

BREWS & NEWS

**DEADLINE FOR NEXT
BREWS & NEWS**

May 25th

**LADY FALCON BREW
DAY**

May 15th @8:00 am

MAYFAIRE PARTY

May 21st

SCHF

April 29-30



April Beers Bring May Cheers!

I don't know about you, but every weekend in April so far has had some awesome Maltose Falcon activity or another. From the April meeting with our session beer tasting and the canning demonstration by the Beer Monks, to the incredible Downtown LA Brewery Bus Tour (look for that story next month), to our extremely well run Mayfaire Competition last week. The beer has been flowing and the fun times are still rolling on. A big contingent of Falcons are headed down to Temecula this weekend for the Southern California Homebrewers Festival and you know they are bringing some great tasting brews to be served at the club bars. Of course our own Mayfaire camp out and party is just around the corner too where we will be announcing the winners of the Mayfaire competition. All in all, I have to say it's a pretty good time to be a Maltose Falcon!

Your trusty newsletter editor, Andy





PRESIDENT'S REPORT

By Cullen Davis

Brews & News

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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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Bringing the Heat This month's president's article will be a little different. I'm going to start off with a few words about a new spot that recently opened up here in the valley. I'm doing this largely because they are making a concerted effort to reach out to the homebrewing and beer enthusiast community and they wish to cultivate a relationship with the club. If you were at the March meeting, you may recall Joseph visiting to talk about a beer tasting event at Flame

Pizzeria. Several of us went and we thoroughly enjoyed it.

Having never had anything from Jester King, I found it to be a very interesting introduction to an unusual brewery. If you're not familiar with them, Jester King is an artsy brewery in the Texas hill country near Austin. They are unusual in that they ferment a lot of their product with native hill country microflora in a new-world, farmhouse-y, lambic-ish sort of way. They sour a lot of their beers and age in wood, yielding a very earthy yet agreeable house profile. They've worked out a way to leverage some highly variable elements in the brewing practice to come up with high quality product time and again. So back to Flame, why should this little pizzeria startup in a nondescript portion of a nondescript suburb in a sprawling city come to offer interesting beer like that? The short answer is because we want it. The demand is there. The longer answer is because one of the guys behind it is Will Shelton (yes, one of the Shelton brothers beer importers) who knows the interesting beer market as well as anyone. I won't tell you this article isn't part of a marketing exercise because it is, but it's the right kind of marketing exercise. Flame Pizzeria is exactly the kind of place we want in our neighborhoods. They want to be a go-to place for unusual and hard-to-find beers with delicious pizza. I feel like they're off on the right foot and we have just worked out a discount for club members there. *They have agreed to give a generous 20% discount off the whole tab for Falcons who present valid member card!* This certainly makes it worth a try. Thanks again to everyone who helped us put on another successful Mayfaire competition! It's always amazing to see how everyone pitches in to make this big hairy event happen. I'd like to give a particular shout out to the Vice Presidents Ed and John who kept things on an even keel and always had the answers when I asked my dumb questions. Thanks also to Natalie for the delicious chow, and to Matt for taking on head steward duty and handling it well. Thanks to the competition committee and all the work they did before and during the competition. Thanks to Drew for the Saison can project and the tasty almonds. Thanks to the judges and the stewards, especially the ones who did prelims and the ones who stayed to the bitter end, doing both sessions on Saturday and the BOS. Thanks to St. Martin's, a great venue for our event. And thanks of course to all the generous sponsors who supported the competition. Enjoy SCHF, those of you who are going. Don't get into too much trouble, just enough to keep things interesting. We have no club meeting in May, instead we will have our Mayfaire party as usual when we make the presentation of the Mayfaire competition winners. See you there!

Cheers! cd



April Member's Meeting

Sunday, April 3, 2016

Location: Home Wine Beer &
Cheese Making Shop

Agenda Topics

Grand Hydro: International Session
Beer Day is on April 7th!

