

Brews & NewsTM

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RIP SAM SAMANIEGO

Brews & News

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All material submitted for possible publication should be sent to: David Uhl at newsletter@maltosefalcons.com. Materials may be edited for length.

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Editor's Desk

By David Uhl, Newsletter Editor

Well, it's the new year. HAPPY NEW YEAR! I always look forward to the new year. It's ripe with possibilities, the chance for us to become even better brewers, beer judges and

people over all. I'm not exaggerating when I say New Years Day is my favorite day of the year. New year's isn't just the 1st day of the year, it's a chance for new birth and new life. It's a time of taking a good hard look at yourself, and saying "I can do better". Well, this year, I plan on becoming a better brewer, and a better board member. This year is an especially important one, because it's our 40th anniversary. With that in mind, let's party like it's 1999!

Volume 40 Issue 1 January 2014

<i>Editor's Desk</i>	2
<i>President's Report</i>	3
<i>Board Meeting Minutes</i>	5
<i>Publicity Director/ Shop Brew</i>	8
<i>Phantom Brewer</i>	11
<i>Membership Benefits</i>	12
<i>Secretaries Corner</i>	13
<i>Homebrewer profile</i>	14
<i>Grand Hydrometer</i>	19
<i>Membership Minutes</i>	Missing ☹
<i>Year in review</i>	24
<i>Your Board of Directors</i>	31
<i>Competition Info</i>	33
<i>Doug King Remembrance</i>	36
<i>Calendar of Beer Events</i>	39

Late Breaking News: As most of you know, Sam Samaniego (Pictured on the cover), the owner of Home of the Stuffed Sandwich, has been very ill for the last two or three years. Sam finally succumbed to his illness and infirmities on January 9th. Please remember Sam in your own way, and offer your condolences to Marlene and give her any comfort you can.

President's Report

By John Aitchison

2014 promises to be a great year for the Maltose Falcons. You all know that we are 40 years old this year: that is an accomplishment no other homebrew club has achieved. But while we want to celebrate our illustrious history, we plan on creating some of our own this year.



Some things are starting to fall into place. In early October (October 11?) we will have our 40th anniversary banquet at the Warner Center Marriott. Don't miss this one. Plans are still being developed, but plan on seeing kegs of every shop brew made in the last 12 months to go along with a Baltic Porter (recipe to be determined in February) brewed at Eagle Rock Brewery and maybe a real interesting barrel aged Firestone Walker beer. Plus a whole lot more. Stay tuned for details.

Coming up this month is the Doug King Memorial Homebrew Competition on January 25. We need judges, stewards, and most of all, entrants. Doug was a Falcon's Falcon. He loved the club and considered all members to be part of his family. I remember once at a Southern California Homebrewer's Festival, Doug refused to let me relieve him in our booth. He said, "The best beers and people in the festival are right here, why should I leave." Let's honor him and win his contest in this anniversary year. Craig Wickham did it last year, time for a repeat for the Falcons.

The contest is fun to judge and steward at. It is held at fellow Falcon Jeremy Raub's Eagle Rock Brewery once again. The beers are great, the setting is informal, and the rules aren't as strict as many contests can be. We judges are normally given a lot of latitude, and I've always had a great time. If you've got an interesting lager or specialty beer, please enter it by January 10 at the clubs website.

Also in January, Michael Bowe will be leading a shop brew. For those new to the club, Michael has won more homebrew awards than any other Falcon and is a two time Sierra Nevada Homebrewer of the Year. Before he sold it to Samuel Adams, Michael owned Angel City Brewing. He is mostly retired now, but will be brewing an Abbey Ale this month. How often do you get to brew with a Pro and keep some beer? Matt will have more details, but I'd suggesting signing up early.

At the February meeting we'll be picking a Baltic Porter recipe. I expect a lot of entrees, but I may be wrong. Bring at least enough beer for 50-2 ounce pours if you're bringing beer; the meeting will likely be crowded. A keg works fine. If you haven't brewed yet, do it real soon and use a boatload of yeast. And don't forget your chili; we'll be having our annual chili cook-off at the same time.

One last note, thanks to all who brought pot luck to the December meeting. I thought I was at a gourmet Las Vegas buffet, except the food was way better and the price was way cheaper. Just one more example of how good brewers tend to be good cooks and how Falcon's excel at both. There is no where else you can get great beer, beer education, wonderful food, and talk to good friends for six dollars. See you all at the January meeting.



BOARD MEETING MINUTES

By Irene Kaplan

MALTOSE FALCONS BOARD MEETING MINUTES

DECEMBER 17, 2013



Absent: Peter Sheppard

Next Meeting: January 21st at Tiffany's home.

Open Board Meeting – John would like to see the Board Meetings open to the general membership. It was decided that the best locale for this would be at the Shop in the morning before the general membership meeting on the Sunday. We would make clear that those that attend know this is a business meeting and they are welcome to sit-in and observe the Board at work. Should people have to RSVP?? Yet to be decided.

Treasurer's Report- Kent says our accounts are in very good standing. Steve asked Kent to find out what the hotel previously wanted in advance for a deposit for the Anniversary Banquet. Kent will check on this but remembers that they wanted at least 50% two weeks before the occasion.

Webmaster and Grand Hydro- Next month's presentation will be Craft Beer and Spirits. Drew will provide a 3/3 sampling from 3 different breweries.

Drew would like to have another judge or expert brewer sit in with him on the Troubleshooter's session.

The website transition is through and Drew is now working on getting the photos and newsletters to load properly.

It seems that the E-Mail Blasts are being opened by at least 50%. Great news! He did mention that events need to be posted in a timely fashion. Also that the Board needs to join Dropbox and deposit articles, notes, photos, etc.

Newsletter- The deadline for articles for the January newsletter is December 27th. Please have all photos and articles to Dave by then.

Activities – Once again the Warner Marriott in Woodland Hills will host our anniversary party. We will try to hire some people to handle the check-in this year so nobody is stuck at the front like in previous years. Matt thinks his nieces may be willing to do the job. He will contact them.

