

BREWS & NEWS

**DEADLINE FOR NEXT
BREWS & NEWS**
February 18th

MEMBER MEETING
February 7th @
11:00 am

CHILI COOKOFF
At the February
meeting!

**FEBRUARY SHOP
BREW W/ BERNARD**
February 21st



2016 is already beertastic!

Hey Falcons! I don't know about you, but I've already had some really awesome beers this year and the next 11 months are going to be hard to top... The New Year started out right as our Grand Hydro brought some big Gnarly Malty beers to taste at the January meeting. Kent also brought a special treat to share: a couple large format bottles of Vintage Falcons Claws from 2000 & 2003 that were 13% & 15% ABV. Steve & Irene led the shop brew of a Southern English Brown, and finally we just wrapped up the judging for the Doug King Memorial Competition that featured a ton of really awesome Homebrew and for the first time at this competition Mead! January also saw the official opening of two new local breweries adding to the local beer scene.

This month we've got stories about most of the above, plus an article by Drew about the new official Maltose Falcons Tartan (yes the Flacons have an official tartan), Natalie's recipes from the absolutely delicious vegan meal she served at the January meeting (trust me, nobody was asking "Where's the beef?"), and a couple other goodies.

As usual, I could always use your help on the content front, so **please** send me any articles for the next issue to: newsletter@maltosefalcons.com. Until next month...

Your trusty newsletter editor, Andy



Congrats to our very own Kale on the opening of Iron Triangle Brewing Company and to the Lukers on the opening of Transplants Brewing Company!

Brews & News

Vol. 42, No. 1 December 2016

PUBLISHER

Maltose Falcons Home Brewing

Society

EDITOR

Andy Ziskin

CONTRIBUTORS

Natalie DeNicholas, Cullen Davis, Lili Madrid,
Drew Beechum, Chris Moon, Irene Kaplan

©2016 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 last 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: Andy Ziskin at newsletter@maltosefalcons.com. Materials may be edited for length.

Deadline for next issue: February 18th

Maltose Falcons Board 2015-2016

President, Cullen Davis

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, John Aitchison

vicepresident@maltosefalcons.com

Secretary, Lili Madrid

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, Tiffany Ashrafi

activities@maltosefalcons.com

Grand Hydrometer, Drew Beechum

grandhydro@maltosefalcons.com

Burgermeisters, Natalie DeNicholas,

Michael Covarrubias

burgermeister@maltosefalcons.com

Newsletter Editor, Andy Ziskin

newsletter@maltosefalcons.com

Webmeister, Drew Beechum, Dana

Cordes webmaster@maltosefalcons.com



PRESIDENT'S REPORT

By Cullen Davis

Super Chili Bowl

February is always a bit of an oddity. The meeting is almost always on the second Sunday of the month because we try to avoid conflict with the holiest day of the calendar for football fans. But this time, the second Sunday falls on Valentine's Day. Given the choice, we decided we would just try to take care of all meeting business as quickly as possible so folks might still be able to get to a TV to watch the game. Also, if you must show up somewhere full of beer and chili, a Superbowl party would be more acceptable than a romantic date with your sweetie. That's what the Falcons are about -- saving marriages since 1974.



