

Brews & News™

A Publication of the Maltose Falcons Home Brewing Society

Volume 40 Issue 4 April 2014



Falcons take over Firestone Walker!

Photo credits: Bernard Lebel

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: David Uhl at newsletter@maltosefalcons.com. Materials may be edited for length.

Deadline for February issue: January 27th.

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Editor's Desk

By David Uhl, Newsletter Editor

Wow. What a year it's been so far, and what a month. In March, The Falcons went up to Firestone-Walker Brewing to brew up a batch of "Brownie-wine". You'll be

reading a LOT about that in the following pages, because everyone who went was completely blown away. We also had 2 shop brews and a bus trip. I'm exhausted and I haven't even been involved in half the activities going on!

The 40th Anniversary is turning out to be a Hell of a year for us.



Prost!

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President's Report

President's Report

By John Aitchison

We had a busy beer and brewing month in March, and that's just the way we like it. There were plenty of opportunities for club activities both in brewing and tasting.



We had an amazing opportunity to visit and brew at one of the best and largest craft breweries in the country, Firestone Walker. Special thanks to Alen Tracy and Steve Cook for putting this together. Their articles and the pictures in the newsletter tell it all.

Other local homebrew clubs gave us beer activities also. The month started with the Thousand Oaks Homebrewers "Romancing the Beer" homebrew contest. I judged; there were some really tasty beers. Pacific Gravity opened up their "Big Brew" to Falcons as well. Several did join them and brewed a Kolsch at Smog City Brewery in Torrance. Brewers got to take home 5 gallons of wort and do whatever they wanted with it. And the Strand Brewers invited us to join them on a bus to the AHA rally at Stone Brewing. Everyone who went visited White Labs and other breweries as well. Matt, our publicity director is keeping our name out there. Drew, Dave Uhl, and Cullen were on KCET Food Show podcast and Steve, Izzy, and I were interviewed by Brad Smith of Beersmith Radio. Watch when you can.

April will bring the best homebrew contest anywhere--our own Mayfaire. Mayfaire is the oldest known contest there is. It predates even the AHA Nationals by several years when it was called Springfest.

Mayfaire is our flagship contest; and has a lot of well-earned prestige. Brewers enter the contest from all over. I once judged a beer entered by George Fix and several beers brewed by Jamil Zainasheff. Yes, they were good. Northern Californians enter Mayfaire in large numbers, among other reasons it qualifies you to become the Sierra Nevada

Homebrewer of the Year. Why do they care? Read this from the Northern Calif. Homebrewers Website:

Sierra Nevada Homebrewer of the Year

DETAILS OF THE AWARD:

Goal: To recognize a leading California amateur brewer who has demonstrated his/her abilities by accumulating the most award points in three (3) specific competitions in California..

Competitions Included:

Maltose Falcons' Mayfaire competition.

Sponsored by the Maltose Falcons, normally held in April/May.

California State Fair Homebrew Competition.

Sponsored by the Gold Country Brewers, normally held in August.

California State Homebrew Competition.

Sponsored by the San Andreas Malts, normally held in November.

Prize: The winner will have his/her name added to a permanent trophy which will be on display at the Sierra Nevada Brewery and receive a commemorative trophy to take home. The winner will be invited to spend a day brewing with the staff at Sierra Nevada. Also a \$500.00 stipend will be presented to the winner to be used as he/she chooses to advance his/her brewing skills.

Why not you? I can tell you that brewing at Sierra Nevada is pretty cool (I didn't win, but got lucky). And there is no better trophy than our own Hashiell Dammit. Brewers who have won it display it prominently. Ask Bruce Brode, Steve Cook, Brian Vessa, Paul Sedgwick, or Tom Wolf. Even non-Falcons like Jamil or Mike Mraz or Falcons who have gone pro like John Maier cherish their birds. Again, why not you?

But you can't win unless you enter. It only takes two beers and you can easily drop them off at the shop. All the entry information is on our website. A Falcon has only won one of the last 8 birds. We are overdue. I want to be there at the Mayfaire party and flip the bird at you while you grin and hold Hashiell high above your head. As long as you're entering; get three more ready for the State Fair. It's the 2nd leg of the Sierra Nevada Contest and there even will be local drop offs. You all make good beer; why not get rewarded for it.