Steve will ask Jay Ankeney about how to get sponsorship for the party and also Mayfaire. We may be able to keep the costs down this way. He will also find out about getting a block of rooms.

Drew will be contacting his friend about possibly getting the Poxy Boggards and/or The Merry Wives of Windsor to provide entertainment at our banquet.

The Activities Committee is looking into possibly having a speaker as well.

Swag—There has not been a lot of entries for new logo designs. Chris mentioned looking at some of the old designs and using these. But also using Steve Rosolio's design for the shirts (both ladies and mens). Henley shirts were mentioned as a possibility for the men this time.

The glassware decided on will be the Tulip we used for the Mayfaire comp. Kent said we should just do a nice simple design, maybe something with the "Bird" bracketed by a 4 and a 0. We could get someone to work on this (Steve R. or Cullen?). Also people who attend the banquet may also get a taster glass.

Anniversary Beer – The two names left standing for our Anniversary Beer seem to be Longevity or Perpetuity. Drew will submit these to Jeremy. We all agreed that Longevity should be the name. Maybe Perpetuity for our Firestone Beer??

Drew will also contact Cullen about his Falcon tap handles for the beer that will be poured at different bars. Those people who enter the Baltic Porter contest MUST bring their recipes. Drew will send out a blast about this. If we get a lot of entries, then we will do a flight.

In addition to the official 40th Anniversary beer we are doing with Eagle Rock, we are brewing another special beer with Firestone Beer. Steve says that Firestone will brew whatever we would like. The beer that was chosen was an American Brown ale which will be barrel aged. Tiffany came up with the beer and thought aging it in Rum Barrels would be great. Steve or Matt M. will pass on this info to Matt B. from Firestone.

As for other activities, Steve will coordinate with Ed, Kent and Steve R. about the Eagle Rock Barleywine Project and getting things in gear about what to do with it, etc. Steve will coordinate all of this with Jeremy as well.

Publicity

Shop Brews-

December 29th - Richard Webster will be brewing Old Smokey with Steve Cook helping out.

January 18th - Michael Bowe will be brewing an Abbey Ale. It was stressed to let him know about the yeast ready in advance. Maybe see if Ladyface has some available.

February (date TBD)- John A. will be making his Adambier. If he is not up to it, then Rick Burnside will take over and make Dougweiser.

March (date TBD) -- Nancy Gold will be leading the women's brew with her famous IPA's of March.

Other News- Gary Glass would like to be at our banquet if he can. Beersmith would like to do interviews with us. He would like to do something on our Baltic Porter that is being brewed for the Anniversary and also on judging. It was decided that John will do the talk on judging and our Baltic Porter winner can talk about his winning recipe. We may also want two other people to talk about the style.

Burgermeister- Tiffany was given a great round of applause for the job she did on the Pot Luck Lunch in December. For the DKM Comp, she will call Jeremy at Eagle Rock to find out the name of the Tamale shop down the street and order food from there. We will have to remind judges who stay for an afternoon session to not have spicy salsas, so they don't wreck their palates.

For the DKM breakfast, it still needs to be discussed what we are serving and if Cullen will bring that food (like Jeremy did in previous years). Ed will contact Cullen about this.

She will be doing the chili-cook-off along with Peter and making sure all supplies are ready for it. Ed and Kent will bring extra power cords so everyone's entries stay hot.

VP Report – Surfliner still looming. Perhaps a thing of the past after this? Steve called Bob G. from the Barberians during the meeting to see if February 8th would work for the comp and have it at Surf Brewery in Ventura. Bob G. texted back and said he would ask their prez and get back to us.

John will check with the Church about booking the Hall for the Mayfaire judging.

Membership – Martin is coordinating with Craig Frump about making the Falcon's Badges. He has fixed the membership list and reports that we have 280 paid members.

Other Business – Kent said that we need to have everything out of the clubhouse on meeting dates so we can provide more seating for members. During large turnouts we could use the PA system to broadcast to those stuck in the patio. We might also look into having the meetings where we know that will be a large turnout at another venue.



"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

— [Abraham Lincoln](#)

December Shop Brew

by Matt Myerhoff

The final Club Shop Brew Session of 2013, on Dec. 29, continued the 40th Anniversary theme of brewing historic and award winning Falcons' recipes during the Club Shop Brew Sessions and stockpiling plenty of mind-blowing beers to be poured at the big 40th Anniversary Banquet.

December's brew session brought back a recipe that has become a club legend - Old Smokey Barleywine. Brew crew leader Richard "Beanie" Webster led the team to brew this famously delicious barleywine using Falcon Tom Wolf's original recipe, which has won too many awards to list name here. Suffice it to say that when the Board started compiling the list of classic Falcons recipes to brew for the 40th Anniversary, it was the first one named.



Richard, a 14-year homebrewer, was joined by Jason Byl, Tom Sisolak, Donovan Nebrekliovski, Michael Stavrakis, Rick Burnside, and Israel "Izzy" Arrieta, with technical support from Board Members Steve Cook and Kent Fletcher in brewing Old Smokey, a big, rich, deep, complex American barleywine that needs love and a long fermentation time. It had to be brewed well in advance to have it ready to pour at the Maltose Falcons 40th Anniversary Banquet in October. At the Dec. 8 club meeting, many of us were lucky enough to taste samples of Old Smokey, aged for many years, generously shared by the man himself, Tom Wolf, and it did not disappoint.

Richard shared some great tidbits about an exciting brew day with the kind of unexpected twists and improvisations that all homebrewers are familiar with.

"We had an exciting day. We followed Tom's recipe to the letter and everything was going great. We had a 3 hour mash, with 142F, 154F and 168F steps, and a 2.5 hour boil, and we ended up with 1.111 gravity. We used a new "Mondo Screen," a 5 ft. coil of 1 in. braided stainless steel hose that allows you to put as much hops in as you want, without using hop sacks, and at the end of the boil, the wort comes out perfectly clear



with no hop sediment. Izzy brought yeast slurry for everyone from Craftsman Brewing Co.

