

Brews & News

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A Publication of the Maltose Falcons Home Brewing Society

Volume 40 Issue 6 June 2014



and party they did!!!!

Brews & News

Vol. 40, No. 6 June 2014

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

David Uhl

CONTRIBUTORS

David Uhl, John Aitchison, Drew Beechum, Matt Myerhoff

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Brews & News is the monthly newsletter of the Maltose Falcons Home Brewing Society. It is distributed via e-mail to the membership during the first week of every month. Members may also access the current issue and archived editions, by logging onto the Web site www.maltosefalcons.com, and clicking on the Appropriate PDF file.

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

Deadline for July issue: June 27th.

Maltose Falcons Board 2013-2014

President, John Aitchison

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, Cullen Davis

vicepresident@maltosefalcons.com

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secretary@maltosefalcons.com

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treasurer@maltosefalcons.com

Membership Director, Martin Carmen

membership@maltosefalcons.com

Publicity Director, Matt Myerhoff

publicity@maltosefalcons.com

Activities Director, Steve Cook

activities@maltosefalcons.com

Grand Hydrometer, Drew Beechum

grandhydro@maltosefalcons.com

Burgermeisters, Peter Sheppard, Tiffany Fairbrother

burgermeister@maltosefalcons.com

Newsletter Editor, David Uhl

newsletter@maltosefalcons.com

Webmeister, Drew Beechum, Dana Cordes

webmaster@maltosefalcons.com



Well, Mayfaire is over. Unfortunately, I missed it. I was out with an illness. But, from all accounts, it was a fantastic success.

Now we ramp up for the busy months of June and July. Lots of information about what's happening over the rest of the summer in the President's column and the board meeting minutes.

As always, I'm looking for content. Go on vacation? Write up a blurb on some of the beer places you went. Have an interesting brewing story, write it up. Maybe you had an awesome success or a terrible disaster that a fellow home-brewer can learn from.



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President's Report

President's Report

By John Aitchison

Mayfaire 2014 is now history; another great time was had by those in attendance. The band was tight, the food was delicious (thanks Peter), and the beverages were tasty. If you've never been to one of our parties, you're missing a lot.

This summer promises to give us lots of opportunities to enjoy our hobby. The June meeting is coming up in a few days on June 1. Bruce Brode will be conducting his mead tasting sometime in June as well; more later on that. At the end of the month on June 28, we will bring back "Brew with a Falcon" which is an opportunity for all to learn from more experienced brewers and maybe take home some beer.

So far Drew has signed up to host an event in Pasadena. I'll be hosting one at my house in Northridge as well. I was planning on brewing a Bohemian Pilsner. Yes, we'll be using Pilsner Urquell's Triple Decoction mashing technique,



100% Floor Malted Moravian malt, and Saaz hops. My system should be able to handle 25 gallons so at least 4 other brewers can leave with beer; maybe 5 if we all take 4 gallons each. Drew is handling the details on signing up. We can use more brewers to make this a county wide event.

August promises to be a big month for us as well. The Strand Brewers normally host their Bike Pub Crawl; Falcons always are invited and attend. Of course we'll be having our annual Sunfest party

on Mt. Pinos. We're also trying to put together something with Roger Bott of the Lab Brewing.

One new event for us is the Lake Arrowhead Beerfest. Jim Grant of the Mountain Brewers graciously invited the Falcons to join them, the High Desert Brewers, and a number of commercial breweries like Stone in a beer festival on August 9. There will be lots of homebrew and lots of commercial beer. Best of all, the price is FREE if you bring a keg. But campsites, motel rooms, and lodges one can share are going quick. Arrowhead normally is busy in the summer; a beer festival only makes it more so.

July has some interesting events as well. Sierra Nevada is celebrating the opening of their new Asheville, North Carolina brewery by having a "travelling beer camp". It will be in San Diego on July 20 and every brewery in Calif., Nevada, and Hawaii has been invited. It will be huge. A number of Falcons are already planning on going. Get your tickets now (if it's not too late).

Craig Wickham and I and I'm sure other Falcons will be going the other way to the Oregon Brewers Festival. I've always wanted to march in a parade with a beer in my hand and stop traffic. The festival is one of the oldest in the country and 80,000 people will attend sometime in the period of July 23-27. I always wear my Falcon shirts; it often gives you perks that other people don't get. Yes, we are well known up there as well.



