

Brews & News

**DEADLINE FOR NEXT
BREWS & NEWS**

Nov. 22

**NOVEMBER SHOP
BREW**

Nov. 16

DECEMBER MEETING

Dec. 4, 11am



PRESIDENT'S REPORT

First they came for the malt...

Okay, maybe I'm taking this analogy a little too far. For those of you who are wondering what exactly I'm referring to, a couple weeks ago rumors began circulating on the internet that Northern Brewer and Midwest Supplies (the largest online retailer of homebrew supplies and equipment) was being purchased by Anheuser-Busch/InBev. At first every mention of this rumor was dismissed as impossible and ridiculous speculation, I mean what would the world's largest brewing company want with homebrew (especially after the infamous Super Bowl ads mocking us, our hobby, and craft beer drinkers in general). Of course the rumor was true, and Northern Brewer finally confirmed the purchase by AB InBev's "disruptive growth" venture capital fund. At this point no one knows if the purchase is nefarious or just a way for them to get insight on market trends. However, it is important to realize where we purchase our ingredients and equipment has an impact outside of just our own wallets. Most of you are aware of the sponsorship of the Maltose Falcons by the Home Wine Beer and Cheesemaking shop. They not only give us a great discount, but they provide us with a great location for club meetings and a place to store and operate the 40 gallon club brew system. Quite simply, the Maltose Falcons could not and would not exist without the shop and everything they do for us. Shopping at the store is the best way to say thank you for that sponsorship, and the knowledge and advice that they can impart is unmatched when you just point and click on a website. I know that for some items the shop may not carry exactly what you are looking for (although did you ask if they'd be willing to order it?), so you may be forced to look at online retailers on occasion. I know that for me though, I will not be making any more purchases that line the pockets of AB InBev.

Alright, that is enough doom and gloom for now... I'm really excited to taking the helm as president for the club. We're already hard at work on making sure we have a great year full of great beer. I hope to see you all at the December club meeting to talk over some of that news with you.

Cheers,

Andy

az



AB InBev

NORTHERN BREWER
HOMEBREW SUPPLY

Swooping in for the grab.

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: Nov. 22

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Thanks, Friends!

Welcome to the November Brews & News! This one is mostly dedicated to the nifty Randall build article from Dave Clark. This device is a great way to add some final flavor to the finished beer at serving. It's a great way to do some experimenting with different flavor additions, not just hops.

I'll be making a few updates to the format that I hope will go improve the message delivery. Enjoy the newsletter, I'll see you at the December meeting!

Cheers!

Cullen

cd

BUILDING A DIY RANDALL 3.0

A website article from Dave Clark

Find this and other great homebrewing tips and tricks on maltosefalcons.com!



Dogfish Head Brewing's Randall 3.0 and the DIY Randall 3.0

What is a Randall you may ask? Back around 2002, Dogfish Head Brewing figured out how to turn a filter housing into a device that could infuse beers with various ingredients as they were being poured. They named this genius device "Randall the Enamel Animal", and the when they actually started building them for the

beer industry the name stuck. The original Randall stirred up the beer world quite a bit, but it did have a pretty serious flaw; that being that it foamed, a lot!

So, in 2010 they set out to re-design the Randall to address the foaming issue. What ended up working was to add a second "de-foaming" chamber, which can be surrounded by ice, and a flow control faucet to balance the beer flow on the way out.

Now, you can buy these pre-built, directly from Dogfish Head for (at the time of writing) \$298.00. While this is great for commercial breweries and some heavy pocketed home brewers, we have to face that fact that most of us home brewers are cheap and always looking for ways to save as much money as possible.

That's where my motivation to build this myself came in. The DIY Randall 3.0

Before this whole thing started, I had just purchased two filter housings from Amazon to filter a problematic beer that I had recently brewed (long story!).

After filtering that beer though, I had two filter housings just sitting there doing nothing. Being that I will likely very rarely, if ever, have the need to filter another beer, I started thinking of what else I could use them for.

This led me to look into the design of the Randall 3.0.

I ended up finding the users guide that ships with it, which also included a full parts list (attached below).

After researching each part and their pricing, I did find that Dogfish Head definitely does not make much money on selling them. But I knew I could do it much cheaper!