<http://competitions.maltosefalcons.com/2014Mayfaire/entryform.php>



BOARD MEETING MINUTES

By Irene Kaplan

March 18, 2014

Present: John Aitchison, Kent Fletcher, Ed Kochanowski, Irene Kaplan, Steve Cook, Cullen Davis, Chris Moon

Absent: Matt Myerhoff, Tiffany Fairbrother, Peter Sheppard, Dave Uhl, Drew Beechum, Martin Carman

Next Board Meeting: Drew Beechum's Casa

Treasurer's Report-

We have recouped funds back into the treasury because of the SCHF cancellation.

Swag: For the time being, we will only be ordering one style of women's shirts. We will be ordering the baseball cap sleeve shirts, once we find out the "true sizing" on them.

We will be ordering men's t-shirts as we feel they will sell better, though we may get maybe 2 dozen Henleys as well. We will also be ordering patches with the Bird and the MF logo on them. Kent will be looking into doing this. Work shirts were also brought up and we may order them but with a paid pre-order only. We will poll the club as to their interest in purchasing these.

Tulip glasses will be ordered with the 40th logo on them (the logo can be found in the Dropbox files). Kent says there is a 2-week turnaround for these.

Kent will be placing all orders for all swag.

Activities

SCHF- There has been no word on CHA's website as to the fate of the SCHF. Legislation would need to be done



in order for SCHF to once again happen. The CHA would like to see different events happen that weekend in lieu of the SCHF.

Steve is going to speak with Roger at The Lab about doing a flight presentation about his beers. Roger is one of the Falcons and has a large patio area where this could take place. Steve will also ask Roger about doing a brew day where everyone (for a price) brews at the Lab and takes home wort, similar to the Smog City brew day last week.

There was also talk of having a brew day at Ladyface, ERB or the Lab. Jeremy Raub of ERB mentioned wanting to have a Home Brew Invasion day at the lot of his establishment where everyone brings their own equipment and brews!

It was also discussed about setting up small group brews.

Mayfaire- Chris reported that the reservations for Mayfaire at Acton has been paid. Mayfaire will be happening on the weekend of May 17th-18th. The cost will be \$20.00 per person. If people want to go up on Friday, they will have to take care of this reservation on their own. Chris will contact Drew about setting up the PayPal so people can start reserving. This will give the Burgermeisters some idea of how much food will be needed.

We will need to see if the band plans on playing at Mayfaire. We will need to contact Bruce or Brian regarding this.

Longevity Brew – Drew is speaking with Jeremy about just when Izzy will be brewing the Baltic Porter. Hopefully soon. Drew will let us know.

Vice-President Report

Ed reported that the DKM medals will be mailed out to the winners this week.

Mayfaire Judging- The Mayfaire check-in will take place on April 13th at 9 a.m. The last day people can enter their brews will be April 11th and will be collected from collection sites on April 12th. Judging will take place on April 26th.

We will be assigning out who is bringing what to the judging as far as supplies go (i.e. ice, the brews, and all the other supplies we use).

Steve will be making the classification cards that will be placed on the tables so the judges know where to sit.

Ed will be sending out who is judging what to the judges ahead of time, once we have a full count of who is judging. Right now he has 30 judges signed up.

Ball-A-Holic Hefe Bottling- We will be bottling and labeling the Hefe as gifts to the judges and stewards for Mayfaire. Cullen will be designing a label design. Kent will pick a date for bottling. We could bottle ahead and label after we get the labels.

LACF – The Falcons will continue to do the LACF judging. The LACF will be paying the Falcons for doing this. We will see how many entries come in for the LACF. We will decide after Mayfaire whether we need to find a bigger venue to do the judging. We will have John A. look into getting the church hall for August 2nd for this.

Webmaster and Grand Hydro

As Drew was not at the meeting, there is not a lot to report here. No style has been picked for April (though Irene always likes “Guess the Style of Stout...”

Drew is open to having the club having an occasional different speaker come to talk at the meetings.

We are still PayPal only for payments online.

Burgermeister

As there were no Burgermeisters present at the meeting, we did not discuss the April lunch for the membership meeting. Tiffany will be in charge of it though.

Publicity

Matt was not present but did call in.

All the interviews done in the last couple of weeks went great.