BOARD MEETING MINUTES

By Matt Myerhoff

Editor's note: Irene was attacked by zombie-jelly fish while on vacation. Matt was good enough to jot down some notes so Irene could be de-zombie-ized. She should be back to normal by the general meeting.



Treasurers Report:

Discussion about lost money from Mayfair campout. Kent and Drew will track down the few people who didn't pay, he and Drew know who they are, and they didn't not pay on purpose, just had some trouble figuring out the event payment. 35 people paid \$20 each, 5 people paid \$10 rv fees. Cost was \$726 for camping, \$1000 for food and ice. Loss of approx \$220.

Kent purchased a "square" to enable credit card purchases on an ipad or iphone. Board decided that we can try using the square for lunch purchases at meetings. OK as an experiment, and to ease people into it, to set credit purchase for lunch be \$7 instead of \$6. We have to keep lunch at \$6 because the goal is not to make money, but to keep people from getting drunk.

Activities -

Board decided to make Sunfest Aug. 23 at Mt Pinos campground.

Hangout at the Lab, possibly with stayover at hotels nearby - as an alternative to Sunfest. Board is unclear how this is a homebrew club activity, since we can't bring or pour our own beer. Irene would provide more details or look into this further. Question about this for future activity.

Lake Arrowhead -

This is not an official Falcons club event, ie - we are not in charge, hosting, responsible, etc. Just being there and bringing beer. So far about 8 people with about 17 kegs are confirmed.

Mayfair post game -

Board agrees that we need wristbands to keep track of people who paid for an event where that's necessary. Some people at Mayfair had not yet paid, but were there drinking.

Bad behavior - Board agrees on strong boilerplate language spelling out that if you bring a guest, you are responsible for that person's behavior, damages etc.

Mead tasting - Drew volunteered to fill in for Bruce if he can't do it (June 22). John A - should contact Bruce to discuss some kind of plan to keep the number of people attending under control, and ensure that the people really are mead aficionados, that there is room for the folks that have attended this for years.

Torrance area brewery bus trip - Yes, board agrees, great activity let's do it. Possibly in partnership with Pacific Gravity to get enough people to fill a bus. Chris and Drew making a plan.

Ladyface big brew day - Board says hell yes, let's pursue this. Kent should talk to Cyrena, make sure its ok and figure out a date and the basics of how we do it (how many people, do they pay, etc.)

Vice President

Swag - hold till next opportunity. Cullen wasn't there to discuss.

DKM, BOS, Merlin Cup - Nancy will order the metal mug. Craig is working on the bird.

Mayfaire Competition - Discussions on how to improve the problems with not enough food for the judges etc. At such events, burgermeisters, board, and others who volunteer to help out for the event must manage the food a bit so that people are not doubling up on food leaving others without any. We can't have the judging being disrupted for the sake of getting the food right, since the judging is the main reason for the event. Possible ideas - give everyone a food ticket. Always have at least one person staff the food tables.

Pacific Brewers Cup - Ed is talking to Carl. PG just wants help. The Board agrees that we shouldn't be host, but happy to try to help a bit. There will be discussion of sponsorship, and they should talk to Jay Akeneny about it, he's the expert.

BJCP exam and classes -

The May 31 class is not cancelled, its going forward.

Mead exam -

John, Drew, Bruce and Pam can teach the classes.

Publicity -

No May shop brew (we had Mayfair campout, and not enough animus from those who can lead shop brews).

June shop brew - Kent and Nancy will likely lead this one (they do it every year in June). No exact date or beer style yet.

Alex and Chris Moon want to lead a shop brew together in July and do a Belgian tripel. Drew had said he'd do July, but volunteered to let them have it. July 13 is July club brew.

July 6 is July club meeting. Kent will ask John Daume if the club can hold the July meeting at Custom Crush winery.

Brew with a Friend - (we've seen all the notes since then. Only thing to add is that the board agreed that the club should give each brew host \$50 to buy some food for those attending.)

Next board meeting is Tuesday June 24 at Peter's house. 3645 Cardiff Ave., #311, Culver City.