Guinness Draught brewed in Dublin,
4.2%abv

Timothy Taylor's, 4.2%abv
Down to Earth IPA by 21st Amendment,
4.4%abv

Briney Melon Gose, Watermelon Ale
brewed by Anderson Valley in
Boonville, CA- 4.2%abv

Beachwood Blendery #512, 3.6%

Grand Hydro's People's Choice Winner:
Timothy Taylor's

Grand Hydro's Special Guest
Appearance:
Beachwood Brewing Thrillseeker IPA,
7.1% (Not a session!)

New People, Welcome!!

We are official!! Today we are
canning our very own homebrew
(Maltose Falcon Saison du Mai) that
will be shared with all of our Judges
and Stewards during our Mayfaire
Competition on May 23rd!



Thank you Craig Shapland for
providing us with a wonderful Hop
extract demo

Upcoming Events:

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

DTLA Brewery Tour- We will be meeting the bus at 10am and visiting the following breweries in Downtown LA (Iron Triangle, Mumford, Arts District and Boomtown) Buy your tickets, \$60 per person!

Mayfaire Judging Competition- will be on April 23rd, 9am at St. Martins in the Fields Church. Please sign up to be a steward or a judge.

SCHF- If you are planning on attending on April 29-May1st, please make sure to purchase your tickets and reserve your campsite.

Lady Falcon Brew Day- will be on May 15th with brew leaders Nancy Gold & Tiffany Ashrafi. They will be making a Firestone Union Jack Clone.

Mayfaire Festival- will be at the KOA in Acton on May 21st all starts at noon!

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:

Lady Falcon Brew Day- will be on May 15th with brew leaders Nancy Gold & Tiffany Ashrafi. They will be making a Firestone Union Jack Clone

Meeting's Homebrew Winner: Rick Morales' Specialty DIP



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>





Big Brew with the Falcons

By Jim Wilson (reprinted with permission from the *Stand Brewers' Dregs*)

John Aitchison is a Maltose Falcon and one of my very good homebrewing friends. His friendliness and positive attitude are enlivening and he's a big part of why I try to give back and help his club whenever I can.



John knows my favorite beers are Belgians and when he offered the chance to join a small group of Falcons for a big brew at [Westlake Brewing](#) last month I jumped on it.

We brewed his Westvleteren 12 clone recipe.
80% Castle Belgian Pils
16% Zulka Morena unrefined cane sugar

4% Belgian Special B
20 IBU from Magnum
Target OG=1.094

John grew up the dregs from bottles of Westvleteren 8 that Falcon Alan Tracy imported from Belgium. He stepped them up three times and then brewed 5 gal of Belgian Single. The beer was fruity, slightly spicy, clean, and in his opinion the yeast was the real thing. We each fermented our beer with yeast from the 5 gal batch.

I thought OK, this will be interesting. Something special will be needed to reproduce W12's flavors from that recipe. W12 is a Belgian Dark Strong beer with a deep bready-toasty and caramel malt complexity. The esters may be raisin, plum, dried cherry, fig and prunes. Its spicy phenols are peppery and as the name suggests, it has significant alcohol.



Westlake's brewers, Alex Samovitz above and Donovan Nebrekliovski, front row center in the group picture, are Falcons too.

Westlake has a 3 barrel brewery that started life at [Enegren Brewing](#) in Moorpark. At this scale, everything is hands on starting with grain milling.



This hanger queen Hungarian grain mill has a big motor, maybe 2hp, running on 240v. Lotsa torque there!



The direct fired brewery has three vessels on a small footprint. The hot liquor tank is on the left, the lauter tun is in the middle and the combination mash tun/kettle is on the right. Westlake Village tap water was filtered through activated carbon and its alkalinity was raised with a mineral addition. Mash water was heated in the HLT, pumped by a multi-tasking portable pump to the mash tun where it was manually mixed with the grist at 120F, held for 15 min, heated to 150F, held for 45 min and finally mashed out at 168F.



The entire mash was pumped to the lauter tun and Craig Wickham (also appearing in the role of pope) got to slither into the mash tun and muck it out so it could be transformed into a kettle.



At the same time, the recipe's sugar was inverted by heating to 150F with water, acid and invertase enzyme then boiled to drive off the water and become caramel. In a second pot, 15 gal of first runnings wort was also caramelized and both were added to the brewery kettle. The inverting and caramelizing steps took 20 pounds of propane. If more was available, a longer boil would have intensified the caramel flavors and darkened the beer.



