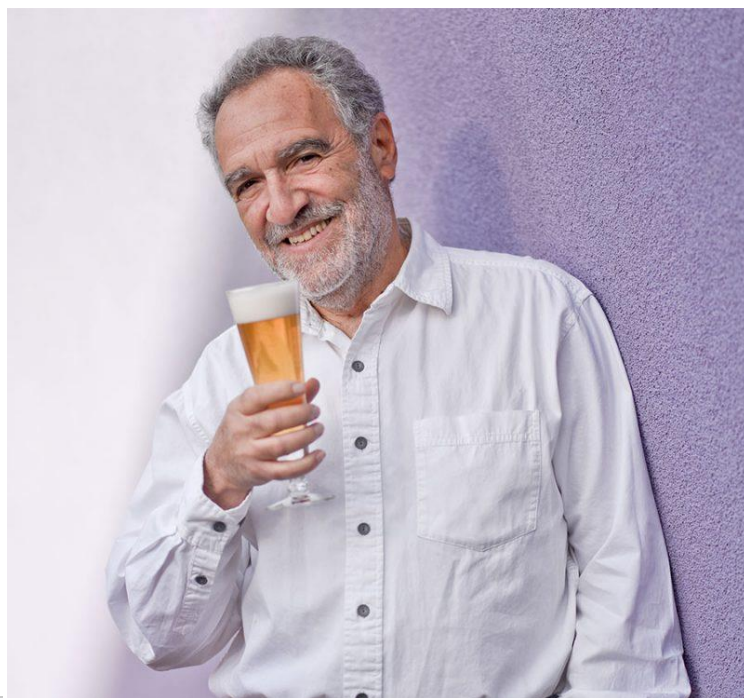
Goodbye Charlie

Brewers Association Announces Exit of Charlie Papazian

Godfather of homebrewing, founder and innovator to leave lasting legacy after 40 years.

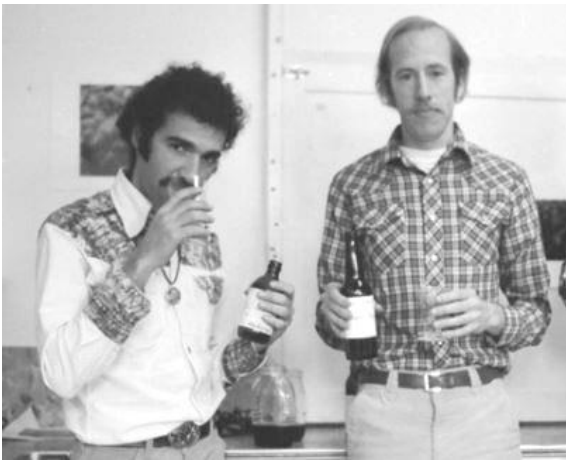
Boulder, CO • January 23, 2018—The [Brewers Association](#) (BA)—the not-for-profit trade group dedicated to promoting and protecting America’s small and independent craft brewers—today announced that founder and past president Charlie Papazian will exit the Brewers Association on January 23, 2019, marking his 70th birthday and 40 years building the craft brewing community and inspiring brewers and beer lovers around the world.

“We are all here today because of Charlie Papazian,” said Bob Pease, president and CEO, Brewers Association. “His influence on the homebrewing and craft brewing community is immeasurable. Who could have predicted that a simple wooden spoon, ingenuity and passion would spawn a community of more than one million homebrewers and 6,000 small and independent U.S. craft breweries.”



Charlie Papazian, founder of the American Homebrewers Association (AHA) and the Association of Brewers, set the stage for homebrewing back in the 1970s. His expertise and friendly tone assured people that making good beer was possible at home. He stressed his catchphrase of “Relax. Don’t worry. Have a homebrew” in his first book, *The Complete Joy of Homebrewing* and inspired millions to pick up the hobby of homebrewing.

Papazian (L), along with Charlie Matzen, formed the AHA in Boulder, CO.



In 1978, Papazian, along with Charlie Matzen, formed the AHA in Boulder, CO. They published the first issue of *Zymurgy* magazine, announcing the new organization, publicizing the federal legalization of homebrewing and calling for entries in the first AHA National Homebrew Competition. Today, the AHA is more than 46,000 members strong.

In 1982, Papazian debuted the Great American Beer Festival (GABF) in Boulder, CO. Now in its 37th year, GABF is the largest ticketed beer festival in North America with more than 60,000 attendees annually and its accompanying competition is one of the most coveted awards in the brewing industry.

