

Brews & News

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MayFaire judging is over. It's time to party!!!!

Brews & News

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www.maltosefalcons.com, and clicking on the Appropriate PDF file.

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

Deadline for February issue: January 27th.

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Well, the year is almost half done. Once again, Jersey Ed has pulled off a successful MayFaire Competition. Congratulations to Daniel Owens and Matt Peterson of the San Francisco Homebrewers Guild for winning BoS for their Abbey Tripel Ale. Also, congratulations for the Falcon's own Chris Rockwell and Josiah Blomquist for winning Runner Up for their Wild Ale. Second Runner-up goes to Kevin Margulieux of the Brewluminati for his Belgian-Style Strong Dark Ale.

The medals are mailed out, the judges points have been recorded, and it is now time to party! The Falcons annual MayFaire blast is this Saturday in Acton. There will plenty of victuals, awesome food, and live music. In addition to all that, there's a swimming pool, volley ball court, shuffle board, horse shoes, and playground equipment for kids, So why not say "To Hell with the L.A. heat" his weekend? Head on up to Acton! More details can be found on the Falcons web-site. But you have to be logged in to see it. This is a special event for paid members only + one guest. Hope to see you there!



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President's Report

President's Report

By John Aitchison

Our annual Mayfaire celebration and party is coming up on May 17. The history of Mayfaire celebrations around the world is a bit fuzzy, but goes back at least as far as an annual event held in London in 1686 called "May Fair".

Interestingly, it was held on land owned by London's St-Martin-in-the-Fields parish. Our contest was held at a church named after the London one. And you can be sure there was plenty of ale at both places. To come to our Falcon Celebration, you need to buy a ticket and be a member. See our website for details.

One of the things we do at Mayfaire is award the medals for our annual Mayfaire Homebrew Competition. Mayfaire is the oldest and one of the most prestigious contests in the country and we get brewers from all over. This year we had over 500 entrees. All the work to make the contest run smoothly was done by volunteers; the work that the judges, stewards, and organizers do make the contest highly respected



and also generate most of the income the club gets each year.

Many people gave a lot of their time (and have also in the past) to make sure our contest run smoothly. I'd like to point out a few of them and give a special thank you.

You have to start with Vice-President Ed Kochanowski. The VP always does a lot of work



Jersey Ed; Accident victim and Competition Organizer. Truly a Renaissance man!!!!

at contests; it's part of his job to organize them. Ed also organizes the judges; runs the check-in, runs the computer during the contest and mails out awards. This year he had the "pleasure" of doing it after spending a day in the hospital after getting into a bad accident. The day after he got out, he showed up at check-in with bandages

and worked all day.

Steve Cook helped in every way possible. He spends all day at Mayfaire and check-in, organizes West Los Angeles prelims, and hosts them. In addition, he made the long trip to Riverside to pick up entrees at More Beer when Ed was unable to thanks to his accident. Steve also brewed his Ball-o-Holic Hefeweizen to give to the judges.



Steve Cook: Probably giving one of my entries a 13.



The Ale Wench, getting ready to kick somebody's butt.

Irene Kaplan spent all day at the contest and prelim as well. She also organizes, trains, and helps the stewards in her role of Chief Steward. We've had a series of great Chief Stewards though the years starting with Doug King; Irene is as good as any we've ever had. She also helped brew the Hefeweizen.

Tiffany Fairbrother arranged the making of the lunch with Falcon Alan Donovan of Ciao Christina. We had Chicken Parmigiana and pasta choices. In addition she found time to judge a prelim and judge at the main event.

Kent Fletcher was there at check in and all day at the competition as well. He also organized a prelim and dealt with all the money that the contest brought in and the expenses it produced. When the event is over; he scans all the score-sheets and we get them back to the entrants in record time. In between he also helped with the Hefeweizen.

Drew Beechum did his usual work behind the scenes to make the contest run smoothly. He developed the entering and judging registration software and keeps it all running smoothly. Of course he judged at the main event as well.

Dana Cordes is the newest member of the competition committee. He jumped right in and helped all day at check-in, organized and hosted a prelim in Thousand Oaks, and judged at the main event as well. In addition, Dana put us into the Android world. He wrote and developed an app that contains the entire Maltose Falcons

Style Guidelines. I saw many judges (including me) that used it right away. Thank you Dana.



Cullen Davis, Steve Roselio and Irene Kaplan checking in entries. It really is a HUGE job.

I've got to mention three non-Falcons as well. They always help with our contests and also help us train judges. I'll start with Norman Jufer. Norman lives in Ontario and makes the long drive out to all of our contests to judge. Usually he brings his son Chad who also is a judge to help. He spends as much time with us as he does with his home Inland Empire Brewers friends. And yes, he wins a lot of our medals—he's a really good brewer.

Carl Townsend always helps as well. This year (as usual) he judged at the main event and organized a prelim with his fellow Pacific Gravity members. Carl occupies the same role for PG that Drew and Ed do combined with the Falcons. He is their "everything competition and style" guy.

Jim Wilson comes all the way from Redondo Beach and the Strand Brewers. He always judges our events and always judges Best of Show. Jim is the highest ranking Los Angeles area judge (he's a Grand Master II) and even made two trips to the Valley to help judge this year. Almost all of our judges owe Jim a debt for his tasting seminar. Jim spends untold hours now by volunteering his time reviewing BJCP Exams as assistant grading director.

Many more people played a part in getting the contest to run smoothly. We appreciate all of you. The contest and the club wouldn't work without the effort and talent of a lot of people. Come to the Mayfaire Festival and enjoy the fruit of your labor.



Definitely time to cut Dana off.

BOARD MEETING MINUTES

By Irene Kaplan



April 22, 2014-Drew's Abode

Present: Irene Kaplan, Steve Cook, Kent Fletcher, Drew Beechum, Dave Uhl, John Aitchison, Cullen Davis, Tiffany Fairbrother, Martin Carman, Matt Myerhoff, Ed Kochanowski, Chris Moon

Absent: Peter Sheppard

Next Board Meeting: May 20th at Kent's house

Treasurer's Report

Kent reports that the treasury is in good shape. He would like to have our supplies bought with the debit card.

Swag-Kent will call Nolan regarding getting a hold of the samples of shirts so we can order them. Tiffany will take a look at the women's shirts and let Kent know the sizes to be ordered. Kent will decide on the men's shirts and take care of ordering them. We hope to have these by Mayfaire to sell. As for work shirts, we will once again tell the people about these and explain that if we do indeed order these, they will be a pre-paid only item, payable on the website.