After the mash and sparge water drained to the kettle a 90 min boil made 94 gal of wort right on the target OG. Yeastex 82 nutrient was added near the end of the boil. The next step was chilling through the blue counter flow plate chiller using tap water followed by glycol. The small, shiny cylinder above the chiller is a filter to stop solids from moving along. Not too much of an issue on this brew but a big deal when they do a DIPA, which might require several filter cleanings before the whole batch is ready to pitch.



The wort was oxygenated in-line on the way to the transport buckets.



Yeast meister John works his Zen magic on the yeast.

My wort showed bubbles in four hours which is usually a good omen for a healthy fermentation. But, after two days at 70F, the yeast went on strike. I tried stirring and raising the temp to 75F, but attenuation had slowed a lot, which made me uncomfortable. So, I pitched two envelopes of rehydrated Safale 05 and mixed well. Fermentation reengaged and the beer finished at 1.011 after 10 days. I crashed to 36F for two days and kegged.

14 days after brewing, I took a bottle to Mayfaire where John, Mike Haisma, Rives and I tasted. There were no technical flaws. Stylistically, the beer's color was about 12 SRM, which is right at the lower limit for Belgian Dark Strong. It was strong and had a youthful edge due to suspended yeast. The peppery phenol intensity was low and while the ester level was high, it was mostly stone fruit rather than the expected dark and dried fruits. I think it will mellow with age and be very drinkable. Getting closer to W12's flavor profile will need a nudge to the recipe or process on the next try.



Board Meeting Minutes

Tuesday April 19, 2016

7:00 PM

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

Attendees: Matt, Tiffany, Dana, Kent, Cullen, Andy, Ed, John & Lili

Board Meeting Agenda

Next board meeting date and location?
Tuesday, May 17th, 2016 at 7pm in Art's House (Natalie will provide address)

There will be NO May Club meeting. The next Club meeting will be held on Sunday, June 5th, 2016

Treasurer's Report

Usual Financial info- We got money!

Swag:

Can we sell/move more old stock so we can get cool new stuff? Yes

We can possibly use it for raffle gifts for Mayfaire

We have plenty of carabiner cups and old school shirts.

Do we have an inventory list? Kent knows what we have in stock, but there is no list.

Activities: PROMOTE!!

Downtown brewery tour update- It was great! We made money!

SCHF/CHA update- 38 tent, 5RV's, 21 on keg list

Mayfaire fest/camping update- Will be held in Acton KOA on May 21st. Information is on the website and we currently have 2 RV's and tenters signed up.



Before the official meeting got started, board members worked on getting all of our Saison du Mai cans labeled.

Plans for Brew with a Falcon- Will be on June 25th. Specifics on locations will be posted on website.

Lake Arrowhead- We are set for 2 campsites on August 13th

Oktoberfest- Details to come

Vice President

Mayfaire Competition update-

Ed will be sending out a checklist

Judges and Stewards will be receiving canned Homebrew and candied almonds. Also, some swag from Kent's treasure swag chest.

LACF Competition update-

Will be held on July 23rd and possibly at St. Martin's (John will be looking into booking this for us)

Webmaster and Grand Hydro

Dana was able to fix the competition check in issues, yay!

May Grand Hydro- None! No meeting until June

Canning Demo went well and was super cool

Mayfaire goodies- The almonds require a label

Membership

Mailed out about 20 membership cards this month!

Publicity

Shop Brews- Kent and Matt will be hosting the June shop brew possibly on the 12th or 19th

Grain buy is set with the shop: 200lbs. max, 10lbs. per member is now closed off until next year.

Ladies' Brew Day will be on May 15th: Natalie will be making food for this event!

Charity Prospects to look into- Falcon, FOLAR, Valley Food Bank, Service Dogs for Veterans, Surf Rider, Heal the Bay, Kids and Children's Hospital.

Newsletter- Materials are due on WEDNESDAY, April 27th

President's article – Talk up grain buy, SCHF, Mayfaire, etc.

Who else contributing? Can we have a piece about the canning demo?

Burgermeister

May club meeting- NO May club meeting, silly!

