

Brews & News

A PUBLICATION OF THE MALTOSSE FALCONS HOMEBREWING SOCIETY

VOL. 43 NO. 1

2017 Doug King
memorial homebrew competition

Results!



The Maltose Falcons



**February
meeting: Chili
Contest!**

Sunday Feb. 5, 11:00 am

In this issue:

**Doug King Memorial
Homebrew Competition
Results**

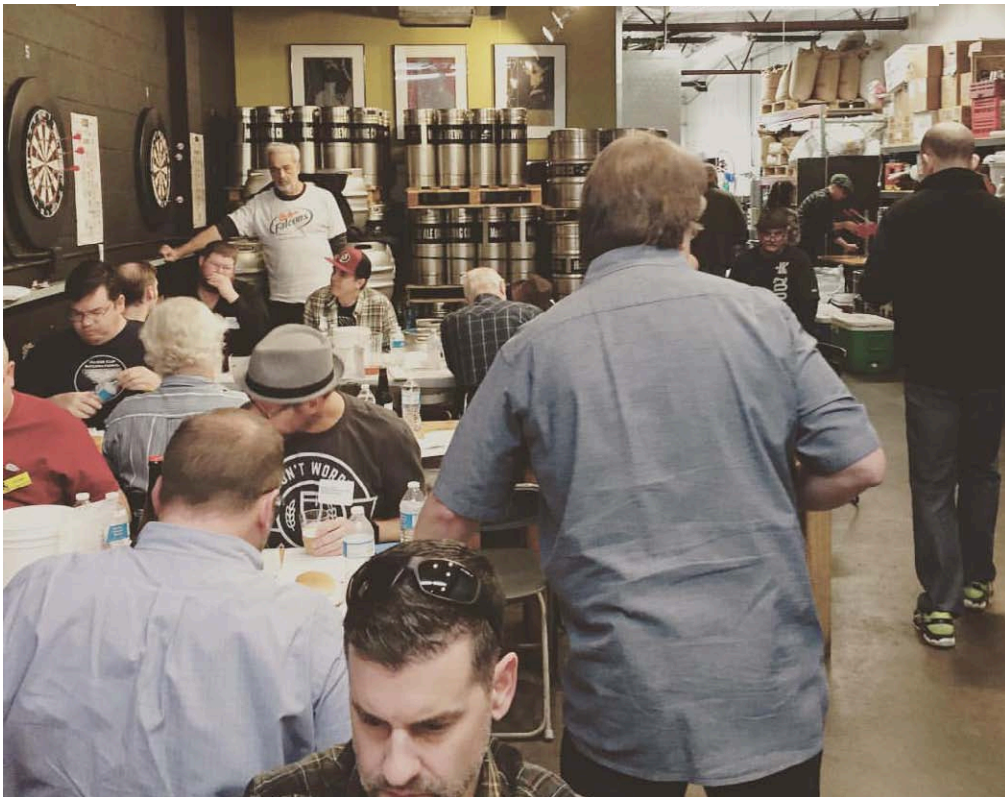
Falconsclaws Recipe

**Falcons brewing at
Figueroa Mountain
recap in photos**

And more!

Things coming up:

- **Romancing the Beer Homebrew Competition**
- **Our own Mayfaire Homebrew Competition**
- **SCHF**
- **Mayfaire Party, picnic and campout**



Brews & News

Vol. 43, No. 1 January, February 2017

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

Cullen Davis

CONTRIBUTORS

Andy Ziskin, Cullen Davis, Drew Beechum,

©2017 Maltose Falcons. All rights reserved.

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

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

Deadline for next issue: Feb. 17

Maltose Falcons Board 2016-2017

President, Andy Ziskin

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, John Aitchison

vicepresident@maltosefalcons.com

Secretary, Rick Morales

secretary@maltosefalcons.com

Treasurer, Kent Fletcher

treasurer@maltosefalcons.com

Membership Director, Craig Frump

membership@maltosefalcons.com

Publicity Director, Matt Myerhoff

publicity@maltosefalcons.com

Activities Director, Scot Biedelman

activities@maltosefalcons.com

Grand Hydrometer, Drew Beecham

grandhydro@maltosefalcons.com

Burgermeister, Jenna Bonney

burgermeister@maltosefalcons.com

Newsletter Editor, Cullen Davis

newsletter@maltosefalcons.com

Webmeister, Drew Beechum, Dana Cordes

webmaster@maltosefalcons.com

Contents

Editor's Note	2
From the President	3
Important Dates	3
Doug King Comp. Results	4
Falconsclaws Recipe	5
Brewing at Fig. Mtn.	6
Competition Calendar	7

Editor's Note

Happy New Year!

