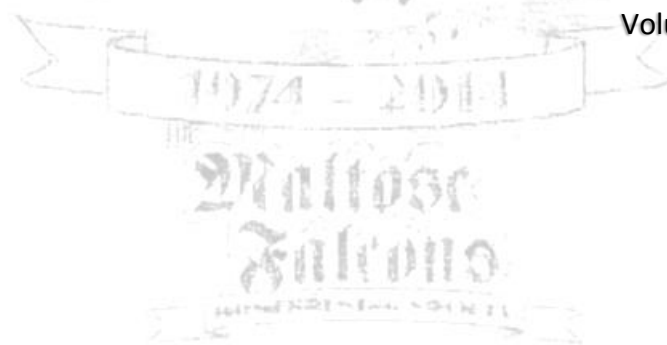


Brews & News

TM

A Publication of the Maltose Falcons Home Brewing Society

Volume 41 Issue 4 April 2015



SECOND ANNUAL LADIES' FALCON BREW DAY

Brews & News

Vol. 41, No. 4 2015

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

David Uhl

CONTRIBUTORS

David Uhl, Cullen Davis, Melody Rose Hitt, Drew Beechum

©2015 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 April issue: April 8th

Maltose Falcons Board 2014-2015

President, Cullen Davis

president@maltosefalcons.com

Vice-Presidents, Ed Kochanowski, Dana Cordes

vicepresident@maltosefalcons.com

Secretary, Melody Rose Hitt

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, Kevin Baranowski

Tom Sisolak activities@maltosefalcons.com

Grand Hydrometer, Drew Beechum

grandhydro@maltosefalcons.com

Burgermeisters, Tiffany Fairbrother, Natalie

DeNicholas burgermeister@maltosefalcons.com

Newsletter Editor, David Uhl

newsletter@maltosefalcons.com

Webmeister, Drew Beechum, Dana Cordes

webmaster@maltosefalcons.com



Yet, another month that keeps me us busier than a one legged man in a butt-kicking contest.

- The fairer half of the Falcons had their second annual shop brew.
- We had our second annual "Brew with a Falcon Day".
- The crazier half of our club struck out and brewed an amazing 30 gallons of Brownie Wine.
- We had our usual monthly meeting, chock full of awesome beer being consumed by reprobates, nincompoops, ne'er-do-wells and muttonheads and morons.
- Hosted off a BJCP tasting class.
- Won Club of the Week from AHA

Obviously, this is a club that refuses to rest on its laurels. I never did understand that saying. Laurels were a type of tree, the branches of which fashioned into a wreath and presented to Olympic champions back in the day. Did they sit on these wreaths like a hemorrhoid pillow? Anyways, it's easy to see why the Falcons stay so busy. No foliage fabricated hemorrhoid pillows allowed in our club!

Until next month...

PROST



Presidents Article	4	Cullen Davis
Grand Hydrometer	5	Drew Beechum
Membership Minutes	10	Melody Hitt
Brew with a Falcon	12	
Ladies' Shop Brew	17	
Membership Benefits	19	
Evil Board of Directors	20	
Browniewine Brew day	21	



PRESIDENTS REPORT

Competition Season

Spring is always a busy time for us home brewers, particularly for our club. The main reason of course is our big annual Mayfaire homebrew competition. It's a good time to have such an event, however since we're coming out of the best time of year for brewing at home, which gives us the greatest potential for the best quantity and quality of entries. When the weather is cool, the water coming out the tap is cool, so it's easier to chill your wort and when the ambient temperature in the house is right within optimum ale fermenting temperature range, we get better results with less effort. This is not to say that one can't make outstanding homebrew in any other season, just that it's easier in cooler months. Therefore, it also makes sense that the AHA's national competition happens around the same time, along with numerous others. But back to Mayfaire. I hope that everyone has entered and has also stepped up to help out with judging. We always need the help, the competitions just don't happen without the help of many people. But after we judge, we get to party!