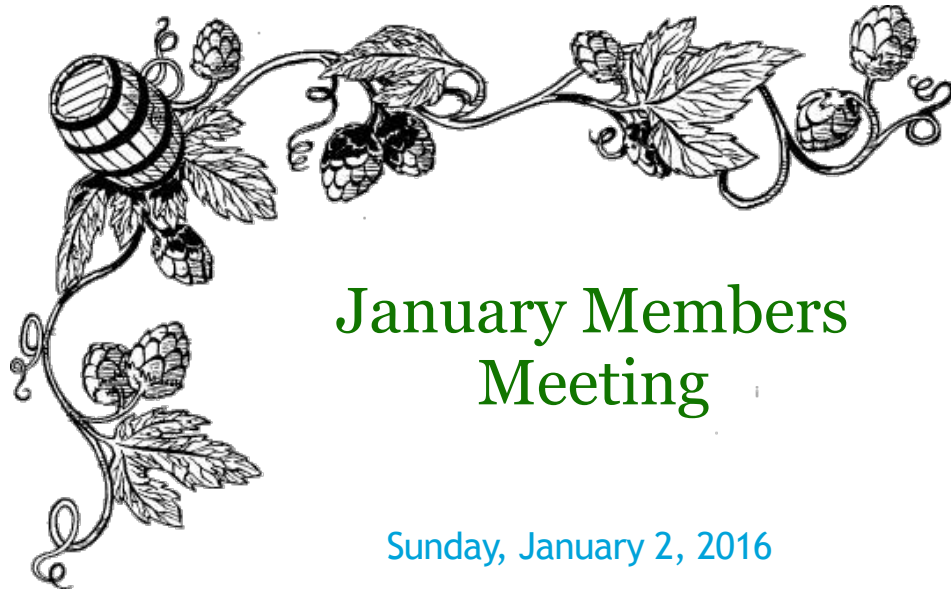
With another Doug King competition wrapped up, I was gratified to see that the Falcons made a good showing in a strongly contested event. In my judging flight, there were some excellent beers and it seems much the same for other judges as well. Congratulations to the winners, you definitely earned it! And thanks again to MacLeod Ale Brewing Co. for graciously hosting us again. Always a pleasure.

In a sadly similar vein, Strand Brewers has started up a new competition in memory of a fallen friend, Jeff Sanders. Whether you knew him or not, I urge you to enter and/or judge this comp to support our good friends to the south who help out with our competitions as much as any other club.

Starting 1/31, go to: www.jeffsandersmemorial.com

Cheers!

cd



January Members Meeting

Sunday, January 2, 2016

Location: Home Wine Beer & Cheese Making Shop

Agenda Topics

1. Grand Hydro: Big Gnarly & Messy
 1. Special Taste of the Month: Cigar City Brewing Collaboration with 3 Floyds - Florida Man loses bet, Rye American Black Ale
 2. Fuller's Vintage Ale 2014- 8.5% ABV
 3. Shmaltz Brewing Chanukah in Kentucky- Barrel Age, 8% ABV



4. Dogfish & Woolrich Pennsylvania Tuxedo- 8.5% ABV



5. Deschutes Brewery 2015 Jubel 2015 Ale with 50% Pinot and Oregon oak barrel- 10.4% ABV
 6. Hair of the Dog Brewing Company 2015 Doggie Claws Barleywine Style Ale- 11% ABV
 7. Club Favorite: Hair of the Dog Brewing Company
 8. Special Brew stored by Kevin: Falcon Claws 2000 & 2003 Lager- It's between a 13-15% ABV
2. Official club Tartan for Maltose Falcon will be the California state Tartan
 1. Interested in a kilt? Check the website for upcoming details or email Drew
 3. Water transfer demo with the use of CO2 by Craig
 4. Upcoming Competition is Doug King Memorial all entries are due on January 8th and judging will be at MacLeod's on January 23rd at 9am. Registration information will be posted on our website and other social media outlets.
 5. Upcoming Events:
 1. Mayfaire- Will be judged at the end of April. Registration

information will be displayed on the website.