Tom Sisolak will be doing the April shop brew on the 27th. He will be leading an Oktoberfest brew.

The Brew Dogs will be showing up at the Women’s Brew day at the shop on April 23rd. Nancy will be leading a Sculpin clone brew.

Newsletter

Dave was not present, but we know that Allen Tracy will be submitting an article on the Firestone Brew. Chris Moon will submit an article on Enegren. Ed and Tiffany will also submit articles.

In looking back through previous notes, I saw that Dave was going to go through the Falcon archives and reprint old “Phantom Brewer” articles. These will be great.

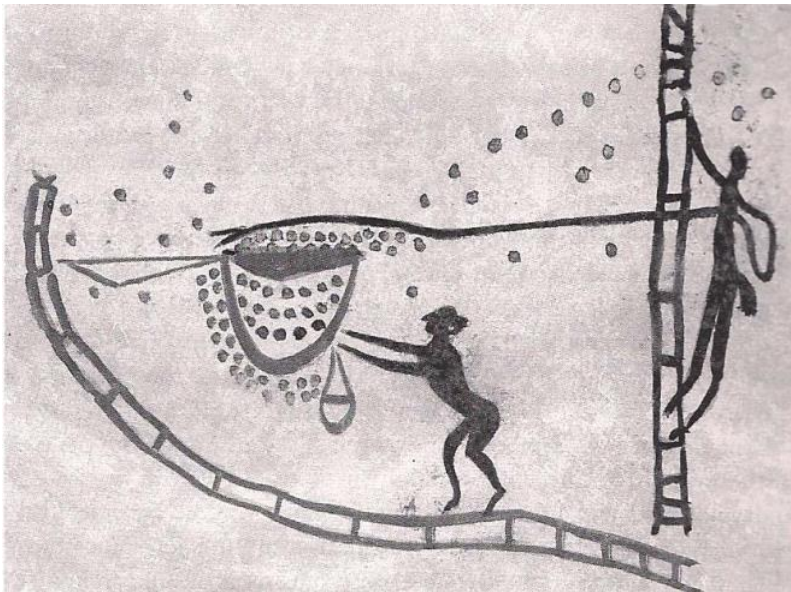
Grand Hydrometer

Drew
Beechum

Grand Hydrometer January 2014

This month, Drew is talking about mead.

Mead is probably the oldest alcoholic beverage in the world. Like most alcoholic beverages, it was probably discovered quite by accident when hunter-gatherers found a partially destroyed bee-hive that had collected rain water. Unlike beer and wine, honey ferments quite easily and naturally

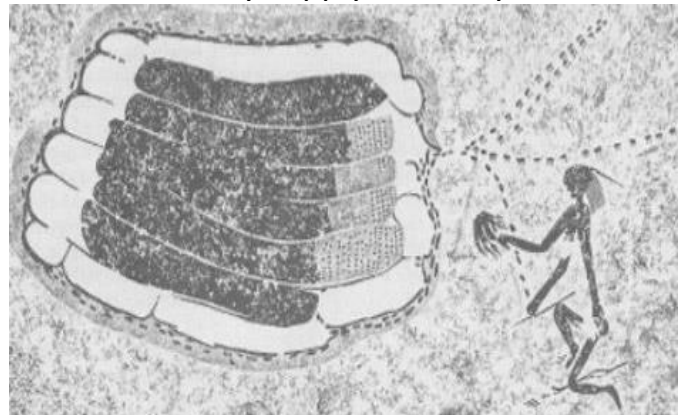


13,000 year old cave painting of honey collecting in India.



when enough water is added to it, and mead making has been going on for thousands of years.

By 2500 BC, the ancient Egyptians were employing professional apiarists, to ensure a steady supply of honey for



Ancient bee-keeper using smoke and a head screen.

mead making. They had developed special hives, collected queens and had learned that smoke calmed the bees.

Modern mead makers have a conundrum. You want to taste the honey, but you don't want it cloyingly sweet. A lot of the older commercial meads make white wine first, and then add honey to it. This keeps the delicate honey volatiles from being out-gassed during the exponential stage of yeast propagation in new wine. The first mead we tried, Bunratty Meade, still makes their mead this way.



