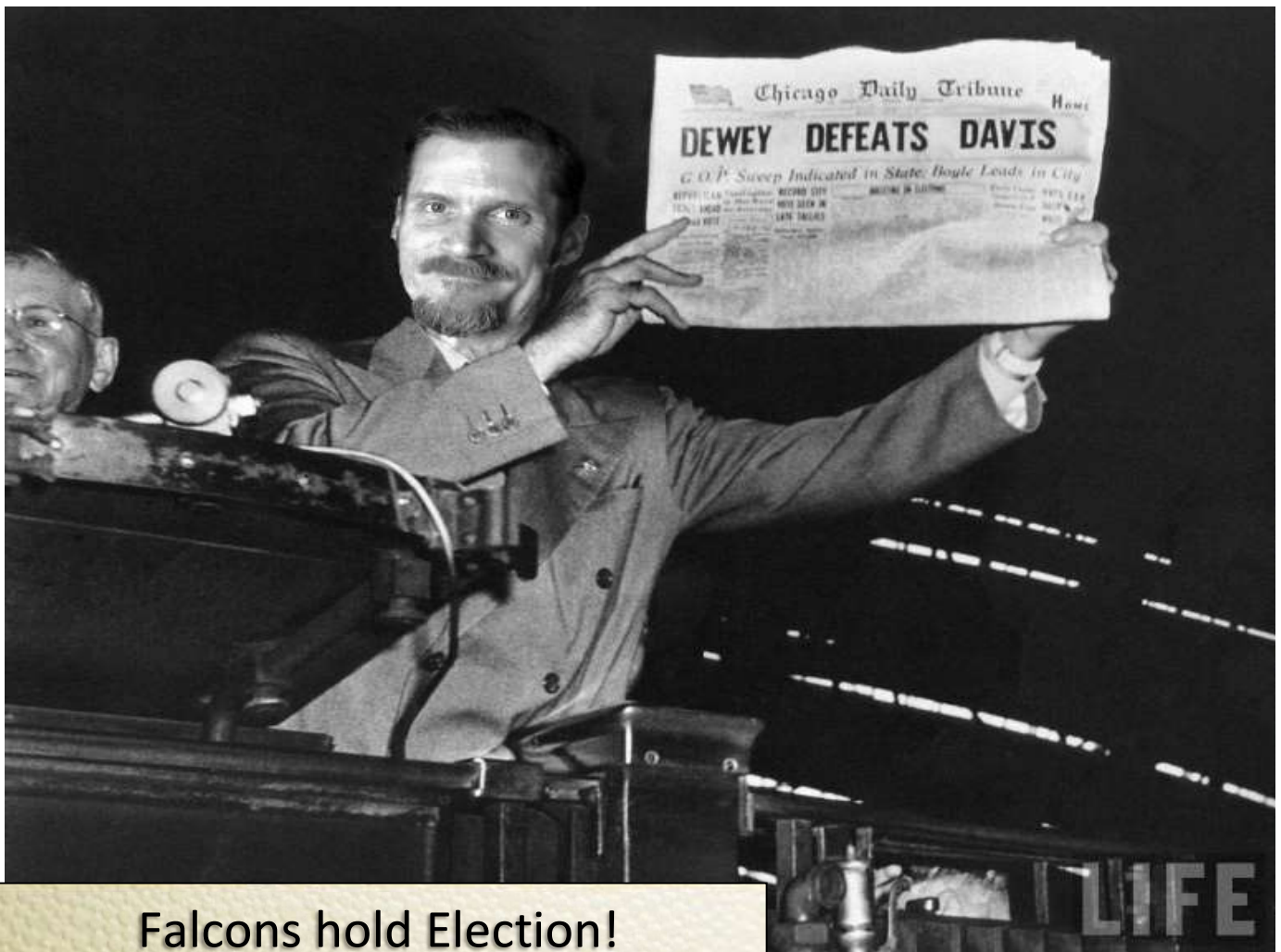
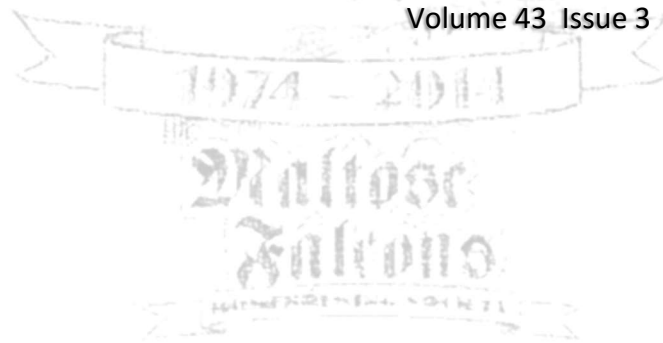