Swag - No progress on caps. John should contact Cullen to follow up on that. Women's shirts are in, and we have 40 at \$15 each. Mens coming shortly.

Here is the swag that is currently available:



Great Taste T-Shirt: It T-Shirt time! Modeled by our very own designer, Cullen Davis, it's our newest T-Shirt! A spiffy ringer T and a great riff on familiar to the beer world! Shirts will be available for pickup from our treasurer Kent Fletcher at the Club Meeting or Oktoberfest. Don't wait! Supplies won't last! **If you want to pick up your shirt at the Shop, note that in the "Comments" section at the bottom of the check out page! We'll send you an email when your shirt is at the Shop, usually the next day.** Available in S, M, L, XL, XXL, and XXXL. Cost: 12 bucks. Available on line or at the meetings.

We have women's T-Shirts! ("Finally!", say the women of the club - tired of the patriarchal tyranny of men's t-shirts)

They are available in "Tiffany Blue" and feature the club's 40th Anniversary Logo on the back with the club's initials in gothic on the front.

Orders may be picked up at the Club Meeting. Cost is 15 bucks, and they come in S, M, L, XL and XXL.

Check this bad boy out - it's an official Maltose Falcons Stainless Steel Growler (64oz). It's double walled with a vacuum in between and capable of keeping your beer cold for over 24 hours! The bailed cap keeps your beer secured and carbonated! We're working with Niko at NikoBrew.com to make these growlers happen. We'll have the Falcons 40th artwork etched on the body and the color is your choice!

Want to be extra spiffy? Your growler can be used as a mini-keg with the addition of a tap cap. [Buy one of those here!](#)

Please Note: This growler is available only to members of the Maltose Falcons for a limited period of time! This is a pre-sale item and expect delivery a few weeks after we close the pre-sale.

You want art? Here's a first pass of the art for the growler! Available colors are white, black, red, and royal blue with a matte finish, or brown, Kelly green, orange in gloss. Cost is 45 bucks. There is also a growler tap that you can purchase separately for 30 bucks.



Grand Hydrometer

Drew
Beechum



Grand Hydrometer May 2014

Editor's Note: Normally, I record Drew's presentation, and then transcribe it: But, there is no Grand Hydrometer presentation at MayFaire. So I thought I would reprint one of his earlier articles.

The Starter Made Easy (Pressure Cooking Your Starter Wort Ahead of Time)

We all know that starters are one of the big keys to making top-notch beer, but it's a pain. You have to make the starter wort when you need it, wait for it to cool, worry about sanitation and then pitch it. That smells a lot like planning, something home brewers generally try to avoid!

My answer is to can your wort in mason jars. The process is almost identical to the one that you or your family may have used to preserve peaches, tomatoes, pickles, etc. The normal preservation method is hot water bath canning, but since wort is a low acid food you must use the more intense method of pressure canning (per the FDA). So to safely can your wort, you'll need DME (or wort), some yeast nutrient, a pressure cooker and a case or two of Quart (or pint) Mason Jars. Make sure the jars are for canning and not drinking.

Manufacturers like Bells and Kerr are well known and reliable.

Do you remember your mom's pressure cooker? It was the magical kettle that cut the cooking time on everything and guaranteed that your food would be moist. Unfortunately, it also guaranteed that your food would be bland and tasteless. But it works in the same way that a lab autoclave does. Water at atmospheric pressure boils at 212F and won't go any higher. If you increase the pressure you'll increase the maximum temperature. A pressure cooker generally will operate at 15 p.s.i. causing water to boil at 250F. This is the magic point for sterility. Exposing a substance to 250 °F for 15 minutes will kill all the common spoilage agents brewers worry about.

Sterility is important in any of our long-term storage applications for starter wort. A single organism trapped in a jar of wort can replicate and eventually cause a nicely sealed jar to explode or turn the wort sour and useless. Once you have the equipment, making the starters themselves is a breeze.