"All of a sudden, one of the guys came running inside shouting that the boil kettle was overflowing with wort. The immersion chiller had a leak, and it was putting water into the wort. We pulled off about 10 gallons and put it in another kettle on a separate burner. It brought our gravity down to 1.086 and the water was regular tap water, so we had to re-boil everything and add 15 lbs. of dried malt extract to get back up to our target gravity. We ended up with 55 gallons of wort. That added 3 hours to the brew day,

but we rescued it in the end. I was really impressed with the way everyone on the team worked together, and jumped in and adapted immediately to the unexpected snafu. It shows just how versatile and inventive homebrewers are. Murphy's law is really the homebrewer's law."

As always, friends and fellow Falcons stopped by to chat and share beers and snacks. Be sure to sign up for an upcoming Club Shop Brew Session this year! They are tons of fun, educational, a great way to get to know some fellow Falcons, and you get a batch of excellent beer out of it.

Thanks to Richard and the rest of the crew for a terrific day. Below is the original recipe for Old Smokey. However, the December Brew Crew's adventure has created a new twist on it that may be hard to replicate, and the Falcons look forward to sampling the result at an upcoming club meeting. Who knows, maybe it will also go down in Falcon's history.



Old Smokey Barleywine.

First Brewed By: Tom Wolf. Brew Date: 03/01/2000. Brew Type: [All-Grain](#). Beer Styles: [American Barleywine](#)

Recipe Category: [Award Winning Brew](#). [Classic Falcon Recipe](#).

[Batch Size](#): 5.0 gallons

Boil Time: 120 minutes

Original Gravity: 1.101 O.G.

IBUs: 73.3 IBUs

SRM: 22.0 SRM

Malt/Grain/Sugar/Extract:

22.0 lbs Belgian Pilsner

1.0 lbs Weyermann Crystal 90L

1.0 lbs Bairds Crystal 35L

0.25 lbs Dingemans Special B

2 oz Chocolate Malt

1.4 lbs Light Malt Extract

1.0 lbs Corn Sugar

Hops:

1.0 oz Northern Brewer Whole 90

1.0 oz Centennial Whole 90

1.0 oz Chinook Whole 90

2.0 oz Centennial Whole 0

1.0 oz Cascade Whole 0

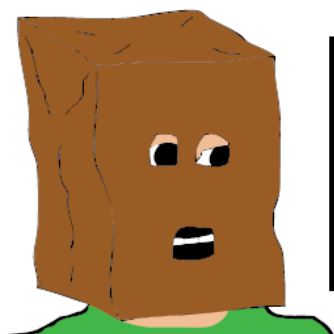
1.0 oz E. Kent Golding Whole 0

Extra Ingredients:

Irish Moss

Yeast:

Wyeast 1056



The Phantom Brewer

The Phantom Brewer

Editors note: This article original appeared in the February 2008 edition of Brews and News. If you would like submit a “Phantom Brewer” article, send it to: newsletter@maltosefalocns.com Your secret identity is guaranteed.

Kettle Caramelization

If you're looking for that extra kick of maltiness in your beers; then try adding this technique to your brewing repertoire.

Kettle caramelization is the process of boiling a small portion of wort (usually the first runnings) until the sugars in the wort begin to caramelize. This results in the formation of melanoidins, which contribute to a greater, more intense maltiness, as well as increased head formation and retention in your finished beer. Kettle caramelization will also create a darker wort than a typical boil, so keep this in mind if your goal is a pale-colored beer.

For all-grain brewers, this process begins after you have completed your mash, recirculated your wort, and are ready to begin lautering.

Turn on the flame to your boil kettle and allow the empty kettle to get warm. This will happen quickly, so be careful and be ready to move quickly (don't let your kettle get too hot). Allow about one gallon of the first runnings into your boil kettle, and watch it sizzle! The wort will reduce in volume and begin to caramelize, but be careful—DO NOT LET THE WORT BURN!

You can control the intensity of the caramelization in two ways. Either adjust the flame on your boil kettle, or allow more wort to run into your kettle. Once the wort has reduced

to about half the original volume (about 20 minutes), and has begun to caramelize, allow the remainder of your wort into the kettle, and proceed with your usual lautering and sparging procedures.

Extract brewers can also perform kettle caramelization, but will probably need to modify the procedure slightly. Once you have dissolved your malt extract (dried or liquid) in your boil water, remove some of your wort (let's say two quarts) into a separate pan.

Vigorously boil this wort on a separate burner on your stove top until the volume is reduced roughly in half. Then, add this portion of wort back to your main boil kettle, and continue the rest of your boil procedures as usual. The volume of wort you caramelize, and the extent to which you caramelize it, is entirely up to you.

Remember, burning and scorching can happen quickly, so be careful and watch this process closely. Kettle caramelization works great with malt accented beers like Barley Wines, Scotch Ales, Belgian Doubles, or Doppelbocks. It can also help give extra malt support in a Double IPA, or any *Imperial* beer you can think of. Try it out and enjoy an extra boost of malt flavor.

Membership Benefits

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(applies to purchases only)

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(applies to CO2 and all purchases—
except beer)

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(applies to beer, except happy hour, and food)

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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>

Secretary's Corner by The Alewench



(Irene Kaplan)

First off, a very Happy New Year to all of you. May this year bring all of us great health, great cheer and of course great beer.

The Doug King Memorial Competition will be happening on January 25th. Just think.... if you win, you will be brewing your beer at the Eagle Rock Brewery and have it entered in the GABF. What notoriety! A star-brewer is born! Details for entering are on the website.

And speaking of the Doug King Comp, we also need you to come and judge or steward. Please sign-up on the website ASAP and help us out. Some of you stewards will have the fine job of being in charge of pouring entries into pitchers from the kegs that will be entered in the comp. Always like to have a good keggin'-person. So sign-up now on the website too!

Chili, Chili, Chili. We saw at the potluck in December what a fine job all of you do cooking. Come and prove your mettle at the February Chili Cook-off. The winners will get fabulous, yes, fabulous prizes. Check out the website for details.

