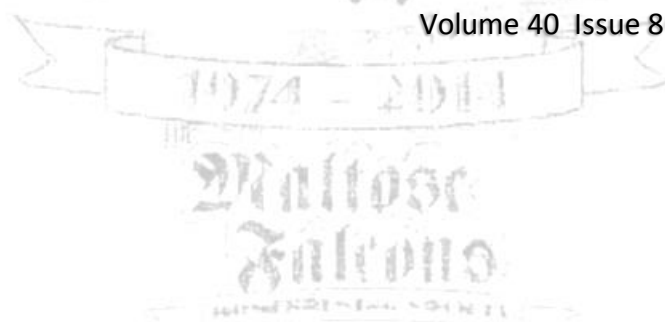


# Brews & News

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A Publication of the Maltose Falcons Home Brewing Society

Volume 40 Issue 8 August/September 2014



**FALCONS ROCK THE EAGLE!**

# Brews & News

Vol. 40, No. 8 August/September 2014

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

David Uhl

CONTRIBUTORS

David Uhl, John Aitchison, Irene Kaplan,

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

**Deadline for October issue: October 6th.**

## Maltose Falcons Board 2013-2014

**President**, John Aitchison

[president@maltosefalcons.com](mailto:president@maltosefalcons.com)

**Vice-Presidents**, Ed Kochanowski, Cullen Davis

[vicepresident@maltosefalcons.com](mailto:vicepresident@maltosefalcons.com)

**Secretary**, Irene Kaplan

[secretary@maltosefalcons.com](mailto:secretary@maltosefalcons.com)

**Treasurer**, Kent Fletcher

[treasurer@maltosefalcons.com](mailto:treasurer@maltosefalcons.com)

**Membership Director**, Martin Carmen

[membership@maltosefalcons.com](mailto:membership@maltosefalcons.com)

**Publicity Director**, Matt Myerhoff

[publicity@maltosefalcons.com](mailto:publicity@maltosefalcons.com)

**Activities Director**, Steve Cook

[activities@maltosefalcons.com](mailto:activities@maltosefalcons.com)

**Grand Hydrometer**, Drew Beechum

[grandhydro@maltosefalcons.com](mailto:grandhydro@maltosefalcons.com)

**Burgermeisters**, Peter Sheppard, Tiffany Fairbrother

[burgermeister@maltosefalcons.com](mailto:burgermeister@maltosefalcons.com)

**Newsletter Editor**, David Uhl

[newsletter@maltosefalcons.com](mailto:newsletter@maltosefalcons.com)

**Webmeister**, Drew Beechum

[webmaster@maltosefalcons.com](mailto:webmaster@maltosefalcons.com)



Well, it's the end of the officer year. Since the board cancelled Sunfest, I cancelled the August newsletter. And I was still very late with the September letter!!!!

Oh well. It's been a heck of a year. Our 40th Anniversary party is just a couple of short weeks away. At last count, we had sold 119 tickets, and the limit is allegedly 120. If you haven't bought your ticket yet, do it today. And if we run out, do not despair. The Board is trying to figure out if we can get a few more seats. Not to mention, with a group that large, there's bound to be some last minute cancellations.

And to make all of this possible, we had an extraordinarily busy board this year. I'd like to single out the 4 board members who are leaving.

- John Aitchison – President. Being president over a bunch of Falcons is a tough job at best. Doing it during an anniversary year is an especially onerous job. There is a huge level of logistic to delegate, brewing Anniversary beers, both at the club and at breweries. There's dealing with "special members" like founding members, John Daume, and brewers who have made a significant impact on the club. Thanks John, for doing such a great job.
- Steve Cook – Not only was Steve the Co-Activities director- he was primarily involved in taking care of a lot of the nuts and bolts of the Anniversary Party. Making sure we got out rooms lined up the caterer in place and what-not.
- Irene Kaplan- our damned fine secretary.
- Chris Moon. The co-Activities Director. Steve was plenty busy with the Anniversary Banquet. Chris did a great job at doing the "other" stuff that the Activities Director has to do.

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# President's Report

## President's Report

By John Aitchison

Election time is here. In a few days we'll be electing a new board that will guide the direction of the Maltose Falcons. And this year there will be a number of incumbents who are not running for re-election. Irene will be leaving the Secretary job, Steve and Chris will be leaving the Activities position, and I'm "retiring" as your President.

I've served on the board for seven years as Vice-President, Grand Hydrometer, and President. I can tell you it is really rewarding to be able to make plans for the club and see them work out. Our goal is to educate our members, enjoy great beer, and have fun.

Board members do their best to make that happen. And any position on the board can do it. For example, Matt, our Publicity Director, not only oversaw the creation of great beers at shop brews—he helped organize interviews with media (think Anchor), commercial brews at Ladyface and Firestone, and homebrew



festivals like Crafted. We all need to take turns at running the club; one of the things that makes the Falcons great is we have creative people who step up to the plate.

