

Brews & News

Maltose
Falcons



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CLUB OF THE YEAR 2010

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January 20**

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EDITORS NOTE

Mark Poliner, Newsletter Editor

Late February, and the air's so balmy snowdrops and crocuses might be fooled into early blooming. Then, the inevitable blizzard will come, blighting our harbingers of spring, and the numbed yards will go back undercover. In California, it's strawberry season— shortcake, waffles, berries and cream will be penciled on the coffee shop menus.

Thanks



MEMBERSHIP BENEFITS

Here's a reminder of the great benefits of your Membership:

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Our one-barrel (31-gallon) pilot brewing system—and our many festivals, camp-outs and parties throughout the year!

Show Your Card!

All of the above benefits are only available to you if your membership is current. 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. Remember, you can always get your card punched at the Home, Beer, Wine & Cheesemaking Shop or at any of our monthly meetings.

**J
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Want to meet others who share an interesting in brewing and beer? 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>

President's Report



NANCY GOLD

Hello falcons. I hope your year is starting out well. Due to the Super Bowl, our February meeting will be on the 12th, at noon. Remember, there will be a chili cook-off! Sign up to bring your super-special homemade chili. The winners take home great prizes, like Bigfoot Ale and free club memberships!

We are planning a bus trip in March. Kris is doing a fantastic job getting us all set up to visit several Los Angeles area breweries. I believe these include Enegrene, Surf, Ladyface, ERB and Golden Road.

Kris has also found a new location to try for our Mayfaire festival. The Oktoberfest will still be at Oak Park in Simi Valley, but this year, Mayfaire will be at a new place, to be announced soon. I think it will be fun to shake things up a little.

The February shop brew will be led by Drew. He will make a Strong Oatmeal Stout. For the March shop brew, I will brew an IPA.

Any members who think they would like to learn to teach the Brew 101 class at the shop, please contact me at president@maltosefalcons.com.

See you all on the 12th,
Your loving president,
Nancy Gold

Doug King Comp A Rousing Success--Yet I Didn't Win!!! by the Alewench

We had a fine Doug King Competition yesterday. You shoulda been there if ya weren't!! Over 40 judges and many stewards (including my good friend Gina) converged on the Eagle Rock Brewery bright and early on the morning of the 21st. With over 100 entries to judge, we knew we were in for a long but very fulfilling and filling day! The day started off with some nice pumpkin bread baked by yours truly and a great burrito casserole, complete with salsa and guac, prepared by Rocky (the kegmater and go-to guy for the day).

The judging went on and on with a break coming at lunch. Super-Treasurer Kent brought the bbq and treated everyone to freshly made cheeseburgers and brats, accompanied by some great tater wedges and potato salad. No easy-feat, considering the pop-ups had to be erected first cause it was raining. We Falcons know how to eat and drink only the best.

By 3:30, we were finally down to the Best of Show, having to move the judges into the brewery area, as the place had to open for regular business at 4:00. A spectrum of beer colors and styles filled the judges final decision of the day. Would it be the Prohibition Lager, the Stout or the Bock..... The winner of the day turned out to be the Traditional Bock brewed by Brewer Suprema Norm Jufer!! Congratulations!!! Thanks to all at Eagle Rock Brewery for hosting our event!!



Doug King Memorial Competition Results

Best of Show:

Norman Jufer
Ontario CA, Inland Empire Brewers

15.2 Traditional Bock

1st Runner Up:

John Aitchison
Northridge CA, Maltose Falcons

15.4 Doppelbock

2nd Runner Up:

Norman Jufer
Ontario CA, Inland Empire Brewers

25.4 Smoke Beers, Other

Class 1 American Pale and Dark Lager

1st Norman Jufer
Ontario CA, Inland Empire Brewers
2nd Jim Maurer
Aurora CO
3rd David Merz
Marquette MI, Palmetto State Brewers

1.2 American Pre-Prohibition Lager
1.2 American Pre-Prohibition Lager
1.4 American Dark Lager

Class 2 European Pale Lager

1st Norman Jufer
Ontario CA, Inland Empire Brewers
2nd Virgil Bumann
Camarillo CA, Maltose Falcons
3rd Jeff Crowell
Glendora CA, Crown of the Valley Brewing Club