And last but not least, it is a ways off, but our Mayfaire Competition judging will be coming up at the end of April. Start brewing for this event. We will be calling on all of you once again to come and judge and steward for us. Believe me, your efforts are well-appreciated.

Okay, for real, last but not least, start planning for the 40th Anniversary Bash in October. As we get closer to the date, you will see lots of information going up on the website. When you brew, think about setting some of your libations aside to serve at the bash. Sign-up for the shop brews as well. We will be brewing recipes that have an award-winning history in the Falcon annals of brewing. The shop brews are a great day out of brewing, meeting fellow brewers to discuss brewing techniques, and of course, drinking beer and eating fine snacks (brought by you.....)

Til next newsletter, keep on brewin'

The Alewench

HOME BREWER PROFILE

This month, we profile Dean Lynn, Craig Wickham and Doug Harlan.

I'm very pleased that my 1st home-brewer profile is this group of men. All 3 have been very important in the history and success of the Maltose Falcons. Dean is one of my very oldest friends in the Falcons, and a mentor of sorts to me. Craig is a perennial winner of important contests, and earns his living from helping home-brewers such as myself.



Dean Lynn has been home-brewing since 1989, when he also joined the Falcons. After reading an article in the L.A. Times about the Home Beer Wine and Cheese-making shop, Dean went down to check it out and was talked into buying a kit by John Daume. Hearing the Falcons had won the California Homebrew of the Year award, Dean promptly joined up so he could go to the Anchor Party. He has been a Falcon and brewing ever since. In 1999, Dean switched over to all grain brewing, with massive amounts of help from Doug King. King helped Dean fabricate a HERMES system with an extra hot liquor tank.



Dean's favorite style brewing-wise is German lagers, and he enjoys drinking just about everything. Dean has won a number of awards, some of the more famous ones include the 2001 CA state Fair for his mead (we were drinking some during the brew day, and it is still OUTSTANDING!), and he was a co-brewer for last year's DKM BOS.

Dean has an interesting brewing philosophy. He's always tinkering with his system, trying to get the science down just right. And yet, he rarely uses a lot of the scientific tools available, like measuring pH or doing the iodine starch test. For Dean, brewing is about people. He loves the club and the people in it, and is always happy to share his home and his stash with his large circle of friends.

In addition to home-brewing, Dean has helped start a couple of breweries. He was involved in the beginnings of Angel City brewing with Michael Bowe, and was one of the founders, and still deeply involved in The Great Brewing Company (aka Hollywood Blonde).

Doug Harlan has been brewing for about 22 years, and been in the Falcons and the Falcons band since about 1995. He fell in love with a micro-brewed hefe, and when it ran out, he started looking for more craft beers in Celebrator, where he discovered the Home Brew Wine and Cheese making shop. He stopped by the shop, picked up a kit, and for some bizarre reason decided to add some dark grains to his hefe kit. I guess he was trying to make a dunkleweise. He bottled his beers in champagne bottles, and took them to a Raiders party without even tasting them 1st. The party was being hosted by none other than Booker T. Jones, and after some careful coaxing; the party guest tried and liked Doug's beer. Anyways, this was back in August of 91, and he's been brewing ever since.



Doug is partial to drinking and brewing Belgians, and is also one of the founding members of Hollywood Blond (along with Dean and MJ Raines). Doug does not currently have his own brewing system and has been brewing with Dean on his system for about 13 years.

Craig Wickham's first brew was an extract brew the recipe was from The Brown Bag Deli in Thousand Oaks after stumbling in there in November of 1993. The shop's proprietor (Joel) was a great introduction to home brewing for Craig, and sold him a few ingredients and told Craig that the only special equipment he would need was an air-lock. . On 11-3-93 Craig brewed a California Common Extract + mini mash. Craig kegged some of it and bottled some in swing tops. It tasted good despite the three times the word "oops" appears in Craig's brewing notes. Craig was definitely hooked on the hobby as he brewed his next beer on the day that the first one finished in the primary (11/11/93). It was not till Craig's 5th beer from the "Joy of Home Brewing"- "Winky-Dinky-Marzen" that he accidentally created a bunch of rockets. He has not over-carbonated a bottled beer since then.



Joel from the Brown Bag Deli referred Craig to the shop in Woodland Hills where the rest is history. He joined the Falcons right away after meeting David Janns at the shop in early 1994. Some of the early Falcons Craig encountered were brutal in their evaluations of his brews- and he credits that brutality a lot in finding out what he was doing right was doing wrong. Craig says he is forever indebted to those honest opinions, and is sure it helped him to eventually brew better beer. Craig also found that brewing mead is a way to get his wife Pam involved into brewing.

Craig has won quite a few awards, including being the brew leader for last year's DKM BoS. He also enjoys fixing and building and inventing things, so that part of the brewing process is also rewarding. Craig has kind of taken over keeping Dean's system in good repair.

When asked about his favorite styles, Craig replied:

“ Well I've been through the IPA's in the past and I have kind of gravitated to the porters and stouts and barley wines more recently- The Abyss and Black Butte from Deschutes and the Firestone anniversary brews are at the top of my list all of them behind many incredible homebrews from the Falcons and other home-brewers.”

His least favorite beers include barnyard, sour , and funky stuff. Craig went on:

“While I appreciate the expertise that it takes to brew them and I appreciate the unique flavors that the strange bugs can make..... they just don't always float my boat. On the other side of the universe there is probably someone that is not a fan of The Abyss, go figure. “

I asked Craig about his most incredible beer experience. His answer:

“Well winning the DKM, that in itself is one of the best moments that I have had in brewing. Doug King was a good friend and what was so special with the DKM win is that he helped build part of the system that the BOS beer was brewed on. Other great experiences include the Falcon bus trips combined with the Anchor Party, and then there is The Oregon Brewers Fest it's incredible, you must go! Then there was getting to brew a couple of times at BJ's in Woodland Hills with the Falcons and down at Stone in San Diego for an AHA Rally those were pretty special too. I've found that being an active home-brewer in a great beer club opens a lot of doors socially. Most people are interested for the first few minutes, however I know that people get tired of me going on and on about beer but I don't pay any attention to it. They usually just walk away and Pam says- "Can't you talk about anything else?"NOPE! “

“Home brewing is the best hobby I've ever had, I get to drink my mistakes as well as my successful brews. I get to have a great group of people that I can call friends and I can always count on some great tasting experiences at any Falcon event.