One of our board members, Steve Cook, is organizing the banquet. Steve has amazing organizing skills and our 40<sup>th</sup> anniversary banquet will have the kind of beers you remember for the rest of your life. Besides the great homebrews that you all will bring we'll have 12 months worth of shop brews present. Each of

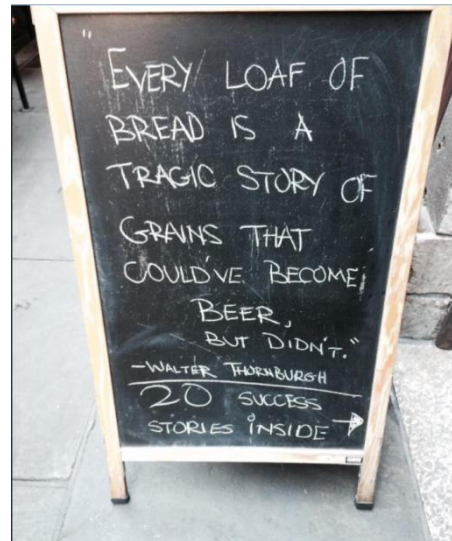
these were beers that have helped shape our club. Among others, Nancy led an all-women IPA brew, Michael Bowe led a brew of a Belgian Strong Dark, Steve made an Old Ale, I led an Adambier brew, and the board brewed Dougweiser. They'll all be there. Plus, Drew and Bruce brewed a lot of meads. Expect a mead bar.

If that's not enough, we brewed THREE beers at commercial breweries just for the banquet. Eagle Rock Brewing's Longevity is their take on Izzy's Baltic Porter. It's our official beer. But we'll also have Firestone-Walker's Browniewine. Yes, the same one we designed and brewed in March. Huge and barrel aged. Plus we'll have Double Down IPA brewed with Falcon help at Ladyface Brewing. Some of the best beverages you've ever had will be at the banquet. Do not miss it.

Finally, I have one more piece of business to report on. On Sunday, Sept 14 at 1PM at the shop, I'll be leading a Sour Beer Tasting similar to Bruce's Mead Tasting. If you're a sour or funky beer lover, don't miss it. Brett. Beers, Wild Ales, Flanders Red, anything Lambic, you get the picture. I'll have a couple of commercial examples and at least one homebrew. If you're coming, either commercial or homebrew sour beers are welcome. We're going to try and limit attendance to maybe 25 people so there will be a signup. Please bring at least the equivalent of 2-22 oz beers to share if you're bringing beer. Should be fun and tasty.

Editor's Note: First of all, thanks to John for his year of service as President. It was a HELL of a year. I know I am personally exhausted. I hope to see him on the board in the future.

Second: WRT to the Sour Beer Tasting, the 14<sup>th</sup> has been deemed unworkable, since John sent me his article. Currently, we are looking at the 21<sup>st</sup> or 28<sup>th</sup>. John is polling the signees to see which weekend will work for the most people. There will be people dropping out (including me), so slots will open up. Keep up on the club's website if you want to go and didn't get signed up before.



# BOARD MEETING MINUTES

*By Irene Kaplan*

## July 15, 2014-John's Abode

Present- Irene Kaplan, Steve Cook, Kent Fletcher, Matt Myerhoff, Ed Kochanowski, Tom Sisolak, Dana Cordes, John Aitchison, Chris Moon, Martin Carman, Dave Uhl

Absent- Drew Beechum, Peter Sheppard, Tiffany Fairbrother

### Treasurer's Report

The patches have been ordered. Kent brought a sample of them. They look great! The hats will soon be ordered and will be the same tan color as the new Golf Shirt. Many of the men's shirts sold at the meeting and also online. We will need to find out from Drew about the Bar Signs.



### Activities

Sunfest- Chris reported that Sunfest will take place the weekend of August 22<sup>nd</sup>. As the Burgermeisters were not present, we need to find out who is in charge of the food and what they are bringing. If all else fails, Kent says he can bring up the BBQ grill and we can just do burgers, etc. Ed may do a trivia contest. Sign-ups will soon go up online with a box to check-off regarding the "Rules of Conduct" when you pay. Dana will work with Chris about setting this up ASAP. Kent will bring wristbands so we can keep track of who is really supposed to be there.

John and Ed reported that the Crafted Festival went well.

The Arrowhead fest is the weekend of August 8<sup>th</sup> (Festival on 9<sup>th</sup>). Ten Falcons are going with their kegs. Chris says that there is room for more people to go.

### Banquet

Banquet plans are rolling along. Steve has gathered together a committee for fine-tuning it all. They held their first meeting last Sunday and started putting together ideas. There will be an agenda for the banquet that will include when the Band will play, a raffle, maybe a silent auction, announcements and of course the induction of the new Board.

Attendees must be paid, up-to-date current members. The cost of the banquet will be \$60.00 per person. All attendees are welcome to bring one, paid-for guest. Dana and Drew will work on the membership rolls and make sure the invites are sent-out accordingly.

The band will be expected to renew their memberships and also pay to go.

John would like to see up put together a comp list for special guests. There will also be a regular list put together of people we want invited. These people will be expected to pay to be there as our members do. We need to put together these lists ASAP.

Rooms will be available at the Marriott for \$120.00 a night (Special Falcon Rate). These must be booked by September 19<sup>th</sup>.

Steve and Chris will be working with Drew and Dana about posting the Banquet up soon, with a link to the room reservations, etc.

This banquet is a kid-free event. No one under 21 will be allowed in. This will be part of the info which will be posted.