Bunratty Mead

Bunratty Meade is made by Bunratty winery in Clare County, Ireland. It gets its name from Bunratty Castle, which is a stone's throw away from the winery. It's 14.7% ABV.

If you wanted to make a similar mead to Bunratty Mead, you would start off by making a batch of white wine, and

fermenting it fairly dry, and then add a pound per gallon as a starting point. Add more honey or acid as need to achieve the balance of sweetness and acidity that you want. Once you've found the right combo, dump in some potassium sorbet (ascorbic acid). This will prevent yeast from starting up again.

And of course, you can spice up your mead as desired.

Honey selection is critical for mead making is critical. You have to use good honey to make good mead.

Unfortunately, a lot of cheap honey is coming into the country illegally from China and India. Neither of those countries takes care to keep toxic metals out of their honey, and their honey is actually banned for importation into the U.S.. But, unscrupulous importers are sending the honey to other countries, and then running the honey through micro-filters to remove all the pollen, to hide where it's from. They then sell that



honey here. The FDA has recently ruled that if there is no pollen in it, then it isn't honey. Some of these unscrupulous importers have also added corn syrup to the alleged honey to improve their profits. Bottom line; get to know your apiary.

One basic recipe that was developed by Bruce Bode and much loved by Drew is:

Heat up 1 gallon of honey to 170 °F, and dissolve your honey in it. The total honey required for a 5 gallon batch is:

12 pounds of honey for a 5 gallon batch for dry mead.

18 pounds for sweet mead.

Finish adding water to bring the mixture up to five gallons.

And use white wine yeast, nutrient, filter, done. It's butt easy. This mead is so easy to make, Drew used to make it in the middle of the night when he had insomnia.

(A lot of people heat the entire must up to 160 °F and allow to sit for 20 minutes.)

The second mead we sampled was Chaucer's Mead from Soquel, CA. We had their straight mead, but Chaucer also makes several fruit flavored mead. Chaucer is easily the most readily available mead, and they include a pack of mulling spices. You can get it at Bevmo, Whole Foods, etc. Lots



of honey and bee's wax in the nose. Some people found it quite bland.

The third offering was Moonlight Meadery 'Deviant' Honey Apple Wine with Ginger Londonderry. Moonlight Meadery is based out of N.H., and he ships to every state and Australia.



The final offering was Korzenny by Apis
~Poland. Very sherry like.

Korzenny won convincingly.



Other facts about mead:

Water profile isn't important, because there's no interplay between the minerals and the enzymes you would expect in grains.

Water pH is vitally important though.

Honey that has crystalized is perfectly fine to use.

It's okay to blend honeys and meads. Mead is an agricultural product that changes from year to year. You can boil the honey, caramelizing it essentially. You'll lose a lot of the more delicate components though.

Use wine yeast. It's the same damn yeast as mead yeast, and a lot cheaper.

Always re-hydrate your yeast.

Use "Start-up" in the rehydration of the yeast.

Use yeast nutrient in the carboy. Honey must is HORRIBLE when it comes to yeast nutrients. Make a "staggered nutrient". Prepare 8 equal portions of liquid yeast nutrient, and add one every 12 hours until you're out. (4 days). Using this method, you can make mead faster than you can make a Pilsner!!!!!!

Mead is not done when it's done fermenting. You can adulterate it, just like cider. Make adjustments. Add spices, fruits, and acid, whatever. Make your mead taste great by messing with it after the fact! It isn't beer after all, it's mead. Purity to style is for beer, not mead.

Absorbate combines with ethanol to create gerinol, which smells like Germaniums.

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. Glenoaks 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 \$25 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>

Board of Directors

Contact information for each member is on the 2nd page on the left side.

The President



Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy.
John Aitchison.

Vice President



Questions about a Competition?
Ed Kochanowski is the man to talk to.

The Secretary



She is in charge of maintaining our club history.
Irene Kaplan

The Treasurer



Got some money? This guy will take it off your hands.
Kent Fletcher.

Publicity



He sets up the shop brews and does all of our publicity. Matt Myerhoff

Membership



He hands out cards and maintains our membership lists. Martin Carman

Activities Director



This is the guy who make things happen for the club: Steve Cook

Newsletter Editor



Want to submit an article? Get it to this guy! David Uhl

Grand Hydrometer/Webmaster



Got a technical question about beer or the web-site. Drew Beechum!