The Filter Housings:

The two housings that I had, were bought from Amazon for around \$15 using my Prime account. They are Pentek Model 158117. The housings you buy do play into your cost savings here, as they have 1/4" NPT threads for the inputs and outputs. This cuts cost on having to adapt the 1/2" or 3/4" NPT threads on the filters that you'd typically find at your local hardware store, down to something you can attach a beer line to.

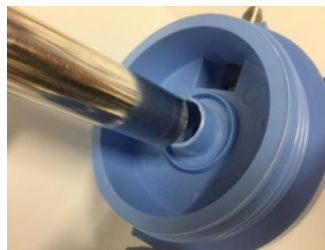
The housings do have pressure relief valves (PRV's), but for the Randall, they are not used, and they don't affect anything being there, either. It may be possible to find the same housings without PRV's for less money, and if you can, I would definitely go with them if they save you a couple of dollars.

The Stainless Tubes:

Now, for the stainless centers within the filter housings, I had to come up with something that would be able to route the beer where it needed to go, all while being strong enough, and food safe at the same time. I ended up finding the perfect thing in a spear (dip-tube) from a commercial sanke keg that I had lying around. If you don't have any of these lying around yourself, I have seen people have decent luck acquiring them from the classifieds section at homebrewtalk, or you may be able to get one at a local metal scrap yard for a few dollars.



Commercial Sanke Keg Spear, (L) and fitting the spear on the filter (below)



From one spear, I was able to cut two pieces that I would be able to use in my filter housings. And it just happened to fit perfectly snug over the filter tops (or bottoms, depending on which way you're looking at it).

The two lengths that you'll need to cut are 9 7/8" and 8" to 8 1/2".

Cutting the spear: I found that the spear cut rather easily using a tubing cutter. However, it did taper the spear at the point where it was cut, which reduced the inside diameter enough so that it would no longer fit over the filters. To correct this, I had to use another tool that I had previously built for my brewery to flare the end back out. Most people will not have this tool, or any way to flare the end of the spear back out cleanly, so in that case, I would suggest using a saw to cut it to length. Just make sure to de-burr your cut afterwards.

Tubing cutter, Tapered spear end and tool used to correct taper (L) Hammering this stainless reducer into the tubing corrected the taper issue (R)

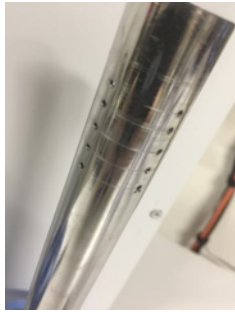


Next came drilling the holes in the longer tubing. The idea is that the beer comes up through the filter housing on the outside of the center tubing, through your flavor infusion ingredients, and then through some small holes at the far end of the center tubing. From there, it goes down the center tube, on to the next filter housing.

Now, I will say that I have seen numerous builds where holes were drilled the entire length of the tubing, and this is not something that I would recommend. The reason being, the beer will find the path of least resistance on it's way through your Randall. If you have holes near the entry point of the beer, the beer will only go through a small portion of your infusion ingredients, and ultimately, you won't get the most flavor extraction possible.

I chose to do 20 1/16" holes, starting about an inch from the end of the tube. You need to leave that space at the end, as the spear will slide over a plastic piece at the end of your housing that will block the holes if you drill too far up.

You could drill more holes if you're concerned with them clogging, but as of yet, I have yet to run anything too crazy through my Randall which may clog it. So only time will tell if I need to drill more holes.



Drilled holes in spear

The De-foaming chamber:

This one took a little bit of reverse engineering to figure out how it worked, and how to reproduce it using the cheaper filter housings.

Basically, you need to run your beer backwards through the output of the filter housing. This sends the beer up the center tube instead, and lets it cascade down the outside to fill the filter housing. There is a valve installed at the top which you can use to bleed out the air when first hooking up the Randall. Once this chamber is full, it gives the foam a chance to rise to the top, and allows you to pull foam free beer from the bottom. This is also the reason that the filter housings **MUST** be used upside down when being used as a Randall!