Ladyface Big Brew Day- We have not heard back about this. Matt will find out if this event will happen or not.

Bus Trip- Not this year. Planning can begin for next year. Kent says best times would be November, April, June or July. Maybe open this event up to other clubs to join us.

### **V.P. Report**

Merlin Cup- We will look into resurrecting the Merlin cup. Dana will revisit his original point plan and simplify it down. He will also set up a tracking system, once we sort out what we want to do.

Kent says it is important we look at the recent history of the Merlin Cup and decide from there.

What we will look for may include:

1. Comp Entering. Which comps will be deemed eligible for points? Rewards for entering larger comps on the East coast??
2. Giving back to the club (what will this include)
3. Publicity?
4. Club stuff (what will this include)

LACF- As of tonight there are 214 entries. Cullen will pick up entries from Eagle Rock. Ed will get them from Long Beach and Culver City. Thursday night will be a mini check-in at 7:00 at the shop. The main check in will take place on July 19<sup>th</sup> at the shop starting at 10 a.m.

Ed will be assigning tasks to people about who is to bring what for the comp to the church. Last time, we did not have everything there in a timely manner. So far, Matt says he will bring the ice for it and Cullen will be assigned the breakfast foods. Tiffany has said the lunch will be empanadas and salad.

BJCP- John says we need to register for another tasting exam. The earliest date is 2016. He would like to find someone to administer the exam, but the judge MUST be a national judge.

### **Webmaster and Membership**

The membership committee (Martin, Drew, Ed, and Dana) are still working on the membership roster.

Dana reported that the new Facebook group is getting lots of traffic. He will send out invites to members to join.

Martin reported that he would like memberships to go through the website. He would like us to send out an email blast to people whose memberships have lapsed. He has been keeping older annals of the membership lists. At the moment we have 267 paid members.

Martin is working with Nolan and getting badges for people and would like to see about people having name tags at the meetings, etc.

### **Publicity**

Shop Brews- Chris will be brewing a Belgian Trippel on July 20<sup>th</sup>. There are still two spots open.

August 17<sup>th</sup> will be a special Board Brew and meeting to get a lager brewed for the anniversary. Start time and style to be determined. Kevin Baranowski and Bruce are already doing one. John has written to Rick Burnside to see if he will brew Dougweiser, but he has not heard back from him.

Matt reported that we have 6 tribute videos so far. He encouraged everyone to please work on getting more of these ASAP so we can get a reel together.

Longevity Brew - Ed will email Izzy and Jeremy to see just when this brew is going to happen. He will then report back to us so we can set up for people to go to it. Kent also left a voicemail for Jeremy while we were at the meeting.

Matt has been in touch with Mindshare/Project Fresh, which is a themed speaking event and party. They expressed interest in having someone come and talk about the fine art of Homebrewing. The venue is usually downtown or in Santa Monica. We will look into participation in this.

### **Newsletter**

Dave put up the newsletter online, but many people were not aware it was there. It was further down the first page. We would like to send out a simple email blast to let people know to look for it.

Dave will write up something to tell people to participate more in the newsletter. Have them send in photos and a couple of paragraphs about their beer experiences.

### **Elections**

It is almost election time. Steve, Irene and John have said they will step down and let others take over the positions on the Board. We need to post an announcement on the website to encourage people to run. Does Drew still have the breakdown he posted before about who does what? If so, it needs posting.

Next meeting: August 12<sup>th</sup>. Matt's home.



## August 17<sup>th</sup>, 2014 Special Board Shop Brew

Absent: Peter Sheppard, Martin Carman

Next Board Meeting: September 23/Kent's house

### Treasurer's Report

The shirts have been selling well. We have about 2 dozen women's shirts and 4 dozen men's shirts. Nolan is also doing a run of tank tops.

Hats will be ordered. They will be black and we will look into having the patches affixed to them. Kent will take care of this. He will also be ordering more glasses.

### Activities

Due to low response, Sunfest has been cancelled. Those who bought tickets will get their refund.

Kevin Baranowski has spoken about reserving new sites (i.e. Buellton). We or the new Board should start looking for alternative sites and activities.

**Banquet**—Steve will be getting together with the subcommittee about how things should run at the banquet. So far 31 tickets



Mashing and Decocting the rice.



Mashing in the Barley so we have something to convert the rice.

have been sold. He will give a head and menu count to the hotel when the cutoff comes for buying the tickets to the banquet.

We need to find 2 volunteers to man the check-in table. They will be paid \$80.00 per person for 4 hours of work and will receive dinner as well.

Steve and Matt M. will be coordinating with each other to contact Matt B. at Firestone about the Brownwine and how we are going to get it for the banquet.

Drew showed us the logo for the "Longevity" beer from ERB. We would like to get a keg. Someone will be assigned to get this beer from ERB and bring it to the banquet.

It was decided that the max number of comps we will be giving out will be 20. Drew would like to invite the original Falcons, Don Buchanan and James Kastansky (from the infamous pic) to be our guests. Also a

member from ERB, Cyrena and Griff from Ladyface, and Matt B. from Firestone. They must RSVP to this invite by September 18<sup>th</sup> (when the room rate disappears). They are responsible for their room fees.