Brews & News

TM

A Publication of the Maltose Falcons Home Brewing Society

Volume 43 Issue 3 Oktober/November 2017



Falcons hold Election!

Brews & News

Vol. 43, No. 3 Oct/Nov 2017

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

David Uhl

CONTRIBUTORS

David Uhl, Cullen Davis, Matt Meyerhof, Jenna Bonney,
John Aitcheson

©2014 Maltose Falcons. All rights reserved.

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

www.maltosefalcons.com, and clicking on the Appropriate PDF file.

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

Deadline for December issue: November 28th.

Maltose Falcons Board 2014-2015

President, Cullen Davis

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, Eric Bonney

vicepresident@maltosefalcons.com

Secretary, Rick Morales

secretary@maltosefalcons.com

Treasurer, Kent Fletcher

treasurer@maltosefalcons.com

Membership Director, Craig Frump

membership@maltosefalcons.com

Publicity Director, Matt Myerhoff

publicity@maltosefalcons.com

Activities Director, Brent Yarkins

Tom Sisolak activities@maltosefalcons.com

Grand Hydrometer, Drew Beechum

grandhydro@maltosefalcons.com

Burgermeisters, Jenna Bonney

burgermeister@maltosefalcons.com

Newsletter Editor, David Uhl

newsletter@maltosefalcons.com

Webmeister, Drew Beechum

webmaster@maltosefalcons.com



Well, I'm back. After a long hiatus, I have gotten back on that horse. Not sure it's the best decision, I've ever made, but trust me, I've made FAR worse! Anyway, lots exciting stuff coming up over the next few months in Falcon-land. A Christmas Party at Stuff Sandwich, Shop brew with Steve Cook, Doug King Memorial, we're talking about a bus trip, etc. I hope to see more of you at these activities. A club is only as active as it's members.

This issue is missing a few things. The Grand Hydrometer report (I am the world's slowest transcriber), the calendar of upcoming events and competitions, etc. To semi-make-up for it, I am re-printing an article Matt wrote several years ago. And, next month, you will get TWO Grand hydrometer reports! WooHoo!

Anyway, don't have anything else to say. So I will end with:

Prost!

Awesome Table of Contents!

<i>Editor's Desk</i>	<i>2 David Uhl</i>
<i>President's Report</i>	<i>5 Cullen Davis</i>
<i>Board Meeting Minutes</i>	<i>6 Meyerhof/Uhl</i>
<i>Recipes from Oktoberfest</i>	<i>8 Jenna Boney</i>
<i>De-Glutanizing beer!</i>	<i>9 Matt Meyerhof</i>
<i>Farewell to a Falcon</i>	<i>12 John Aitcheson</i>
<i>Ed gets some Browniewine</i>	<i>13 Matt Meyerhof</i>
<i>Membership Benefits</i>	<i>14</i>

PRESIDENTS REPORT

By Cullen Davis

Volunteerism

I honestly don't mind doing President duty for the Falcons. It's a relatively low-stress job, mostly just prodding people into doing what they said they would, trying to keep the club on the right path. Soreheads are thankfully rare when there is good beer to be shared. The benefits are decent too, the club buys beer for the board and we get to hang out and shoot the shiz on an extra day every month. Frankly, I'm a little surprised there aren't more people stepping up for board positions. Even though the elections just happened, I would simply ask that you, member, consider helping out with the club in some way, even if it's not taking a board position. We always need more people to help with our competitions and events. This club is nothing without the efforts of members pitching in. You are what make the club as awesome as it is. We need more of it!