Start by filling your pressure cooker with the prescribed amount of water, usually just enough to come above the canning rack by an inch, and start heating. Using clean jars and lids, prepare your wort. I use the recipe below. Simply measure the DME into a jar, add a pinch of nutrient, and a hop pellet (if you're inclined). Add hot water then seal, hand tight, with a lid and ring. Shake to dissolve the DME and then place in your preheating cooker. Once the cooker is full, close the lid down on the cooker, but DO NOT seal the cooker yet. Once you see steam flowing out of the cooker vent, place the pressure weight on and wait for the cooker to come up to pressure. Turn the heat back to hold 15 p.s.i. and start counting your 15 minutes. After 15 minutes, turn off the heat and let the cooker cool naturally. Express cooling by pressure relief or running cold water over the pot isn't recommend as it may interfere with the sealing of the jars. Remove the jars (Carefully! They're HOT!) and wait for them to cool, remove the rings, label and store.

You now have a jar of starter wort that's ready to go whenever you need it! To use, pop the lid on the jar and pour into your starter vessel. At this point that's all you need to make or grow a starter!

When I do this (about every 4-6 months) I can produce 9 quarts of starter at a time with my 22 QT Presto Pressure Canner that I got from an Ace Hardware Outlet in New Jersey. With a total of 3 runs (each run is about an hour) I can take care of my starter needs during a busy brewing cycle for more than 3 months. So with about 5 hours of work, I can do starters with a minimum of fuss. By changing my starter recipe slightly you can

even prepare wort agar plates for streaking and ranching your yeast too. If anyone is interested in learning to do starters this way, feel free to ask me.

Be careful! Pressure cookers can be dangerous pieces of equipment that if mishandled can lead to serious consequences. For once in your life, make sure to read the manufacturer's instructions to understand how to operate your model of cooker. The second the seals begin to harden replace them. If anything is wrong with the cooker, don't precede. Don't force cool the cooker or vent the pressure because the jars might explode.

We like to have all of our members make it through their brewing endeavors intact! Well, unless you're Mick and we're talking about your malt mill.

Places to look for more information or parts:

Pressure Cookers:

EBay (www.ebay.com)

Ace Hardware (www.acehardwareoutlet.com)

Flea Markets

Pressure Canning:

FDA: <http://vm.cfsan.fda.gov/~dms/a2z-c.html>

OneCook.com:

<http://www.onecook.com/reference/canning.htm>

Drew's Pressure Cooker Starter Recipe:

Yields 1 Quart. (Half DME for pints)

3.2 ounces (by weight) Light DME

1 pinch

Yeast Nutrient

1 small

Hop Pellet. (Optional)

Water to fill.

Weigh DME into jar and toss in the super food and hop pellet.

Fill with water until just below the top of the Mason jar. (Generally I go right to the line where

the ring snugs into the jar)
Place a lid and ring onto the jar and hand-tighten until snug, but not overly tight.
Shake to mix.

Place with other jars into a pre-heated pressure cooker. Make sure jars are sitting on a canning rack or excess rings. Sitting the jars on the bottom may cause them to crack. Close the lid onto the pressure cooker leaving the vent open. Allow the cooker to steam out of the vent to purge air. Close the vent and allow the cooker to rise to 15 p.s.i. Maintain 15 p.s.i. for 15 minutes and allow to cool naturally.

Remove jars from the cooker and allow to cool thoroughly before using.

Drew's Starter Recipe w/o a Pressure Cooker:
Yields 1 Quart. (Half DME for pints)
3.2 ounces (by weight) Light DME

1 pinch	Yeast Nutrient
1 small	Hop Pellet. (Optional)
	Water to fill.

Heat water in an open saucepan. (Make sure you have a tight lid for the pan)
Turn heat off and stir in DME, nutrient and hops. Stir to dissolve.
Boil for 15 minutes.
Just before finishing the boil tightly cover the pan for a few seconds and then kill the heat
Crash cool the starter in a water bath or the freezer.

(The next bit of work should be ideally done under a flame to create an updraft to prevent bacteria landing in the starter) Transfer your starter wort to a clean and sanitized growler. Flame the mouth of the growler and the lip of the yeast vial. Pitch into the wort and close growler with a sanitized piece of aluminum foil. Now

shake the growler every time your eyes fall on it. (The foil encourages air transfer and yields a healthier starter)

You can repeat this method to grow more wort for increasing a starter for bigger batches or higher gravities. Either Pitch the whole growler of starter or: Chill before brewing and decant most of the liquid off the slurry.