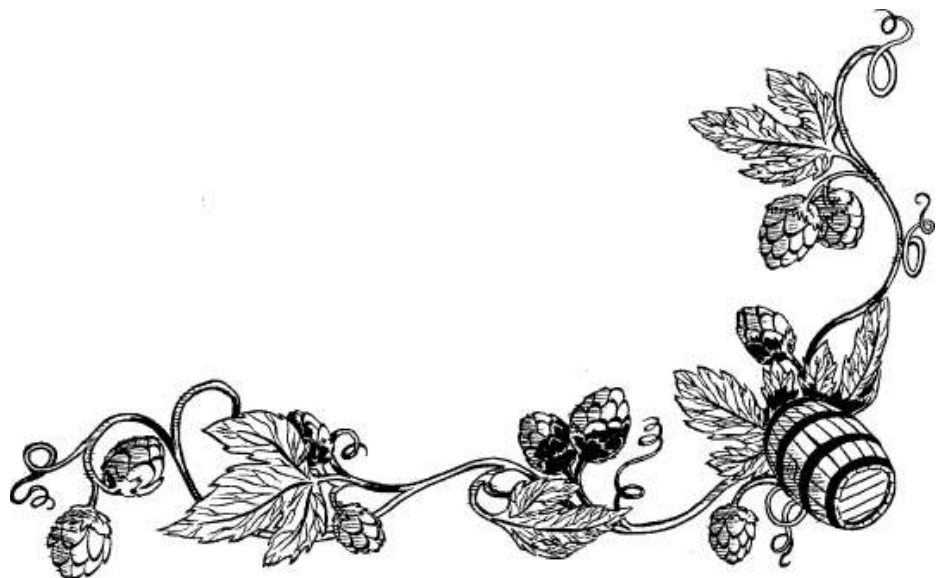
2. DTLA Beer Tour- Save the Date! April 16th at 10-6pm. Registration information will be posted on our website and other social media outlets.
3. SCHF- If you are planning on attending on April 29-30th, please make sure to purchase your CHA membership. Sign up and camping information will be posted on our website.
4. Anchor Brewery Bash- Let's party with this years 2015 Homebrew Club winners, The Strand Brewers on Saturday, February 13th. If you are interested, please make sure to contact Jay Ankeney at Jayankeney@mac.com
6. Upcoming Shop Brew Session:
 1. Sunday, January 17th with Steve & Irene Cook will be leading the crew in making a Southern English Brown Ale. Don't forget to sign up on the website!
7. BJCP Mead Class and Exam will begin on Tuesday, January 5th at 7pm. Email John at malty@earthlink.net if you are interested in joining the class.
8. Homebrew Winner: John Aitchison Varietal Lehua Blossom Mead
9. Join us for our annual Chili Cook-Off on Sunday, February 7th at 11am. Don't forget to sign up for the competition by emailing our wonderful Burgermeister Natalie

burgermeister@maltosefalcons.com.
Check out our website for exact chili cook-off prize information.



Craig's pump for liquid transfer requires no electricity, doesn't need to be primed, and is much cheaper than the most brewing pumps!

Ever find yourself unable to make the meeting at the last moment? You can watch the Grand Hydro presentation live on periscope: <https://www.periscope.tv/maltosefalcons>



Scotch & the Falcons

By Drew Beechum

If you've hung out with the Falcons at any length you may have noticed that sometimes the kilts appear. Turns out that a number of the club members are proud of their Scottish heritage. Fletch wears his Fletcher Tartan. John Aitchison wears his Gordon tartan and I wander around in my Wallace tartan.

We're far from the first group to embrace the idea of wearing kilts to our functions. The Dunedin Brewers outside of Tampa have been a kilt based group since 1996. (Dunedin is a town that runs on it's Scottish heritage). We're not even the first group of Falcons to love the kilt notion. One of the important early club members, J. Howard Standing, Esq. was a big lover of his Scottish heritage. He was an important figure in the Southern California Scottish Society. One of his efforts, other than gifting the club our mascot - Hashiell Dammett (aka the actual black bird that sit in the corner of the clubhouse), was to get California to adopt an official state tartan.

In 2001 he succeeded and by California code 424.3, a variant of the John Muir Tartan was adopted by the state. Muir, if you don't remember, was the great Scottish naturalist that really was an early booster of the state.

So what does this have to do with the club other than the J. Howard connection? Well, the board decided that it would be nice to recognize the contribution of a club member to the state and give a tartan to everyone who doesn't have one. To that end, as of this year, the club has adopted the green and blue hued California State Tartan as our official club tartan. So you now have an excuse to go buy a kilt.