I'd also like to put some things on your radar. There are always things coming up and we need to make varying levels of preparation but I never want anyone to have the excuse that they didn't know about it. The holiday season is coming soon so that means we'll have the Spark of Love toy drive at the December meeting, then there will be the Stuffed

Sandwich tasting event (always epic). Our Doug King Memorial Homebrewers competition is in January so if you have your eye on some wins, you might want to gear your brew schedule for that. Then there's Mayfaire, of course, as well as the Southern California Homebrew Fest. But beyond that, we plan to make a big showing at AHA's Homebrew Con, which will be in Portland next June. It may seem far off, but time has a way of moving faster than you think it will and I want people to be thinking about brilliant ideas for it. In the near term, we'll have our usual demo brew sessions at the shop. These sessions greatly improved by own brewing and I strongly encourage everyone to attend them. We also want experienced brewers to lead shop brew sessions. Even if you haven't led one, there's always a first. There really is no downside to doing it.

This year, will want to emphasize participation. I know it's always easier to hang out and just enjoy the club's hobby, and there's certainly nothing wrong with that, but we always do best when we collaborate and help one another attain brewing greatness. That's what we're here for. Join the fun!

See you at the meeting,

Cheers! Cullen

BOARD MEETING MINUTES

by Matt Meyerhof

Maltose Falcons Board Meeting 09/26/2017 at the Shop

Maltose Falcons Board Meeting Tuesday, Sept. 26, 2017

At the Homebrew Shop

Present: Matt, Ed, Cullen, Scot, Jenna, Kent, Andy, Craig

Board voted to change the name of the Merlin Cup to the "Maltose Falcons Homebrewer of the Year Award." The reason was that there is not much interest among club members in the award, members are not entering their points to compete for it, and the new name will better describe the award and be more prestigious. The trophy will remain named "The Merlin Cup."



Ed will bring two Merlin Cups to the Oktoberfest on Oct. 21 to present to John A. The Board must get these awards completed and given to the winners much, much, MUCH faster.

The annual Board Changeover Dinner will take place at Figueroa Mountain in Westlake Village, Tuesday, Oct. 24, 2017.

Ed will get a "sixel" of some kind of traditional Oktoberfest beer from 14 Cannons Brewing to serve at the club Oktoberfest event. A sixtel is a keg with Sanke fitting that is 1/6 of a full keg (or US barrel) 31 gallons keg of beer, 5.16 gallons.

Socal Homebrewers Fest is on May 4, 2018. We need to have one alcohol serving certificate for the club – Jenna is getting one. Tiffany has one but is or will be expired.

We need to promote on Yahoo group, FB and weekly email for Pacific Brewers Cup judges. Lack of people to judge competitions is an increasing problem.

Board voted to order medals for Doug King and Mayfair competitions.

Board voted to approve the \$750 for the bee (mead) trophies that were ordered from Roger. This was an accidental violation of bylaws – any purchases over \$200 have to be approved by the Board. But Roger was already promised the money and he already started making the trophies. Everyone loves the trophies anyway.

Craig got new membership cards that start with 2019, so new cards will have several years of punch holes available.

Drew will be leading the October Shop Brew on Sunday, 8, brewing American Belgian Golden Strong, whatever that is (later he said he can't, but can do Oct. 29).

Steve and Irene will lead the November Shop Brew, brewing toasted coconut porter.

Matt is going to make laminated cards to zip tie to the jockey boxes with cleaning and storing instructions. Activities director will be in charge of keeping track of the jockey boxes. (This was decided over email before the meeting). Ongoing problem is storage of club gear. Previous discussions included idea of purchasing a small outdoor shed to store club gear once construction is complete on next door property. Renovating the clubhouse is a long-term dream.

The club pouring beer at the Friends of the LA River charity event was cancelled FOLAR because they're having a more traditional conservative gala event that it wouldn't be a good fit for. We'll try to pour beer at one of their Frog Spot events (FOLAR's lounge on LA River, with beer, wine, snacks, games, live bands, river education activities etc).

Matt is in talks with Food Forward (non profit that collects donated produce from farmers markets to go to food banks and senior homes etc.) to pour beer at an event, and looking for other such charitable events we could do that for.