Cullen will be working on a design for a patch. He is thinking a black Hashiell logo with a gold backing. Kent said these can be made for \$1.04 each. Martin also said he may have a source for patches as well and will find out a price on these as well.

Kent will also see about ordering hats. Color for these are still up in the air.

The Tulip glasses have arrived and are beautiful. All judges and stewards will receive one, along with a Ball-A-Holic Hefe as a gift for participating in the Mayfaire judging. Ed will put together a list of participants that we can use at the judging on the 26th to make sure everyone gets their presents.

Activities

SCHF Related Talk- The Stuffed Sandwich will be doing an event on the weekend that SCHF usually occurs. It has been posted online by the CHA already. Drew would like to see an "official" Maltose Falcon day at the Stuffed Sandwich. Maybe the 2nd week in June. He will speak with Marlene about this.

We also talked about talking a “First Friday” program similar to what Pacific Gravity does. It will be an informal event, with just a shout-out to the group to let them know where and when.

Drew reported that the ABC rulings should go to the full assembly in June. He said that changing the laws has a limited scope right now and that getting the AHA Convention and the SCHF in place is the main concern right now. Drew figures all new bills will be a multi-year effort.

Mayfaire – Drew has sent out the announcement for the Mayfaire Fest at Acton. Price is \$20.00 per person plus RV fees. We are figuring on 32-40 people. Dinner will be provided by our Burgermeisters. The band will also be playing.

Cullen will try to contact Larry James about picking up some swag for a raffle.

Banquet – Drew will send out the announcement about the banquet. This announcement will be sent out to Falcons only. The cost of the banquet will be \$60.00 per person. The announcement will be put up in August. We are limited to 130 people for the room. Steve has the link for people to be able to reserve a hotel room at the special rate.

We will talk with the band about their time frame for playing. It was decided not to hire any other outside band due to time constraints.

Tastings – John will contact Bruce about when we are going to have the mead tasting. Drew also brought up perhaps having a sour beer tasting.

Master Calendar - The Activities Directors will be in charge of maintaining a master calendar so that events are posted in a timely fashion so we know what is coming up and when. They will be posting all the club meetings.

Lake Arrowhead Beer Festival – This event takes place on August 9th. The Falcons have been invited to participate. Those that choose to go will have to arrange their own lodgings. We do not have to bring bars, only kegs. John and Chris will post this out to the club with a contact email/phone number to the coordinator of the event. This is not a Falcon sign-up event and we will not be taking any money for it. Sign-ups should be done only with the Lake Arrowhead people.

Brew Days – Drew would like to see brew days as an activity at member’s homes.

Vice-President

DKM -Ed says that he will get out the DKM awards this week at the latest. The brew at ERB is on for August. Drew will find out from Jeremy when. People who want to participate can show up on a first-come, first served basis. They can do a 2 hour shift.

Mayfaire Comp – Ed reported that we have 64 judges now and 15 stewards for the competition. Tiffany has coordinated for a catered lunch from Ciao Cristina. Craig Wickham will be bringing it to the church at 11:30. Craig will once again be making a fresh Hashiell for the big winner. We will see if we will need to have post-lims or if we can finish everything on the day of the judging.

LACF – We will have the LACF judging at the church this year. Much more comfortable (and cooler) than last year's set up at the shop. This will be held on August 2nd. Announcement for this will be made at the Mayfaire comp and online by the VP.

Grand Hydro/Webmaster

Drew is going to have a speaker for the June meeting. Arturo will give a talk on alternative fermentation methods.

Drew is going to ask Dana to come and be the co-webmaster with him. Drew, Dana and Ed will be working on a new and improved web comp site and other things. He also wants to explore having Dana work on a better membership list format where when people sign-up to be a Falcon, they get a temp membership card. Martin would like to see his list merged with people who are re-signing up for membership. This is something that will be discussed between Martin, Drew and Dana.

Drew also talked about setting up a Torrance brewery tasting trip.

Publicity

Shop Brews – This month's shop brew will be April 27th. Tom Sisolak will be leading a Marzen brew. John will lead a Bohemian Pilsner brew in June (date TBD). Matt will call Rick Burnside about leading a crew in May.

Matt has been working on getting lots of Anniversary Tribute videos lined up for the Banquet. If you have any suggestions, phone numbers for people or can contact them and have them send a "tribute" in, please let him know.

Newsletter

Deadline for the newsletter is May 11th. Dave is STILL awaiting all the shop brew articles that have not materialized yet.

He would like to get photos from the Mayfaire check-in (Steve will send these to Dave), and other Mayfaire related events as they happen.

He also needs a homebrewed profile. Dave has been pulling articles from the Falcon archives. It is nice to see these in print again.

Some Random craft brewing stats to fill up white space: from

<http://www.brewersassociation.org/pages/business-tools/craft-brewing-statistics/facts>

- Craft brewers currently provide an estimated 110,273 jobs in the U.S., including serving staff in brewpubs.
- Growth of the craft brewing industry in 2013 was 18% by volume and 20% by dollars compared to growth in 2012 of 15% by volume and 17% by dollars.
- Craft brewers sold an estimated 15.6 million barrels* of beer in 2013, up from 13.2 million in 2012.
- The craft brewing sales share in 2013 was 7.8% by volume and 14.3% by dollars.
- Craft brewer retail dollar value in 2013 was an estimated \$14.3 billion.
- As of March 17, 2014, the Brewers Association is aware of 413 brewery openings in 2013 (304 microbreweries and 109 brewpubs) and 44 brewery closings (20 microbreweries and 24 brewpubs).
- 2,768 craft breweries operated for some or all of 2013, comprised of 1,237 brewpubs, 1,412 microbreweries and 119 regional craft breweries.

Grand Hydrometer

Drew
Beechum



Grand Hydrometer April 2014

Editor's Note: Normally, I record Drew's presentation, and then transcribe it: Unfortunately, my I-Phone malfunctioned last month, and I lost an especially excellent GH presentation. DAMN YOU STEVE JOBS!!!! Fortunately, Drew has an article in a similar vein from previous years. It should reinforce the information that he handed out at the meeting.

From Drew's article on 11/2/09.