Optional Accessories:

Magnetic Stir Plate.

Stirred Starters will experience almost a 4x yeast yield over a hand mixed starter.

Pyrex Flask

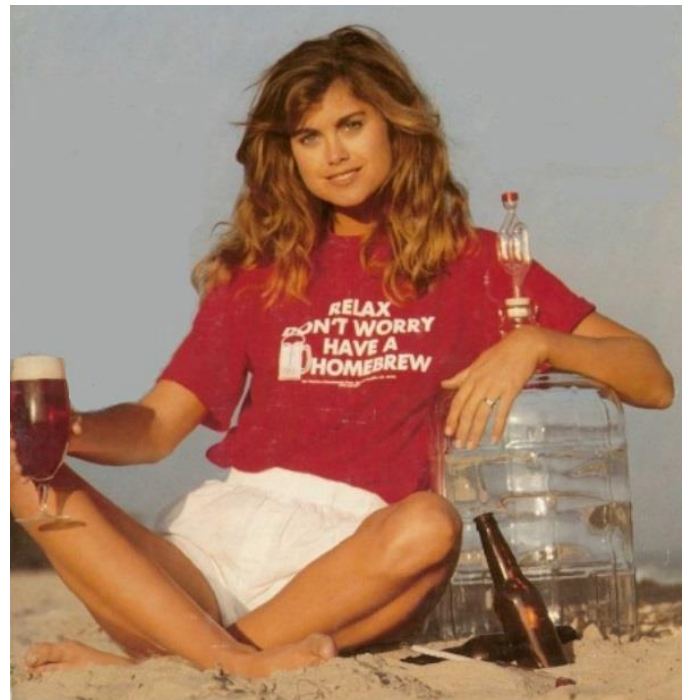
Allows you to grow the culture in the same vessel as you made the Starter, skipping the transfer stage.

Oxygen

Just as important in a starter as a batch of beer.

Pressure Cooker & Mason Jars

Make your starters ahead of time and make starting a batch of beer more convenient than ever.



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

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

HOME-BREW COMPETITION SCHEDULE

June

14

Hangar 24 Craft Brewery 5th Annual Homebrew Competition
Redlands, CA
Contact: Kevin Wright
Phone: (909) 389-1400
Entry Fee: \$5
Entry Deadline: 05/31/2014

28

Go for the Glory Bracket Competition
Sacramento, CA
Contact: Michael Brennan
Phone (916) 213-8744
Entry Fee: \$8
Entry Deadline: 06/18/2014

30

Napa Town and Country Fair
Napa, CA
Contact: Rosemary Stockwell
Phone: (707) 253-4900
Entry Fee: \$0 per submission
Entry Deadline: 06/27/2014

July

12

Amador County Fair Homebrew Competition
Plymouth, CA
Contact: william tarchala
Phone: (209) 223-1976
Entry Fee: \$7
Entry Deadline: 06/28/2014

26

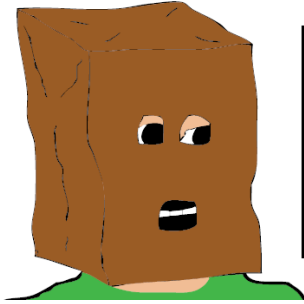
Antelope Valley Fair Home Brew Competition
Lancaster, CA
Contact: Corey Cordovando
Phone (661) 951-4677
Entry Fee: \$7
Entry Deadline: 07/19/2014

27

Ventura County Fair Amateur HomeBrew Competition
Ventura, CA
Contact: Charlotte Crocker
Phone: (805) 402-6092
Entry Fee: \$5 per submission
Entry Deadline: 07/17/2014

August

Currently, there are no competitions listed for California in the month of August.



The Phantom Brewer

Editor's note: This is a phantom brewing article is actually an article by Brad Smith (owner of BeerSmith). He has an excellent newsletter that is free to subscribe too. If you like this article, subscription information is at the end. It is free!

If you wish to submit a "Phantom Brewer" article, submit it to me at newsletter@maltosefalcons.com. Your phantominity is guaranteed!!!