2.4 Dortmunder/Export
2.1 Munich Helles
2.3 North German Pils

Class 9 Amber and Dark Lager

1st Norman Jufer
Ontario CA, Inland Empire Brewers
2nd Jeff Koehler
Pasadena CA, Pacific Gravity
3rd Norman Jufer
Ontario CA, Inland Empire Brewers

9.1 Vienna Lager
9.4 Munich Dunkel
9.5 Schwarzbier

Class 10 American West Coast Beers

1st David Bryan
Ankeny IA, Iowa Brewers Union
2nd Todd Peterson
San Dimas CA, Maltose Falcons
3rd David Merz
Marquette MI, Palmetto State Brewers

10.3 American Red/Amber Ale
10.2 California Common Beer
10.2 California Common Beer

Class 14 Northern European Strong Beers

1st John Aitchison
Northridge CA, Maltose Falcons
2nd David Merz
Marquette MI, Palmetto State Brewers

14.2 Baltic Porter
14.1 Adambier

3rd Robert Sanchez
Walnut Park CA, Yeast Side Brewer's 14.3 Imperial ("Russian") Stout

Class 15 Bock

1st(tie) Norman Jufer 15.2 Traditional Bock
Ontario CA, Inland Empire Brewers
1st(tie) Chris Kennedy 15.3 American-Style Bock Beer
Los Angeles CA
2nd John Aitchison 15.4 Doppelbock
Northridge CA, Maltose Falcons
3rd Aaron Callahan 15.2 Traditional Bock
Sacramento CA

Class 24 Specialty Beer - Fruit/Vegetable and Herb/Spiced

1st Chris Rockwell, Jo Lockman 24.2 Herb- and/or Spice-Flavored Beer
Los Angeles CA, Maltose Falcons
2nd Mark Poliner 24.2 Herb- and/or Spice-Flavored Beer
Tarzana CA, Maltose Falcons
3rd Brandon Smith 24.1 Fruit- and/or Vegetable-Flavored Beer
Burbank CA

Class 25 Specialty Beer - Smoked, Experimental, Historical, and Other

1st Norman Jufer 25.4 Smoke Beers, Other
Ontario CA, Inland Empire Brewers
2nd Norman Jufer 25.2 Specialty Beer, Other
Ontario CA, Inland Empire Brewers
3rd Todd Peterson 25.2 Specialty Beer, Other
San Dimas CA, Maltose Falcons

Class 28 Imperial Anything

1st Ward G Walkup IV 28.1 1,080-1.100
Pasadena CA, Yeast Side Brewer's
2nd Mikey Jones 28.1 1,080-1.100
Santa Monica CA, Pacific Gravity
3rd Kevin Grizard 28.1 1,080-1.100
Moorpark CA, Maltose Falcons

Class 29 Session Beer Challenge

1st Matt Staley, Sam Staley 29.1 Traditional Session (under 1.040)
Ladera ranch CA, Meisters of the Brewniverse
2nd Norman Jufer 29.2 Experimental Session (under 1.040)
Ontario CA, Inland Empire Brewers
3rd Norman Jufer 29.1 Traditional Session (under 1.040)
Ontario CA, Inland Empire Brewers

Class 30 Middle of the Road

1st Seth Weiss, Alan Weiss 30.1 Anything Between 1.040-1.060
Encino CA
2nd Darrell Rogers, William Pence 30.1 Anything Between 1.040-1.060
Ben Lomond CA
3rd Marc Ross, Joseph Ginsberg 30.1 Anything Between 1.040-1.060
Redondo Beach CA, Pacific Gravity



The Falcons February Club meeting features our Annual MF Chili Cook-off! Bring your any-style Chili in a crock pot. The club will vote on which is their favorite. Every year we have a great selection of delicious mouthwatering meaty and veggie chili! If you like chili you don't want to miss this meeting!

Maltose Falcons Annual Chili Cook Off Rules for 2012

- 1) Only paid up Maltose Falcons members and their immediate family members are allowed to participate in the chili cook off.
- 2) You must bring enough chili to serve a four ounce sample to 35-40 people, about a gallon to a gallon and a half.
- 3) You must provide your own method of keeping the chili warm: crock pots, hot plates, steam table and the like. No open fires please.
- 4) All contestants must provide the Burgermeister with a copy of your chili recipe before the chili cook off, although I will accept the recipes on the day of the cook off if you wish to bring it to the meeting. If you do win first second or third place , your name, recipe and possibly your likeness will be published in the March Issue of the Brews and News with the possibility of reprinting in any future MFHBS cookbooks.