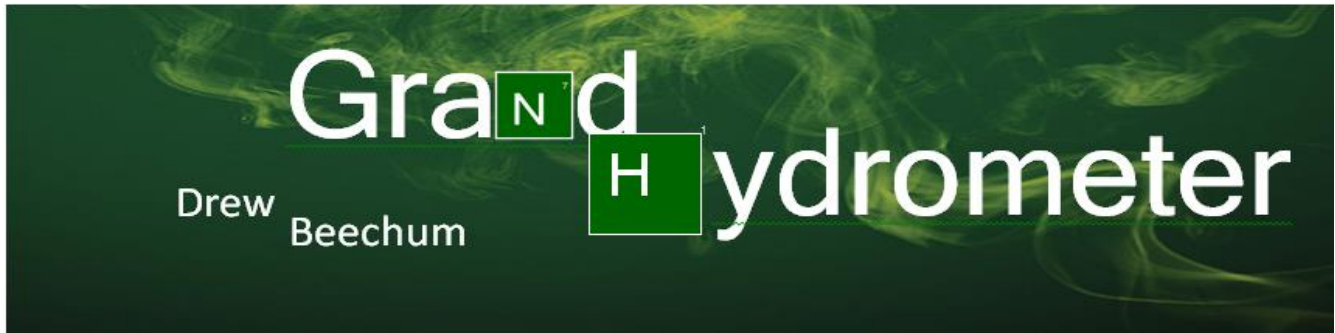
First, on the first weekend of May, we get the return of the Southern California Homebrew fest. If you're going, please do bring beer to share and tell us what you're bringing on the Falcons' website. Later in the month is our own Mayfaire party up at the KOA in Acton, which has plenty of room for us, open grassy areas, shade trees, even a swimming pool. It's a very nice area and a great spot for a party as usual. We'll have the band playing, delicious food and homebrews and we'll announce all of the winners of our Mayfaire competition. It's a great time and not



to be missed. You'll need to sign up and pay for your camping and dinner on the website.

This is all a very fine way to celebrate the waning of the easy brewing season before the weather gets too hot to do it well without artificial cooling (unless you're making some saison, not a bad idea). I try to have at least a couple of batches ready to go before the onset of summer heat so I can excuse myself from brewing anything on 100-degree days. I'll still hopefully have a bit left by the time the weather cools down again. See you at the party...and then at the party after that!

Cheers!
cd



The Grand Hydrometer's thoughts on Saison

Editor's Note: I either missed the meeting, or forgot to record Drew's presentation. So I just stole this off the web. Drew is arguably the foremost authority on the U.S. on Saisons. It's either him, or Justine Bieber. Tough call.

A Guide to Saisons and Saison Yeasts

Is there any style nearly as driven by yeast as the Saison? I'd argue no, so it's important to know your options! Here's my run down of Saison strains that I've tried or seen reported (and am tracking to make sure I try)

Yeast is Important, Saisons need yeast, Drew has a way to ferment them - [Just take me to the yeast](#)

(Also, if you have any notes, you'd like to add - just leave a comment below or hit Drew up at drew@maltosefalcons.com)

When I first started making Saisons back in 2000, I was one of the few out there. I think mostly because everyone else was busy exploring the British influence on the states, I was running around being a goof. I also think it's because most people hadn't heard of the style.

Nowadays, Saison is all the rage and it seems to be that if you want to be a "serious" craft brewery then you need at least two things - an IPA and a Saison. Ok, I can dig it. It's a great style to play with and offers so much versatility, that it's a playground beer. The spicy, fruity flavors of the yeast and the beer's dry finish make it a great playmate for all sorts of goofy ideas. [Here are some Falcons takes on the style](#)

The challenge for the modern Saison brewer is that there are so many different Saison strains, which do you choose? How do you deal with the idiosyncratic behavior of some of the strains? I honestly think Saison is the single style with the most commercially available varieties of style specific strains. Well, here's my advice and my tasting notes.

Here are a pair of my articles on Saisons from [Zymurgy](#), the magazine of the [American Homebrewer's Association](#).

- [A Saison for Every Season](#) (free PDF download) -
- [Beer from Your Backyard - A Saison for Every Region](#) (Digital Zymurgy Issue - AHA Membership Required) - Sept/Oct 2011

Saison Manifesto

A Saison Must Be:

- **Dry** – Thou shall not make a Saison that is not dry. These beers require an amazing level of attenuation. Any sweet characters should be perceptual - e.g. a sugar top note, an herbal sweetness.
- **Earthy** – A dry beer with nothing interesting is just a boring moisture suck. The best Saisons have a middle character of malt and earthy tones that set up the finish.
- **Spicy** – You need tones on the palette that grab and wake you up. A cinnamon thing, a pepper bite, herbal, hot. This spice breaks the earthy middle and leads right to the CO₂ sting of the finish
- **Lively** – Nothing worse than a “dead” Saison. The beer needs to be alive in the glass with plenty of carbonation. A touch of sourness can boost the heart rate as well.
- **Tangy?** – Maybe, but it’s not actually a requirement. (nor is brett)
- **Yeast Driven** – More than any other style, Saison is defined by its yeast. Treated properly, the strains produce every one of the necessary characters for our beer. Damn the man and his ways.