Burgermeister



When drinking, it's important to be well-nourished. Peter Sheppard

Associate Members



Chris Moon
Activities



Tiffany Fairbrother
Burgermistress



Cullen Davis
2nd Vice-President

HOME-BREW COMPETITION SCHEDULE

April

04

[AHA National Homebrew Competition 1st Round, San Diego, CA](#)

San Diego, CA
Contact: Jenny DuRose
Phone: (831) 419-3650
Entry Fee: \$14
Entry Deadline: 03/17/2014

13

[18th Annual Chico Homebrew Competition](#)

Chico, CA
Contact: John Abbott
Phone: (530) 345-9656
Entry Fee: \$7
Entry Deadline: 04/05/2014

19

[Bridging the Gap Pro-Am](#)

Winters, CA
Contact: Ricky Burnett
Phone: ((530) 304-0147
Entry Fee: \$8 per submission
Entry Deadline: 04/05/2014

26

[Maltose Falcons Mayfaire](#)

Los Angeles, CA
Contact: Ed Kochanowski
Email: vicepresident@maltosefalcons.com
Entry Fee: \$8 per entry
Entry Deadline: April 11

May

03

[Mother Earth's Rhythm & Brews Home Brew Competition](#)

Vista, CA
Contact: [Joelle Khannakhjavani](#)
Phone: (760) 726-2273
Entry Fee: \$7
Entry Deadline: 04/20/2014

17

[OC Fair Homebrew Competition](#)

Costa Mesa, CA
Contact: [Julie MacRae](#)
Phone (714) 708-1555
Entry Fee: \$5
Entry Deadline: 05/02/2014

29

[California State Fair Homebrew Competition](#)

West Sacramento, CA
Contact: [David Teckam](#)
Phone: (916) 236-8407
Entry Fee: \$12 per submission
Entry Deadline: 05/15/2014

31

[San Diego County Fair Homebrew Competition](#)

Del Mar, CA
Contact: [Katie Phillips](#)
EmEntry Fee: \$10 per entry
Entry Deadline: 05/07/2014

June

14

[Hangar 24 Craft Brewery 5th Annual Homebrew Competition](#)

Redlands, CA
Contact: [Kevin Wright](#)
Phone: (909) 389-1400
Entry Fee: \$5
Entry Deadline: 05/31/2014

28

[Go for the Glory Bracket Competition](#)

Sacramento, CA
Contact: [Michael Brennan](#)
Phone (916) 213-8744
Entry Fee: \$8
Entry Deadline: 06/18/2014

30

[Napa Town and Country Fair](#)

Napa, CA
Contact: [Rosemary Stockwell](#)
Phone: (707) 253-4900
Entry Fee: \$0 per submission
Entry Deadline: 06/27/2014

Falcons Make Fast Friends at Firestone By Ethen Adams

When 40 Falcons flew 200 miles up the southern California coast and descended on the Firestone Walker Brewery they truly had no idea just what was waiting for them. What started as a casual conversation between home brewer Allen Tracy and brew master Matt Brynildson evolved into something akin to a love fest between the Firestone Walker Brewery and the Maltose Falcons. To celebrate the Falcons 40th birthday Firestone welcomed us with open arms to aid in brewing a colossal collaboration of Imperial Brown Ale (a brown-y-wine if you will) aged in rum barrels....a beer that would cement our club's legacy (at least for a few more years) in each of Firestone's Anniversary Ales to come. Thanks to Steve Cook for the recipe and Tiffany Fairbrother for its inspiration.



The day kicked off at 8am when the group first met with Matt and Head Brewer Dustin Kral. Introductions were warm yet brief and it wasn't but an hour and change later when we began mashing in. Meanwhile, the group was broken down into smaller groups and given the most detailed brewery tour this guy (that's me) has ever been on. From the lab to the packaging rooms we covered it all. And despite an ever present staff, at any one moment you could spot a Falcon in nearly every corner of the brewery.

While Firestone has nearly the entire brewing process automated, Falcons were able to get their hands (and shirts) dirty with a variety of tasks.

