

Brews & NewsTM

A Publication of the Maltose Falcons Home Brewing Society

Volume 43 Issue 4 December 2017



Hoppy Holidays!!!!

Brews & News

Vol. 43, No. 4 December 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 2017-2018

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, it's the end of the year again. Lots of stuff happening over the next two months. This week-end is the annual Christmas pot-luck. Bring a dish, and some brand new, unwrapped toys for the Beer-Wenches annual Toys-for-Tots drive. Then we have stuff Sandwich annual Christmas beer tasting. Parr-take! Then in January, you've got the DKM beer competition. Enter!

Prost!

Inside This Issue

Volume 43 December 2017



News

None!

Features

Alcohol free Breast Milk	7
Lake Arrowhead	8

Departments

Editor's Note	2
President's Report	4
Meeting Minutes	5
Shop Brew	10

PRESIDENTS REPORT

By Cullen Davis

Season's Greetings, Falcons!

The December club meeting is always one I look forward to. People begin to embrace the largesse of the season so we make this month's meeting a casual one with potluck lunch and a de-formalized, open homebrew sharing forum. For this reason, I'll just note add that if upon want to make a presentation of your delicious brew in front of the full club, save it for January, but we'll have a troubleshooter's corner as usual if you have questions about how to improve your brewing. The meeting will start as usual with a festive holiday edition of the Grand Hydro tasting session, then we'll conduct a little business before we break for lunch and homebrew sharing.

Please remember this is a potluck so please bring a dish to share! It will be helpful as well to go to our website (www.maltosefalcons.com), find the meeting announcement and let us know what you're bringing. Post it so everyone can see in order to maximize variety.

Also, every December we join in on the Spark of Love toy drive and we've made a good haul every year. Bring a new, non-gift wrapped toy or gift item. There is a particular need for things that a teen or pre-teen would like.

Beyond the meeting, I would just like to give you a reminder of some things coming up.

The weekend of December 16-17 will be a busy one. The 16th is the date of the Stuffed Sandwich tasting. This event always offers some amazing vintage brews you're not likely to see anywhere else. It's a great opportunity to expand your palate while hanging out with some of the coolest homebrewers in the world. Then on Sunday, December 17, Mr. Vice President Ed Kochanowski will lead the first ever shop brew session featuring a hazy New England style IPA. This is a good chance to explore an emerging style, like it or hate it. I would encourage even the most entrenched haze-skeptic among you to get on the crew or just come to hang out and see what all those hipsters are on about. You may become a convert. Regardless, this is a real style now, so if you're a beer judge or would like to be, you need to know the style. A shop brew session is one of the best ways to study!

In January, we have our annual Doug King Memorial Homebrew Competition. You still have time to brew up some entries for that. This is a fun one. Since Doug loved to experiment with his brews and made a point to finely hone his techniques in lagering, we have made this one a limited category competition, emphasizing the Avant Garde and the high art of lager brewing. Review the competition guidelines on our website. The rules have changed a bit over the years. Also, we need judges and stewards as always. Come and help out, it's always a good time.

I wish you a very pleasant holiday season, whatever holiday you celebrate, celebrate it with good beer and good friends!

Cheers!
Cullen



BOARD MEETING MINUTES

By Rick Morales

The Maltose Falcons HomeBrewing Society

Board Meeting Minutes

Date: Tuesday, November 28, 2017

Location : The Home Wine Beer & Cheesemaking Shop

Next board meeting date and location.

Present: Cullen, Dave, Ed, Brent, Tiffany, Jenna, Eric, Matt ,Rick and Cr



- I. Tuesday, December 19 @ the shop.

Treasures Report.

- I. Usual Financial info. We have money.
- II. The Falcons donated to the fund of Mike Wissell

Activities

- I. Stuffed Sandwich Xmas tasting: Is Saturday, December 16. Promotion of the event is on the web page and on Facebook. We have 11 people signed as of tonight and max out at 30 spots. So get your ticket!
- II. Shop Brew: Is on Sunday, December 17 led by our Vice President Ed. He will be brewing a N.E. IPA our how they are best known "Hazy IPA"
- III. Doug King Memorial Competition will be on Saturday, Jan 27 registration will be up shortly.
- IV. Bus tour to Sunny San Diego! We are looking at March for our Falcons bus trip.
- V. SCHF: Is on May 4-5 in Vail Lake in Temecula. We have some sweet campsites!
- VI. BWaF: We are looking at some time in June, but could change.
- VII. Homebrew Con: Is on June 28-30 in Portland. Looking for a strong Falcons presence!