**Arrowhead-** Chris reported that Arrowhead went well and people who attended thought the Falcon beers were the best beers there.

**Artisanal Beer Festival-** This event (not a Falcon event) takes place on November 8-9. Tiffany said they are looking for volunteers, so if anyone is interested, let her know.

**Sour Beer Tasting-** John A. will host a sour beer tasting at the shop on September 14<sup>th</sup>. It will be limited to 20 people. They should each bring 2 22oz. bottles to share. John will post this to the website.

Editor's Note: The 14<sup>th</sup> has been unworkable since this article was submitted. John is currently looking at the 21<sup>st</sup> and 28<sup>th</sup>. Keep an eye on the Falcon's website for further details.

**LA Beer Week-** Drew reported that the Falcons have been asked to once again pour homebrewed soda. They have offered us three free tickets. Drew will advertise this event.

**Changing of the Guard-** The present Board will hand over the reins to the new Board on October 21<sup>st</sup> at Ladyface. Kent will talk to Cyrena about getting a table for us.



Lunch Time!

### Vice-President

Izzy will be presented with the Merlin Cup at September's meeting. Kent will bring it for him.

**LACF-** Kent needs to get all the receipts from everyone, so he can send an accounting to LACF.

**Competition Committee-** The committee will be meeting on November 4<sup>th</sup> at 7 p.m. at the shop.

### Webmaster and Grand Hydro

Drew will be giving a talk called "Colors of the IPA" highlighting what else? All the different IPAs that are available. He will also give a short tech

talk about small batch processes.

As for the membership rosters, Drew has been trying to work on the system but has not heard from Martin. He wants to get the correct software in place so we don't have Excel sheets to worry about anymore.

### **Insurance-**

The AHA and Great Western Insurance have come up with an alcohol liability policy to cover homebrew clubs. Cost to each member would be \$3.50 per member. The Board agreed that this policy should be bought by the

September quarter. It was decided that we should up the dues for the club to \$30.00 a year to help cover this. It has to be voted on by the members at the September meeting.

## **Publicity**

**Shop Brew-**The September shop brew will take place on September 21<sup>st</sup>. Kent will be leading everyone in brewing a Mild.

**Tribute Video-** Matt says we have enough tributes in now to make a great video. He will intersperse these with some “raw footage” of Falcons doing their best at being Sans Couth. He and Art will work on editing this and present it to us ahead of the Banquet. Steve will see about getting the correct equipment and a screen from the hotel. Matt will let Steve know what equipment he should ask for.

**Eagle Rock Brew-** The brew went well but because of the day, only 10 people attended it. Next time, if they can, it would be better to have it on a Friday. And have more notice to post the event.

**Ladyface Big Brew-** Will take place for two days (Thurs/Fri). Date is still to be decided. Matt will be checking on this. They only want 5 people at a time in the brewhouse. They want to make an IPA, but said we can customize it. Kent and Drew will find out if they are willing to make their famous “Double Down IPA”. Scheduling will need to be decided once we have a date. People will be taking home free wort with them, and Ladyface will provide free beer afterwards. We will give Dave and Cyrena some cool Falcon swag as a thank-you.

**Anchor Report-**Kent has been manning this project for a few years now, but really would like people to submit more input to the project (not just “I won a medal at” ...). Input can be left in the Dropbox. Matt says we should be highlighting our everyday activities and the more unusual things, like “Brew With A Falcon” etc.

## **Newsletter**

Dave would like all articles submitted by August 31<sup>st</sup>. Matt thinks that we should have people send Dave the shop brew recipe write-ups. Dave says these have not been coming in at all. Also send in reviews of brewpubs and photos you take that you post on Facebook at the Falcon site.

Dave will also highlight the elections and ask people to send stuff into the newsletter with a “submit by” date.

## **Other Stuff**

Tiffany will be preparing the September lunch for the member meeting. She would also like to see us get a big 40<sup>th</sup> anniversary cake for the banquet.

Drew will send out an extra email blast about the elections and buying the tickets for the banquet.

Drew will send out an extra email blast about the elections and buying the tickets for the banquet.

# *Membership Benefits*

## **10%Discount:**

### **Home Wine, Beer &**

### **Cheesemaking Shop**

22836 Ventura Blvd. #2

Woodland Hills, CA 91364

818-884-8586

(applies to purchases only)

### **Tavern Services**

18228 Parthenia St.

Northridge, CA 91325

818-349-0287

(applies to CO2 and all purchases—  
except beer)

### **Vendome Wine & Spirits**

10600 Riverside Dr.

Toluca Lake, CA 91602

818-766-9593

(applies to beer only)

### **Red Carpet Liquor**

400 E. Glenoaks Blvd.

Glendale, CA 91207

800-339-0609

(applies to beer only)

## **30% Discount:**

Barbarella Bar

2609 N. Hyperion Ave

Los Angeles, CA 90027

(323) 644-8000

(applies to beer only)

## **15% Discount:**

Ciao Cristina!

4201 West Olive Avenue Burbank, CA 91505 818-563-2426

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

Join our Shop Brews on a one-barrel (31-gallon) pilot brewing system—and our many festivals, camp-outs and par-ties throughout the year!

Show Your Card!