Brewing A Wild Ale

Brewery Safety

- Use separate sour gear for everything post ferment.
- At the very least, use different plastic parts.
- Brett is not as scary to deal with as Lactobacillus and Pediococcus, but still take extra care and caution with fermenters and kegs.
- Be very careful when bottling with priming. If there's any doubt, wait longer. Remember wild yeast and bacteria can consume more sugar than regular yeast.

Common Grist Formulas

- **Lambic:** 30-40% raw wheat blended with pilsner malt
- **Oud Bruin/Flemish Red:** Pilsner malt mixed with Vienna, Munich, Special B, Aromatic and CaraMunich.
- **Berliner Weiss:** Wheat malt and pilsner. Usually 50/50. Can also be done with the classic Hefe 60/40 ratio.
- **American Wild Ales:** Domestic 2-Row and virtually any ingredient you can think of. Straight 2-Row/Pilsner not uncommon

Hops

Not a big character in these beers. For lambics, you want some of the anti-bacterial properties but none of the flavor and aroma. Aged hops are appropriate. If the shop doesn't have any, you can spread whole hops on a sheet pan and bake for 4-6 hours at 185F. Berliner Weisses carry very little hop character due to a "simmer" instead of a true boil.

Oak

Many traditional wild ales are fermented in oak barrels. As it turns out there's a good reason for this. The miniscule amounts of oxygen infusing through the barrel help keep lactobacillus and pediococcus development in check as well as lending oxidative characters to the beer. Brettanomyces loves cellobiose, a carbohydrate created by the barrel toasting process. It breaks the cellobiose down into glucose for fermentation. Fresh oak would be distracting. Boil or age the oak in liquid to remove harsh oak characters.

Food For Thought

The Lambic "Turbid" Mash is very complex. The goal is to leave behind unconverted starch for later bacteria. Without providing future food sources, your bacteria will simply give up the ghost. Additions of food at every step are needed. Don't be surprised if it takes at least a month for your cultures to start showing any character. Optimally, you'll have six months to a year to allow these beers to bloom.

The Falcon Method For Fermenting Lambics (as taught by MB Raines)

- Start the beer with a Saccharomyces strain. Ferment as normal.
 - For beers like Berliner Weiss with lactic acid as primary character - start with a lactic acid ferment for 2 days
- As primary wraps up - add your Pediococcus cultures. **ADD FOOD WITH THE CULTURE - FRUIT/WORT**
- When the beer smells buttery, pitch your Lactobacillus and Brett with food and wait for several months at least

Blending

a quick note. Many wild ales are blended to achieve balance. Russian River keeps a "super sour" barrel on hand for bumping up acidity levels

Know Your Souring Tools

ALL OF THESE CULTURES ARE SPECIAL ORDER – PLAN AHEAD 2-3 WEEKS WITH THE SHOP!

Brettanomyces: Wild mutant yeasts that don't quite play as well as the traditional Saccharomyces. They produce most of the "funk" character with relatively little acid production. Experiments indicate that a straight Brett-only ferment produces a cleaner, less "Bretty" beer than beers fermented with both Brett and Saccharomyces.

Grow it just like you would any other yeast.

Main Varieties:

- ***B. Clausenii (related B. Anomolus)*** – *English Stock Beer Origin* - Softer brett – aroma contributor of pineapple, mangos. Preferred strain for straight Brett ferments due to speed - [White Labs Only](#)
- ***B. Bruxellenis*** - *Brussels* - This produces a medium amount of the earthy funk associated with Brett. Primary character - sandalwood spiciness mixed with earthiness. Think Orval.
- ***B. Lambicus*** - *Every lambic* - Huge brett "horsey" character with some fruitiness, smoky and sour flavors.

Lactobacillus debruckii: Produces lactic acid for a crisp dry acidity. Primary character of Berliner Weiss. Over time may produce a lightly sick beer that is ropey. With age, the ropes will dissolve. Other strains of lactobacillus produce more characters than straight lactic acid.

Not a fan of oxygenated or hopped wort - use freshly boiled wort minimize oxygen in your starter. Ferment very warm - e.g. 98F

Pediococcus: Produces tons of lactic from glucose. No CO2 production. - This stuff gives brewers nightmares. It is incredibly difficult to get established and then damn near impossible to kill off. Early stages of ferment contain a massive charge of diacetyl. This is eventually consumed and converted into less noticeable characters.

Hates Oxygen. Produces a protective ropy layer that is broken down by Brettanomyces. Always use in conjunction

Mixes

- **WLP655 Belgian Sour Mix** – White Labs blend of Brett, Saccharomyces, Lactobacillus and Pediococcus.
- **Wyeast 3278 Belgian Lambic Blend** - Contains Belgian-style wheat beer yeast, sherry yeast, two Brettanomyces strains and lactic acid bacteria.
- **Wyeast 3763 Roselare Blend** - The mix needed for Flemish Reds and Oud Bruins. Currently seasonal, but rumor suggests its heading back into the regular production line.

Not Available But Common in Lambics

Acetobacter - "Vinegar Mother" - converts ethanol to acetic acid. Really only use when you're dead set on making vinegar · Enterobacter - yes, gut bacteria - produce some of the more bilious characters in a lambic. very small quantities.

These cultures are typically more expensive than regular yeast packs. Two bits of good news: the bacteria don't need large starters. Usually you can get away with pitching straight into 5 gallons. Second, once you've got a house blend going: keep a wild ale project in the works. With a wild homebrew, is there really much concern about drift and contamination? Restart it if you've got bad rancid flavors developing.



Hmmmm.....more damn white space. Well, here is Jamil Zainasheff's recipe for a Flander's Red Ale. He won a gold for it at the 2007 AHA Nationals. Pretty damn sure this is going to be the next beer I make.

Ingredients

- For 6 gallons (22.7 L)
 - 5.25 lb (2.38 kg) | German Pilsner malt
 - 5.25 lb (2.38 kg) | U.S. Vienna malt
 - 1.0 lb (0.45 kg) | German Munich malt
 - 0.5 lb (227 g) | Belgian caramel Munich malt
 - 0.5 lb (227 g) | Belgian aromatic malt
 - 0.5 lb (227 g) | Belgian Special B malt
 - 0.5 lb (227 g) | German wheat malt
 - 0.8 oz (23 g) | EK Goldings pellet hops, 5% alpha acid (60 min.)
 - White Labs WLP 001 California ale yeast
 - Wyeast No. 3763 Roeselare Blend

Specifications

- Original Gravity: 1.057
- Final Gravity: n/a
- ABV: n/a
- IBU: n/a
- SRM: n/a
- Boil Time: 90 minutes
- Efficiency: n/a
- Pre-boil Volume: n/a
- Pre-boil Gravity: n/a

Directions

- Mash grains at 154°F (68°C) for 60 minutes.
- Mash out at 168°F (76°C) for 10 minutes.