Mayfaire judging session on Saturday- Pulled pork/BBQ jackfruit sandwiches (lunch) and Sausages for breakfast for approximately 70 people. There will be food for Friday's competition event as well.

Other business?

LA Beer Week Kick Off Party will be on Saturday, June 18th at the Los Angeles Center Studios. Please pass the word around that we are looking for volunteers to pour (x1 AM shift and x1 PM shift available) and soda contributors (x10 kegs needed). Space is limited so it's first come, first serve!

Each contributor will receive a ticket into the event =)

Saison du Mai

By Drew Beechum

We've been running competitions as a club for a terrifying number of years and every April sees us tackle our largest comp - the Mayfaire. It's almost as old as the club and an important part of the state circuit of homebrewing. It takes a lot of work to make our way through the 400-600 entries we tend to attract these days. (When I joined the club it was a big deal when we were getting more than 200 entries!) In order to get through that many beers, we need a lot of people to volunteer their time. So why not give them a reward?

We previously gave our judges a gift of Steve Cook's super fresh Ball-o-holic Hefeweizen. We've given glasses and this year we decided to give a broad spectrum of gifts to reward our stewards and judges. For starters, our sponsors helped us outfit a raffle and an awesome meal for everyone. On the beer front, the board decided we should have some fun. Running with an Easter pastry idea from Natalie, I designed a saison recipe around the Maltese dessert - figolla, an almond paste sandwich cookie with a dough infused with blood oranges and lemons amongst other flavors. The base was mostly German pilsner malt with a toasty "baked" flavor added with portions of Munich, Caravienne and Biscuit malts. Malted oats were added to give a richness to the body and extra mouthfeel. A very simple hopping of neutral magnum and spicy, citrusy Crystal was used to provide a base for the last minute infusions of lemon and blood orange zest and a post chill volume of Blood Orange Juice. We used Wyeast 3711 French Saison to give a mouth slickness and a mild spiciness and earthiness.

Kent, Ed K, John Aitchison and others gathered together at the shop where we brewed roughly 40 gallons of the recipe. Unfortunately, sickness took me out of the equation before the brew day completed, but fortunately the beer ended up in John and Kent's super capable hands. After fermentation, crashing, cooling and carbonating, they brought the kegs to the shop where we added 1.9ml of Olive Nation Almond Extract to each keg, gave it a quick shake to mix and then canned the beer in 12 oz cans courtesy of Beer Monks of Southern California. They rolled up their truck to the shop and offloaded their gear and walked us through the canning process. They donated their time, their cans and their expertise to make our gift happen.



To go along with the cans of beer, Allen Tracy donated 20 lbs of Almonds from his family's farm to the club. I blanched and peeled 10 lbs and candied them with a simple syrup infused with lemon and orange zest. The remaining 10 lbs were candied with a brown sugar, vanilla and star anise. The almonds were divided up into 3 oz baggies for the judges to enjoy while they sipped their beer.

So there you go - what do you need to reward judges? Some gifts! Some prizes! Great Food! An interesting beer. It really helps close the deal to include a sack of Allen's nuts!

Recipe: <https://www.maltosefalcons.com/recipes/saison-figolla>



Kent Fletcher initiating manual temperature control of the mash.

Recipes From The Fraü

By Natalie DeNicholas

Hello friends! Long time no write! I've been just a touch busy in the kitchen feeding your faces. In case you want to try your hand at Fraü-ing here are some of the recipes for the past couple of meetings...

Greek Chicken Skewers (March meeting):

(Can be made vegan by replacing chicken with super firm tofu or veggies)

4 chicken breasts cut into 1.5 inch cubes

1 lemon

2 tbsp olive oil

1/4 cup minced mint

1/4 cup minced parsley

4 cloves garlic minced fine (or grated on a microplane or garlic press or from a jar)

Salt and pepper (roughly 1/2 tsp each)

Mix all ingredients in a strong zip top bag. Squeeze the air out and moosh around. Store in the fridge for 24-48 hours. Remove from the fridge one hour before cooking. Run the beasts through with a skewer. Bearing in mind the tighter the meat is packed on the skewer the longer it takes to cook. Heat your BBQ grill to about 350 degrees. Oil the grill to help prevent sticking. Toss those meat sticks on the grill and watch for any flare ups or burning. Cook for 20 minutes at medium heat. Remove from the grill and let rest covered in foil for 5 minutes before serving.