All of the above benefits are only avail-able to you if your membership is cur-rent. Your membership expires on the last day of the month printed on the front of your membership card, and in the year that has been punched.

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

Cost? A mere \$25 per year. For more details e-mail the membership director at [membership@maltosefalcons.com](mailto:membership@maltosefalcons.com) You can pay at the meeting, at the shop or on-line through PayPal at <http://www.maltosefalcons.com/catalog/fees>



# Board of Directors

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

## The President



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

## Vice President



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

## The Secretary



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

## The Treasurer



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

## Publicity



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

## Membership



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

## Activities Director



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

## Newsletter Editor



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

## Grand Hydrometer/Webmaster



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

## Burgermeister



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

## Associate Members



Chris Moon  
Activities



Tiffany Fairbrother  
Burgermistress



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

## HOME-BREW COMPETITION SCHEDULE

### October

**04**

[Celebretion 2014](#)

Sacramento, CA

Contact: [Ron Davis](#)

Phone: (209) 351-1809

Entry Fee: \$7

Entry Deadline: 09/22/2014

**04**

[University City Home Brew Contest](#)

San Diego, CA

Contact: [Tricia Gallant](#)

Phone (619) 341-1764

Entry Fee: \$15/5

Entry Deadline: 0/03/2014

**11**

[Queen of Beers](#)

Placerville, CA

Contact: : [Nora Seeley](#)

Phone: (916) 502-0580

Entry Fee: \$ 8/6 per submission

Entry Deadline: 10/08/2014

**17**

[Cafe Au Ale](#)

Sacramento, CA

Contact: [Michael Brennan](#)

Phone: (916) 213-8744

Entry Fee: \$8/6 per entry

Entry Deadline: 10/10/2014

**25**

[27th Annual Southern California Regional Homebrew Championship](#)

Redlands, CA

Contact: [Amanda Porter](#)

Phone: (714) 251-2003

Entry Fee: \$6 per entry

Entry Deadline: 10/12/2014

### November

**11**

California State Homebrew Competition

San Francisco, CA

Contact: [Bryan Gros](#)

Phone (510) 336-3377

Entry Fee: \$6 per entry

Entry Deadline: 10/11/2014

**15**

[4th Annual Props and Hops Homebrew Competition](#)

Thousand Palms, CA

Contact: [Chris Anderson](#)

(760) 974-6065

Entry Fee: \$6 per entry

Entry Deadline: 11/08/2014

### December

**12**

[Pints and Knights Homebrew Competition](#)

Santa Fey Springs, CA

Contact: [Enrique Piceno](#)

Phone: (310) 331-1409

Entry Fee: \$7

Entry Deadline: 12/05/2014

# Secretary's Corner by The AleWench



*(Irene Kaplan)*

## Maltose Falcons Membership Meeting

July 13, 2014

### Grand Hydro-Local Flavors

Our Grand Hydro highlighted beers by breweries that have opened recently in So Cal. We had:

Congregation Alehouse (Asuza location)- Saison

Sanctum Brewery (Pomona) "Omnihop"- Double IPA

Claremont Brewery-Jacaranda Rye IPA (cans) 6.7%. Many members said that this beer was better on tap than in the cans.

Highland Park Brewery-"Spaceship" Pale Ale. 4.9%. Brewed with Galaxy Hops.

### Election Time

It will soon be time to install a new Board for the Falcons. If you are interested in running or know somebody who would be great to be on the Board, please consider running. Elections will be in September, with the changeover to take place in October. Please let the current board know if you are interested.

### Activities

The 40<sup>th</sup> Anniversary Banquet will take place October 11<sup>th</sup> at the Marriott Warner Center in Woodland Hills. YOU MUST BE A MEMBER to attend. You may also pay for one guest. Cost

for the banquet will be \$60.00 per person. Sign-ups will only be online. We will also be getting a special rate on rooms which you can also do online. These will have to be booked by September 19<sup>th</sup> to get the rate. We will be posting all the information soon. Please get your kegs ready to bring and share and then dress to the nines for this special event. If you have any questions, contact [activities@maltosefalcons.com](mailto:activities@maltosefalcons.com)

Sunfest will be taking place on the weekend of August 22<sup>nd</sup> at McGill Campground at Mt. Pinos in Frazier Park. Cost is \$20.00 per person. Info will be posted regarding this.

The Lake Arrowhead brewfest takes place on the weekend of August 9<sup>th</sup>. There is still a couple campsites open for Falcons. Please see the website for more info. This is not a Falcon event.

### Guests Today

Jeff Smith is putting together a California craft beer documentary. He would like the Falcons to participate. He handed out his card and hopes to hear from Falcons about their brewing expertise.

Randy Clemmons, noted beer author, is doing an article for LA Magazine which should appear in October. He spent time talking to the Falcons today for his article.

### Comps

Please make sure to sign up for the LA County Fair. Deadline for entries is July 18<sup>th</sup>. Judging will take place on August 2<sup>nd</sup> at the church in Winnetka (same venue as Mayfaire judging). Please sign up online to help judge and steward.

Other comps coming up include the Ventura County Fair, the Pacific Brewers Cup and the California State Homebrew Competition.

### Also....

Tiffany served a fabulous Taco Bar meal to lots of hungry members. It was great. We sold a whopping 35 tickets today! Yow!

