
BREWS & NEWS

**DEADLINE FOR NEXT
BREWS & NEWS**

July 24th

**LA COUNTY FAIR
COMP ENTRIES DUE**

July 15th

JULY MEETING

July 10th, 11am

**LAKE ARROWHEAD
BREWFEST**

August 13th



Beer is in the air!

Hey Falcons, I don't know about you, but my June was full of a bunch of great local beer. The 8th LA Beer Week was another huge success, we had an incredible mead and honey presentation at the meeting, and some pretty great drinking weather to boot. Don't forget the July meeting is 11am on the 10th, and the Grand Hydro will be featuring alternative fermentations. Also, this meeting is a potluck, so make sure to sign up to bring a dish to share (if you do, lunch is free). And of course I have to finish off with my usual pitch... I'm always in need of articles, so please submit anything and everything beer related that you can.

Until next month...

Your trusty newsletter editor, Andy





By Cullen Davis

Brews & News

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Maltose Falcons Home Brewing

Society

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

Deadline for next issue: May 25th

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New Job Anyone?

In case you hadn't heard already, I have landed myself a new job. It's a very good position that pays better than my last one with a better commute and a great team of seasoned pros working on a very interesting project (I'll tell you more about it if you ask me directly). Now I'm here to offer **YOU** a new job! The downside: no monetary compensation. The upside: great perks and it pays dividends of respect and admiration! If you were at the last member meeting, you would have heard me talk about the club's board of directors elections coming up in September, imploring you all to consider helping out the club by running for one of the positions. This club runs on volunteer effort, so we always welcome folks offering to pitch in. In light of the fact that this club is so very awesome and we do a lot of awesome things, I can only conclude that we have awesome volunteers. Therefore our volunteers deserve heaps of respect and comped beers! Sometimes they even get one of those! In all honesty, the club picks up the beer tab at some of the board meetings. There has to be some reward for volunteering after all. So what do I have to do to reap this great reward, you ask? Well, here is a listing and brief outline of duties for each position:

President: Lead the member meetings and the board meetings, set the agenda and herd cats.

Vice President: (This is a very important role! We often have two people share it to make it more manageable.) Take over when the president slacks off, administer the competitions that the Falcons put on, head up the competition committee.

Secretary: Take notes at board and member meetings, submit notes to Newsletter Editor, administer voting.

Treasurer: Keep track of the club's money, sell swag and lunch tickets.

Publicity: Promote the club to the outside world, schedule and manage the monthly shop brew sessions.

Activities: Schedule and plan the club's various non-meeting, non-competition outside events, including campouts, festivals and bus tours.

Membership: Keep the club's membership roles up to date, send out membership cards, collect dues.

Grand Hydrometer: Giver of knowledge, presents educational tastings and demos at the member meetings, runs troubleshooters' corner.

Burgermeister: Keep the hungry club fed. Extremely critically important position!!

Newsletter Editor: Compile, lay out and publish the club's monthly newsletter.

Webmeister: Administration of the club's web site and online presence.

We will have nominations open until the voting takes place at the membership meeting in September. If you have a vision for the way the club ought to be run, now is your opportunity to articulate it. Even if you're just curious about how the club actually runs, step into an open position and find out. For my own part, I'm willing to run for president again if we don't have any other volunteers. If you have questions, feel free to chat up any one of the board members.

A few more things coming up:

Remember the July meeting will be pot-luck style, and more casual than most of our meetings. We'll start off with the Grand Hydro and some business, but then we'll have our pot-luck lunch and end the meeting in a more social fashion.

Sign up on the Falcons' website.

Also, the LA County Fair judging day is coming up soon. Join us to judge or steward on July 23.

The Lake Arrowhead Brew Fest is on August 13. This takes the place of our Sunfest and is always a good time.

Look for more details on our website and I'll see you on July 10.