A Saison Fermentation Schedule

Here's the basic approach on fermentation that I take. It generates the right balance of esters and phenols by controlling the temperature early during the lag phase when they yeast are reproducing. It's during this phase that you can get aggressive aromas and flavors if the fermentation is allowed to

climb. So, yes, to my mind, proper chilling is absolutely required for this to work. (or in our new drought enhanced landscape - a long time in a fridge to get to the proper temp)

- Chill the wort to 62-64F
- Oxygenate/Aerate the wort with about a 30 second blast of oxygen through a stone.
- Pitch a very healthy starter - I use 2-4 quarts per 10 gallon batch. (Crashed overnight and decanted before pitching)
 - If it's a "Super Saison", I really prefer to do a yeast cake.
- Place the wort in a temperature controlled environment at 65F for 3 days before letting ramp (or if you're like me and don't have enough space for temp controlling everything - I'll place the fermenter in an iced water bath and let the heat of the day and the ferment melt the ice and raise the temperature to mid 80's and 90's. It's perfectly safe to drive a Saison yeast this hard if you've started cooler.

And then we get to the big one:

Avoiding the Saison "Stall"

Look at White Labs site or read the experiences of a 1001 homebrewers and you'll see everyone complains about the "big" saison strains - Wyeast 3724 Belgian Saison and WLP565 Belgian Saison I.

"It started like gangbusters, chugged along like mad making my airlock burble and then it stopped, so I took a gravity sample only to discover that my gravity still read 1.030! What can I do? grumble, grumble, stupid yeast, grumble"

Most of the advice out there goes along the lines of "pitch big, let the wort get hot and then just wait it out or pitch WLP001, US-05, etc." Wait it out because hey, if you wait a couple of weeks, the yeast come back with a vigor and drive to doneness. This stall and it's infuriating nature is what has driven so many homebrewers to rely on Wyeast 3711 French Saison, which is a reliable monster

attenuator. My problem, I don't like it as much when trying to produce a classic saison profile.

I stumbled on what I think is the magic trick to prevent the "DuPont" stall and confirmed it with much brainier folks than I who work with intimately with the strains - those main Saison strains are backpressure sensitive. The increased pressure and CO2 levels created by an airlock or blow off tube are possibly the culprits causing the stall out. At least that's the speculation I get from the PhD types who work with the strains all the time! How did I discover this by accident? I've been fermenting "open" for years in my primaries and noticed "wait a tick, I don't stall when using those critters, why?" All I do for primary is slap a piece of sanitized foil on top of the carboy or keg and wait for primary fermentation to subside. As long as the yeast are active, they'll keep bad things at bay and the foil prevents dust and bugs from raiding the fermenter.

In other words, follow the fermentation schedule above, eschew the airlock and use foil to avoid stalling out! (for most values of avoiding stall - this process truly works for me when I do it, so...)

FWIW, there's also some play in the notion that fermenter geometry plays a role. DuPont, for instance, had used large square fermenters when I first visited them.

How to "Open Ferment"

- It all starts with good old aluminum foil and some Sani-Clean (or Star San)
- **Carboys:** Easy, just cap the carboy with the foil and just lightly crimp it.
- **Buckets:** Place the foil over the gasket port and secure the corners
- **Kegs and Conicals:** Pull the lid, use the foil to cover the opening and put the lid (turned 90 degrees from how you install it) on top of the foil to hold it down.

Under pitching - Yeast *Do* or Yeast *Don't*

There's been a popular practice recently of purposely under pitching yeast to encourage ester and phenol formation due to reproductive stress on

the little critters. When Denny Conn and I were doing research for [Experimental Homebrewing](#) this was one of the techniques we looked at. Turns out that studies and opinions are a bit mixed with some arguing in favor of it and others pointing out that the enzyme acetyl-coA is used for both ester production and reproduction, so if you force the yeast to reproduce, the enzyme won't be available for ester production during the lag phase. With some of the Saison strains being finicky and prone to underattenuative behaviors when stressed out, I really don't recommend trying to force increased ester/phenol production with under pitching. Trust the yeast and the heat to give you what you need!

The Test Recipe Saison

Saison Experimentale

For 5.5 gallons at 1.048. 20 IBUs

Malt/Grain/Sugar

8.75 lbs Pilsner Malt

0.5 lbs Flaked Wheat

1.0 lbs White Table Sugar

Hops

0.5 oz Magnum (12.9%) 60 min

Mash

149F for 60 minutes

Yeast

Whatever strain your heart desires.