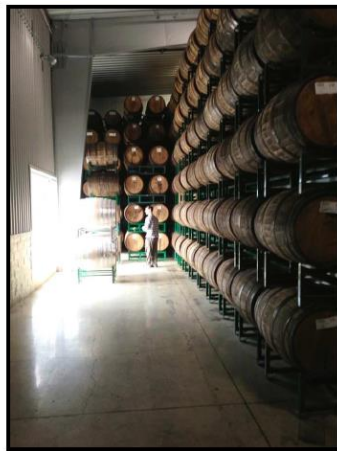


It wasn't but a few hours into the event when the first Falcon realized something was missing from their brew day....a beer! So one by one we found our way into the Firestone tasting room where Falcons were blessed (and some cursed) with an open bar. Some started light with the Pivo Pils and some went straight to the most recent release of Sucaba, Firestone's annual barrel aged barleywine. Regardless there were plenty of options to choose from.



All this brewing and drinking primed the group for lunch. We headed over to the Taproom Restaurant across the street where the brewing team joined us. To our surprise Firestone continued to foot the bill for all beer in addition to a nice discount on the food. Unbelievable. Knowing there was still more "work" to do, we made our way back to the brewery with a quick pit stop by....you guessed it, the tasting room.

We managed to get a great group picture in front of the Firestone Union System courtesy of Bernard Lebel and from there followed Brew Master Matt to the brewery's barrel room in an adjacent building. Heavy oak aromas greeted us as we sampled yet more of what the Firestone Walker Brewery had to offer; Parabola, Double DBA, Velvet Merkin...Matt spared no expense.



Thankfully we were able to return the favor (as much as we could) with a Falcons shirt and tating up Matt and his team. Falcon Pride. Kent Fletcher had the foresight to bring along a little of the club's barrel aged barley wine for Matt and the gang to sample. I believe it stood up well.

All in all it was an excellent day. Something I think we'll remember always. It was a day that solidified our relationship with the Firestone Brewery and personally secured a place in my heart for their beer. If you didn't make the trip, no worries, but I encourage you all to travel to the brewery, spend some time in the tasting room, secure a tour and marvel at their operation.



Story and photo credits: Ethen Adams

Maltose Falcons Membership Meeting Minutes

By Irene Kaplan

March 2, 2014

Grand Hydro-Mead Presentation - This month our Grand Hydro, Drew, presented a fine selection of meads, as March is Mead Month. Mead is the oldest fermented beverage and was thought of as medicine. I think they're right. I always feel better after having it.

We will be doing a Mead shop brew. Stay tuned for details. Here was our selection:

Bunratty Meade from County Clare, Ireland ~ White Wine with honey and spices. 14.7%

Chaucer from Soquel, CA ~ This mead is an easy mead to find. BevMo is the go-to place for it. Comes in at 10.5%

Moonlight Meadery "Deviant" Honey Apple Wine with Ginger~Londonderry, NH. 13.7%

Korzenny by Apis ~Poland. This is a honey wine with herbs and spices with a sherry finish. 11%

When making your own mead, you should rehydrate your yeast so you will not lose those all important cells. Pitching dry can cause you to lose ½ of them. You also will want to "feed" your mead for the first days of its life.

A good site to learn all about mead is by going to www.gotmead.com.

We had two different styles of mead presented to us by two of our brewers as well.



Joel presented a Dry Honey Mead he had made with Wildflower honey that came in at 15.2%.

Craig W. brought a Chai Tea Mead he had made last August. This came in at 6%.

Treasurer Report – Kent let everyone know that our treasury is in good standing. This will come in quite handy for the banquet ahead.

Membership Report- Martin reminded everyone that if they do not pick up their membership card at the shop, then he will be mailing it to the member.

Activities Report- Chris reminded everyone about the Strand Bus Trip coming up on March 15th. They will be going to the AHA Rally at Stone. You must RSVP by March 7th. Cost is \$35.00 a person. The bus will be leaving from Redondo. You must be an AHA member. If you are interested in going, contact Chris at activities@maltosefalcons.com.

FIRESTONE!!!!- Steve told everyone about the incredible Firestone Brewery Browneywine Brew experience. To say that they treated the Falcons like Gods would be an understatement. Not only did they let 40 Falcons have the run of the brewery, they treated to ALL the beer we could

drink and also opened some special bottles in the barrel room for us. Let alone a 10% discount on our lunch at their taproom. They even let Ed K. take home a carboy of our Browneywine. And the learning experience, amazing!