In celebrating our 40 year Anniversary (I guess I've been there for almost 20) I want to say thanks for all the help and encouragement along the way- The Falcons Rock! “

So, you're probably ready to see Dean's set-up. On this particular day, the gang, led by Dean, was brewing their entry for the Falcon's 40th Anniversary Baltic Porter. I've tasted Dean's porters before, and they are phenomenal. I consider Dean one of the finest porter brewers in America. Anyway, as is typical for Dean, something broke early on. Dean's system is awesome, but it's also quite old, and is out in the weather quite a bit. In this case, a strut holding up the boil kettle broke. To the rescue come's Craig Wickam, ripping out the old rusted piece of strut, moving a few holes around and re-mounting. We are now ready to brew!



Dean uses a chest-style cooler with a PVC collection line and a copper sparge manifold. After the grain is added, the sparge manifold is connected into the recirculation line. The sparge manifold is adjustable for height, so Dean never has to worry about hot-side aeration. In this case, Dean was doing a single step infusion.



After the mash and recirculation, Dean has 2 different brew pots he can use. He typically dedicates one for 1st

runnings, and the 2nd of second runnings. But he will switch back and forth to make sure the OG of the 1st running is correct. Amazingly, the second runnings tank has produced a lot of award winning beers.

Extra HLC HLC with recir manifold 1st runnings 2nd runnings



The boil kettles have a fairly small screen at the bottom to strain out the hop remnants. Dean says this really helps with clarity and off-flavors.

Unfortunately, I was unable to stick around long enough for the boil to finish and help with the carboys.



Screen laying in bottom of boil kettle and screen installed.

I did, of course, stick around to eat lunch. Dean with his lovely wife, Diane, have been entertaining at their home for years. Like Dean, Diane is a superb host, and I wish we could get her into our little club! This time, she prepared a delicious beef chili with home-made jalapeno corn muffins. YUM!!!!



Another great thing about brewing with Dean and his crew is there's never a shortage of vintage and interesting beer. One of the beers we sampled was one of the very 1st batches of Hollywood Blonde ever made. For a Kolsch style beer as old as this one, it wasn't half bad.

Not to be outdone, Doug brought the last known bottle of Dean's State of California BoS Mead.



And finally, no brew day is complete without the neighborhood dog paying a visit.



PROST!!!!!!!

Grand Hydrometer

Drew
Beechum

Grand Hydrometer December 2013

Holiday Ales

Drew brought 5 beers for us to sample. We'll see if we can hold it to that. As a general rule, the stereotype for holiday ales is an over-strong British winter warmer. ie: This is a nice stronger than usual winter beer because I can ward off the extreme chill of a Los Angeles winter with it.

California has an interesting problem. It has SO many excellent craft breweries in it, that out-of-state craft breweries don't bother exporting to us. The 1st beer on Drew's list, is a notable exception.

Drew plans on doing another book where he interviews craft brewers. He will forbid the phrase "well-balanced". Every craft brewer claims that balance is incredibly important.

One of these beers (the 3rd) started a trademark war over the name "Narwhale". A small brewery in NY were going to call themselves "Narwhale Brewing" Sierra Nevada sued them over it, and won. Sierra Nevada, in a fit of brewing brotherhood, allowed Narwhale Brewing to sell off all of their merchandise.



Jolly Pumpkin decided to concentrate on the "weird", where they dedicated themselves to just a little weird beer to each state. They ended up in all 50 states fairly quickly. Patrick has dedicated himself to building a very loyal base, where people actually hire "proxies" to go purchase the specialty beers for them.

Great Divide
Hibernation Ale: Unlike most holiday ales, which get pushed up further and further like the new car model years, this one was not even brewed until



September. It has a big, malty fruity flavor, with 8.7% ABV. Not huge by American standards, but huge by British standards. Has a little bit of cocoa, little hops, but it still gets you into trouble. This is an incredibly malt-forward beer. Drew says this is a classic example of the style.

Ninkasi Slayer.
Ninkasi is out of Eugene Oregon, which is only 6 years old, and yet, they are now producing 100,000 barrels a year! Obviously, they are doing something VERY right. Ninkasi is the Sumerian goddess of beer, and is the oldest piece of known writing. The “Hymn of Ninkasi”



is a recipe for beer. We like to think we are a “beer culture”. We had NOTHING on the ancient Sumerians, Egyptians and Babylonians. They built entire civilizations around their beer! This is being billed as a double-alt beer. Drew gets a lot of fruit and bubblegum, along with lots of Munich malt. The flavor is dry and biscuit. Hops are very restrained. The membership agreed, it was well-balanced!



Sierra Nevada Narwhal. This is part of Sierra Nevada’s “hype train” effort of keeping beers new and interesting. The “hype train” has long been used by other craft brewers to keep their consumers interested and engaged, and now Sierra Nevada is finally getting into the game. This is part of their “High Altitude” series, at 10.2%! The hops and mineral content are incredibly well balanced. And the 10.2% ABV is ridiculously deceptive. You can get in trouble with this beer very quickly!



We are done with the world of stouts, we now enter the world of Belgians:

N’ice Chouffe: From Brasserie d’ Achouffe. They claim their name means “gnome”. It doesn’t. It ends up, most brewer’s stories about the origin of their beer is complete and unadulterated bull-shit.



The Bruery "Six Geese".

N'ice Chouffe won the taste-off.

A Holiday treat: A bottle of Anchor Steam bottle made for the Duke of Bourbon, made in 1992! MB Raines donated it to the club. Very oxidized, No hops. Still, it held up very well.

Little Egypt: Kent Rhude, member of BJCP. Kent went to Siebel and worked at BJs in Woodland Hills and Oxnard. Kent's wife (Jennifer) attended the meeting with him. The company was named after the Egyptian 1st belly dancer who came to the U.S.. We started with



the Mosaic APA. Quite sessionable. Made several comments about how hard it was to "balance".