5) At all times, the identity of your chili must be kept from the judges. Only numbered sample cups will be used to dispense the chili to the judges. Keep in mind, there will not be any schmoozing allowed in the back where the chili is being heated in order to keep a fair atmosphere with no favoritism.

6) All sides must be served in dishes provided by contestants. Sides can include, saltine crackers, beans, rice, pasta, grated cheese, chopped onion, chopped chili, chopped cilantro, sour cream and anything you like to top off your chili with. Please be mindful of the space you will take up.

7) Anything goes when it comes to the style of chili you make. Just remember to have fun and come prepared!

Please note that we have some people in the club who are sensitive to nuts so please be sure you include "EVERY" ingredient in your recipe. We don't want anyone to get sick.





BOARD MEETING

CULLEN DAVIS

January Board Meeting Minutes

January 3, 2012

Poliner residence, Reseda, CA

In Attendance: (in no particular order) Kent Fletcher, Nancy Gold, Ed Kochanowski, Peter Sheppard, Steve Rosolio, Jeremy Hynd, Cullen Davis, Drew Beechum, Kris Schmidt.

Financial Report

Mr. Treasurer reports that the club's account contains a comfortable sum around \$6k. Expenses for Lake Casitas reservation for So. Cal Homebrew Fest camping have been met.

Newsletter

Mr. Newsletter Editor wishes to have articles and submissions for the next Brews & News by Jan. 25th. Club members are always welcome to submit content for publication. We will be mentioning this more online and at the meetings. Drew will work on a Phantom Brewer article. We will continue to publish upcoming competitions, specifically AFC which is coming soon. File sizes are a tad high, so the club may purchase a copy of Adobe Acrobat to make B&N more email-able.

Membership

We need to update the membership form to include our most recent Anchor win and to add the \$300 lifetime membership option. Drew has a PDF file we can alter. Drew also has a new member packet file that will be sent to new members upon processing of their application.

Shop Brews

Diane had to step down from Publicity chair due to scheduling conflict. We have nominated Steve Cook to fill in.

Barrel Barleywine Project: some was siphoned off for competitions. Need to top it off. Beer is in fermenters, need to transfer to barrel.

December: Mark brewed Juniper Rye

January: Cullen brews a foreign export stout.

February: Drew will make beer for SCHF, perhaps a strong oatmeal brown ale?

March: Prez. Nancy will lead a brew on the 18th.

Brew 101 class: We are always looking for qualified brewers to lead the Brew 101 class. If you can do it, contact the Publicity director. The Feb. class will be led by Cullen Davis and Jeremy Hynd. This class was moved to Wed. the 15th to avoid Valentine's Day.

SCHF Bragging Rights Comp.: Wood Aged beers

The shop recipe sheets need to be updated. Board will divvy

them up amongst experienced brewers to make adjustments.

Competition Committee

The Doug King Memorial Homebrew Competition has been registered with BJCP. Eagle Rock Brewery will brew the winning recipe. The comp. will be judged on Jan. 21 at Eagle Rock Brewery.

The Comp. Committee has met to map out the competition year.

Mayfaire Competition will be judged on April 28, location to be determined. We need to find new judging venues.

The Surfliner Challenge: What's the next style?

Kris will maintain the Falcons' competition calendar and will include the AHA Club-Only Competitions and qualifying events for the Cal. Homebrew Club of the Year.

Activities

Stuffed Sandwich Holiday tasting was great, as is Bruce's very detailed write-up.

Bus trip is on! We will spend a day touring southland area breweries to make travel time short and the hanging-out-in-breweries time long. Details soon to be posted on Falcons' website.

We might also do a San Diego area brewery tour later in 2012. Golden Road is considering hosting the Falcons for an off-site meeting at their brewery. Drew will follow up.

Matt and Chris Enegrene and Joe Nascenzi of Energrene Brewing have extended an invitation to the Falcons to attend a brew session there. Further details TBD.

Firestone Walker still has an open invitation for the Falcons to visit.

We have some new badges. They will be distributed at the meeting to those who ordered.

Next board meeting will be at Kent Fletcher's place on Jan. 31.

Cheers!

cd

Burgermeister's Kitchen

By Peter Sheppard

“HOPPY NEW BEER!”