Cheers! cd



Canned Food Drive At This Sunday's Meeting July, 10th 11am



In addition to bringing a dish for our potluck, please bring in canned food to this Sunday's club meeting to benefit struggling families! Falcons, as you know, our cup runneth over (a lot), so we have begun to incorporate charitable giving into our club activities, by raising funds to donate to worthy local causes, and by pouring home brewed beer and soda at events to support causes. For years, we have held a toy drive to support the Firefighters' Spark of Love to benefit at-risk and needy kids, and last year, we donated to Friends of the L.A. River and Ojai Raptor Center. This year, we have selected three outstanding causes to support that serve important, local needs and are near and dear to our hearts: Ojai Raptor Center once again, because they rescue wounded birds of prey including Falcons, which we are; MEND, the largest poverty assistance agency in the San Fernando Valley; and Team Rubicon, based in Culver City, which helps wounded Veterans to heal by training them to do emergency assistance and rebuilding in disaster zones.

So please bring in canned foods to be distributed to struggling families in the San Fernando Valley through MEND's food banks. In the early 1970's, MEND (Meet Each Need with Dignity) was started as a small group of volunteers working from a garage in an effort to transform the lives of the neediest residents of the San Fernando Valley - poor children and their struggling families. Now, MEND is the largest poverty agency in the San Fernando Valley. More than 94% of the support and donations it receives goes directly toward emergency food, clothing, medical, vision and dental care, job skills training and job placement assistance, English as a Second Language classes, youth activities, and a Christmas program. In 2015, MEND served over 37,000 individuals, and more than 16,600 hours were donated by volunteers each month. MEND is 99% volunteer driven and almost entirely privately funded, without soliciting any government grants. That has helped MEND maintain super low administrative costs, and achieve a 95.4 rating on Charity Navigator. www.mendpoverty.org.



We hope to have opportunities to pour homebrew again this year to support our chosen causes. Watch for announcements and please consider brewing a batch of beer or soda that you could tap or donate to one of these extremely fun and rewarding occasions!





June Club Meeting

Sunday, June 5, 2016

Location: Home Wine Beer & Cheese Making Shop

Agenda Topics

Grand Hydro: Mead

Guest speaker: Roger Taylor spoke to us about his beekeeping duties

John presented several varieties of his homebrewed Meads

- Rabbit Blossom 14%
- BlackBerry Blossom 12%
- Moonlight red dress 12%
- Pymment 12%
- Kurt's Apple Pie 12%
- Tej 12%
- Crowd favorite: MEAD

New People, Welcome!!





Vice President:

Ed presented several of the Mayfaire metals to those who weren't able to make it out to the fest. LA County Fair Competition (LAFC), please make sure to sign up!

Upcoming Events:

Registration and Additional event information will be posted on our website and social medial outlets.

LA Beer Week Kick Off Party- will be on June 18th at LA Center Studios. If you would like to participate in creating a Soda, please see Lili to sign up.

Brew with a Falcon (BAAF)- will be on June 25th at various locations. Locations to be determined.

Lake Arrowhead Brewfest will be on August 13th

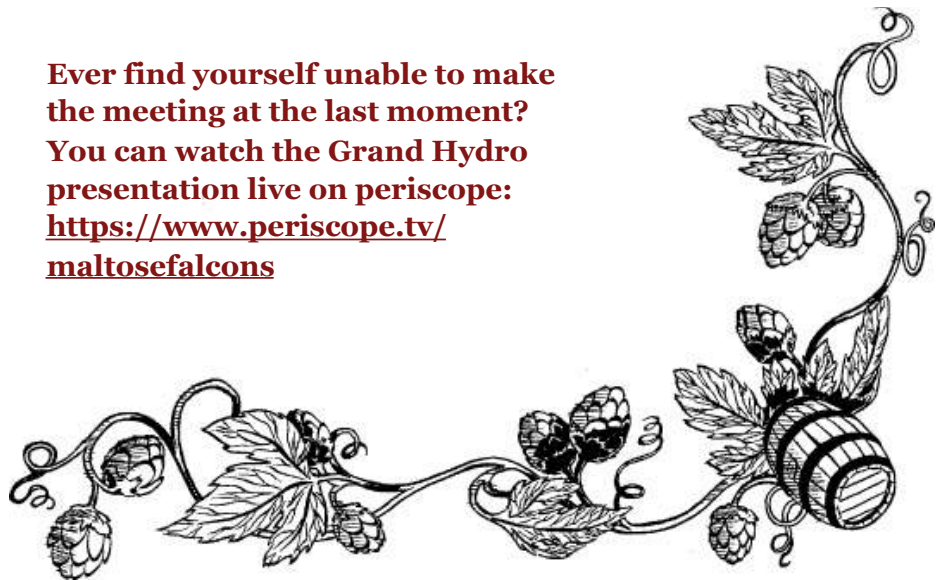
Upcoming Shop Brew Session:

If you are interested in leading a shop brew, please contact Matt to sign up.