The following year, the Association of Brewers was organized to include the AHA and the Institute for Brewing and Fermentation Studies to assist the emerging microbrewery movement in US. By 2005, the Association of Brewers and the Brewers' Association of America merged to form the Brewers Association.

Charlie revisiting the spot in Charlottesville, Virginia where he brewed his first batch of beer in 1970. Photo was taken in 1979.

When asked, "Charlie, did you ever imagine that beer would become this?" His answer is always yes.

"I had a playful vision that there would be a homebrewer in every neighborhood and a brewery in every town. But what I did not imagine, couldn't imagine, never considered, was the impact that craft brewing would have on our culture, economy and American life," mused Papazian.

Papazian will spend his final year at the BA completing many projects, including a craft brewing history archive project. The archive will house 40 years of craft beer history in the form of more than 100,000 publications, photographs, audiotapes, films, videos, and documents—including 140 video interviews of the pioneers of American craft brewing—and will be accessible to researchers via the BA. He will also deliver the keynote address at the AHA's 40th annual National Homebrew Conference, "[Homebrew Con](#)," in Portland, OR on Thursday, June 28.

Brewers and homebrewers are invited to share their well wishes and Charlie Papazian stories on the [AHA](#) and [BA](#) Facebook pages.



2018 Doug King Memorial Homebrew Competition

Thanks to all who participated in the 2018 Doug King Memorial Homebrew Competition.

There were 67 entries judged and 80 registered participants, judges, and stewards.

Best of Show Winners

Best of Show – Beer

Place	Brewer	Entry Name	Style	Club
1st	Rob Bradfield Co-Brewer: Erik Amaya	Flying Guillotine	25.1: Historical Beer	
2nd	Kingsley Toby	Second Sleep	26.4: Wood-Aged Beer, Other	Pacific Gravity Home Brewers Club
3rd	Bryan Hendrickson	Zephyr the Great DIPA	30.1: Imperial Anything	

Winning Entries

Category 1: (1 entry)

Place	Brewer	Entry Name	Style	Club
3rd	Israel Arrieta	La Rosa de Guadalupe	1.1: American-Style Pale Lager	Maltose Falcons

Category 2: (2 entries)

Place	Brewer	Entry Name	Style	Club
1st	Bonfilio Ruiz	Did You Take Your Pils?	2.3: North German-Style Pils	Yeastside Brewers [CA]

Category 9: (4 entries)

Place	Brewer	Entry Name	Style	Club
1st	Bill Moreland	April In Vienna	9.1: Vienna-Style Lager	Southern Nevada Ale Fermenters Union (SNAFU)

PlaceBrewer	Entry Name	Style	Club
2nd Derek Johnstone	Videogamedunkel	9.4: Munich-Style Dunkel	Long Beach Homebrewers
3rd Justin Abruzzo	Novemberfest	9.2: Marzen/Okttoberfest	Maltose Falcons

Category 10: (13 entries)

PlaceBrewer	Entry Name	Style	Club
1st Tiffany Ashrafi Co-Brewer: Benno Ashrafi	Hazy Nw IPA	10.1: West Coast Extra Pale Ale	Maltose Falcons
2nd Jerald Pike	Jerripa	10.3: American-Style Red and Amber Ale	Thousand Oaked Homebrewers
3rd Alfredo Rocha	Aguila Blanca	10.2: California Common Beer	Long Beach Homebrewers

Category 15: (4 entries)

PlaceBrewer	Entry Name	Style	Club
1st Derek Johnstone	Bock The Casbah	15.1: Maibock and Helles (Pale) Bock	Long Beach Homebrewers
2nd Todd Slater Co-Brewer: Matt Castellino	Doppel Play	15.4: Doppelbock	Thousand Oaked Homebrewers
3rd Israel Arrieta	Double Iced Claus	15.5: Eisbock	Maltose Falcons

Category 24: (13 entries)

PlaceBrewer	Entry Name	Style	Club
1st Bonfilio Ruiz Co-Brewer: Noe Tellez	Pancho Pantera Porter	24.2: Herb- and/or Spice-flavored Beer	Yeastside Brewers [CA]
2nd Samuel Staley	Snow On Kilimanjaro	24.2: Herb- and/or Spice-flavored Beer	Yeastside Brewers [CA]
3rd Alfredo Rocha	Soy De Rancho - Saison De 3 Bayas	24.1: Fruit- and/or Vegetable-Flavored Beer	Long Beach Homebrewers