Where to buy one? If you were at the club meeting, you saw me rocking a Sport Kilt in the club's tartan. Turns out I'm lucky and live a few blocks away from Southern California's first kilt store - Off Kilter Kilts in Pasadena. They stock a full line of kilts in different tartans and styles. The Sport Kilt is pretty reasonably priced too! If folks want, we can put together a group order and get a discount. Just contact me at drew@maltosefalcons.com



Mr. & Mrs. Standing modeling their California Tartan kilts.



Drew showing off his legs & new official Maltose Falcons kilt!

JANUARY SHOP BREW

Drink It Down Southern Brown Brewday Perfect Day-Perfect Gravity!

By Irene Kaplan

Brew Crew: Steve Cook, The Alewench, Virg Bumann, Cullen Davis, Bill Greiner, Adam Severi, Michael Covarrubias, Kalani Patterson, Matthew Trumbo

Special Guest Appearances: Melody Hitt, Gina Sobremesana

Our brewday on January 17th was smooth sailing. We had a crew that included both experienced brewers and some who were new to all-grain brewing. Our brew for the day is a little something the Steve and I call "Drink It Down Southern Brown" ale, a nice mild beer, usually, but I tend to like big beers (as you well know). Who doesn't? So this beer comes in at a nice little ABV of 5 1/2 percent. We were hoping to achieve our gravity of 1.054 and by the end of the brew, it was exactly that. Perfection.

Our brew commenced early with Steve first handing out copies of the recipe to the crew so they could go over it and ask whatever questions they may have. The crews always appreciate having the recipe in hand. A good practice for anyone leading the shop brews. Then half the team was sent in to get the grains and the other half learned about how the system worked and set up the grain mill. The crew took turns in stirring the mash, cause ya don't want any dough balls, do ya???



As we waited on the re-circ, it seems to be "beer o'clock" time. We had a fine crew that not only brought a cheese platter and chips, but also some fine ale to be drunk. Kalani brought two growlers of a cream stout that he had made from extract. Very hazardous, as this Alewench can down stout anything like water. We also had bottles of Negra Modelo, DBA, Ellie's Brown Ale and a couple others that are a blur.... Thanks to everyone who brought stuff. Always makes for a great time.

We continued our brew and drained our mash into the boilpot. The color on it was beautiful. My friend Gina and I were assigned to be the skimming queens and did a fine job of it. The crew shared the responsibility of clean up and left the pots gleaming. A few of the crew also took some of the grain home with them for other projects.

All in all, the day was going along perfectly. Everyone filled their carboys and transported them out to their cars. But unfortunately, the asphalt by Kalani's car decided to attack his bottle and SPLAT!!!! Fine fresh wort all over the B of A lot. His first all-grain experience too. Needless to say, he has not been deterred and went straight back in the shop and bought a fine plastic bucket for next time.

Thanks brew crew for making the day such a great one. Hope to hear how your beer is going. Make sure to bring some to the next meeting when it is ready.

Yours in Beerage,

The Alewench



Board Meeting Minutes

Monday, January 18, 2016

7:00 PM

Locations: HBWC Shop, Woodland Hills, CA

Attendees: Matt, Tiffany, Natalie, Cullen, Andy, Ed, Kent & Lili

Board Meeting Agenda

I. Next board meeting date and location?

1. Board Meeting will be on February 23rd at 7pm - Matt's House
2. Member Meeting will be on February 7th at 11am - Grand Hydro style that pairs well with Chili Cook Off Contest

II. Treasurer's Report

1. Usual Financial info: We have Money!
2. Swag: a. Can you wear a unicorn on your head? Stone colored hats
 - b. We have the 'biner cups ready for DKM. Different logo from the previous style.