Meetings Homebrew Winners: First Place- Dominic's IPL, Second Place- Nathan's Bourbon Barrel Aged Vanilla Amber Ale



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>





Homebrewers of LA Refreshing Tonic Bar

By Lili
Madrid

The 8th annual L.A. Beer Week Kickoff Festival on Saturday, June 18th, 2016 at the Los Angeles Center Studios was filled with great company and lots of love for all of our Los Angeles Craft Breweries. Homebrewers of Los Angeles (HoLA) were invited back to present craft beer lovers with some refreshing and delicious craft sodas. We had a total of 10 kegs being presented at the festival and tapped out 9 of 10 SODA kegs!!! In the true spirit of all things craft, I would like to personally thank the following people for accepting the call and presenting their fantastic craft sodas and just being an overall supporter of this years HoLA's Rejuvenating Tonic Bar booth without your support and love, we would have all been EXTREMELY THIRSTY!

~ A BIG THANK YOU TO ~ Frances Lopez from L.A. County Brewers Guild, L.A. Beer Week, All L.A. Breweries, Drew Beechum, Tiffany Ashrafi, Dominic Washington, Andy Ziskin & Tom Sisolak from the Maltose Falcons, Jules Gutierrez, Danielle Chevalier & Justin Berry from Crude Brew Crew, Rives Borland & Jimmy Lane from Strand Brewers, Lloyd Johnson from Pacific Gravity

If you happen to have missed us this year, please stop by our booth next year to check out what new creations our masterminds have come up with to keep you and me thirsty free!



2 Sodas by Rives Borland:*Pineapple/Jalapeno/Ginger*

(for 3 gals, scale accordingly)

4 x Dole 46 oz pineapple juice cans

3 large jalapenos (mild aroma and flavor, add more for more heat)

~3 oz ginger

3oz cane sugar

~2oz lime juice

Cherry/Lime/Mint

(for 3 gals, scale accordingly)

5 x 32 oz Simple Truth Tart Cherry 100% juice (from Ralphs)

handful of mint leaves (I didn't bother to weigh)

3oz cane sugar

~8oz lime juice

For each batch, bring about 1-1.5 qts water and sugar to boil for 5 mins. Cut the Heat. For the P/J/G, remove seeds from jalapenos (unless you want it really spicy), dice up the jalapenos and ginger in a food processor or blender, and add to the simple syrup and cover. For the C/L/M just add the mint leaves in the simple syrup and cover. Let both steep and cool down overnight or for a few hours, at least. Meanwhile, pour juices in keg (I strain the pineapple juice since there tends to be a lot of sediment) and top off with water, leaving enough head room for the syrups later. Give some initial CO₂ and put kegs into cold storage to chill. In the morning, or several hours later, strain syrups into kegs. Add lime juice. Carbonate to desired level. Sometimes I buy similar ingredients elsewhere (Costco), or make my own juices if I'm feeling not lazy. I like Dole brand for the pineapple juice, though. I think it has better color at least (and probably flavor) than other generic brands.

Thai Iced Tea Soda by Tiffany Ashrafi

4.5 Gallons

Brew Tea:

24 cups filtered water

24 organic black tea bags

7 cups white sugar

3 cups coconut sugar

1/4 cup cinnamon

10 anise stars

8 green cardamom pods, smashed

10 whole cloves

Add to cooled tea:

96 oz unsweetened almond or coconut milk (Califa farms is the best!)

Filtered water to fill rest of the keg

1. Bring water to boil and add the tea bags, sugar, anise stars, cardamom pods and cloves (I put these in a hop bag to keep them in check). Stir until all the sugar dissolves. Gently boil tea for about 3 minutes. Remove from heat.

2. Allow tea to steep for at least 2 hours and allow it to cool. The more concentrated the better.

3. Remove tea bags & spice sack.

4. Pour cooled/room temperature tea into your 5 gallon keg. Top with 96oz coconut or almond milk. Fill the rest of the keg with filtered water to about the 4.5 gallon mark.