THE MÄRZEN COMETH!

by Tom Sisolak

Sunday, April 27th dawned clear and sunny. After the heat the prior week we were blessed with a comfortable and breezy day to brew our offering for the fall. Many of the crew were pulling a double header that weekend having a brew crew day scheduled the day after Mayfaire competition judging, but we all gathered at the shop in high spirits and good form.

The Brew Crew, led by Tom Sisolak, included Tim Burt, Ethen Adams, John Coutts, Riley McIntire, Jim Meyer, and Eric from Somis. Art Fitzsimmons was our alternate and provided to be an earnest student and catalyst for much discussion and explanation of the recipe design, the equipment, and the brewing process. This combination of experienced brewers and some newer devotees made for a lively and productive day.

The decision to make a Märzen was driven by the time needed to lager the beer before the Falcon's anniversary banquet in October, and the ability of the style to hold well for that length of time. Styles such as IPA would be best brewed later in summer for freshness in serving at the banquet.

The base recipe was one that Tom had brewed successfully and was a good jumping off point for the group. In order to make this as collaborative a brew as possible, we started the morning reviewing the recipe in BeerSmith and considering its outcome. Early discussions involved hop to malt ration, total IBU's, and finished ABV. Once the group was agreed we moved on to pulling grains. Because of shop inventory on hand, we needed to make some grain adjustments to reconfigure the bill and get the result desired.

Once the grain bill was measured and crushed, the day proceeded efficiently. After a delicious breakfast of pastry and coffee brought by Ethen, we progressed to a large variety of beers, both home brewed and commercial. Each crew member contributed to the buffet lunch and we ate like kings.

Two minor hiccups occurred during the remainder of the brew. When measuring the pre-boil SG we found we were lower than predicted by BeerSmith. Two possible causes were discussed. First, that the equipment set up predicting 78% efficiency may have been optimistic, and second that the sparge rate of transfer to the boil kettle may have been too rapid. The solution was to add DME to bring up the SG to target.

The second hiccup was in choosing the yeast and its propagation for a 40 gallon brew. Tom had expected to find, as has been the pattern in the past, a local craft brewer who would give the club sufficient surplus yeast to pitch the batch. Unfortunately, he was mistaken because virtually no local brewers are brewing lagers. This meant that there was too short a time to step up enough for the group and so each brewer needed to choose and pitch their own yeast. The upside to that is that there will be a variety of yeasts used and available for a side by side tasting at the banquet or at a future monthly meeting.

A great day of brewing, collaboration and fellowship including several "lost Falcons" from years ago who stopped by to see what was happening.

MF Marzen/Okttoberfest V3.1

Okttoberfest/Märzen (3 B)

Type: All Grain
Batch Size: 40.00 gal
Boil Size: 48.39 gal
Boil Time: 90 min
End of Boil Vol: 42.84 gal
Final Bottling Vol: 40.79 gal
Fermentation: Lager, Two Stage

Date: 27 Apr 2014
Brewer: Tom Sisolak
Asst Brewer: Tim Burt, Ethen Adams, John Coutts, Jim Meyer, Riley McIntire, Eric Nehring, Art Fitzsimmons
Equipment: MF Mark II Shop Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 72.0 %



Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
20.00 gal	Thousand Oaks Water	Water	1	-
68.00 g	Chalk (Mash 60.0 mins)	Water Agent	2	-
40 lbs	Vienna Malt (5.0 SRM)	Grain	3	48.5 %
25 lbs	Munich Malt - 10L (15.0 SRM)	Grain	4	29.1 %
8 lbs	Caramel/Crystal Malt - 10L (8.0 SRM)	Grain	5	9.3 %
5 lbs	Caramel Munich 60L (Briess) (30.0 SRM)	Grain	6	5.8 %
2 lbs	Scottish Caristan (80.0 SRM)	Grain	7	2.3 %
6 lbs	Extra Light Dry Extract (3.0 SRM)	Dry Extract	8	7.0 %
9.00 oz	Tettnang [3.90 %] - Boil 40.0 min	Hop	9	14.3 IBUs
7.00 oz	US Hallertauer [5.20 %] - Boil 30.0 min	Hop	10	11.8 IBUs
2.00 Items	Whirfloc Tablet (Boil 15.0 mins)	Fining	11	-
4.0 pkg	Munich Lager (Wyeast Labs #2308) [124.21 ml]	Yeast	12	-
2.50 tsp	Yeast Nutrient (Primary 0.0 days)	Other	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 6.0 %
Bitterness: 28.0 IBUs
Est Color: 13.0 SRM

Measured Original Gravity: 1.058 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 6.3 %
Calories: 192.7 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 30.99 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 86 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 102.00 qt of water at 158.9 F	148.0 F	75 min

Sparge: Fly sparge with 30.99 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Lager, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 60.0 F

Notes

We started with a recipe that I had brewed once before and thought was worthy of trying again on a larger scale. Once all had arrived at the shop we discovered that the original grain bill was not available at the shop. What followed was a great collaborative effort to discuss and select alternate ingredients to make the beer that the group wanted.

We worked smoothly until the reading of the preboil gravity and found that we had made an error in adjusting our recipe and

gotten a lower SG than the recipe called for. We agreed to adjust with DME accordingly.

Post boil volume was just above the target 40 gallons so each participant got sufficient wort.

Post boil SG (OG) was converted as 1.058.

Initial temperature, post cooling, was 72° so most elected to take their wort home and cool to 50° before pitching.

Great crew, great beer, great food, and great day!