Best Hop Techniques for Homebrewing

by Brad Smith on November 11, 2008

This week we take a look at the best hop techniques for homebrew beer – our hop technique roundup. A good understanding of various hop techniques is critical for successful brewing. Yet the wide array of hopping techniques with terms such as mash hopping, first wort hops, dry hops, boil hops, and late hop additions can be confusing to first time and experienced brewers alike.

Beginners and intermediate brewers alike often apply the wrong technique to a given beer style. Knowing which technique to use for a particular style or desired flavor profile is part art form, but it all starts with a firm understanding of the techniques themselves. We'll present the most common hop methods in something of a chronological order, starting with the mash and ending with finished beer:

Mash Hopping

Mash hopping is simply the addition of hops directly to the mash tun itself. The hops is often placed on top of the grain bed and left to sit as the mash is sparged. Mash hopping is reported to provide a better overall balance and character to the beer, though it adds almost no bitterness.

Mash hopping is seldom used today because it requires a fairly large amount of hops and adds very little in direct flavor. Since the hops are never boiled, no bitterness is released and most of the flavorful oils from the hop flower are lost in the boil that follows.

Brewers today theorize that most of the reported benefits from mash hopping are a byproduct of lower pH from mash hopping and not the hops itself. Given the [high cost of hops](#), as well as many cheaper methods exist for [controlling the pH of your wort](#), I'm not sure why a homebrewer would choose to mash hop.

First Wort Hops

First wort hops are hops added to the boil pot at the very start of the lautering process. Unlike mash hops, first wort hops remain in the boiler during the boil and therefore do contribute bitterness to the wort. I covered this method in detail in an earlier article on [First Wort Hopping](#).

First wort hopping is an old German method that has enjoyed a home brewing resurgence. In blind taste tests, beers brewed with this method are perceived as smoother, better blended and have less of a bitter edge and aftertaste. I have personally used this method with great success on a variety of beers where a smooth well balanced bitterness is desirable. I've even used it on lightly hopped styles as it helps to reduce the perceived bitterness without upsetting the malt-bitterness balance of the beer.

Bittering Hops

Bittering hops or boil hops are just that – hops added for the bulk of the boil to add bitterness to the beer. Boiling hops releases the alpha acids that provide bitterness in your beer. The longer you boil your hops, the more bitterness you will add.

Beer software, such as [BeerSmith](#) can help you [estimate the bitterness](#) for a given hop additions. In general, your bittering additions should be boiled for full length of your boil (typically 60-90 minutes) to extract as much bitterness per ounce of hops as possible. I will usually add my bittering hop addition at the beginning of the boil.

Late Hop Additions

Hops added in the last 5-15 minutes of the boil are called late hop additions. These hops are usually not added for bittering, though they do contribute a small amount of bitterness to the beer. The main purpose for late hop additions is to add aroma and aromatic hop oils to your beer.

In addition to bittering compounds, hop cones from “aromatic” hop varieties contain volatile hop oils that provide the strong flowery aromatic flavor and scent desirable in many hoppy beer styles. Unfortunately most of these compounds boil off within 10-20 minutes of adding the hops.

Late hop additions should always use “aromatic” hop varieties, and should be done within the last 10 minutes of the boil to preserve as many aromatic oils as possible. In addition, late hop additions are most appropriate for beer styles where a hoppy flavor and aroma is needed. You would not add late hop additions to a malty or low hop beer style.

The Hop Back

A hop back is a device containing hops used in-line between the boiler and chiller to infuse fragile hop oils and aroma directly into the hot wort before it is cooled and transferred to the fermenter. While a hop back does not add any significant bitterness to the beer, it can add great aroma to your finished beer. For more information see our [article on the hop back](#).

Dry Hopping

Dry hopping is the addition of hops after the beer has fermented. Hops are typically added in the secondary fermenter or keg and left for a period of several days to several weeks. Dry hopping is used to add a hoppy aroma to the beer, as no bitterness is added with this method. Dry hopping is also used in many commercial beers for a hoppy burst of aroma.



I've covered this method extensively in a previous article on [dry hopping](#), but the basic method is to add a few ounces of hops to the secondary before bottling. If kegging, use about half as much hops. Again you should use only aromatic hop varieties, and you should only use this method with hoppy beer styles where a strong hop aroma is desired.