5. Carbonate for at least 2 days at 30 psi.

Note that the fat from the milk sinks to the bottom if stored up right & not shaken up. You can also try this soda with coconut water to avoid having to pour off the fat (3-4 pints usually)



Twisted Cactus Cooler by Dominic Washington

4 Pineapples (skinned, cored, and juiced)

8 lbs oranges (zested, and juiced)

4 limes (zested, and juiced)

8 apples (juiced)

2 mangos (juiced)

4 cups orange blossom honey

.80 g table salt

5 g Gypsom

5.5 g Epsom salt

5 Gallons R/O water

Blend juice, honey, and citrus zest in a pot. Bring mixture up to a boil, and lower to a simmer. Reduce by 1/3 volume. Chill syrup slightly and strain through cheese cloth before chilling completely. Add salts to water. Pour chilled syrup into keg, and top keg off with water to level of sweetness preference. Remember to taste as you dilute. You can always add sugar/honey, or fruit to the boil if not sweet enough for 5 gallons, Mind you this is a Twisted Cactus Cooler meets San Peligrino.

Watermelon-Mint Shrub by Tom Sisolak

Shrubs are an old-time way preserving excess fruit from the harvest by macerating fruit, sugar and herbs or spices mixed with apple cider vinegar that still has an active culture. The vinegar culture ferments the sugar and prevents the mixture from spoiling. To use, just mix two ounces of base syrup with 4 to 6 ounces of carbonated water to taste. You can scale the recipe as I did for keg-sized batch. Alternatively you can make a variety of flavored syrups and mix them on demand like the old fashioned soda fountains used to do. Shrubs have seen a resurgence of interest of late in high-end cocktail bars where mixologists use them combined with premium spirits.

1 cup watermelon juice

1 cup sugar

1 cup apple cider vinegar with active cultures (such as Braggs)

1 bunch fresh mint leaves

1. In a mixing bowl combine sugar and vinegar stirring until the sugar dissolves. Add the mint and muddle with a large spoon or ladle to crush the mint and release the flavors.
2. Cube the watermelon and process in a blender or juiced. Strain out as much pulp as possible using a fine sieve and pressing out as much juice as you can. Discard the solids. The watermelon rind can be used to make watermelon rind pickles.
3. Combine watermelon juice with the sugar, vinegar and mint mixture. Cover and refrigerate for several days to allow for aerobic fermentation to occur.
4. Strain solids from mixture and use syrup as desired. The syrup with keep refrigerated for several weeks.
5. To use mix, 2 ounces syrup in a tall glass with ice. Add sparkling water to taste or mix in your spirit of choice.

This same process can be used with a variety of fruits and herbs. I currently have a tangerine rosemary shrub, a grapefruit ginger shrub and a black tea chai spice shrub.

Mint-Tea Peach Balsamic Shrub by Andy Ziskin

For 3 Gallons:

5 lbs. of ripe white peaches, cleaned, pitted, and chopped to a 1 inch dice

3 cups of brown sugar (divided)

1 cup Balsamic Vinegar

10 English Breakfast tea bags

One handful of fresh mint sprigs

1/2 teaspoon of Kosher Salt

1. In a large mixing bowl combine fruit, balsamic, and 2 cups of brown sugar. Toss to combine and let sit refrigerated for 4 hours or up to 24 to macerate.
2. Strain fruit through a fine mesh strainer directly into your keg and press on fruit to extract as much liquid as possible. Can also use an immersion blender to purée if you don't have time for a full maceration, but this will make a cloudier soda.
3. Meanwhile brew tea bags in 1 cup of boiling water with mint. Remove tea and mint springs and stir in remaining brown sugar. Add more heat if necessary to get sugar to completely dissolve. Add mint-tea syrup to keg.
4. Top keg up to 3 gallons with ice cold water (or water and ice if you want to go the easy route). Add salt. Chill to 34 degrees and place under 35 psi CO2 for at least 3 days.
5. Enjoy! (FYI, also not bad if enjoyed with a shot of bourbon mixed in).