Crew leader - Tom Sisolak
thomas.sisolak@gmail.com
805.405.1879

Blurb from the German Beer Institute:



The image is a screenshot of a webpage from the German Beer Institute. At the top, the title "German Beer Institute" is written in large red letters, with a red and blue crest to its right. Below the title is the subtitle "The German Beer Portal for North America". The main content area is titled "MÄRZEN" in bold black letters. Underneath, it lists "AKA: Oktoberfestbier or Märzen-Oktoberfestbier". A "Pronunciation guide for English-speakers:" follows, explaining that "Maer-tsen" should be pronounced with "ae" in the first syllable like the "a" in "bad", and not like the planet Mars. The "Definition:" section explains that Märzen is the historic forerunner of Oktoberfestbier, brewed in March to create a strong, well-hopped beer that could last through the summer. It notes that modern Märzen is usually well-aged for four to eight weeks and has an alcohol content of 5 to 6.2%. To the right of the text is a photograph of several glasses of golden beer with white foam on a tray.

German Beer Institute

The German Beer Portal for North America

MÄRZEN

AKA:
Oktoberfestbier or Märzen-Oktoberfestbier

Pronunciation guide for English-speakers:
"Maer-tsen". Pronounce the "ae" in the first syllable like the "a" in "bad". Do NOT pronounce it like the planet Mars with an "en" at the end!

Definition:
Märzen is the historic forerunner of the Oktoberfestbier. In the Middle Ages, brewers had a difficult time brewing good-tasting beers during the hot summer months when the brew could easily become infected with air-born bacteria. To have an ample supply of saleable beer on hand during the summer, brewers worked overtime in March to brew an extra strong and well-hopped beer that would keep for a long time. Märzen is German for March, so the beer came to be known for the month in which it was brewed.

In time, the March beer turned into an October beer. When the summer was over and it was safe to resume brewing again, the brewers needed to empty their kegs to make room for the new brews. That meant that Märzen had to be finished off in a hurry. Throw a little bit of merriment into the mix, and you've got an Oktoberfest with a Märzen beer party. Modern Märzen, like Oktoberfestbier, is always well-aged, usually for at least four to eight weeks. It is usually amber in color and has an alcohol content of 5 to 6.2%.



<http://www.germanbeerinstitute.com/M%E4rzen.html>

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

May

03

Mother Earth's Rhythm & Brews
Home Brew Competition
Vista, CA

Contact: Joelle Khannakhjavani

Phone: (760) 726-2273

Entry Fee: \$7

Entry Deadline: 04/20/2014

17

OC Fair Homebrew Competition
Costa Mesa, CA

Contact: Julie MacRae

Phone (714) 708-1555

Entry Fee: \$5

Entry Deadline: 05/02/2014

29

California State Fair Homebrew
Competition

West Sacramento, CA

Contact: David Teckam

Phone: (916) 236-8407

Entry Fee: \$12 per submission

Entry Deadline: 05/15/2014

31

San Diego County Fair Homebrew
Competition

Del Mar, CA

Contact: Katie Phillips

EmEntry Fee: \$10 per entry

Entry Deadline: 05/07/2014

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

Falconettes Ladies Brew Day

By *Nancy Gold*

The Falcon Ladies Brew Up a Storm!

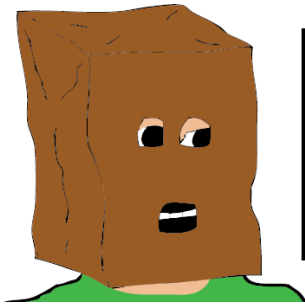
The March 23rd, 2014 shop brew was a blast! It was a beautiful day. The sun was shining down on the lady brewers.

Nancy Gold led an energetic crew of go-getters brewing up a clone of Ballast Point Sculpin IPA. Tiffany Fairbrother, Irene Kaplan, Alisha Gordon, Courtney Lopez, Deanne Davis and Nancy had a great time, and a lot of visitors. We were visited by several amazing lady pro brewers. Cyrena Nouzille of Ladyface Alehouse, Ting Su of Eagle Rock Brewing and Lynn Weaver of Three Weavers Brewing were all there celebrating women in brewing. We also had a visit from Acacia Coast of the Brewers Association. Meagan Christy of Bierkast.com joined us and wrote an article about us. You can find it at <http://bierkast.com/2014/03/28/falconettes-club-shop-brew-session/>

We shared a lot of great beer and yummy food and had many visitors, including, Brain Rigazi, Kerry O'Rear, Matt Myerhoff, Jasmine Hollis, Ed Kockanowski, Cullen Davis, John Miller, Patty, Linda, Stew, Benno, and more. Thanks to Kent Fletcher and Steve Cook for technical support. We should do this every year!



The gang!



The Phantom Brewer

Editor's note: This is a phantom brewing article from October of 2008. If you wish to submit an "Phantom Brewer" article, submit it to me at newsletter@maltosefalcons.com. You phantominity is guaranteed!!!

Yeast Recovery System

Those of us who brew big beers and pitch a lot of yeast, know all about "blow off". That wonderful frothy head that grows way beyond the confines of the carboy and blows through the bubbler and gets all over the place. The remedy you say is simple, use a "blow off tube", a large plastic tube, one end of which fits and seals directly into the top of the carboy while the other end is put in a jar with some sanitized water in the bottom. This will let all that extra foam and CO₂ be released from the carboy and avoids the mess.

The Yeast Recovery System is simple; first brew 6 gallons and put in a 6 ½ gallon carboy, then just make sure that all parts, the blow off tube, the jar, the water in the jar, and the foil to cover to seal the tube into the jar are all sanitized when you put it together. All of the foam blow off collected in the jar is pure useable yeast and can be used to start another batch or to help ferment out the batch that it was blown from. You may lose up to ½ gallon in the blow off but that's why you brew that extra gallon. After the ferment stops blowing off, take the jar cover it completely with the foil that was sealing the tube and place in the refrigerator to allow it to settle. After a few days it should have clear liquid on the top that can be poured off and the remaining slurry can be put in a sanitized container and kept refrigerated until needed.

This System has worked great many times, especially when used to aid in fermenting out those last few specific gravity points to make that brew just right.

Happy Brewing

The Phantom Brewer



Falcons Represent Los Angeles Homebrewers with the Brew Dogs

Many of you may have seen the beer show Brew Dogs on the Esquire Network. The show features the founders of Scotland's Brew Dogs brewery, James Watt and Martin Dickie, visiting different cities here in the States exploring their unique beers and breweries that make that area unique. The culmination of the episode always features the hosts being joined by a local professional brewer (Jim Koch in Boston, Greg Koch in San Diego, etc) and brewing a beer using local (often unexpected) ingredients using bizarre and wacky technique, equipment and locales.