III. Activities

1. SCHF/CHA - We have our 10 spaces, have we set prices?
 1. Currently posted on social media, but will post sign up sheet soon.
 2. CHA- Is looking for more volunteers? - Please add to newsletter (ANDY!!)
 3. \$35 per person. \$45 for RVs
 4. How many RV's/Tents per site: 1 RV per campsite, 6 people per site and 2 vehicles.
 5. Tiffany will call to get more information.
2. Mayfaire fest / camping - May 14/21st depending on venue availability DAV, Akton or Malibu? Tiffany will research venue options. Mayfair the judging is April 23rd - Possibly at Saint Martin's (Church) /TBD and should be posted on the website.
3. Plans for Brew With a Falcon? Plans set? June - Tiffany will look into hosting prospects and check with previous hosting people. A total of 4 people volunteered last year.
4. Downtown brewery tour update? 4 to 5 brewery spots April 16th Iron Triangle, Mumford, Arts District and Green Bar (distillery). Possibility of \$50-70 depending on food options, etc. It would have to do with how much breweries will charge per head. Union Station pick up. Get wrist bands to distinguish who paid

IV. Vice President

1. DKM Comp. - Do we have prelims scheduled? Will we have all the supplies set for the main round? 8am set up time on Saturday, January 23rd. 36 judges. Stewards should arrive at 8:30-1pm. 6 tables & chairs should bring over to MacLeod's Head steward: Thanks Matt! Food all set?
2. Mayfaire, dates are set
 - a. Sponsorship coordination -Jonathan & Courtney
 - b. Venue set? Saint Martin's (Church)

V. Webmaster and Grand Hydro

1. February style? How to contain cost? Pilsner/Pale lagers options
2. Website hosting fee paid. What caused the outage? Server difficulties

3. Moving ahead on the Mayfaire saison canning project: Brewing, designing label, getting it in the can. Possibly having two options one with Almonds and one without. Blood orange, etc. Brew Date will be on: February 13th will be fermenting split between Drew, Kent & John A. Canning Date: TBD Should be done by April 23rd. Cullen will be working on label details. Trouble shooters corner will be hosted on AHA website soon

VI. Membership (hold for later discussion)

1. Anything new? How many are we up to now?

VII. Publicity

1. Shop Brews: Steve Cook's brown ale brew went fine. Who's up next? Planning brews for SCHF, Mayfaire, etc?
2. upcoming shop brew: February TBD Looking for a brew people! Bernard??
3. upcoming shop brew: March 13/20th possibly with Nancy Lady Brew day!

VIII. Newsletter

1. President's article - Talk about DKM, Chili contest, SCHF, Mayfaire, etc.
2. Need items by Wednesday prior to posting things
3. Who else contributing? I would still like to see more articles from board. Drew will be writing about the California tartan

IX. Burgermeister

1. Feb. club meeting - Chili contest! Just need supplies and coordination of entrants and voting. Will be making sides Cornbread and salad and possibly melon
1st place- 2 4 packs and a membership for a year
2nd place- 2 4 packs
3rd place- 1 4 packs
*Tiffany will pick up beer prior to February chili cook off
2. DKM comp. lunch? Yup! Natalie knows what she's doing! A total of 65 people will be attending DKM.

X. Other business?

1. Dark Heart of the Forest - Kent has the club's portion.
2. Other biz?



As usual, the business of sampling the selection of beers brought by the board members to share was of the utmost importance.

December Shop Brew Belgian Blonde

By Chris Moon

On Sunday January 20th, the Falcons (led by Alex Samovitz, myself and John Aitchison) brewed a Belgian Blonde fashioned after a recipe that we will see produced commercially at the soon-to-open Westlake Brewing Company.

Alex gave a lesson on the making of Belgian candi sugar, inverting the sugar with invertase, citric acid and condensing the volume down with a long boil that was done parallel to the wort production process.

The mash used a 'continuous' step-rest process that is described in Brew Like a Monk and involved starting at below 120 degrees and slowly bringing the temperature of the mash up using the herms coil, such that the mash should only rise ~1 degree every two minutes. For anyone who wants to imitate this, make sure to recirculate slow and keep your HLT no more than 20 degrees hotter than your mash, as things can get out of control very quickly. We didn't have any problems though.