Valve installed at top (or bottom) of de-foaming chamber (L) View showing center tube length in de-foaming chamber (R)



The Valve:

Dogfish Head uses what is called an Automatic Air Vent for the tops of their Randall 3.0 (Earlier builds actually used toilet/sink supply valves). These are typically used in colder climates that use a boiler to cycle hot water through radiators to heat areas. While the automatic version may be convenient, living in Southern California proved to make it too expensive to acquire one to use in my build. So going back to the early builds and Dogfish Head using toilet/sink supply valves, I ended up finding a stainless inline shut-off valve which I used instead. To install it, I drilled a hole in the end of the filter canister just barely large enough for the barbs to fit through. Then I mixed up some good quality epoxy and spread just enough over the barbs to coat them all the way around. While I may get flamed for using something that's not "food

safe", I wasn't too concerned as the beer in the de-foaming chamber never actually gets that high up in the chamber to touch it. Also, some of you may have noticed that I did not put a valve on the infusion chamber. I didn't feel that it was necessary, and in my tests and uses of the Randall, it has proven to not be.



Automatic Air Vent that Dogfish Head uses



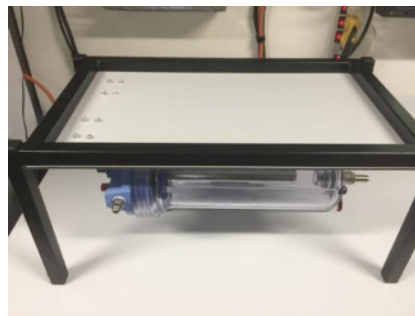
Stainless inline shut-off valve that I used



Valve installed (make sure that the lever opens the valve away from the filter when installing!)

The Stand:

There's honestly a million ways to skin this cat. I chose to weld together a frame from 3/4" square tubing and pop-rivet some aluminum to it. In hindsight, I actually made it strong enough that I could stand on it! I put legs at the top and the bottom to make loading the Randall easier when it's flipped upside down. After all, it is quite hard to load it with the filter housings upside down, without making a huge mess.



Backside of the Stand



Stand Leg Detail

The filters were pop-riveted to the aluminum sheet using generic wall brackets for filter housings. I already had one bracket lying around from a previous water filter build, and I ordered the other from Amazon here for a few dollars.

Misc bits and pieces:

I use 1/4" MFL connectors on just about everything keg related in my brewery, so this was no different. I ended up ordering two of these stainless 1/4"NPT Male to 1/4" MFL adapters. I could've used brass just as well, but, you know, stainless....

You'll also need a 1/4" NPT pipe nipple to attach the two filter housings together. I was in a rush trying to finish the build, so I ended up picking a brass one up at my local hardware store (Remember that the outputs of the housings need to be connected together!). I'm sure you can find stainless ones online if the brass bothers you.



Outputs Together!



1/4" NPT Male to 1/4" MFL Adapter installed

What's missing?:

Some of you may have noticed that I don't have the flow control faucet, or the ice chamber on my build like the Dogfish Head one has. This is because instead of going straight from the Randall to the faucet, I take a different approach and run it through a jockey box first. This has a few advantages (despite the extra cost of a jockey box!). For one, the jockey box provides enough back pressure to provide perfect pours without any extra foam even when being pushed through at 25-30psi. Second, even if the beer gets hot sitting in the Randall, it's ice cold by the time it makes it to your glass. And lastly, given that I already had a two tap jockey box, it gives me the ability to put a tee in my beer line before the Randall and run one tap through the Randall and one without.