Category 25: (7 entries)

PlaceBrewer	Entry Name	Style	Club
1st Rob Bradfield Co-Brewer: Erik Amaya	Flying Guillotine	25.1: Historical Beer	
2nd Israel Arrieta	Old Sleepy Pickle	25.1: Historical Beer	Maltose Falcons
3rd Bonfilio Ruiz	Soultaker	25.2: Experimental and Specialty Beer, Other	Yeastside Brewers [CA]

Category 26: (7 entries)

PlaceBrewer	Entry Name	Style	Club
1st Kingsley Toby	Second Sleep	26.4: Wood-Aged Beer, Other	Pacific Gravity Home Brewers Club
2nd Justin Bourret	Coast Live Oak Smoked Porter	26.2: Smoke Beers, Other	Maltose Falcons
3rd Reuben Shah	Westy Chesty	26.4: Wood-Aged Beer, Other	Pacific Gravity Home Brewers Club

Category 30: (9 entries)

PlaceBrewer	Entry Name	Style	Club
1st Bryan Hendrickson	Zephyr the Great DIPA	30.1: Imperial Anything	
2nd Glenn Heren	Trial and Error	30.2: Session Challenge	Long Beach Homebrewers

Christmas Party/Stuffed Sandwich Tasting

By Brent Yarkin

The Maltose Falcons did our annual holiday tasting at the Stuffed Sandwich in San Gabriel. 28 of us enjoyed some great beer and tasty sandwiches while learning about this year's all European selection (except the surprise flight!). This year we actually were able to start the tasting the earliest it's ever been thanks to our group getting there on time and getting their sandwiches early. Great job! We tasted 14 beers and all but one were over 5.9% ABV!



The special flight was four versions of Avery's Maharaja; 2009, 2011/12, 2013, and 2015. It was surprising to many of us to see how the hops really mellowed out as the years went on and the 2009 version tasted much more like a Barleywine rather than a double IPA.



Some of our top choices from the night were the 2009 Maharaja, Brasserie Fantome de Noel, Brouwerij St. Bernardus Christmas, and the Castle Brewery Samichlaus Helles (coming in

at a whopping 14% ABV!). For many of us, this was our first Samichlaus!

Marlene did a great job choosing the beers and Drew was "on point" with stories, explanation, and details about all of the beers. We can't wait for next year!

STUFFED SANDWICH PRESENTS
MALTOSE FALCON'S HOLIDAY TASTING
December 10, 2016

1. Rogue Santa's Private Reserve Red Ale 5.1% 2016 U.S.A.	7. A Very, Very, Very Special Holiday Surprise!!
2. Unibroue Ephemere Bleuet Blueberry Wheat Ale 5.5% 2016 Canada	8. Coronado Punk* in Driblic Ale brewed with Pumpkin and spices 8% 2016 U.S.A.
3. Brasserie St. Germain Page 24 Bier de Noel Spruce Ale 6.9% 2016 France	9. Buffalo Bill's Winter Ale Imperial IPA 8.5% 2016 Belgium
4. Anchor Merry Christmas/ Happy New Year Our Special Ale Dark Ale brewed with spices 5.6% 1996 U.S.A.	10. Brasserie des Legends Noel des Geants Belgian Holiday Strong Ale 8.5% 2016 Belgium
5. Eske Olku Spruce Brown Ale Unfiltered Ale brewed with Spruce 5% 2016 Sweden	11. Brasserie D'Achouffe N'Ice Chouffe Belgian Dark Ale with spices 10% 2016 Belgium
6. Goose Island Halia Belgian Style Farmhouse Ale with Raspberries - aged in wine barrels 5.9% 2016 U.S.A.	Happy Holidays to All! We hope you enjoyed this year's Selection of Holiday Beers!

APRIL

08 – Member Meeting At the shop!

22 – Shop Brew with Ed Kochanowski. Milk Stout. At the shop!

28 – Mayfaire judging. At [94th Aero Squadron](#), 16320 Raymer St., Van Nuys, CA 91406

MAY

No normal club meeting!

4-6 Southern California Homebrewers Festival - Vail Lake Resort in Temecula

14 Jeff Sanders Memorial Homebrew Competition @ Odd Fellows Lodge in Redondo Beach

19 Mayfaire Party in Acton

Shop Brew date TBD



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

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

Cost? A mere \$30 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 30

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