Kent handed out the new growlers and sold lots of the 40<sup>th</sup> anniversary T-shirts. The shirts are on sale on the website. Buy one now!!!!

The winner of today's beer tasting was Christian, who treated us to a great Union Jack clone.



# HOME BREWER PROFILE

This month, I profile 3 time Merlin cup Izzy Arrieta

“Call me Israel. Some years ago--never mind how long precisely—having little or no money in my purse, and nothing particular to interest me on shore, I thought I would brew a little and see the beery part of the world. It is a way I have of driving off the spleen and regulating the circulation. Whenever I find myself growing grim about the mouth; whenever it is a damp, drizzly November in my soul; whenever I find myself involuntarily pausing before coffin warehouses, and bringing up the rear of every funeral I meet; and especially whenever my hypos get such an upper hand of me, that it requires a strong moral principle to prevent me from deliberately stepping into the street, and methodically knocking people's hats off--then, I account it high time to get to brewing as soon as I can. This is my substitute for pistol and ball. With a philosophical flourish Cato throws himself upon his sword; I quietly mash in. There is nothing surprising in this. If they but knew it, almost all men in their degree, sometime or other, cherish very nearly the same feelings towards the brewery with me.”

Israel, or “Izzy” as us land-lubbers call him, has been brewing since shortly after graduating college. He had long been semi-interested in beer, but not an aficionado or beer snob by any stretch of the imagination. Shortly after graduating from UC Santa Cruz and realizing that the life of quietly desperate men generally sucks, he started looking for a new hobby where he could excel, and reach for the stars. Enter the Craftsman IPA. Izzy tried it, he liked it, and he started pondering. Then some crazy person told Izzy that he could make this. Izzy bought an extract kit, brewed with it, and switched to all-grain the following month. He was completely immersed in the hobby after only a few brewing sessions. How immersed? He returned to school the following winter, and took chemistry, organic chemistry and microbiology classes.

Izzy is rapidly coming up on his 8th anniversary as a home-brewer. In that



time, He often brewed one or two times a week when he got started. He brewed over 100 times in his first year, and quit counting when he reached his 250th brewing session in year two. When Izzy started brewing competitively, he brewed 99 batches in 6 months. Of those 99 batches, 66 of them were good enough to enter into competitions, and 39 of them

medaled!!!!!!!!!!!!!! The second year, he slowed down a bit and only brewed 24 times. He is currently brewing once or twice a month.



Currently, Izzy doesn't spend a whole lot of time worrying about style guidelines. He is far more interested in flavor and aroma profiles. When asked what his favorite style to brew was, he responded that currently, he enjoys brewing a hybrid of Belgian-Saison-IPA with Bret. Izzy has also gotten very good at brewing a variety of German beers, especially Bocks and Adambieres. Izzy typically brews by himself, and often brews FOR himself. He has special beers that he does not compete because he does not want to deal with some novice judge picking it apart.

Izzy can brew up to 15 gallons at a time, but he typically brews around 5. He will brew 1-3 gallons for competitions. In addition to brewing, Izzy has become quite passionate about aging and blending. With that in mind, Izzy has procured, probably by

nefarious means, an 8 gallon Bourbon barrel, a 60 gallon Oak barrel, access to 55 gallons American oak barrel.

When asked to talk about his awards, Izzy told me that winning the 40th Anniversary the second most awesome thing he has done as a brewer. Anniversaries only come along every 5 years, so it's a BIG deal to get your beer picked as an anniversary beer. Not to mention the fact that he beat out 30 other brewers who thought they had what it takes to develop an iconic beer.



When asked about the people, the books, etc. that had helped Izzy out with his brewing, his first mention was of the Maltose Falcons both as a club and a number of individuals, not all of whom I'm going to mention here because I am a REALLY slow typist. Todd Peterson from Craftsman was the ner'-do-well that talked Izzy into trying his hand at brewing. Todd not only got Izzy into brewing but was extraordinarily helpful and generous with his knowledge and time. Izzy would ask him questions, they would talk, a simple

question would turn into an hours long technical discussion on some narrow aspect of brewing. Once Izzy had sucked Todd dry into a shriveled husk (like the desiccated remnants of a small animal in a spider web), Izzy moved on to other members. John Maier sucked dry. Drew Beechum. Bam. Sucked Dry. Richard Webster. BAM! Sucked dry! (Izzy tells me Beanie spent a lot of time sharing his procedural magic for getting great beers).



Anyways, this galactic black-hole of brewing knowledge then moved on to the Falcons at large. And talking about the Falcons is where Izzy starts waxing poetic. And he should. The Falcons are not merely the oldest home-brewing club in the known universe. The Falcons always have something going on. We're well organized. We've developed a multigenerational camaraderie of the Olde Guard helping the enthusiastic, passionate new brewers. And

those "newbies" are themselves part of the Olde Guard after just a very few years. There's no judgmental crap, no alienation, no class system, no cliques, nothing. We meet on neutral turf (special shout-out to John Daume). Just a bunch of people with a love and a passion for creating and nurturing our art. At least that's what I think he said. I was pretty toasted at this point in the interview.