In their first season they featured both San Diego and San Francisco. For season two's Los Angeles episode they wanted to feature homebrewers since they know the strength of our local homebrew scene. Producers of the show contacted Falcon Ethen Adams who gave them a list of local homebrewers, and after a short interview period Falcons Dana Cordes and Andy Ziskin were selected. The episode features a head to head homebrew competition with Dana and Andy each paired with Martin and James brewing a beer on their homebrew systems at home, featuring locally sourced secret ingredients. Filming took place over three days in early April and culminated on May 6th with a huge tasting party at the Golden Road brewery in Los Angeles. Early on the 6th, the film crew came to the Wine, Beer and Cheese shop and interviewed a bunch of Falcons right outside of our clubhouse. Many other Falcons attended the party that evening and showed their strong support for their fellow club members with chants and kind compliments. The beers were judged by Sarah Bennett of Beer Paper LA, noted chef and owner of Father's Office, Sang Yoon, and Golden Road Brewing owner, Meg Gill. Over 200 people were in attendance, and everyone was able to try both beers and enjoy the excellent company in (at least for that night) the heart of Los Angeles' craft beer scene. The best beer was declared the winner and the crowd seemed to agree. Both brewers represented Los Angeles and the Maltose Falcons well and we're looking forward to seeing the finished episode when it airs in late July.

Stay tuned for a more detailed write up after the episode airs.

-Dana Cordes



Secretary's Corner by The Aiewench

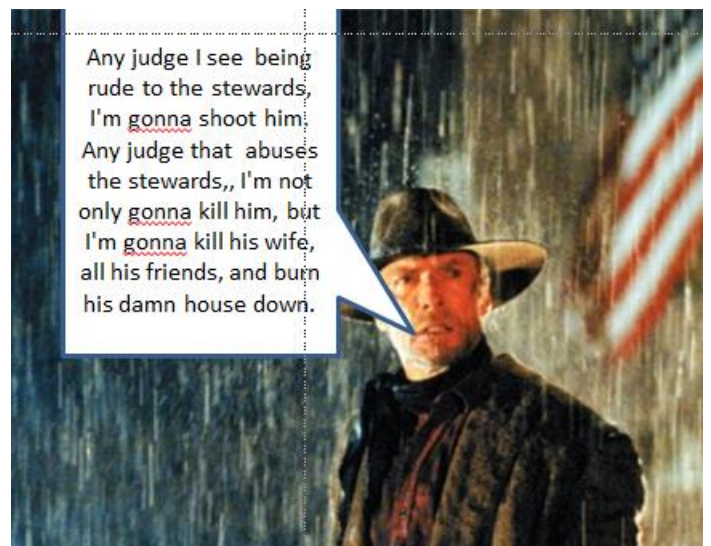


(Irene Kaplan)

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

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

Editor's note: Irene asked me to reprint this. Comon guys, we're all on the same team. Yes, I know you are concentrating on your senses and doing deep, critical thinking so that you can give the best possible feedback that you can to the entrant. Guess what, your job would be even harder without the stewards. So please treat them with the courtesy and respect that you want yourself.



2014 Maltose Falcons Mayfaire Homebrew Competition

*** Official Results ***

April 30, 2014

Congratulations to those of you have won. If I read Ed's DB correctly, we had 610 entries from 118 entrants in this year's MayFaire. Probably the largest homebrew competition in the world outside of the AHA regionals. Many winners in MayFaire have gone on to very successful brewing careers, and yet they very proudly display their birds. Who can blame them?

	Style	Entrant	City	Club
Best of Show:	19.2 Abbey Tripel Ale	Daniel Owens, Matt Peterson	Alameda, CA	San Francisco Homebrewers Guild
1st Runner Up to Best of Show	22.4 Wild Ales	Chris Rockwell, Josiah Blomquist	Culver City, CA	Maltose Falcons
2st Runner Up to Best of Show	20.3 Belgian-Style Strong Dark Ale	Kevin Margulieux	Anaheim, CA	Brewluminati

Class 1:	American Pale and Dark Lager		City	Club
	Entries: 9			
1st Place:	1.1 American Pale Lager	Lee Friske	Odessa, TX	
2nd Place:	1.1 American Pale Lager	Rick Burnside	Simi Valley, CA	Maltose Falcons
3rd Place:	<not awarded>			

Class 2:	European Pale Lager		City	Club
	Entries: 16			
1st Place:	2.3 North German Pils	Brad Nixon	Corona, CA	Brew Commune
2nd Place:	2.1 Munich Helles	Adam Meyers	Rochester, MN	The Brewing Network
3rd Place:	2.4 Dortmunder/Export	Jonathan Kissinger	Montara, CA	Worts of Wisdom

Class 3:	American Wheat Ale and American Cream Ale Entries: 10		City	Club
1st Place:	3.4 American Blonde	Norman Jufer	Ontario, CA	Inland Empire Brewers
2nd Place:	3.1 American Wheat Ale	Dominic Washington, Juan Pablo Laera	Los Angeles, CA	Maltose Falcons
3rd Place:	3.4 American Blonde Ale	Kale Bittner	Los Angeles, CA	Maltose Falcons

Class 4:	English Bitter Ale and Pale Ale Entries: 11		City	Club
1st Place:	4.3 Strong Bitter and ESB	Alex Larrabee	El Dorado Hills, CA	
2nd Place:	4.3 Strong Bitter and ESB	Eric Shelley	San Diego, CA	QUAFF
3rd Place:	4.3 Special or Best Bitter	Jason Davis	Oakland, CA	Bay Area Mashers

Class 5:	American Pale Ale Entries: 27		City	Club
1st Place:	5.1 American-Style Pale Ale	Ward G. Walkup IV	Monrovia, CA	Yeastside Brewers
2nd Place:	5.1 American-Style Pale Ale	Tiffany Fairbrother, Beach Team	Pacific Palisades, CA	Maltose Falcons
3rd Place:	5.1 American-Style Pale Ale	Brett Gent	Newport Beach, CA	

Class 6:	Scottish and Irish Ales Entries: 13		City	Club
1st Place:	6.5 Wee Heavy	Casey Kaminski	Granite Bay, CA	Placer Ultimate Brewing Society

2nd Place:	6.3 Export	David Lester	Santa Clarita, CA	Maltose Falcons
3rd Place:	6.5 Wee Heavy	Alex Larrabee	El Dorado Hills, CA	