Vice President

- I. Merlin Cup is now the Maltose Falcon Homebrewer of the Year.
- II. We will be bringing back the Hall of Champions!
- III. BJCP classes and test: It went well, none of the students missed a class. The turnout for the test was good. We hope to see some new judges soon!
- IV. Comp committee will be next week on Wed, the 6th. If anyone is interested in joining and participating in the committee you can email our Vice President(s) vicepresident@maltosefalcons.com

Grand Hydro

- I. December Style is Holiday Beers.

Webmaster

- I. We need to update the software before are upcoming DKM competition.

Membership

- I. Our Membership Director will be bring our new business cards on Sunday!

Publicity

- I. Our 8th annual spark of love toy drive is on Sunday December 3rd. Bring some toys in!!! More info is on our website.
- II. Fast Forward event on Jan 20, we are looking a few Falcons to participate and donate some homebrewed beer, soda, cider or kombucha and to participate in a demo. If interested you can contact our Publicity Director at publicity@maltosefalcons.com
- III. Shop Brews
 - a. Steve and Irene November's shop brew went well.
 - b. Ed will be leading the shop brew on Sunday the 17th brewing a "Hazy IPA"

Newsletter

- I. When is the next one coming out? Soon, but we still need members to contribute some content. Had an interesting brew-day? Have a review on some new gear? Had a cool beercation? Testing milk for ABV? Any of this type of content would make interesting stories. Submit content to our Newsletter Editor newsletter@maltosefalcons.com

Burgermeister

- I. December means its potluck time! Sign up on our webpage under the comments section if you're bringing a dish.

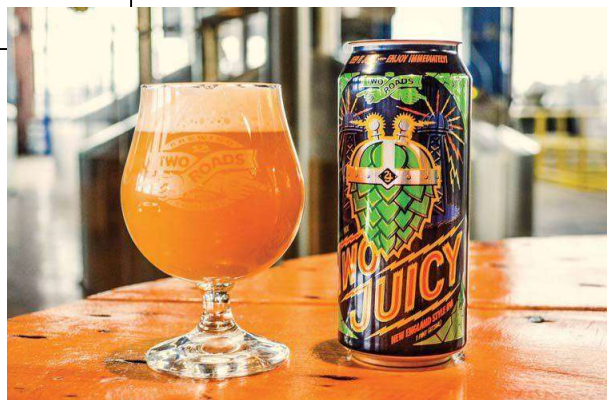
Secretary

- I. New shirts??? Maybe. We'll see.

12. Other Business

- I. Discussions have begun about updates to the club house. More info on improvements will be available at a later date.

Falcons, sign up now to join the Falcons Veep Big Ed Kochanowski as he leads the crew in brewing a New England IPA on Sunday, December 17. Is it a milkshake? An orange smoothy? Who knows!! This beer is cloudy, creamy and has massive tropical fruity aromas and low bitterness. Learn more about the craze. This is the first time the club has ever brewed this style, so don't miss this historic opportunity! No, you can't sign up by commenting here. Sign up here only - <https://www.maltosefalcons.com/.../sun-12172017-0800-december...>



Tiffany Talks Ta-ta's

You may have heard the term "pump and dump" when talking about breastfeeding and drinking alcohol. As a new mom and after 9 months of sobriety, I tried my best to supply booze-free nourishment to my newborn as it was like liquid gold to her. I did partake in a little beer drinking during this time, especially while my experimental lactation enhancing milk porter was on tap, but did not want my little girl, Via, to get any traces of alcohol in her system.

I researched ways to avoid this other than not drinking and found lactation test strips. They are similar to pH strips in that you dip one end into the liquid and the tip changes color. It was actually quite suspenseful waiting for the results... even if I had just 1 beer soon before feeding time.