As usual, John Aitchison brought homebrew meads and sours. It was a good day...



Belgian Blonde recipe:

Pilsner (2 Row) Bel (2.0 SRM)	61 lbs 16.0 oz	71.3 %
Wheat Malt, Bel (2.0 SRM)	5 lbs 16.0 oz	6.9 %
Cara-Pils/Dextrine (2.0 SRM)	2 lbs 16.0 oz	3.4 %
Invert Sugar (0.0 SRM)	15 lbs 16.0 oz	18.4 %
Magnum [14.00 %] - Boil 60.0 min	2.81 oz	16.2 IBUs
Abbey Ale (White Labs #WLP530)		-

More recipes from the Fraü

By Natalie DeNicholas

Happy New Year to all you Falcons. If you didn't make it out to the meeting in January (shame on you firstly) but you missed out on a big spicy Indian curry lunch. If you did make it out and would like to try your brewing hands at making some of these dishes then good on you!

A few things to keep in mind when making Indian food:

- *There are a lot of spices which are used in several types of cuisine. So check your pantry as you may already have the basis for a Garam Masala and you may not even realize it! (pepper, cumin, bay leaf, cinnamon, clove, mace, cardamom)
- *To unlock the most in your spices it's best to toast them in a dry pan before mixing and grinding into your own spice blend.
- *Indian food is easily adapted to a pure vegan diet and you won't even miss the meat or dairy. Replace butter with coconut oil. Non-Dairy milk made from soy or nuts or coconut adds creaminess. Extra veggies and pulses will stand in for meat and tofu can be used in place of Indian cheese (Paneer).

Do you like Samosas? Do you want to avoid making a crap-ton of little parcels because ain't nobody got time for that? Then here. Samosa frigg'in' Pie! <http://www.vegetariantimes.com/recipe/indian-samosa-casserole/>

If you want to be extra lazy (or not make it vegan) then buy a ready to bake flakey pie crust and go from there.

I didn't make this recipe but it is a great starting place for new curry makers. <http://vegangel.com/2014/01/09/coconut-curry-lentil-soup/>
Pair it with the following recipe for easy naan bread and you will be hooked on the fragrant spices of India.

This bread comes together in less time than waiting for a delivery boy. Seriously. It tastes better than store bought naan bread too and is very therapeutic to make. <http://keepinitkind.com/easy-homemade-vegan-yeast-free-flatbread/>

I cooked these in a dry cast iron pan. You can make them vegetarian by using regular dairy milk and melted butter and then brush hot freshly baked breads with melted butter and sprinkle with minced garlic. (you're welcome)

Lastly, let's talk about rice. Pilau rice. This rice can nearly be a meal in itself, in fact, if you add extra spices and some meat (or veggies) you can make a Biryani, which on a cold evening is basically a spicy hug for your insides. Here is a recipe for Biryani <http://allrecipes.com/recipe/212487/lamb-gosht-biryani/> but I digress... For my pilau rice I use one onion minced fine, three bay leaves, one tablespoon of cumin seed, and some olive oil. Cook the onion in the oil in a pot over medium heat until the onion is lightly brown and caramelized. Add the cumin seed and toast in the oil gently. Add about one cup of basmati rice and stir until the rice is opaque (about two minutes). Toss in the bay leaves and one teaspoon of salt. Add two cups of water and bring to a boil. Allow the rice to simmer uncovered and unstirred for ten minutes. The water should all have boiled off, now turn off the heat and cover the rice for 5 minutes. Fluff the rice with a fork and enjoy.

Have fun making your Indian feasts and post pics on the Maltose Facebook so I can see!

-The Frau of Burger





Maltose Falcons 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 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)

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 the 40-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 avail-able 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.

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>



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: 11:00 AM– 7:00 PM
Sat-Sun: 10:30 AM–5:30 PM

SUPPORT THE SHOP THAT SUPPORTS THE MALTOSSE 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!