Ah, yes, the air is crisp! The nights are cold – and so's the beer! Lots of great stuff served at the 'SH&T WE LIKE' tasting put on by Drew and the up-and-coming bus trip looks like it will be a real hoot – and I have agreed to cook for this debacle, too. Here below are a couple of brand-new classic recipes I served at the January shop meeting. No cooking this month from me – it's the annual Maltose Falcon's Chili Cook-Off! Hmmm... would I really be out of line submitting a chili for the contest? If I won 1st Place would it be like cheating? Only your Home Brewer knows for sure!

Pete's Warm Artichoke Pasta Salad

This is the great salad I had with the meal at the January shop meeting and will go great as a side at your Super Bowl party!

32 oz jar marinated artichoke hearts, drained with jar juice reserved
2 lb dried bowtie pasta
16 oz bag frozen new peas
2 c. light mayonnaise or Miracle Whip
2 c Parmesan cheese
8 oz can roasted green chiles, diced
2 tsp. curry powder
½ tsp white pepper
2 Tbl dried Italian herbs
salt, to taste
1 bunch fresh cilantro, chopped (about ¾ c)

Pre-heat oven to 350 degrees and move oven rack to center position. Boil the pasta in seasoned water until just done – DO NOT OVERCOOK! Strain and shock with cold water, place into a large bowl. Steam the new peas until just done and add to the cooked pasta. Chop the artichoke hearts into ½ inch pieces. In a casserole dish sprayed with no-stick combine the artichoke hearts, jar juices, mayo, Parmesan cheese, chiles, curry powder, pepper, herbs and salt. Stir well to combine and place casserole in the oven and bake for 25 to 30 minutes or until bubbly and heated well. Remove from oven and immediately scrape mixture into the pasta & peas. Add the chopped cilantro and toss well until ingredients are well

coated. Serve the salad warm with roasted meats. Also goes great as a cold summer salad, too!

Pete's Mystic Mint Two-Bowl Brownies

This is the go-to recipe for microwave brownies made in only two bowls!

3 – 1.75 oz bars Trader Joe's 72% Dark Belgian Chocolate
1 oz square Baker's chocolate
½ c (1 stick) unsalted butter, softened
½ c (1 stick) margarine
1 c granulated sugar
½ c dark brown sugar
¼ c cold strong black coffee
1 tsp vanilla
3 eggs, broken into a bowl
2 ½ c all-purpose flour
2 Tbl cocoa
1 tsp salt
½ tsp baking powder
1/8 tsp soda
¾ c mint chips

Pre-heat the oven to 350°F and move the oven rack to the center position. In a separate bowl whisk together the flour, cocoa, salt, baking powder and soda – set aside. Place the butter, margarine, chocolate, coffee and vanilla into a large, Pyrex bowl and put into microwave. Heat on 100% power for 3 minutes or until butter and chocolate is nearly melted. Remove from microwave and stir with a wooden spoon until smooth. Stir in the sugar and eggs, one at a time, beating into chocolate completely after each addition. Stir in the dry ingredients, ½ cup at a time, until just incorporated – DO NOT OVERBEAT! Fold in the mint chips. Line an 8" square brownie pan with parchment paper and scrape the batter into the pan. Smooth over the top and sprinkle with a handful more of mint chips. Bake for 25 to 30 minutes at 350°F or until top is nicely set and sides have pulled away from the pan. Cool



Tips & Techniques

The Low-Heat or No-Heat Meadmaking Approach

By Bruce Brode

There is confusion about how to handle honey when making mead. Although honey superficially resembles syrup malt extract, and has a similar density, the similarities diverge after that. One important thing to remember about honey is that bees impart an enzyme to it during the process of making honey out of flower nectar -- this enzyme imparts a level of hydrogen peroxide to the honey, making it quite resistant to bacterial contamination (along with its low moisture content, typically below 20%). Honey is often called the only natural food that never spoils, and these are the reasons why. As a result of the hydrogen peroxide content, it is not necessary to boil honey or even to pasteurize it when making mead -- it is already sanitary, and there is concern about losing some of the honey aromatics (including compounds known as furfuroles) by heating it too much. A bit of warmth to the dilution water does help to speed the process of dissolving the honey in the water, though.