Ordering tablecloths with Falcons logo to have a better presentation of the club at events where we pour beer has already been approved. Board wants to find lower price, lower than \$200. Matt will check into buying solid color tablecloth (board voted black) and having 818 Brewing silkscreen it, and Cullen will create a design. If that ends up being inexpensive, we'll consider getting two.

Maltose Falcons Board Meeting 010/24/2017 at the Figueroa Brewing

Board Meeting Minutes part Deux

Editor's note: Neither secretary showed up, so I did the minutes myself. After seeing these minutes, you will understand why I stepped down as secretary after one year.

Next board meeting will be at Lincoln restaurant

Treasurer report. We are flush. Got plenty of money and we almost broke even on Oktoberfest. (Ideally, we would exactly break even on every event, but we lose money on some and make money on others. As long as we roughly break even over the year, we are in good shape.

The board voted to donate \$250 to long-time Falcon Mike Wissell's funeral. If you are interested in donating yourself, there is a short write-up later in this issue.

Oktoberfest was a success! Best one in years! The location in the heart of the San Fernando Valley is working out!

The Falcon's annual Christmas party will be at Stuffed Sandwich on December 16th. Check the web-site for sign up information.

This year's national AHA conference is in Portland. The club wants to make a presence. Hope to see you there!

SCHF: Jenna already got the alcohol certificate for it. We have to reserve campsites in November. The board decided to reserve eight campsites instead of 10 due to falling interest.

Merlin cup- will try to get it here in time for the November meeting.

BJCP classes. The participants on the board all agreed that they were awesome and the only downside is that there were only 4 classes. John had good feelings on everyone except for Cullen. ☺ Sadly, we will probably not be able to train and test new judges for 2 years.

Competition Committee meeting November. Drew and Dana are trying to get new VM software. We will also think about giving the shop money to upgrade their wireless so judging goes better.

Grand Hydro-next month will be Southern California wilds.

Back to the VM software for the competitions. A monkey knife fight erupted over the VM. VERY CONTENTIOUS. A knife fight might not be enough. This could break out into complete, life-ending nuclear war.

2 slots open for brew session

A knockdown bar fight erupted over Ginger or Maryann.

The menu for the November shop meeting will be pork tenderloins cinnamon apple ,stuffing green salad potatoes

Toys for Tots coming up. Please bring an unwrapped toy to the December meeting.

DKM- discussing the idea of a set recipe. The proposal will be forwarded to the completion committee.

Yet, another discussion about falling club participation ended the meeting. We have two problems that are feeding on each other.

- 1) There is so much beer and brewing related crap to do in L.A. these days, that we have to actually compete. Gone are the days when were the only game in town.
- 2) Millennials. I can't remember if this actually came up in the meeting or if I was just internally thinking about it during the discussion. Anyways, millennials grew up with social media, the internet and smart phones. For the first time in human history, you could keep in contact with your fellow human beings without actually going anywhere. Not saying that's bad or good. But it is a major change in society that is affecting (for the worse) social organizations. Doesn't matter if it's the Maltose Falcons, the Elks Club or the Boy Scouts of America. How do we get people physically involved when they can stay involved over the interwebs? Most of us old farts are absolutely clueless as to how to move forward. So if you have any ideas (especially if you are a millennial), please contact Cullen.

This month was the 500th anniversary of Martin Luther printing his 95 thesis's on what the what the Catholic Church was doing wrong. What does this have to do with brewing? Click on this link to find out. (NPR wouldn't give me permission to reprint it.)

[Martin Luther: The Dude!](#)



"RECIPES FROM OKTOBERFEST"

By **Jenna Bonney**

Jenna Bonney
Burgerfrau

Mustard recipes from Oktoberfest:

Tomato ale mustard

-1 1/4 cup yellow mustard seed

-1 1/4 cup malted vinegar

Mix the first two ingredients. Soak overnight, for 12 hours at room temp

1/2 cup sun dried tomatoes

1 1/2 tsp kosher sea salt

1/2 cup ale (I like an amber ale)

1 tsp honey

Blend all ingredients in a food processor. Pour into a pot and cook medium-low heat on the stove for 15 min. Let cool and then chill in the fridge.