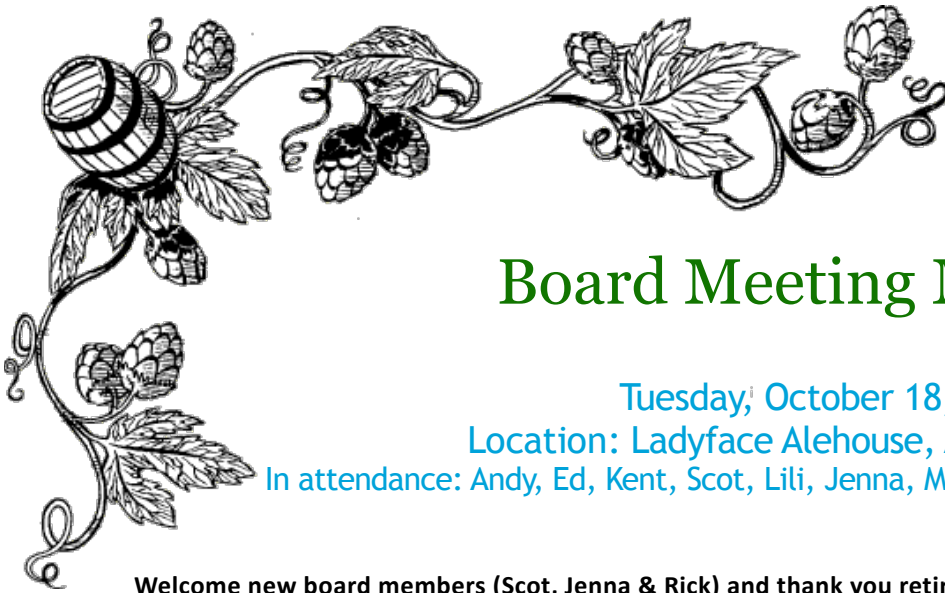
That makes it extra interesting at parties because people love to taste the difference!

One thing I would suggest when using this though, is to keep it out of direct sunlight if at all possible. Strong UV light can still skunk your beer rather quickly through the clear filter housings.



DIY Randall set up and in use. Running a Hefeweizen through mangos and pineapples.

Written by Dave Clark a.k.a. krazydave or krazydavid on most forums and social media. Feel free to contact him through the maltosefalcons.com website (user: *krazydave*) with any questions.



Board Meeting Minutes

Tuesday, October 18, 2016

Location: Ladyface Alehouse, Agoura Hills, CA

In attendance: Andy, Ed, Kent, Scot, Lili, Jenna, Matt, Cullen, John, Craig and Dana

Welcome new board members (Scot, Jenna & Rick) and thank you retiring member!

- I. Goals for next year? Win Anchor's Homebrew Club of the year and make new swag.

Next board meeting date and location.

- I. Tuesday, Nov 15, 2016 @ Kent's place

Treasurer Report

- I. Usual Financial info. We have money.
- II. Swag? We have a design that looks pretty rad, maybe we can move forward with the concept.

Activities

- I. Oktoberfest recap.
 - a. What worked, what didn't? It went well we sold 62 regular tickets and 12 DD tickets.
 - b. Should we consider DAV again for next year? YES
- II. Bus tour?
 - a. Scot will start doing research for a spring bus tour. Maybe the south bay region?
- III. SCHF.
 - a. We missed the meeting on 10/18. Ed has contacted the Board and we will get a representative to report the meeting minutes.
- IV. November meeting. Lets post on the website and FB even if we don't have a style yet.

Vice President

- I. Comp committee meeting. Meeting will be held on Nov 21, 2016 at Hand-Brewed Beer TapRoom.
- II. Oktoberfest comp.
 - a. Beanie won with his 16% Imperial Stout.
 - b. Judges like the new format of Best of Show Only.

Grand Hydro

- I. November style? American Ales
- II. Will there be a X-mas tasting at the stuffed sandwich? We will hear something about it sometime in November.

Webmaster

- I. Anywebsite news? No
- II. Change over @maltosefalcons.com email addresses to their new owners. Drew's on it.

Membership

- I. Where are we on getting new business cards for the current board? A set of generic cards with club info as well. We will get generic business cards with just the basic info.

Publicity

- I. Shop Brews
 - a. How was October brew with Kent? Shop brew went well, other than we didn't have enough people.
 - b. Do we have November and December lined up? John wants to do an Adam beer at his shop for November we do not have anyone for December.
- II. Charities: FOLAR wrap up? It was bitchin', the club had 8- 10 beers on tap. Worth doing again.
- III. Need to set a date to present a check and do a photo op with Team Rubicon. We still need a date.

Newsletter

- I. President's Article- When do you need it? Wed the 23th
- II. Other possible content-Dave Clark's randall article on the site ? GABF report (Ed?)
- III. Ready to take over the weekly email blast? We'll take that up.

Burgermeister

- I. We will need food for November meeting- ideas? Lasagna with side dishes.
- II. Let's revisit how to make this as easy as possible for Jenna? Time to get a new grill?

Secretary

- I. Any tips for the new Secretary? Sit next to the President and don't procrastinate.



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!
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 \$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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