The results key states that any sort of color change to the tip after two minutes tests positive for alcohol present and recommend not giving to the baby. Thank goodness each time I tested my pumped milk, the strip color did not change from the original white tip. I felt safe to share this batch with my baby.

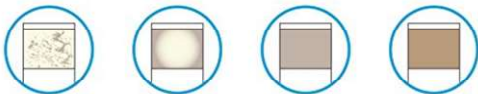
You can find these strips on Amazon and are definitely worth the \$15-\$20 for 20 testers. They really give you peace of mind without sabotaging your thirst for a craft beer on a Friday night when you're ready to relax after cleaning up multiple spit-ups, changing at least 10 stinky diapers, and getting through a handful of spontaneous tantrums. Cheers to keeping both mom and baby happy & healthy!



DON'T PUMP AND DUMP



Negative (-) Alcohol not present or below 13.1 mg/dL. Color on the test pad retains original uniform cream color.



Positive (+) Alcohol present or above 13.1 mg/dL. ANY color change on the test pad at two minutes indicates a POSITIVE result.

Editor's note: They're Real, and they're magnificent!

Lake Arrowhead Brewfest

July 15, 2017

By Scot Beidelman

In the kiln of an LA summer, who can turn down less-than-scorching temperatures, clean mountain air, and fantastic beer? Certainly not the Maltose Falcons, so on Saturday, August 12, we returned to the Lake Arrowhead Brewfest for the 4th year in a row!

It's the 8th year of the fest, but our 4th year attending in lieu of our erstwhile Sunfest. This cool little festival isn't as little as it once was, now drawing upwards of 1500 people. Booths were set up in a large U shape in the parking lot next to Jensen's Market in the mountain community of Blue Jay. Commercial breweries lined one side with homebrew clubs on the other and Jensen's serving up tasty sausages, franks, and ceviche in the corner. A huge tented area in the middle provided plenty of shade for guzzling and scarfing as an awesomely silly 80s cover band belted on the far end.

This year's outstanding event, with proceeds going to Arrowhead Chamber of Commerce charities, featured 14 SoCal commercial breweries and 5 homebrew clubs. The pros in attendance were (deep breath) Ballast Point Brewing, Belching Beaver, Brew Rebellion, Desert Barn Brewery, Firestone Walker Brewing, Hangar 24 Craft Brewery, Karl Strauss Brewing, Mother Earth Brew Co., Ska Brewing, Skyland Ale Works, Stone Brewing, Strand Brewing, Sycamore Ranch Winery, and Wicks Brewing. The other homebrew clubs were Brawluminati, Horsethief Brewers Association, High Desert Homebrewers Anonymous, and Mountain Brew Club, who sponsored the event. Whew!

As usual, the Falcons trotted out a vast assortment of libations with 18 beers, 5 meads, and a soda or two. Most booths only had a few brews on at any one time, but we had everything rolling all day and easily had the widest variety at the fest. Everything was flying out of the taps, but big hits included Kevin's good ol' American lager (or "USA lager" as Donovan insisted) and sweet coffee stout, Donovan's XPA, and all the meads. Bernard brought a wee heavy clocking in a 8.8%, but Jenna brought the "Ladies Wee



Heavy" weighing in at 10.6% from the June Lady Shop Brew she led, which demanded plenty of comparison. Bernard also did some appointment pouring at 3pm with precious bottles of Dark Heart of the Forest, and yes, some thirsty folks showed up promptly. The pros brought some delectable rarities themselves, including Firestone Walker whipping out their 20th Anniversary Ale.

Spearheaded by the annual heroics of Jim Grant, word had it that the fest ran smoothly behind-the-scenes. As Jim put it, "If I had to offer just one thought about our Brewfest, it would be that it is far more fan driven and supported than any other I have ever been to. Our

regulars are the ones that volunteer to pour the beer, to work refilling ice and water, to empty yucky dump buckets, and to clean up at the end of the day. The Chamber and the Mountain Brew Club may put on the event, but if we had to rely on the members of those two organizations alone, we could never make it happen. Our guests are the reason we put on the event, and the backbone of the event itself, and without all those dedicated people, beer lovers, guest club members, and local business owners, the Lake Arrowhead Brewfest would have no way to happen." Kind words but he's being modest. Jim, the Chamber, and the Mountain Brew Club nailed it, and it was our privilege to be invited.