Spicy brown mustard

-1 1/2 cup brown mustard see

-1 cup each apple cider vinegar/red wine vinegar

Soak the first two ingredients overnight, for 12 hours at room temp.

1 1/2 tsp kosher sea salt

1/2 tsp pumpkin pie spice

1/2 tsp garlic powder

1/2 tsp onion powder

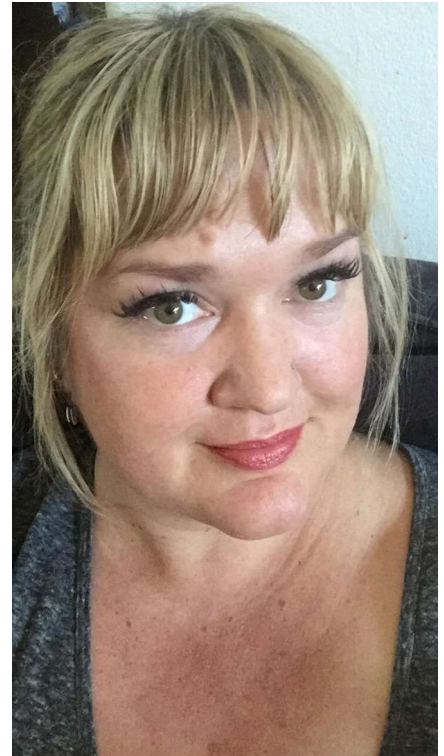
1 tsp turmeric

1 tsp mustard powder

1 tsp honey

Blend all ingredients in a food processor. Place in a container and chill in the fridge.

Chill both mustards in the fridge for a minimum of one day, three days is best. Should store in the fridge for up to 2 months.



End the Beer-less Suffering of Gluten Intolerants - Brew Beer with Clarity Ferm!

by Matt Myerhoff

Editor's note: One of the great scourges of our time is increased gluten sensitivity. The diet of human beings has changed radically over the past 10,000 years, where we went from eating whatever we could to eating pretty much any damn thing we want. As a result of that, we eat a lot more cereal grains than our ancestors ever dreamed of, and there hasn't been enough generations for our bodies to have evolved to handle all of this gluten. Fortunately there are ways to make gluten free beer. Most of them suck because they are barley free. But now, Matt tells us about an additive that can be added to beer during the brewing process that removes almost all of the gluten.



For years, my wife and I have enjoyed exploring the delicious world of craft beer together, visiting breweries and beer bars, and of course enjoying the rich rewards of my homebrewing activities. Recently however, she was devastated to learn she had a condition called FODMAPS sensitivity, and had to completely quit drinking beer to avoid terrible intestinal distress. Luckily, there is a solution: White Labs' Clarity Ferm. Pun intended.

FODMAPs are Fermentable, Oligo-, Di-, Mono-saccharides And Polyols, a group of short chain carbohydrates and related alcohols that are poorly absorbed in the small intestine, and sadly for those sensitive to them, are found in basically everything we eat: garlic, onions, beans, gluten, dairy, many types of nuts, stone fruits, many types of green vegetables, artificial sweeteners and high fructose corn syrup.

We tried several kinds of commercial gluten-free beer, most of which are sorghum based and tasted awful. In fact, they didn't really taste like beer at all. (<http://www.pastemagazine.com/blogs/lists/2012/03/the-best-and-worst-gluten-free-beers.html>) Widmer Bros.' malted barley-based Omission Pale Ale (omissionbeer.com) was not bad, and Brunehaut Ambrée's Organic Belgian Amber Ale, from Rongy-Brunehaut, Belgium, was really tasty, but not available anywhere. I did some research into gluten-free beer recipes for homebrewing, but most were also based on sorghum extract which has a very distinct, un-beer-like flavor.



Brunehaut Ambree Belgian Amber Ale was the only gluten free beer we tried that was excellent and actually tasted like beer.