And of course, a special thanks go out to Allen Tracy who made this whole experience possible for us. Not only did he set up the brew with Firestone. He also arranged for next-to-nothing prices for hotel rooms at his folk's hotel in Pismo Beach for the Falcons to stay at.

Logo-a-go-go- Our new logo ready to go for some fabulous T-shirts, baseball caps, and of course, glassware. Thanks to Steve Rosolio for his fantastic designs!

SCHF- The SCHF may see light this year after all. The CHA has been working with the ABC on seeing what can be done to make the fest go forward.

40th Anniversary – Things are moving forward for our banquet in October. It will be held at the Warner Marriott in Woodland Hills. Stay tuned to our website to find out more about the banquet, including pricing and about bringing your kegs for the party!

VP Report – Ed reminded everyone to sign-up to judge or steward the Mayfaire. Entries are due in on April 11th. Judging will take place April 26th. Please go to the website for details.

The DKM awards will be mailed out this week to the lucky winners.

Activities – Matt told everyone about the Women's Brew happening on March 23rd. Nancy Gold will be leading everyone in a Sculpin clone to fulfill her annual IPAs of March brew.

Steve Cook will be leading a Hefe brew on March 9th. Part of this batch will be bottled and given out to all who participate in helping out at the Mayfaire judging.

Be sure to call up the KCRW website to listen to Drew's great interview about the Falcons. We are also doing interviews with Beersmith and the Brewing Network. Make sure to check them out.

AND.....Thanks to Peter and Tiffany for the fantastic Mardi Gras Gumbo lunch and marshmallow treats that we had today for lunch. All bellies were happy and full.



Just for you Jersey Ed!

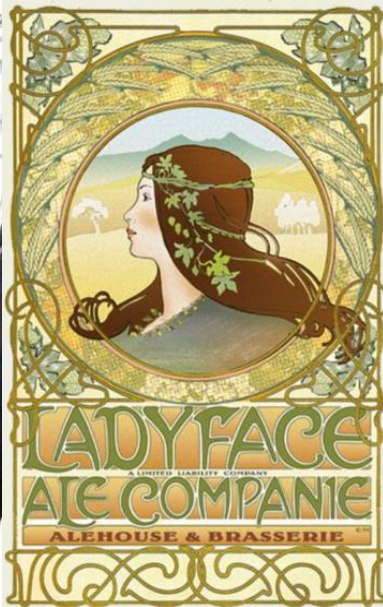


Falconettes Ladies Brew Day

For the first time in Falcons history, the shop brew was performed by an all-female crew. It was the greatest collection of all-female talent since Queen Myrine and her Amazons invaded modern day Libya and kicked their ass. President Emirates Nancy Gold led the brew crew in the creation of a Ballast Point Sculpin clone. The official Brew Crew consisted of Nancy, Tiffany Fairbrother, Irene Kaplan, Alisha Gordon, Deanne, Courtney and Diane. The brew crew was joined by some very special guests: Ting Su of Eagle Rock Brewery, Acacia Coast of the Brewers Association, Cyrena Nouzille of Ladyface Alehouse & Brasserie, Lynn Weaver of Three Weavers Brewing and Megan Christy of Bierkast!



The gang!



Cyrene Nouzille of Ladyface Ale Companie



THREE WEAVERS™
BREWING COMPANY

Lynn Weaver of Three Weavers Brewing





Sing Tu shows off her awesome hop vine tattoo!!!



Acacia Coast of the Brewers Association



Megan Christy of Bierkast signaling that the losing gladiator shall be beheaded.

In addition to an amazing three female brewers at the Falconette shop brew, Megan Christy of Bierkast put in an appearance. She did a great write-up on the shen-digs which can be found here.

<http://bierkast.com/2014/03/28/falconette-s-club-shop-brew-session/>





Brewgyver having an unusually pleasant time talking to professional brewers.



The men, trying to stay out of the way.



Double-checking the recipe.

the
**Maltose
Falcons**
present

Mayfaire

Homebrew Competition
2014

\$8 Per Entry

Entries Due on April 11, 2014

Judging will take place on
April 26, 2014 at 9:00 am

Entries **MUST** be paid online!