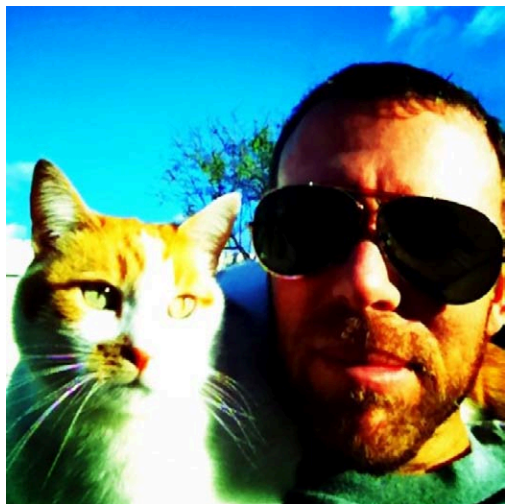
We've already gotten the year off to great start, with yet another excellent Doug King competition with many top-notch entries, hosted again by the gracious MacLeod. We also held a revival brew session of the mighty Falconsclaws! We collaborated on a special brew in the rare Adambier style with Figueroa Mountain Brewery, and that was just January. 2017 is shaping up to be a big year for the club and I can't wait to hop on and enjoy the ride with my friends!

Cheers!
Cullen Davis



Brew Year's Resolutions for the Love of Beer

By Andy Ziskin, President



Andy has a cat. And sunglasses. And a beard.

Hey Falcons,

Happy New Year to all of you! I hope you all had a great time over the holidays and many opportunities to share your homebrews with friends and family near and far. I can't believe we're already on to the month of love, beer love that is! As is customary in January, I made some brewing resolutions to step up my game (and specifically my brewery). So first, I resolved to get my brewery and my "brew shed" organized. It is a resolution I've had for a while now, but I plan to take it seriously this time and schedule a day to just get organized and not try to shoehorn the organization into a brewday or a day when I'm already kegging

or bottling, so that I can give the organization the attention it actually needs. My second resolution is to do more brewing and collaborating with other brewers. I know that my process always runs smoothest when I brew alone (mostly because I'm less likely to enjoy a beer to two before clean-up begins), but after hosting a Brew-With-A-Falcon last year I also found out that I learned a bunch just by having other brewers around during my brewday that helped me to think more about the why in some of my process and equipment. Of course I hope that whatever your Brew Year's Resolutions are, that the Falcons will provide an arena for you to achieve those goals.

Speaking of... maybe you're always wanted to see what happens at a club meeting, you could resolve to show up this Sunday for the meeting and Chili Contest (especially since the homebrew sharing will be a little more informal and less intimidating for many members)...if you've resolved to get some great unbiased feedback on your beers, there are lots of great competitions coming up from the National Homebrew Competition to our own Mayfaire Competition on April 22nd... if you've wanted

to learn more about beer styles and off flavors, you could take the online BJCP entrance exam and even participate as a judge or steward at one of the local competitions! And of course we've got plenty more chances for you to learn more about beer and brewing and some great social activities planned for 2017.

And of course once month in to 2017 we've already had a lot of beer related fun and learning. First I want to say a big thank you to all our judges, stewards, and sponsors that made the Doug King Competition such a success. Also, a huge round of thanks go out to Nic and everyone at Figueroa Mountain for opening up their brewery (and taps) to all the Falcons for brewing of the Deacon's Nightcap Adambier.

I hope to see you all for our little Super Bowl pre-party/meeting and Chili Contest. Don't worry, we'll get everyone out in time to get to their viewing parties.

Cheers,
Andy

az

Important Dates

Romancing the Beer Homebrew Competition: February 11 at 8:00 am – 5:00 pm

Mayfaire Homebrew Competition:

Entries Due: Friday, Apr. 7, **Check-in:** Sunday, Apr. 9, **Judging:** Friday, Apr. 21 and Saturday, Apr. 22

Southern California Homebrew Festival: Friday, May 5, 2017 - 10:00 to Sunday, May 7, 2017 - 12:00

2017 Doug King Memorial Competition Results

Congratulations to all the winners! Results are also available on the Maltose Falcons' web site.

Best of Show:

Noe Tellez -- "What The Helles?!" Munich-Style Helles

1st Runner-up:

Alfredo Rocha -- Pela Vacas Milk Stout

2nd Runner Up:

Gus Carrillo -- Imperial Russian Stout

Congrats to Noe for this great win and congrats to the rest of the winners in this hard-fought competition!

Class 2 European Pale Lager

1st Noe Tellez Munich-Style Helles
2nd Tony Truong Bohemian-Style Pilsner
3rd Brandon Monroe, Chris Cesnek Dortmund Export-Style Lager

Class 9 Amber and Dark Lager

1st Jorge Pineda Marzen/Oktoberfest
2nd Georgia Flair Vienna-Style Lager
3rd Bill Kutlesa Schwarzbier

Class 10 American West Coast Beers

1st Bryan Hendrickson West Coast Extra Pale Ale
2nd Mike Neice American Red and Amber Ale
3rd Jeff Koehler West Coast Extra Pale Ale
HM Darrel Brown West Coast Extra Pale Ale

Class 14 Northern European Strong Beers

1st Gus Carrillo Imperial Russian Stout
2nd Todd Slater, Matt Castellino Baltic-Style Porter
3rd Mike Neice Imperial Russian Stout
HM Jeff Koehler Imperial Russian Stout