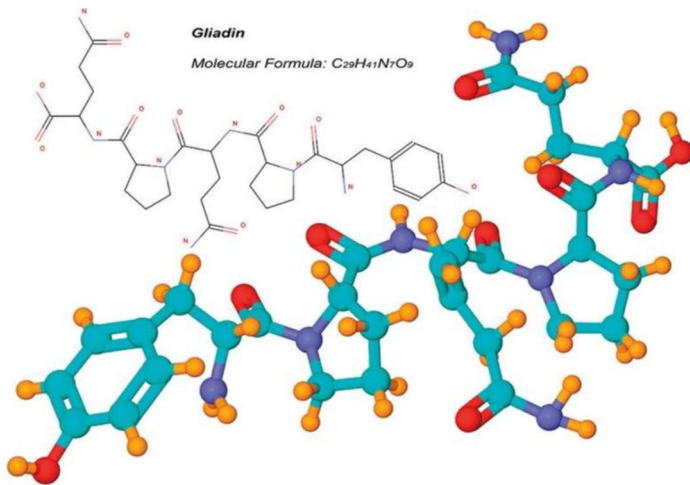


Then Sean Fitzgerald at the Home Beer Wine and Cheese Making Shop recommended White Labs' Clarity Ferm, a clarifying agent with gluten-reducing properties.

I immediately bought three vials of Clarity Ferm (\$3.95 for a 10 ml vial, good to treat a 5-10 gallon batch of beer) and ingredients for three batches of beer that my wife would love - an American Brown Ale, a Belgian Blonde and a French Saison. I brewed them all and followed the instructions to the letter, adding the vial of clear liquid when I pitched the yeast. At bottling time, I pulled out a shotglass sized sample of the Brown Ale and gave it to my wife to taste. The taste was perfect, but it gave her intestinal distress all through the next day. I was extremely disappointed because I thought we had found a bright spot in her dark wasteland of dietary restrictions. Plus I had 15 gallons of beer on my

hands.

Then I found a Sept. 2013 article in Beer and Wine Journal by Chris Hamilton, Associate Professor Chemistry at Hillsdale College in Michigan specializing in enzymes, documenting a thorough scientific experiment where he brewed several different types of beer using Clarity Ferm with several variations, including fermentation temperature, different mash conditions, carbonation and different amounts of Clarity Ferm.



A gliadin molecule, a protein component of gluten which causes inflammation, malabsorption, and digestive upset in those with celiac disease or gluten sensitivity.

According to Hamilton, Clarity Ferm is made from a product called Brewer's Clarex (manufactured by DSM), a solution of purified prolyl endopeptidase derived from *Aspergillus niger* — aka black mold. DSM and White Labs initially marketed both products to reduce chill haze in beer. Proteins bind to polyphenols in beer to cause haze at low temperatures, and adding an enzyme that breaks down these proteins reduces the chill haze. Since this enzyme is a prolyl endopeptidase, a side-effect of using Brewer's Clarex and Clarity Ferm is that the gluten is broken down as well. Only in the last few years has White Labs marketed Clarity Ferm a gluten reduction agent, Hamilton.

In 2009, Charlie Papazian did an experiment with Brewer's Clarex and the finished beer tested at less than 5 ppm of gluten, but there were questions about the reliability of the experiment, which is why Hamilton did his experiment.

For Hamilton's experiment, he brewed a partial mash Cream Ale, and an all-grain American Stout split up into several different mashing schedules. After three weeks of normal fermentation, as any homebrewer would do, all of the treated beers contained less than 5 ppm of gluten, and the samples with the largest amounts of Clarity Ferm had levels so low they could not be detected. There was no significant different in the beer that had protein rests or any other mashing variables. The European Codex Alimentarius Commission declares products with less than 20 parts per million (ppm) of gluten to be gluten free, and the U.S. Food and Drug Administration has adopted nearly the same level for its labeling policy. Hamilton also rigorously taste-tested the beers, and no significant difference was found among the treated beers. (For more details on the experiment, read the three-article series at <http://beerandwinejournal.com/clarity-ferm-i/>.)

After reading about the experiment, I convinced my wife to give the beer another try, because sometimes something eaten the previous day, stress, or some other factor can cause the intestinal distress. At this point, the beer had been bottle conditioning for four weeks. We poured her an 8 oz. glass of the Brown Ale, and it tasted spot on, and, by the way, was crystal clear. After 24 hours, she reported no intestinal problems, and we celebrated by popping champagne, ie, more gluten-reduced beer. The Belgian Blonde and the French Saison were equally delicious and produced no negative reaction.