Best of Show will be brewed by
Ladyface Ale Company!

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

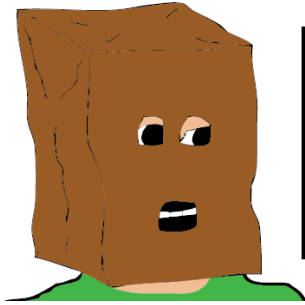
Drop off at:
Culver City Homebrew Supply
Culver City, CA

Eagle Rock Homebrew Supply
Los Angeles, CA

MoreBeer!
Riverside, CA



For entering, judging, and stewarding go to: maltosefalcons.com/comps/2014Mayfaire



The Phantom Brewer

Editor's note: This is a phantom brewing article from September of 2009, If you wish to submit an "Phantom Brewer" article, submit it to me at newsletter@maltosefalcons.com. You phantominity is guaranteed!!!

Racking (Pushing) Beer with CO₂

Article from Flaminio of the Homebrew.com forum

One of the more laborious parts of homebrewing is racking our beer from primary to secondary, then secondary to either keg or bottling bucket. Lifting 5+ gallons of beer, plus container, above the waist is a strain even for modestly fit homebrewers. Add to that the use of glass containers, which are not only heavy, but are also sensitive to breaking. Breaking a full glass carboy can be quite the disaster with great potential for injury and strain to relations with others sharing your living space. Oh yeah, and also the loss of a precious batch of beer. Racking our beer also introduces oxygen and offers another chance for contamination. Then there's the issue of the siphon. Suck, blow, AutoSiphon, voodoo priming procedures -- all have shortcomings and can try the patience of any homebrewer.

Could there possibly be a solution to fix all these problems? No, it's not finding an assistant brewer who can work in a vacuum. It's pushing your beer with CO₂.

To rack with CO₂, your beer needs to be in a carboy or keg. The idea is to place one container next to the other, put the originating container under CO₂ pressure, and then push the beer into the destination container. The results are no lifting, less disturbing of the sediment, and limited oxygen pickup along the way. The most ideal environment is to rack into a keg, which has been purged of oxygen, but another carboy will work too.

For our example, we'll go from a carboy primary to a carboy secondary. First stick the racking cane w/ hose through the larger, center nipple of the carboy cap. Take the CO₂ line with a barbed swivel nut, and connect the 1/4 flare to barb fitting. Then place the barbed end of the CO₂ line into the second nipple on the cap. Finally place the cap on the carboy. Place the hose into the destination carboy and we're ready to go. I suggest

just using about 2 psi to rack the beer.

You don't have to worry about pressurizing the originating carboy and it breaking because the cap will slip off if the pressure builds too high. Ideally, you'll want to prop something like two carboy wedges to tilt the originating carboy on edge, thus getting the most beer w/least amount of sediment. If you don't want to use as much CO2, you can elevate the originating carboy and use CO2 to just get a siphon started. That of course isn't as cool, but it's still cool nonetheless.

Parts List

Carboy Cap (Orange = 3, 5, 6 gal carboys, purple/red or yellow = 6.5 gallon)- - \$2.50-\$3.00 (LHBS)

Racking Cane (plastic works fine)- - \$2.50 (LHBS)

3/8" Vinyl Hose

Barbed Swivel Nut 5/16" barb to 1/4" FFL -- \$3.25 (LHBS)

1/4" Male Flare x 5/16" Barb -- (Beer, Beer, & More Beer #KEG620 or McMaster-Carr 10x pack #5346K74)



Calendar of Beery Events (Maltose Falcons Events <http://www.maltosefalcons.com/>)

APRIL 2014

- 6 – April Meeting
- 6 – Anniversary Mead Brew 10 AM at the shop
- 10 – Registration closes for MayFaire Homebrew Competition.
- 11 – Mayfaire entries due at pick-up locations.
- 26- Mayfaire Home Brew Judging

MAY 2014

- 17-18th – Something is happening. Just keep the dates open.

JUNE 2014

- 12-14– AHA National Conference



Maltose Falcons Home Brewing Society
c/o Home Beer, Wine & Cheesemaking Shop
22836 Ventura Blvd. Unit 2
Woodland Hills, CA 91364
www.MaltoseFalcons.com

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