Class 7:	India Pale Ale Entries: 35		City	Club
1st Place:	7.2 American-Style India Pale Ale	Dan Eastwood	Duarte, CA	Long Beach Homebrewers
2nd Place:	7.2 American-Style India Pale Ale	Sarah Luker, Matthew Luker, Louie & Gayle Michel	Sylmar, CA	Yeastside Brewers
3rd Place:	7.2 American-Style India Pale Ale	Jason Henrey	Ventura, CA	

Class 8:	European Ale Entries: 12		City	Club
1st Place:	8.1 Kolsch-Style Ale	Daniel Owens	Alameda, CA	San Francisco Homebrewers Guild
2nd Place:	8.2 Altbier	Norman Jufer	Ontario, CA	Inland Empire Brewers
3rd Place:	8.1 Altbier	Brett Gent	Newport Beach, CA	

Class 9:	Amber and Dark Lager Entries: 21		City	Club
1st Place:	9.5 Schwarzbier	Greg Rasmussen	Forestville, CA	Sonoma Beerocrats
2nd Place:	9.4 Munich Dunkel	Greg Rasmussen	Forestville, CA	Sonoma Beerocrats
3rd Place:	9.4 Munich Dunkel	Jeff Koehler	Pasadena, CA	Yeastside Brewers

Class 10:	American West Coast Beers Entries: 21		City	Club
1st Place:	10.4 Imperial Pilsner	Brett Gent	Newport Beach ,CA	
2nd Place:	10.2 California Common Beer	Jennifer Jordan	Brisbane, CA	San Francisco Homebrewers Guild
3rd Place:	10.1 West Coast Extra Pale Ale	Ward G. Walkup IV	Monrovia, CA	Yeastside Brewers

Class 11:	Brown Ale Entries: 28		City	Club
1st Place:	11.4 Northern English Brown Ale	Brett Gent	Newport Beach, CA	
2nd Place:	11.5 American Brown Ale	Greg Rasmussen	Forestville, CA	Sonoma Beerocrats
3rd Place:	11.5 American Brown Ale	Tim McDonnell, Anthony Bautista	Los Angeles, CA	

Class 12:	Strong Ale and Old Ale Entries: 6		City	Club
1st Place:	12.1 Old Ale	Brian Trout	San Diego, CA	QUAFF
2nd Place:	12.1 Old Ale	Douglas Toperzer	Redondo Beach, CA	Strand Brewers Club
3rd Place:	12.3 American Style Strong Ale	David Lopez, Courtney Lopez	Simi Valley, CA	Maltose Falcons

Class 13:	Double IPA and Barleywine		City	Club
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	Entries: 29			
1st Place:	13.4 American-Style Barleywine	Derek Springer	San Marcos, CA	Society of Barley Engineers
2nd Place:	13.3 English-Style Barleywine	Kevin Kowalczyk	Thousand Oaks, CA	Thousand Oaked Homebrewers
3rd Place:	13.3 English-Style Barleywine	James Hilbing	Redondo Beach, CA	Strand Brewers Club

Class 14:	Northern European Strong Beers		City	Club
	Entries: 28			
1st Place:	14.3 Imperial Russian Stout	Lloyd Johnson, Ted Silva	Los Angeles, CA	Pacific Gravity
2nd Place:	14.3 Imperial Russian Stout	Ramiro Vejar, Gary, Jason, David	Fontana, CA	In Good Company Brewing (IGCB)
3rd Place:	14.2 Baltic Porter	James Hilbing	Redondo Beach, CA	Strand Brewers Club

Class 15:	Bock		City	Club
	Entries: 13			
1st Place:	15.4 Doppelbock	Brian Trout	San Diego, CA	QUAFF
2nd Place:	15.1 Maibock and Helles (Pale) Bock	Norman Jufer	Ontario, CA	Inland Empire Brewers
3rd Place:	15.1 Maibock and Helles (Pale) Bock	Adam Meyers	Rochester, MN	The Brewing Network

Class 16:	Porter		City	Club
	Entries: 21			
1st Place:	16.2 American-Style Porter	Greg Rasmussen	Forestville, CA	Sonoma Beerocrats

2nd Place:	16.2 American-Style Porter	Matt Myerhoff, Danielle Noble	Los Angeles, CA	Maltose Falcons
3rd Place:	16.2 American-Style Porter	Michael Patterson	Los Angeles CA	Pacific Gravity

Class 17:	Stouts Entries: 21		City	Club
1st Place:	17.4 Export and Oatmeal (Sweet English) Stout	Dana Cordes	Thousand Oaks, CA	Maltose Falcons
2nd Place:	17.5 Foreign-Style Stout	James Stott	Simi Valley, CA	VIBE
3rd Place:	17.2 English (Sweet) Cream or Milk Stout	Steven Jareb	Fullerton, CA	Brewluminati

Class 18:	German Wheat & Rye Beer Entries: 17		City	Club
1st Place:	18.2 Bavarian Hefeweizen	Jason Davis	Oakland , CA	Bay Area Mashers
2nd Place:	18.6 Weizenbock	Casey Kaminski	Granite Bay, CA	Placer Ultimate Brewing Society
3rd Place:	18.2 Bavarian Hefeweizen	Tyler Jaynes	Los Angeles, CA	Yeastsidewalkers

Class 19:	Belgian-Style Abbey Ale Entries: 16		City	Club
1st Place:	19.2 Abbey Tripel Ale	Daniel Owens, Matt Peterson	Alameda, CA	SF Homebrewers Guild

2nd Place:	19.1 Abbey Dubbel Ale	Kirk Parks	Ventura, CA	VIBE
3rd Place:	19.2 Abbey Tripel Ale	Craig Corley	Santa Monica, CA	Pacific Gravity

Class 20:	Belgian-Style Strong Ale		City	Club
	Entries: 14			
1st Place:	20.3 Belgian-Style Strong Dark Ale	Kevin Margulieux	Anaheim, CA	Brewluminati
2nd Place:	20.2 Belgian-Style Strong Golden Ale	Dennis Canevari	Valencia, CA	
3rd Place:	20.3 Belgian-Style Strong Dark Ale	David Lopez, Courtney Lopez	Simi Valley, CA	Maltose Falcons

Class 21:	Belgian-Style Specialty Ale		City	Club
	Entries: 11			
1st Place:	21.5 Belgian-Style Specialty Ale, Other	Norman Jufer	Ontario, CA	Inland Empire Brewers
2nd Place:	21.1 Witbier	Gerardo Reynoso	Los Angeles, CA	Pacific Gravity
3rd Place:	<Not Awarded>			