Tales of cooler fests past melted as temps rose into the 80s, but it was nothing a beer or six couldn't handle. Kevin Baranowski captained the Falcons booth with his usual prowess and good humor. After we broke everything down at the end of the day and choked down something resembling "food" at a nearby Mexican joint, most of us retreated to the rustic Dogwood Campground tucked in the pines of the San Bernardino forest. We gathered round a fire ring in the cool evening air and passed around brews until we could pass no more.



This year, the festival fell on a weekend that happened to also see the peak of the annual Perseid meteor shower. After a long day of beer, food, and friends, after most of the campground had already tuckered out, this Falcon closed the night staring straight up through a canopy of pine trees at a clear field of stars, catching not one, not two, but four meteors silently slash the sky like cosmic graffiti. Yes, I said cosmic graffiti. Don't groan, just go next year and see for yourself.



Shop Brew

Kamawanaleia Robust Porter Shop Brew - By Steve Cook

On November 12th the Ale Wench (Irene) and I (Steve) lead the above-mentioned shop brew. We had Brent Yarkin, Garrett Weinstein, Jeff Bonney, Anthony Givens, and Will Pipkins, with our Publicity Director Matt Myerhoff coming in at the end to take home and ferment the Club's share for future activities.

The day started right at 8:00 am, we discussed the plan of action and then headed into the shop to weigh out and mill the grain and weigh out and bag the hops. We mashed in at about 9:00 with all hands involved and the brew was on. The Brew Crew was very active and attentive to the brew as well as asking all sorts of great questions as they learned and practiced the Brewing Process.

The day was quite uneventful as the brew went very smoothly, we cleaned up along the way to make the clean up easier. We had lunch, drank some very good samples of Home Brewed porter and a bunch of good Craft Brews.

I must have miscalculated the efficiency of the Shop brew system because we over shot our O.G. by 10 points. As I always do I made up the recipe to be just beyond the max O.G. for the style. That way if you think the O.G. is too high and you want a smaller beer all you have to do is dilute it a bit to hit the O.G. you want. I suggested this to the Brew Crew but they all wanted to keep the Wort undiluted, so we ended up with an Imperial Robust Porter that will have about 8% ABV.



Below is the recipe scaled down to 5 gals with BeerSmith.

Boil Size: 8.25 gal

Post Boil Volume: 6.25 gal

Batch Size (fermenter): 5.00 gal

Bottling Volume: 4.25 gal

Estimated OG: 1.080 SG

Estimated Color: 24.1 SRM

Estimated IBU: 31.6 IBUs

Brewhouse Efficiency: 75.00 %

Est Mash Efficiency: 90.0 %

Boil Time: 60 Minutes

Ingredients:

Amt	Name	Type	#	%/IBU
9.1 oz	Rice Hulls (0.0 SRM)	Adjunct	1	3.8 %
10 lbs 14.6 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	72.6 %
1 lbs 2.8 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	7.8 %
1 lbs 2.0 oz	Biscuit Malt (23.0 SRM)	Grain	4	7.5 %
12.9 oz	Honey Malt (25.0 SRM)	Grain	5	5.4 %
7.1 oz	Black (Patent) Malt (500.0 SRM)	Grain	6	2.9 %
0.86 oz	Northern Brewer [7.30 %] - Boil 60.0 min	Hop	7	18.3 IBUs
1.03 oz	Northern Brewer [7.30 %] - Boil 20.0 min	Hop	8	13.3 IBUs
2.83 tsp	Yeast Nutrient (Boil 20.0 mins)	Other	9	-
1.38 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	10	-
1.3 pkg	SafAle English Ale (DCL/Fermentis #S-04) Yeast		11	-

Mash Schedule: Single Infusion, Medium Body

Total Grain Weight: 15 lbs 0.4 oz

Name	Description	Step Temperat	Step Time
Mash In	Add 22.90 qt of water at 161.6 F	152.0 F	60 min
Mash Out	Add 0.00 qt of water and heat to 168.0	168.0 F	10 min

Sparge: Fly sparge with 5.33 gal water at 168

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!