Other sources of information and inspiration for Izzy? The first book he bought was Charlie Papazzia's "Joys of Home Brewing". Amongst his many brewing books, he also loves "Radical Brewing" by Randy Mosher. He has had a lot of input from the Professor Emeritus of Fermentation Sciences at UC Davis, Dr. Michael Lewis. Izzy was impressed with Dr. Lewis's combination of academicocity and straight-forwardness. Lewis's written works are also very readable.

His most important piece of advice: Reading books is fine, but you really need to just brew and drink it critically and ask questions of other people. Write

EVERYTHING down every time you brew, and refer back to your notes.

I mentioned the second most important award for Izzy, but not the first. Well, there's a reason for that. I wanted to end on that.

Merlin cup was by far the most important award Izzy has won. He still has strong memories of when Todd Peterson and Aaron Seltzer won the award. He was impressed with their humility and passion when they accepted the awards. He set his sights on it, and he went for it. I found this answer intriguing and instructive. I had never even considered the Merlin Cup, and

like me, I suspect most brewers are happy with a DKM BoS or a May Faire Blue Ribbon. I won't kid you. It's tough to win those awards. It IS something you should be proud of when you do it. But a win in those can be a result of an unusually excellent brew session, and excellent fermentation, competitors missing the competition due to lost shipments or broken bottles, and the right mix of judges. The Merlin Cup is about a continual and consistent level of excellence over the course of a year. And Izzy has won it three years running. As I type this, I reflect now, that the only award that would mean more to me than the Merlin Cup is the Ninkasi Award. Time for me to get brewing and competing again!





# A Visit to Eagle Rock Brewing

Well, as most of you 3 or 4 readers know, Eagle Rock brewed up Izzy Ariata's winning 40<sup>th</sup> Anniversary Baltic Porter. They very kindly invited the Falcons to "help" them brew it, and about a dozen of us jumped that the chance. While I was there, I had the opportunity to talk to Jeremy Raub, co-founder and co-owner of Eagle Rock Brewing. Not only were there current Falcons there, but two Falcons who had gone pro, Jeremy Raub and Skip Virgilio were on hand to show us how it's done.

## The Eagle Rock Founders/Brewers

Jeremy Raub –Jeremy became a home brewer back in 1993 or 94. His father, Steve, was home brewing, and Jeremy became intrigued. Jeremy brewed a few times with dad, went off to Full Sail University to learn post-production and forgot all about brewing for a few years. After



graduating, Jeremy moved to L.A. and got a job in the film industry. He and his wife (Ting) bought a house, and he thought having home brew for the house warming party was a good idea. So he started home-brewing again and joined the Falcons in 2003. Jeremy started entering his home brews in contests, and won the BoS for Oktoberfest. This was a huge ego booster for him, and he started thinking about going pro. By 2008, he started getting equipment, licenses, etc. and brewed his first batch November 1<sup>st</sup>, 2009.



Jeremy Raub and Skip Virgilio

Ting Su, Jeremy's wife, is his partner in crime. Not only does she brew, but she does a lot of the marketing and community involvement for the brewery. Amongst other things, she hosts a monthly Women's Beer Forum, where she picks a topic, and women who are interested in brewing have a discussion, complete with beer, of course. Ting has been evangelizing the wonder so beer to the fairer sex for about 3 years, and has yet to repeat a topic. In addition to hosting the Women's Beer Forum, she brews, tastes, manages, book-keeps, etc. When Jeremy mentioned he was thinking about going pro, Ting registered the name "Eagle Rock Brewing" as a 30<sup>th</sup> birthday present to him. Having a background in restaurant industry, Ting proved instrumental in getting a lot of the business details ironed out.



I've said it in other columns, and I'm saying it here. As a general rule, the stongest type of structure is the tripod. In engineering, you have each angle working against 2 others. A triumvirate being the best way to rule, since if one man loses his marbles, the other two can always over-rule him, and there are never any ties. We used a nuclear triad for decades during the Cold War, giving us the flexibility of bombers, with the high reliability of ICBMs and the invincibility of nuclear subs. Well, the third member of this triumvirate is Steve Raub. Or maybe he's the first, since he was the neer-do-well who started the family down the path of brewing. Anyways, Steve is the co-founder, co-owner and C.O.O. of Eagle Rock Brewing. Steve started home brewing in Rochester NY, when Jeremy was but a wee lad, passed on that love for brewing to his son. Well, Steve ended up moving out to California to embark on a new career and be closer to his so. Needless to say, Steve and Jeremy started brewing together again. Ironically, both father and son left the "film" industry to take up brewing beer professionally.

One day, on one of those brew days where EVERYTHING goes wrong, Jeremy and Steve realized they wanted to do this full time. So, they started putting together a business plan, raising capital, looking around for equipment, etc. One of their biggest headaches? Dealing with L.A.. This was the first craft brewery that had been built in L.A. in 60 years. Lots of new laws and regulations had been enacted, but nobody in the city seemed to know how to accomplish things. Just the permitting/inspection/required upgrades process took almost 18 months. But, the Raubs did get it done, and brewed their first batch on November 14<sup>th</sup>, 2009. Yup, that means their 5<sup>th</sup> anniversary is just around the corner!

As for awards? Eagle Rock won the 2010 GABF for their Red Velvet Imperial Red with Rye. They took BoS for their Equinox at the San Diego International Beer Competition in 2013.