We are ecstatic that we can enjoy beer together again. Since then I have brewed a gluten-reduced hoppy American Oatmeal Stout which is in fermentation. I am now on a crusade to tell other homebrewers who have gluten-intolerant friends and lovers to try brewing with Clarity Ferm so those poor beerless souls can once enjoy the gift of the gods. It is probably wise to have them test a small glass first and see how they feel after 24 hrs., since people's sensitivity to gluten in beer varies.



My gluten-reduced American Brown Ale.

A Falcon gets his Wings

by John Aitcheson

Mike was an active Falcon about 20 years ago. He was an avid homebrewer who took the leap and went pro. Oggi's Stuff Pizza in Canyon Country brewed their own beer when they first opened. And they made Mike their brewmaster. He brewed all their beers and promoted them through tastings and local events. He even created a drinking club, The Luplin Clan. They still meet to this day.



While at Oggi's he hosted a Falcon meeting. About 50 Falcons showed up while we served and talked about all his beers. Of course we ate pizza. And he always willingly let us use his yeast slurries for our own beers. I made a "shop brew" Adambier at MB's house using Oggi's yeast. After 5 years, Oggi's management ripped out their brewery and Mike became a computer network cable installer.

About two years ago, Mike discovered third wave coffee. Like most things, he went into it in a big way. Mike talked to me for several hours--he wanted to learn about distribution, how one makes cold brew in large batches, kegging, and the Nitrogenation process. Then he went out and bought a roaster and went commercial. Mike roasted in the patio of the house he and his wife Lily shared. The roaster made 5 pounds at a time (maximum size the AQMD allows without expensive scrubbing equipment). He vented his smoke outside and made cutting edge coffee. He did stuff like age green beans in whiskey barrels before roasting. And of course he always thought like a homebrewer.

Mike started Captains Roasting Company and sold his coffee and cold brew at the Pasadena Farmers Market. He treated coffee the way we treat beer. He'd bring in exceptional stuff to share with me and I gave him any exotic cold brew we had reserved for real coffee lovers. Mike passed away suddenly in his home from a heart attack. He kept that homebrewing and Falcon mentality all his life. He was more into sharing and enjoying the moment than getting wealthy. Mike is survived by his wife of 23 years, Lily. They had no children.

Editor's note: The family is still only about half way to covering Mike's funeral costs. If you would like to contribute, please go to his GoFundMe site.

<https://www.gofundme.com/a-final-farewell-of-michael-wissell>

Fast Eddie gets Firestoned!

Falcons Veep Ed Kochanowski attended the Firestone Walker XXI Anniversary Party on November 4 in San Luis Obispo where he caught some of the very last living bottles of the Maltose Falcons Brownwine. The legendary Imperial Brown Ale aged in rum barrels was a collaboration with the Falcons and Firestone Walker Brewing as part of the Club's 40 anniversary celebrations. The Falcons were honored to be invited to travel to the Firestone brewery with 40 members and participate in the brew day, and basically take over the entire place for an unforgettable day of shenanigans and world-class Firestone brews. All the Firestone staff including head brewer Matt Brynildson treated us like royalty. The Brownwine took on a life of its own. After an initial small run that was available for purchase, with the Maltose Falcons label, beer geeks started collecting and aging it. Three years later, bottles are still appearing on eBay, at bottle shares, and at the Club's Dead Pallets Society. Hopefully Ed bought that entire tub of bottles.



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 Parthenia 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)

Red Carpet Liquor

400 E. Glen oaks Blvd.

Glendale, CA 91207

800-339-0609

(applies to beer only)

30% Discount:

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 a one-barrel (31-gallon) pilot brewing system—and our many festivals, camp-outs and par-ties throughout the year!

Show Your Card!

All of the above benefits are only avail-able to you if your membership is cur-rent. 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 30

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– 5:00 PM

Sat-Sun: 10:30 AM–5:30 PM

SUPPORT THE SHOP THAT SUPPORTS THE MALTOSE FALCONS!

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

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