Class 15 Bock

2nd Todd Slater, Matt Castellino Doppelbock

Class 16 Porter

1st Shane May American-Style Porter
2nd Brian Drown American-Style Porter

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

1st Alfredo Rocha Pela Vacas Milk Stout
2nd Darrell Rogers Imperial Pumpkin Porter
3rd Samuel Staley Tart Saison With Green Plums

Class 25 Specialty Beer: Historical, Experimental & Other

1st Edgar Regis Haliparot New England Citra Calamansi IPA
2nd Noel Michel, Amy Michel, Ayse Cerami, Zach Smith, Steve Hall 100 Giants Gruit
3rd Jesse Rodriguez Oud Bruin De Table

Class 26 Specialty Beer - Smokes & Wood Aged

1st Jason Justeson, Gabe Padilla, Ralph Carrasquillo, Vic Carrasquillo Imperial Headache, A BBA Story Wood-Aged Beer, Whiskey
2nd Jeff Koehler Wood-Aged Beer, Whiskey
3rd Alejandro Ramos, David Crane Wood-Aged Beer, Whiskey
HM Gus Carrillo Barleywine

Class 29: Experimental Session

2nd Miles McLennan LR Berliner Wiese

Category 30: Imperial Anything

1st Noe Tellez Imperial Anything
2nd Gus Carrillo Bestial Devastation
3rd Bryan Hendrickson Billi Walk DIPA

Category 31: English/Irish/Scottish and Specialty

1st Jeffrey Leming, Brett Shaw Barely Barleywine
2nd Bonfilio Ruiz English/Irish/Scottish and Specialty
3rd Darrel Brown Sugar Daddy's Brown Ale
HM Tony Truong Kilt Dropper



Falconsclaws Simplified

by Drew Beechum

This is the 2016 edition of the infamous Falconsclaws recipe. The older recipes from 1999-2001 needed additional ingredients like sugars and extracts because we didn't have enough system capacity to try and hit that magically ridiculous 1.140 gravity. Seriously, it's nuts. But thanks to the club's awesome 50 gallon system, we could actually mash enough grain to make this thing happen! (Hat Tip to Kevin Baranowski for the original series of beers)

Brewed By: Drew Beechum, Jim Meyer, Donovan Nebreklievski, Lyne Noella, Craig Shapland, Tom Sisolak, Matt Trumbo

Brew Date: 01/15/2017

Brew Type: All-Grain

Beer Styles: Experimental and Specialty Beer, Other

Classic Style: Samichlaus

Recipe Category: Classic Falcon Recipe

Batch Size: 29.0 gallons

Boil Time: 90 minutes

Original Gravity: 1.137 O.G.

Final Gravity: 1.020 F.G.

ABV: 14.7% ABV

IBUs: 28.4 IBUs

SRM: 16.7 SRM

Malt/Grain/Sugar/Extract:

70 lbs Weyermann Pilsner

70 lbs Weyermann Munch

0.75 lbs Weyermann Carafa III

Special Mashing Instructions:

Mash at 150F for 60 minutes

Hops:

3.75 oz Magnum Pellets 11.5%AA 60 minutes

3.75 oz Hallertauer Mittelfruh 2.8% 5 minutes

Extra Ingredients:

Yeast Nutrient

Yeast:

White Labs WLP885 Zurich Lager

Yeast (courtesy of White Labs)

Saflager S-189

Special Instructions / Notes:

Force chill to mid-70's.

Hit with pure O2

Chill overnight into high 40's before pitching

Hit with pure O2 every 12 hours for the next day.

Pray and wait one year before serving.

db



The Home Beer, Wine and Cheesemaking Shop

* * *

22836 Ventura Blvd #2
Woodland Hills, CA 91364
818-884-8586 (or) 800-559-9922

* * *

www.homebeerwinecheese.com

The best and freshest selection of
grains, hops & yeast ANYWHERE...

...and we ship **OVERNIGHT** to all of
Southern California!

Business Hours:

Mon-Fri: 12:00 PM–7:00 PM

Sat-Sun: 10:30 AM–4:30 PM

OPEN SEVEN DAYS A WEEK!

**SUPPORT THE SHOP THAT SUPPORTS THE
MALTOSE FALCONS!**

**Try our CO₂ refilling station!
Fill your cylinders at the shop
conveniently—for less!**



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

Competition Calendar

For those of you interested in winning fame and fortune
in homebrew competition, here are some upcoming
comps. Don't forget about our own competitions, of
course! Those events are always listed on the Falcons'
web site: www.maltosefalcons.com

February 11 *Support our neighbors!*

5th Annual Romancing the Beer Homebrew Competition
Thousand Oaks, CA • AHA/BJCP Comp

February 11: Napa Homebrewers Classic

Napa, CA • AHA/BJCP Comp

http://northnaparotary.org/napa_homebrewers_classic

February 25: The Temecula Valley Strange Brew

Murrieta, CA • AHA/BJCP Comp

March 25: California State Fair Homebrew Competition

Mayfaire Homebrew Competition: Entries Due:

Friday, Apr. 7, **Check-in:** Sunday, Apr. 9, **Judging:**

Friday, Apr. 21 and Saturday, Apr. 22