For the same reasons, those of you who may approach mead-making from a wine-making background do not need to be concerned about using sulfites, they won't be needed, at least for the honey. However, if you are making a melomel, particularly from fresh fruit, consider giving the fruit a sulfite treatment (this is usually to at least 25 ppm as sulfur dioxide and may take 24 hours to become most effective), and adjusting the pH

of the fruit to below 3.5 with an acid addition if necessary (makes the sulfur effect more efficient, and discourages spoilage or pathogenic microorganisms) before incorporating it into the mead.

One thing that is different about honey from malt extract is the fact that the sugars in honey are all single-unit (i.e. "simple") sugars --

dextrose, glucose, fructose, in varying fractions depending on the honey source. The main sugar in malt, by contrast, is maltose, a two-unit sugar. Consider that most wine yeasts are habituated to fermenting the single sugars in grape juice, which is why they typically work well for mead BUT NOT FOR BEER. Beer yeasts have the enzymatic capability of reducing maltose to simpler sugars for fermentation, but this is not typical of cultured wine yeasts, which are instead largely selected (as a class of yeast) for their ability to ferment to 11% ABV and higher.

In mazers of mead!

Bruce Brode



BREW 101

LEARNING TO BREW

Do you love craft beer? Have you ever considered learning how to home brew beer, but did not know how to get started? Well do we have the class for you!

On the second Tuesday of every month, the Maltose Falcons host a Brew 101 class at the Home Beer Wine and Cheese Making Shop in Woodland Hills. For the month of November the date is the 8th at 7:00 p.m.

You will learn how to brew using the basic equipment and ingredient kits sold at the shop. The class is taught by experienced brewers from the Maltose Falcons. It will take about 3 hours of your time, and is only \$5 for the class.

Sign-up at the Shop

Burgermeister's Kitchen completely on a wire rack before removing from pan, about 30 minutes. Cut up into 2" squares and store in an airtight Tupperware container lined with wax paper. Keeps for up to 1 week but they won't last that long!

Brownie Sundaes: Here's the dessert I served at the January shop meeting...

In a bowl combine the following

1 square Mystic Mint brownie
1 scoop vanilla bean ice cream
1 dollop chocolate syrup
lots of whipped cream

Well, there you go! I may show up at the shop meeting with a cauldron of chili to be judged by my Fellow Falcons... If not then I will see you all in March with some Irish fare: Boiled Dinner with Corned Beef and Cabbage, Steamed Veggies, Irish Soda Bread and Irish Apple Pie!
ENJOY - PS



Club Only Competitions

There are six AHA Club-Only Competitions throughout the year where we choose one Falcons' beer of a selected style to represent the club against other clubs throughout the country. If our submission places in the top three, the Maltose Falcons earn points in the National Homebrew Club of the Year standings.

To enter your beer, bring **four unlabeled bottles and your recipe** to the club meeting listed below. A panel will select the best beer to represent the club.

Previous Competition: In the January meeting, Matt Bourbeau's Schwarzbier was picked to represent the Falcons in the February Dark Lager Competition. Congratulations Matt!

UPCOMING COMPETITION: Stout (BJCP category 13).

This category includes Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, and Russian Imperial Stout.

Judging: March 4th meeting

Future Competitions:

May

Scottish and Irish Ale (BJCP category 9). This category includes Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, Irish Red Ale, and Strong Scotch Ale.

Judging: April 1st meeting

August

Porter (BJCP Category 12). This category includes Brown Porter, Robust Porter, and Baltic Porter.

Judging: July 1st meeting

Cheers and good luck!

The Home Beer, Wine and Cheesemaking Shop

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* * *

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Check the Web site for the latest beer-related events and brewing goodies. Everything for the dedicated brewer, wine- or cheesemaker!

Important Dates 2012

Keep an eye on this space for future details as they emerge. Event details available on the Falcons' web site: www.maltosefalcons.com

Feb. 12th: Club meeting

Chili Cookoff

Feb 19:th: Club shop brew session

Mar. 3rd: Club meeting

Mar. 13th: Club shop brew session

Mar 18th: Mead Tasting

Mar 24: Bus trip

April 1st: Club Meeting

Apr. 28th Mayfair Judging

May 4th to 5th: SCHF

May 19th: Mayfair

June 3rd: Club Meeting

Club Only Competitions 2011

Jan/Feb: Dark Lager

March/April: Stouts