(If using tofu you can bake these in a 400 degree oven for 20-30 minutes)

Easy Falafels (March meeting):

Seriously, these are easy. I got the recipe here <http://minimalistbaker.com/easy-vegan-falafel/> it says EASY in the name! There looks like a lot going on in the recipe but I found a spice mix called "Greek or Mediterranean" basically works a treat. Try it out. They reheat well in the oven.

Serve all the above yummys with pita bread, salad, and hummus and you're all set!

Hummus is super easy to make... but it's also super easy to buy pretty much everywhere so you do you!

If you were around in April you may have been



able to partake in the Hash Taco Bar. No, not THAT kind of hash. Corned beef hash, Lamb hash, and Jackfruit hash tacos. I paired these fillings with a bright green pea pureé salsa and a crazy pink red cabbage salsa. Formulating easy to follow recipes isn't my strong suit but here are some guidelines:

-Taste your food! AT ALL STAGES! If it's raw meat, cook a bit and see if it tastes nice. Does it seem tasteless? Add a pinch of salt. Mixing together a dip or salsa? Is it a bit bland? Add a dash of salt and an acid like lemon juice, lime juice, or cider vinegar.

-Be patient! Your oven, stove, and BBQ all have more than one setting. High heat isn't the only way to cook something.

-TASTE YOUR FOOD! You can always add but you can not take away. So add slowly and then taste again.

Speaking of being patient. Those hashes were brined for 24 hours in a mix of pickling spices (store bought), beer, salt, brown sugar, and extra spices. Here is a great place to get started on the wonders of brining meats. <http://ruhlman.com/2012/03/corned-beef-recipe/> for myself I don't bother rinsing the beef or lamb before cooking nor do I cook it in the traditional "wet" method. Since I only brined my beef and lamb in about a pint of beer (plus spices etc) for 24 hours I knew it would not be too salty so I roasted the beef and lamb covered in foil with all the marinating beer and juices for roughly 4 hours. The meat was tender BUT still had texture due to not being submerged in boiling water. I shredded the meat over a tray of sliced onions and parboiled potatoes. This mix was then placed on a hot BBQ for 30 minutes until the onions were tender. Then everything was mixed together and ya'll topped corn tortillas with the hashes and salsas. Do you remember? Or did the hash fog up your memory?

Pea salsa:

1 bag "fine" frozen peas defrosted	Juice of 2 limes
1 Serrano chili pepper	1/2 olive oil
3 green onions	Salt and pepper
1/4 cup cilantro	

Place all ingredients in a blender. Blend. Taste. You want it to be rough chopped and the consistency of guacamole. Add 1 tbsp more oil or lime juice if it will not blend at all. Taste again and store in a tupperware with cling film touching the top of the salsa as this will help prevent oxidation and the color will remain bright.

Red cabbage salsa:

1 small red cabbage (cut into 1 inch cubes)	Juice of 2 limes
2 Serrano chili peppers	1 tbsp cider vinegar
3 green onions	1/2 olive oil
1/4 cup cilantro	Salt and pepper

Place all ingredients in a blender. Blend. Taste. You want it to be rough chopped and the consistency of guacamole. Add 1 tbsp more oil or lime juice if it will not blend at all. Taste again and store in a tupperware with cling film touching the top of the salsa as this will help prevent oxidation and the color will remain bright.

Serve the salsas with the Hash tacos on warmed tortillas with additional condiments such as slices of lime, minced onion, chopped cilantro, sliced radishes, and cotija cheese.

All meals can be made vegan and are best served with good beer and good friends. (If you don't have one then the other is an okay substitute!) Happy cooking Falcons!



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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)

15% Discount:

Ciao Cristina!
4201 West Olive Avenue Burbank, CA 91505
818-563-2426 (applies to beer, except happy
hour, and food)

20% Discount:

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www.flamepizzala.com

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

Cost? A mere \$30 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>



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