the Maltose Falcons Present the 2016 Los Angeles County Fair

HOMEBREW COMPETITION

\$9 Per Entry

**Entries Due on
July 15, 2016**

**Judging is:
July 23, 2016
9:00 am**

**Entries MUST
be paid online!**



**Ship to
or Drop-off:**
Home Wine Beer
Cheese
Making Shop
22836 Ventura Blvd
Woodland Hills
CA 91364

Drop off at:
Culver City
Homebrew
Supply
Culver City, CA

Eagle Rock
Homebrew
Supply
Los Angeles, CA

Steinfillers
Long Beach, CA



Board Meeting Minutes

Tuesday June 17, 2016

7:00 PM

Locations: Home Wine Beer & Cheesemaking Shop, Woodland Hills, CA

Attendees: Drew, Tiffany, Craig, Cullen, Andy, Ed, Craig, Matt, Lili

Next meeting date and location?

Member meeting: July 10th at the shop

Board meeting: July 19th. Need to run the date with John to make sure it's ok!

No August Member meeting

Treasurer's Report

Usual Financial info: Plenty of money!

Swag: How can we sell more stuff? Kent has all items at his house

Do we have an inventory list? No, but Kent does in his head

Activities

Mayfaire fest / camping - Acton KOA. Post-mortem

Everything was fantastic. Who paid for fire rings?

LABW - How was the kickoff event?

It went well and we tapped out of 9 of 10 soda kegs!! Lili created a list of things that we need for next year. Tiffany purchased some items like tablecloths, poster board and marker.

Brew With a Falcon

BSG brew supply group had donated extract which will be delivered to everyone who is hosting by Monday.

Denny will be calling in to each hosting site to get some feedback on the event to help with promoting the event on Drew's podcast.

Lake Arrowhead -- Anything new?

They are expanding the space for us! August 12-14th.

Festival is on 13th. Allowed 16 maximum people on camp ground. Drop off for beer is on Friday. Event is on the website.

Oktoberfest -- DAV

Tiffany is working on the contract with DAV on July 6th, but we still need a backup plan. Look up TO park? Possibly adding an educational component to Oktoberfest? Or even Brew?

Possible dates for this event are Sept. 24th or October 1st?

South bay Brewery Tour!

October 29th- save the date

Vice President

LACF judging venue? July 23 for 50-60 people.

We need different ideas for venues and pricing.

Matt will ask for about holding the event at New mission Theater for both LACF and DAV.

Upcoming competition plans:

Oktoberfest

Possibly introducing a Homebrew Club winner Cup!

Competition committee meeting sometime in October/November - TBD

Webmaster and Grand Hydro

July style: Alternatives

Possibly having some of the Boochcraft, cider or saki

Website:

It is running. Drew will double check the Mayfaire errors prior to LACF.

Setting up an event calendar that's contacted to our website and Social Media sites.

Membership

Anything new? It's pretty slow at the moment. Cards get sent out every month.

Publicity

Shop Brews: June: BWAFF; July: We've been having trouble filling up slots the past couple of months. Possibly Adam (Matt's friend)

Possible July Shop Brew dates: July 24th or 30th

Charities: 2 per competition/yearly

Option to consider: Taking out \$250 out of the \$1000 from LACF to make it a total of 3 charities a year.

Charities: Team Rubicon (Veterans), MEND (Families) & Ojai Raptor Center

Newsletter

President's article: Talk up elections, LACF, Arrowhead, etc. Material needed by: June 29-30th. Would to publish it by the first week of July.

Who else contributing? I would still like to see more articles from board. Ask Drew about how to add new members to newsletter.

Burgermeister

July potluck and CAN DRIVE?

Ask Natalie about LACF menu

Other business?

Time to start thinking about who's running for the board.

No Tiffany, Natalie or Lili (debating)

Brew With a Falcon 2016

Our annual Brew With a Falcon day took place on Saturday, June 25th. Five members of the club opened up their homes to other folks to brew together. Most of these sites were unlike a typical shop brew - there was no wort for members to take home. Instead, brewers signed up and went to their chosen location to hang out, learn, and help out. So why do we do this? Because brewing, for all the writing and lessons, is still a craft best learned by doing and watching! It's a great excuse to have people visit each other, share a few beers, make new friends, learn a few things about what makes each individual's process unique and have a great time as members of the Falcons! This year we had participation from 5 hosts, over 40 members, and total of at least ... well I'm bad at math... I know it was more than 50 gallons, maybe even more than 100 gallons, brewed. Maybe you can do the math from the recaps below:

Drew's BwaF Day Madness - Pasadena

I had 12 folks at my house to make a memberable brew day where we really went for the crazy gold. For our brewing efforts, I decided to take advantage of having multiple systems at my house. We made 15 gallons of my Saison Experimentale (see below) with three different Saison strains/blends from The Yeast Bay. On my small automated PicoBrew Zymatic we made 2.5 gallons of an Irish Farmhouse called Little Banshee. No, Irish Farmhouse isn't actually a style, but I recently received 10 lbs of Loughran Family Irish Ale Malt and had a culture of Fantome Brett laying around - so together we've got an Irish ghost! The beer was also infused with a dose of dry caramelized sugar added silliness. Expect more on that in a while. We also quickly blended up 3 gallons of mead using 12 lbs of Almond Blossom Honey and to close off the brew day we used the leftover HLT water to dissolve 3.3 lbs of Pilsner LME and 3.3 lbs of Rye LME courtesy of BSG and pitched it with a souring culture that I let sit hot for 3.5 days under a CO2 blanket before boiling and pitching a regular yeast.

Oh and we had tacos and guacamole and chips and salsa and cookies and a few beers including a three year flight oh Cigar City's infamous Hunaphu Imperial Stout.

Saison Experimentale

For 5.5 gallons at 1.048. 20 IBUs

Malt/Grain/Sugar

8.75 lbs Pilsner Malt

0.5 lbs Flaked Wheat

1.0 lbs White Table Sugar

Hops

0.5 oz Magnum (12.9%) 60 min

Mash

149F for 60 minutes

Yeast

Little Banshee

For 2.5 gallons at 1.052 OG, 21 IBUs, 5 SRM, 5.1% ABV

Malt/Grain/Sugar

4.0 lbs Loughran Irish Ale Malt

0.5 lbs Flaked Oats

2.0 oz Aromatic Malt

0.5 lbs Dry Caramelized Sugar

Hops

0.25 oz Magnum 12.9%AA 60 minutes

Yeast

Fantome Culture



Berliner RoggenWhat

For 5.0 gallons at 1.044 OG, , 1.8 IBUs, 5.4 SRM, 5.2% ABV

Malt

3.3 lbs Briess Pilsen Light LME
3.3 lbs Briess Rye LME

Hops

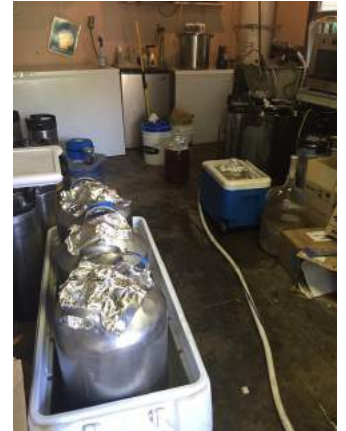
0.125 oz Magnum pPellets | 12.0% AA | 15 minutes

Yeast/Bugs

1 vial of East Coast Yeast Bug County
1 packet Safale US-05

Procedure

Mix the extract completely into 4.5 gallons of 130--140°F water and top up to 5 gallons total volume. Cool to ~110°F and pitch your bugs. Fill the headspace with CO₂, cover the kettle top with plastic wrap and weight the lid with extra weights. After 24--72 hours, depending on culture freshness and /desired sourness, bring to a boil and add hops. Quickly chill and pitch with yeast. Ferment and package as usual.



Dominic's Downey Brew

Let's see, we had a total staff of 10. Tiffany and Benno Ashrafi, Neal Varnes, Juan Pablo Larrea and his girlfriend Gail Christie, my friend from Arts District Brewing Esmerelda Espinoza, three non affiliates Jaime G., Juan M and one other fella whom I can not recall his name. Of course I was there too. We brewed 10 gallons of an all grain Strawberry Amber Ale on my standard brewhouse. We also did a 5 gallon extract batch, Triple IPA, with the LME supplied by Mr. Beechum. 15 gallons in total. Mr. Varnes was running a baking workshop, playing with spent grains and yeasts in the various breads that we produced. All in all, we had a successfully informative brew day. No major issues occurred, no one got hurt, and I believe everyone learned something. Also, we certainly we had fun sharing beer, food, knowledge, and stories.