Combining Hop Methods

Advanced brewers often use a combination of hop additions to achieve a burst of hop aroma and flavor, particularly for hoppy styles like India Pale Ale. In fact, many true hopheads will add substantial first wort and boil hops, followed by multiple late hop additions and a final dose of dry hops.

Personally, I try to keep things simple, so I will typically add a single boil or first wort addition for bitterness,

followed by a single late hop addition in the last 5-10 minutes of the boil to preserve aromatics and dry hopping if appropriate. In these [hop starved times](#), I'll also try to use higher alpha bittering hops for the main boil hops and save my precious aromatics for the late addition and for dry hopping.

On non-hoppy styles, I'll often choose to add a single bittering addition, often as first wort hops since I like the smooth blending perception this method produces.

I hope you enjoyed today's hop technique roundup. Please [subscribe](#) for more great articles, and continue to join us on the [BeerSmith Home Brewing Blog](#) for your weekly dose of brewing advice.



Legislative update: by Drew Beechum.

Time to fire up the emails again boys and girls! AB 2609 is in the Senate ! Remember this is the bill that will allow us to hold the SoCal Homebrew Fest and the AHA NHC!

Send a **nice respectful** letter to Senator Correa, the chair of the Governmental Organization Committee - Senator.Correa@sen.ca.gov.

Don't forget to write your local Senator if they're on the committee as well.
To find your specific assemblyman and senator, go to this address:

<http://findyourrep.legislature.ca.gov/>

Format your letter like this. Feel free to change words and phrases. We don't want these to look like form letters.

Here's a sample email:

May 30, 2014
Honorable Lou Correa
Chair, Governmental Organization
Committee
State Capitol, Room 5061
Sacramento, CA 95814

Dear Senator Correa :
Subject: Please support AB 2609

I am requesting your support of AB 2609, which the Governmental Organizations Committee is currently considering. AB 1425, enacted on October 1, 2013, effectively eliminated many of the options that home beer and wine makers formerly enjoyed to share our hand crafted product with others, and this bill to amend, AB 2609, is therefore necessary.

As homebrewers, we need the input of other brewers and the ability to sample well-crafted home brewed beers to grow and learn from others. We believe that passage of AB 2609 will allow the serious hobbyist to have those options once again.

The cancellation of the 24th annual Southern California Homebrewers Association Festival scheduled for early May has hit us very hard, and was the direct result of AB 1425. The purpose of our festival has always been for Southern California homebrewing club members to come together to learn, discuss, and share our appreciation for the hobby.

Sampling different styles of beer, crafted by using varying techniques is imperative to learning the intricacies and science of homebrewing. It is significant that virtually all of the finest craft brewers in the country started as homebrewers

We have been encouraged by the number of Senators and Assembly Members throughout the state who are supportive of our hobby and our festival. To avoid problems in the future, we need definitions that will avoid interpretations that limit our options to learn from other brewers. The California Department of Alcoholic Beverage Control through AB 1425, rendered recent, narrow interpretations of “personal use” and “exhibitions”. Further, they have determined that our annual membership dues should be viewed as “tickets” and a sale of alcohol. All of these interpretations affect homebrewers negatively.

We believe that AB 2609 clarifies many of our concerns, and we urge you to help move this bill forward.

Sincerely,

Calendar of beery events

June:

01 – Meeting: At the Home, Beer, Wine and Cheese Making Shop

22 – Annual Mead tasting

22 – Board Meeting –Peter’s house

28 – Brew with a Falcon Day. Various Falcon homes.

There will be a June shop brew lead by Kent Fletcher and Nancy Gold. Date TBD

July

6: Meeting: Place TBD.

July 13 – Shop Brew lead by Alex and Chris Moon. They will be Brewing a Belgian tripel.

20 - Sierra Nevada Beer Festival – San Diego

August

02 – LACF at St Martins of the Fields Church in Winettka, CA

09 - 5th Annual Lake Arrowhead Beer Festival

23- SunFest- Mount Pinos (No meeting)

The Strand Brewers Bike Pub Crawl – Date and location TBD

The Home Beer, Wine and Cheesemaking Shop

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