2001 Matlose Falcons Sami-Claus. The Falcons picked up an annual shop brew, led by Kevin Rhude, to replace the Sami-Claus that the other brewers would no longer make. This one started out at .1140! It's a HUGE beer that was brewed largely with extract because the Falcons simply did

not own a mash-tun big enough to make this beer from all-grain. Huge alcohol flavor, some oxidation, some raisins, etc.. This beer is now 12 years old, and still pretty damn good. Started with a Bavarian lager yeast and finished with a sherry yeast. They started out making small batches of beer just to get yeast cakes to make a starter for this beer! They did a very strong oxygenation at pitching.

At this point, Drew gave an excellent talk on the differentiation between wine yeast and beer yeast. Turbo-distiller's and wine yeast is designed to ferment very simple sugars; basically monosaccharides (fructose, sucrose). They will do okay on disaccharides. They do very poorly on complex sugars like maltose and maltotriose. The reason for oxygenation is to increase the production of sterols. Sterols give the yeast a much stronger yeast cell wall, and give a better product. Drew actually pressure pressure-cans his yeast starters!

Sami-Claus 02. Like the 01, no sparge. A little more oxidized and sour characteristic. '02 WAS Drew's favorite, but it hasn't held up as well as he would have hoped.

Sami-claus 03. Some light sherry notes, some honey. Nowhere as oxidized as the 01 and 02. Very clean. We have obviously figured out how to store this. 14% ABV! Special thanks to Kevin Barononski for shepherding these beers!



Grand Hydrometer's tasting notes below.
Keep reading!!!!

December 2013 Troubleshooter's Corner Notes

After a long and healthy Holiday ale tasting - we moved onto a quick swing around the block and performed lunch time examinations on the beer. Once again, nothing horrible.. just a few things dodgy and quickly corrected - (As always - brewers are anonymous unless they wish to share their name with everyone)



Drew showing his usual professionalism....

Possibly Too Thin Porter

Next up was a porter that the brewer was worried was "too thin" and not to their liking. The beer presented with an obvious fruity ester (apples, plums) that was completely yeast derived. After looking up the yeast strain, it was discovered to be the Ringwood strain - one of my least favorites because it has a nasty habit of being a dirty yeast that leaves it's mess laying around in the form of excess diacetyl and other characters (and yes, it's an ester bomb). Fortunately, this beer didn't have any of Ringwood's characteristic diacetyl butteriness. After talking with the brewer and their expectations, it seems less like the beer has any overt flaws, even the ester profile falls at the outer edge of the style, and more like the recipe just wasn't what they were wanting. The body did fall out to a thinner side towards the finish (as I would expect), but it was lacking in any of the harsh acrid roast notes. Brewer was advised that if they wanted a "thicker" beer, they should consider increasing the amount of mid range (40-80L) crystal/caramel and add a body boosting adjunct like unmalted barley or oats.

West Coaster Flabster Amber

This was a beer that had the brewer worried mostly because it wasn't what he was expecting. The initial nose was toasty with a grassy grain character stopped by a mild phenolic approach. At first the focus was on the water - did it still have chlorine or chloramine in it? - no. Moving on the beer itself continued to have a clean toasty malt presence, but more of the phenols and a very watery feel to the beer. So, this points to a few things in our minds - the phenols are likely to be from the hops, they're mild and are paired with a tannic tea-like note that I usually associate with hops. The watery middle and finish to the beer makes you wonder if there isn't an issue with the mashing temps - as in the beer was mashed too long at too low a temperature. Brewer was advised to check their thermometer to make sure their hitting their actual mash temps.. (I believe this was the first all grain batch as well, so you know how that goes).

Phenolic Marzen

The next two beers were from the same brewer and I think really helped us cleave his problem in twain. The first beer was a marzen that presented with a number of great marzeny characters. It had sufficient body to support a rich Munich malt flavor without being cloying and obnoxious on the palate. However, the beer presented with a very clear medicinal chlorophenol aroma that screams "water issue". The brewer procures his water from a commercial RO machine setup. If those machines are properly maintained, then they work fantastically, the problem is that many of them aren't. Even maintaining a home RO system is a pain, let alone one that's filtering unknown gallons of water per day. Brewer was advised to buy some chloramine test strips

(find them as aquarium test kits) and check the water coming from his commercial RO source. Also, I'd recommend keeping some campden tablets or potassium metabisulfite on hand to be sure to drive off any chlorine/chloramine.

Shop Brew Porter

This was the second brew from the Marzen brewer and came from a Shop Brew. This batch was dandy and just fine. No phenols, no esters. It had a light hammy, smokey thing going on, but I find that a lot in dark beers with minor yeast health issues. The Kiln Coffee used in the recipe really shines through. So why did this beer help us focus on the brewer's issues? Well, it proved that they can pull off fermentation and packaging without introducing any problems. This helps us focus on that first part of the hobby and helps indicate that the issue lays a little earlier in the mix. So - useful tip - having issues? Frustrated? Try brewing outside your normal space, either with a friend or at one of our Shop Brews.

Hazed Up IPA

A tale of two beers and the importance of maintain a smooth control over fermentation. This was a beer that while waiting for packaging experienced a chest freezer outage. The temperature wildly fluctuated and I believe ultimately the temperature crashed due to the weather outside (my notes don't indicate - if I got this wrong, please let me know!). The IPA brought for sampling was cloudy and hazy where it's cousin, pulled from the chest freezer before the conking, wasn't. There was also an issue with diacetyl going on - probably from the yeast failing to have sufficient clean up time. The brewer was advised - steady temps are better than colder temps and you can use US-05 to clean up the diacetyl. Brewer should have also been advised that Gelatin or Super-Kleer are your friends when dealing with hazy beers. (I plead the 3 big samples of Falconsclaws prior to the tasting)

Kaffir Saison

Kaffir, a staple of Thai cuisine, always seems to be on the verge of "popping". Instead, it's been relegated to a background player appearing from time to time when a brewer stumbles on it or wants to make a "different wit" - seriously go look, I think 3/4's of the brew applications of kaffir is in wit beers. This brewer mostly wanted feedback on was it too much. The answer is no. They used 2 grams in a 3 gallon batch and held it at 64F in the beer for 1 week. I liked where the kaffir character was - it was there, but not "HI! I'M KAFFIR - DO YOU WANT TO BE FRIENDS?". However, the brewer wanted a little more character, so we advised caution and at a try and 2.5 gms for three gallons for the next batch and keep using Wyeast 3711 since I feel that will better compliment the "tropical" nature of Kaffir.