Eagle Rock is also interested in the community. During the month of October, they serve pink beer to raise awareness and money for the “Keep a Breast Foundation”. After the Tsunami that hit Japan a few years ago, they donated 50% of the sales of Solidarity to UNICEF’s fund for Japanese children. And they’ve held events to help the American Cancer Society, National Ovarian Cancer Coalition. Currently, the Raubs are planning a second brewery in Eagle Rock that will include a 50 seat restaurant.

Skip Virgilio started homebrewing in his home in Santa Clarita in the 1980’s. He joined the Maltose Falcons and honed his skills as a brewer while an active member of our club. In the early 1990’s he moved to San Diego and was one of the founding members of QUAFF. Once QUAFF got big enough, Skip organized a homebrew contest modeled after our Mayfaire which now is America’s Finest City Homebrew Contest.

Skip went on to become a professional brewer and first brewed at the now closed PB Brewhouse. While there, he won the gold medal at the GABF for a Belgian Strong Ale. That beer became the foundation for Horny Devil. In 1995, Skip along with Ted Newcomb opened up Alesmith Brewing Company. All the brewing equipment that was then available was converted dairy tanks; so Skip brewed and fermented in them. There he first brewed beers we still love like Anvil ESB, Wee Heavy, Yulesmith, Grand Cru, Old Numbskull, X, and Speedway Stout.

In the early 2000’s Skip sold Alesmith to homebrewer Peter Zien and went on to freelance at Pizza Port and other San Diego breweries before founding a mortgage company. That same exact equipment was later sold to Eagle Rock Brewing, Jeremy and his fellow brewers still use it to this day. Skip still has Falcon (as well as QUAFF) roots, it was only fitting that he helped brew our 40<sup>th</sup> anniversary Baltic Porter on his old equipment at Eagle Rock.

Thanks to Steve Aitcheson for writing this up.



# The Falcon's Brew Day at Eagle Rock



Weighing out the Specialty Grains



Izzy Arieta adding the hops for his creation.



That is a whole lot of spent grain barrels to fill!



Drew Beechum doing...whatever it is Drew does...



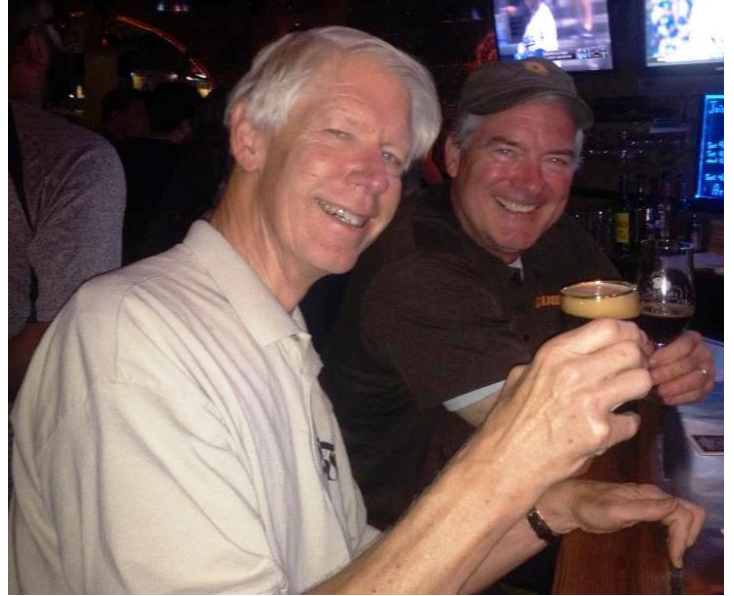
**Eagle Rock Longevity** (Los Angeles, CA) – Baltic Style Porter

*pint* \$7.50

To celebrate the 40th anniversary of the Maltose Falcons, America's oldest homebrewing club, Eagle Rock co-founder and Falcons member Jeremy Raub held a competition among members to decide whose recipe for a Baltic Porter would be used to brew the 40th anniversary beer, Longevity. Israel "Izzy" Arrieta's gold medal-winning recipe offers rich, complex malts with toasty, chocolate, caramel and dark fruit notes. (7.1%)



Available for a VERY limited time.



John Aitcheson and Steve Raub enjoying our efforts at Crazy Harry's.



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

## OCTOBER 2014

2-4 – Great American Beer Festival Denver Colorado <http://www.greatamericanbeerfestival.com/>

11 – Maltose Falcons 40<sup>th</sup> Anniversary Party!

<http://www.maltosefalcons.com/events/property-fieldstartdate-40th-anniversary-party>

18 – Stone tap Takeover at Draught's in Thousand Oaks. Cask is tapped at 5 PM. <http://draughtsrestaurant.com/>

No shop brew due to the 40<sup>th</sup> Anniversary

## NOVEMBER 2014

2- Club meeting, at the club house.

8– The Beer Festival at San Pedro <http://www.sheltonbrothers.com/festival/>



**Maltose Falcons Home Brewing Society**  
c/o Home Beer, Wine & Cheesemaking Shop  
22836 Ventura Blvd. Unit 2  
Woodland Hills, CA 91364  
[www.MaltoseFalcons.com](http://www.MaltoseFalcons.com)

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