Strawberry Amber Ale: 10 Gallons Single Infusion Mash

11 lbs Belgian Pale Malt
2 lbs Aromatic Malt
3.5 lbs Caravienne Malt
2 lbs Flaked Wheat
1 lb Honey Malt
2 Vials White Labs WLPO60 American Ale Yeast Blend (Yeast Starter)

Mash in to 8 gallons of water(no treatment) at 158°, stabilize at 152° for a 60 minute rest. Step up to 168° for a 10 minute mash out rest. Sparge with 7 gallons of water(untreated) at 175°. Boil for 60 minutes.

Boil: 60 minutes

2 oz Cascade Hops 6.7% @ 60 min
1 oz Galena Hops 13.2% @ 30 min
2 tablets Whirlflock, 1tsp. Yeastex, and Wort Chiller @ 20min
1 oz Galena Hops 13% @ 5 min

Chill, move into fermenters, and pitch yeast. Ferment at 68° for 7 days in primary. Move to secondary. Prior to racking, prepare 3 lbs fresh strawberries for the fermenter. Quarter berries and add them to a pot on the stove. Add only enough water to match the top of the fruit in the pot. Bring fruit up to 140°, and chill. Once chilled, add half to each fermenter. Rack beer from primary, into secondary atop of the fruit. Let secondary run for 14 days. Once terminal, bottle or keg, then enjoy!



Cloning Firestone Walker Union Jack in Agoura with Nancy

We had a nice time on Brew With a Falcon day. Members David Wells, David Uhl, Anders Selim, Kent Fletcher and Nancy Gold brewed 10 gallons of Union Jack Clone IPA and played some Jenga. We grilled carne asada for tacos and shared some yummy beers. And obviously sampling of the target beer was called for ... just to make sure the brewers knew what they were aiming for. Thanks guys for brewing with me!!



Party Guile with Craig in the SCV

The details may be a bit fuzzy (too much party not enough guile?) but 15 gallons of an Imperial Porter and 15 of a Brown Ale (from 2nd running a boosted with LME) were brewed. There was also smoking of some pork for pulled pork sandwiches and of course good beer to share. And through an error (or good luck?) both beers came out as Imperial, making this a true Falcon brew!



Super Steamy with Andy in NoHo

The North Hollywood edition of BWaF featured the brewing of an Imperial California Common and a demonstration of repitching yeast from a previous batch. Also, while cleaning up, we made 5 gallons of extract wort that was racked into my 8 gallon Woodenville barrel that has become a sour solera project. Finally, I also managed to through some beer brats on the grill with onions to keep everyone fed. My excellent crew also made sure we stayed well hydrated in the heat by bringing some great homebrews and commercial beers to share. I even found a bottle of our Firestone Walker / Maltose Falcons Brownwine in the back of my cellar to close out the day. I think everyone learned a lot, and I know that I learned that I need to be just a little more prepared (we may have forgotten about our first wort hops and just used them at 60 min) when I've got that many people over for a brew session.

Super Steamy - Imperial Cali Common
For 10 Gallons:

32 lbs. 2 row Pale Malt
2.5 lbs Munich Malt (9SRM)
2 lbs. Crystal 40
1 lbs Victory Malt
4 oz Pale Chocolate Malt
2 oz Northern Brewer (First Wort)
3 oz Northern Brewer (60 min)
2 oz Cascade (10 min)
2 oz Centennial (10 min)
2 oz Northern Brewer (10 min)
Extra Large Pitch of CA Lager Yeast (Wyeast 2112)
2 oz Northern Brewer (Dry Hop 7 Days)

Single Infusion Mash at 151 for 75 min
OG - 1.089
EST IBU - 75
EST ABV - 8.5%



What do you think of Brew With a Falcon? Even if you didn't attend in 2016, you can help us improve before next year's event by taking this survey:

<https://www.surveymonkey.com/r/YNSRBG9>



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)

Vendome Wine & Spirits
10600 Riverside Dr.
Toluca Lake, CA 91602
818-766-9593
(applies to beer only)

Tavern Services
18228 St.
Northridge, CA 91325
818-349-0287
(Applies to CO2 and all purchases—
except beer)

15% Discount:

Ciao Cristina!
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