Lavender Honey Blonde

Last beer as the meeting was called back to order. As opposed to the Kaffir beer, this was a Lavender bomb. Almost, but not quite [Tsar Bomba](#) Lavender Bomb. This was made with 3/4 oz of lavender added to the secondary of a 5 gallon batch. Too much and I like Lavender a lot. The base beer was dandy and therefore the only adjustment needed is a touch less of the lavender.

And that was your troubleshooter's corner for the month of December! As always, if you have a beer you'd like close feedback on, just bring it to the club meeting and wait for the call to adjourn to Troublesooter's. We promise to give you our honest opinions with an eye towards improving your brewing process or how to tweak a recipe!

A YEAR OF FALCONRY

It's been an exciting 39th year for the Maltose Falcons. Check out the photo-spread!

JANUARY



Judging Best of Show at the annual Doug King Memorial home brew competition.

Craig Wickham, Doug Harlan, A Dean Lynn win with their Honey Hibiscus Blonde Ale.



Ed Kochanowski, leads the shop brew crew making his famous Red Rye IPA.



FEBRUARY



Falcons get a new brew pot. We now have almost a 2 barrel system!!!! (A 1.66 barrel system) That's 8 slots for each shop brew. Yeah baby!

The Falcons have their annual Chili cook-off, this time with valuable prizes awarded. Congratulations to:

Winner - Ethan Adams 3 4-packs of Bigfoot and a free year's membership

2nd Josiah Blomquist- 2 4 packs and one year membership.

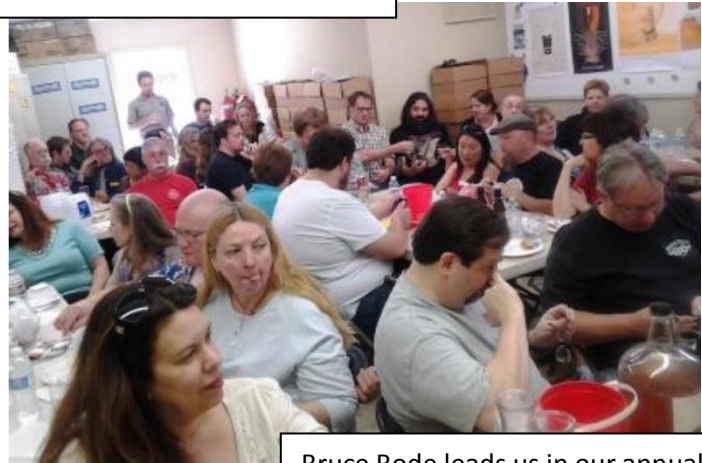
3rd Place Steve Rosolio 1 4-pack of Bigfoot



MARCH



Somebody (probably trying to be helpful by ensuring that her carboy is air-tight) puts a plug in Nancy Gold's carboy underneath the tin foil. Fortunately, she was not in the room when it exploded. Here is a picture of one of the shards embedded in her ceiling.



APRIL



Our very own president, John Aitchison, makes it into the finals for the Golden Road Mystery Hop Challenge.

Bruce Bode leads us in our annual mead tasting, We sampled 35 meads!

MAY

Judging and the “Bird” for the Mayfaire competition and festival. Things get really rocking when the sun sets! Notice how everybody looks like they are the Children of the Corn.



Kent Fletcher and Nancy Gold lead a shop Brew, attempting a beer inspired by Curieux from Allagash.



JUNE

Members of the Maltose Falcons invade Philadelphia for the American Homebrewers Association Conference. No reportable fatalities occurred.



JULY

Our annual bus trip. This time we made our way down to San Diego with stops at Breakwater Brewery, Societe, Whitelabs, Ballast Point and Alesmith. And no, the bus shot is not blurry, you are just drunk off your ass.



AUGUST

Sunfest! Unfortunately, it looks like nobody took any pictures!

SEPTEMBER

Election time for the Falcons. The New and old board had a common meeting to make sure the transition was smooth.

ELECTIONS
PRESIDENT: CULLEN DAVIS, JOHN A, Tom Hamilton
VP: ED K, Tom Hamilton
SECRETARY: IRENE KAPLAN, Tom Hamilton
TREASURER: KENT FLETCHER, Tom Hamilton
PUBLICITY: NATT MYERHOFF, Tom Hamilton
MEMBERSHIP: MARTIN CARHAN, Tom Hamilton
ACTIVITIES: STEVE COOK, CHRIS MOON, Tom Hamilton
GRAND HYDRO: DREW BEECHUM, Tom Hamilton
BURGERMEISTER: PETER SHEPPARD, TIFFANY FAIRBROTHER
NEWSLETTER: DAVE UHL, Tom Hamilton
WEBMEISTER: DREW BEECHUM, Tom Hamilton

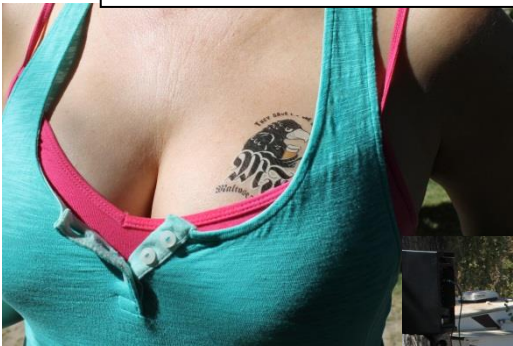


OCTOBER

Well duh. It's time for Oktoberfest!



Oktoberfest! Kent spent the day playing tattoo artist, and Bruce forgot to bring his keyboard.