Class 22:	Farmhouse Ales		City	Club
	Entries: 32			
1st Place:	22.4 Wild Ales	Chris Rockwell, Josiah Blomquist	Culver City, CA	Maltose Falcons
2nd Place:	22.4 Wild Ales	Simon Ford	San Pedro, CA	Pacific Gravity
3rd Place:	22.2 Saison (Spring/Summer)	Dana Cordes	Thousand Oaks, CA	Maltose Falcons

Class 23:	Belgian-Style Sour Ale Entries: 12		City	Club
1st Place:	23.2 Fruit-Flavored Lambic-Style Ale and Faro	Jeff Koehler	Pasadena, CA	Yeastside Brewers
2nd Place:	23.5 Flanders-Style Red	Michael Patterson	Los Angeles, CA	Pacific Gravity
3rd Place:	23.3 Straight (Unblended) Lambic-Style Ale	Tyler Thurman	Los Angeles, CA	Yeastside Brewers

Class 24:	Specialty Beer - Fruit/Vegetable and Herb/Spiced Entries: 35		City	Club
1st Place:	24.1 Fruit/Vegetable Flavored	Ward G. Walkup IV	Monrovia, CA	Yeastside Brewers
2nd Place:	24.1 Fruit/Vegetable Flavored	Jenny DuRose, Eric DuRose	San Diego, CA	QUAFF
3rd Place:	24.1 Fruit/Vegetable Flavored	Steve Gardner, Kay Gardner	Torrance, CA	Strand Brewers Club

Class 25:	Specialty Beer - Experimental, Historical, and Other Entries: 18		City	Club
1st Place:	25.2 Specialty Beer, Other	Phillip Davis	Aptos, CA	
2nd Place:	25.2 Specialty Beer, Other	Simon Ford	San Pedro, CA	Pacific Gravity
3rd Place:	25.2 Specialty Beer, Other	Bryan Keas	Highlands Ranch, CO	Rock Hoppers

Class 26:	Specialty Beer – Smoked and Wood Aged Entries: 22		City	Club
1st Place:	26.3 Wood Aged Beer, Whiskey	Allen Tracy	Sherman Oaks, CA	Maltose Falcons
2nd Place:	26.3 Wood Aged Beer, Whiskey	Dennis Canevari	Valencia, CA	
3rd Place:	26.1 Bavarian Rauch (smoke-flavored)	Norman Jufer	Ontario, CA	Inland Empire Brewers

Class 27:	Mead Entries: 26		City	Club
1st Place:	27.4 Pyment	John Aitchison, Pam Aitchison	Northridge, CA	Maltose Falcons
2nd Place:	27.8 Mead-Other	Sean Morris	Sierra Madre, CA	Yeastside Brewers
3rd Place:	27.8 Mead-Other	Brian Trout	San Diego, CA	QUAFF

Class 28:	Cider Entries: 16		City	Club
1st Place:	28.3 Specialty Cider and Perry	Brian Trout	San Diego, CA	QUAFF
2nd Place:	28.1 Standard Cider and Perry	Brian Trout	San Diego, CA	QUAFF
3rd Place:	28.3 Specialty Cider and Perry	Derek Springer	San Marcos, CA	Society of Barley Engineers

HOLY CRAP: The Falcons Style Guide is now on an Android App!!!!



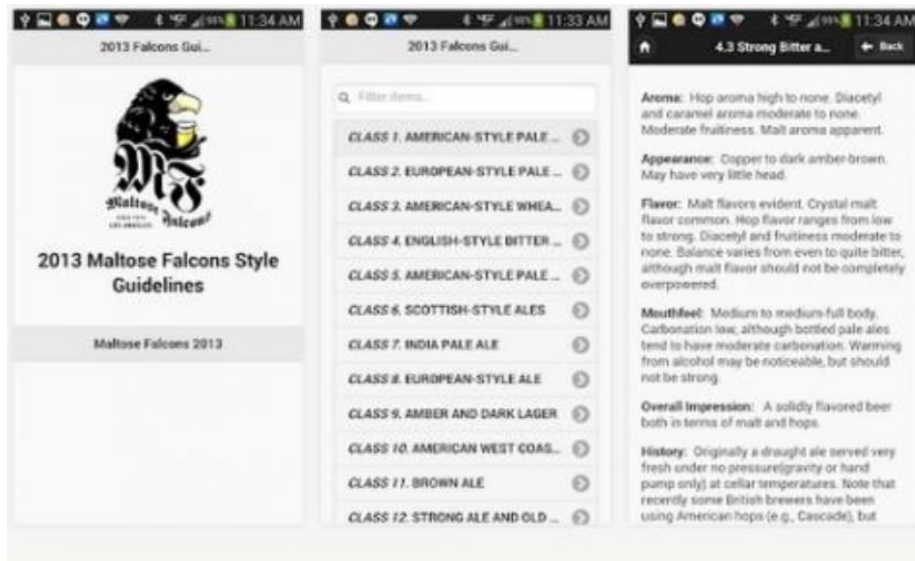
You heard me sister. Our very own Dana Cordes has developed an Android app developed for the official Falcon Styles. Here is his blurb.

“Beer styles can develop rapidly and sometime the BJCP guidelines just can't keep up. For this, and other reasons, the Maltose Falcons maintain [their own beer style guidelines](#). These are similar to the BCJP guidelines in breadth and specificity, but contain differences that should be followed by all judges that participate in our many annual competitions.

In order for judges and brewers to have easy access to these guidelines (especially during competitions!), we have created a mobile app for Andoid phones that contains our current style guidelines. It can be downloaded from the Play store by searching for "Maltose Falcons" or by [following this link](#). Mobile website access, or an iOS version may become available in the future.”

Here is a screen shot of the app. I can't wait for the I-phone version!

And BTW, Dana has recently joined the BoD. He is now the co-IT dude, along with Drew Beechum. IT for this club is an EPIC job, and I'm glad Drew has some help. Ya got your work cut out for you Dan!!!!!!



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

MAY 2014

4 – Mayfaire Home Brew Judging

17-18th – Something is happening. Just keep the dates open.

JUNE 2014

6-1-14- Club meeting, at the club house.

6-12-14– AHA National Conference



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

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