NOVEMBER

Maltose Falcon Members start brewing Baltic Porters in a quest to create the official 40th Anniversary beer. The winner's beer will be brewed by Eaglerock Brewery and distributed throughout L.A.





Dean Lynn, Craig Wickham and Doug Harlan making their entry.



Rick Burnside and Beanie Webster collaborating on their entry.



David Uhl working on his entry.

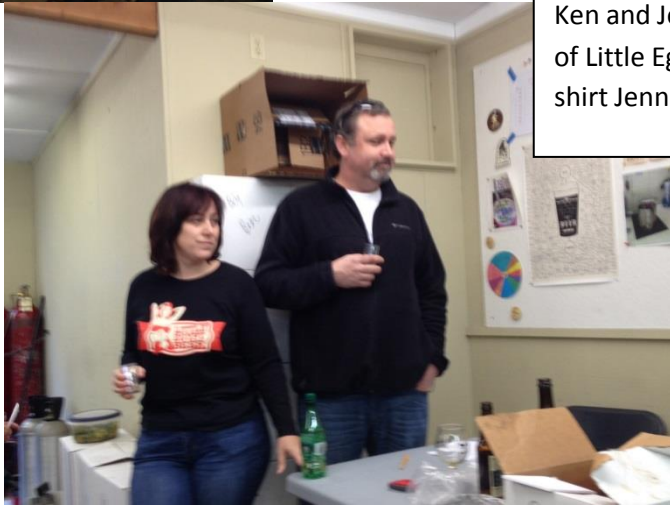


DECEMBER

The December meeting was amazing. A HUGE hall for the "Spark of Love" Toy Drive, and the founders of Angel City Brewing, Little Egypt Brewery and Great American Brewing were all there!



Ken Rhude – founder of Little Egypt getting down! Brewing.



Ken and Jennifer Rhude – Founders of Little Egypt Brewing. Note the shirt Jennifer is wearing!



The Rhudes with Micheal Bowe (on the left). Michael started and then sold Angel City Brewing and bought a dingy with the proceeds. Oh, and the dingy came with its own yacht.



Dean Lynn (in the white shirt), founder and owner of Great American Beer Company (Hollywood Blonde).

Board of Directors

Contact information for each member is on the 2nd 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
2nd Vice-President

2014 Doug King

memorial homebrew competition



\$8 per entry
Entries are due
January 11, 2013

Judging will take place on
January 25, 2013
At Eagle Rock Brewery

Best of Show Winner
will be brewed by
Eagle Rock Brewery



Drop off or mail to:
Home Wine, Beer and
Cheesemaking Shop
22836 Ventura Boulevard
Woodland Hills, CA 91364

Drop off at:
Eagle Rock
Home Brewing Supply
4981 Eagle Rock Blvd
Los Angeles, CA 90041

The Maltose
Falcons



For full competition info, to enter your beers, or register to judge check out:
www.maltosefalcons.com/comps/2014dkm

Home-brew Competition Schedule

January	February	March
<p style="color: red; font-weight: bold; margin: 0;">25</p> <p>Wet Your Whistle Homebrew Competition Lebanon, PA Contact: Cheryl Umberger Phone: (717) 274-2424 Entry Fee: \$5.00 Entry Deadline: 01/20/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">25</p> <p>Barley Legal Porters, Stouts, and Winter Beers! Maple Shade, NJ Contact: Devin Garlit Phone: (609) 634-6209 Entry Fee: 7 Entry Deadline: 01/15/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">25</p> <p>2014 Doug King Memorial Homebrew Competition Woodland Hills, CA Contact: Ed Kochanowski Phone: (818) 917-2467 Entry Fee: 8 Entry Deadline: 01/11/2014</p>	<p style="color: red; font-weight: bold; margin: 0;">15</p> <p>All-American Homebrew Competition (U.S.-vs-The World) Cincinnati, OH Contact: William Magnuszewski Phone: (513) 252-8767 Entry Fee: \$7.00 Entry Deadline: 02/06/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">21</p> <p>America's Finest City Homebrew Competition 2014 San Diego, CA Contact: Dominic Fountain Phone: (619) 920-1449 Entry Fee: \$7.00 Entry Deadline: 02/12/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">22</p> <p>Celebrewtion 2014 Sacramento, CA Contact: Ron Davis Phone: (209) 351-1809 Entry Fee: \$7 each entry Entry Deadline: 02/10/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">28</p> <p>The Brewmeister Winter Competition Folsom, CA Contact: Casey Kaminski Phone: (916) 798-8664 Entry Fee: 5 Entry Deadline: 01/31/2014</p>	<p style="color: red; font-weight: bold; margin: 0;">01</p> <p>Romancing the Beer 2nd Annual Homebrew Comp Thousand Oaks, CA Contact: Tim Kazules Phone: (805) 870-5109 Entry Fee: \$7.50 Entry Deadline: 02/14/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">15</p> <p>World Cup of Beer Oakland, CA Contact: Caleb Shaffer Phone: (510) 499-5561 Entry Fee: \$9 Entry Deadline: 02/12/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">23</p> <p>Battle of the Brews -- Craft Cup Homebrew Competition Santa Rosa, CA Contact: Evan Lobisser Phone: (541) 221-0079 Entry Fee: \$6 per submission Entry Deadline: 03/01/2014</p> <p style="color: red; font-weight: bold; margin: 10px 0 0 0;">29</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>Merlin Standings</p>		



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.

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 Moorman had this to add about Doug King.



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,

Doug and I became friends shortly before his accident. He was reserved in who 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 meeting 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.

RIP 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 Dougweiser 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.

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

JANUARY 2014

- 10 - Brew 101 at the shop 6:45 PM
- 18 - Club Shop Brew - "Xerxes, Beer of the Gods" Belgian Strong 8 AM
- 25 - Doug King Memorial Competition 8 AM at Eagle Rock Brewing
- 28 - All-grain Brewing And Equipment Class 6:45 at the shop

FEBREUARY 2014

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

MARCH 2014

- 2 – March Meeting



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"