Yeast Taste/Aroma Guide

Unless otherwise noted, all of these notes stem from the 2011 Saison Brew at [Eagle Rock Brewery](#). Newer strains would be tasted independently on new batches of test saison. The batches were fermented with the previously outlined protocol, except the "heated" batch of WLP565 which was ramped up immediately to 85F with a [Brew Belt](#).

* = Contains Brett or other bugs

Danstar ([website](#))

- [Belle Saison](#) - *CURRENTLY TESTING 6/2015 (Brewed on [PicoBrew](#))*

East Coast Yeast Company ([website](#))

- ECY08 Saison Brasserie
 - cinnamon, pear, berry, "mellow", feels fluffy, nice finishing zing - not harshly dry
 - One of the crowd favorites at the NHC
 - My favorite for a classic saison, but hard to get reliably
- ECY03 Farmhouse Brett *
 - horsey, leathery, horehound, crisp pop, earthy, mushrooms, but not muddled thanks finishing tartness

Omega Yeast ([website](#))

- [Saisontein's Monster](#) (*Tested 4/2015*)
 - Nose initially of rusty red apples with peaches thicker body with a strong cinnamon mid body. Final body is dry, but not aggressively so - softer than many of the other strains. Probably would benefit from a cooler ferment to avoid the red apple ester. Will retest

White Labs ([website](#))

- [WLP 565 Saison 1](#) (Heated – straight to 85F)
 - Deep, dry spice, black pepper, dry as hell, slightly medicinal
- [WLP 565 Saison 1](#) (Free Rise to Ambient)
 - Fruit, cherries, subdued spices, more balanced with a sneaking of malt – still dry, but not overly so.
 - Want a great combination? Pitch blend with Wyeast 3724 because then you've got a broad spectrum of classic characters
- [WLP 566 Saison 2](#)
 - Surprisingly neutral, light phenol, spicy sandalwood flavor

- [WLP 568 Saison Blend](#)
 - more phenolic nose, beer comes in balance, but muted – less “Saison”, more “Belgian”
- WLP 555 Belgian Spice (not commercially available)
 - Cabbage, phenolic – something uninvited clearly climbed inside this vessel – sorry!
- [WLP 585 Saison 3](#) (commercially available since people bugged them!)
 - fruit driven nose, lactic (yogurt), ginger, sweetest perceived finish
 - A crowd favorite

Wyeast ([website](#))

- [1056 American Ale](#) (Control)
 - Inoffensively bland, grain character predominated
- [3522 Belgian Ardennes](#):
 - Subtle nose, dry, spicy, tropical with a touch of ham
- [3711 French Saison](#)
 - Leathery, big fruity nose, spicy (black pepper, cardamom) but approachable – like the flavors from this better when fermented cooler.
 - absolute reliable monster attenuator
 - My favorite for making bright hoppy Saisons (like my Citra Saison) and some of my really outré flavor combinations, but it's a bit lacking for me when making a traditional saison.
- [3724 Belgian Saison](#)
 - Phenols, fruit in balance, beautifully dry
 - Want a great combination? Pitch blend with WLP565 because then you've got a broad spectrum of classic characters
- 3726-PC Farmhouse Ale (Private Collection - intermittently available) - (*Tested 4/2015*)
 - Tropical fruit front nose - pineapple mixed with cinnamon and clove. Woody notes underlie it all. Bright sour character like a lemon candy

mixed with earthy spice muted
cinnamon type of flavor (not cassia -
cinnamon). Finish is of ginger.
(crowd favorite at NHC 2015)

Yeast Bay ([website](#))

- [Saison Blend](#) - *CURRENTLY TESTING*
6/2015 (Brewed on [PicoBrew](#))

Special Treat(s)

- Fantome Brett (courtesy [The Bruery](#) – not
commercially available) *
 - Berry - strawberry with a phenol,
(greenish), fluffy body, malted milk,
eugenol, very dry and tart.
 - If you want to make Fantome, this is
the ticket, but... you gotta know who
to ask for it!

Still Waiting Formal Tastings

Am I missing any strains/providers? Contact
Drew and let him know!
(drew@maltosefalcons.com)

Blackman Yeast ([website](#))

- [Dry Belgian Sour Mix](#) *

Boutique Yeast ([website](#))

- [BY-A Brett Saison Blend](#) *

East Coast Yeast Company ([website](#))

- ECY14 Saison Single

Giga Yeast ([website](#))

- [Saison Yeast #1 GY018](#)
- [Saison Yeast #2 GY027](#)
- [Saison Blend](#)

Mangrove Jacks Dry Yeast ([website](#))

- [M27 - Belgian Ale Yeast](#)

RVA Yeast Labs ([website](#))

- RVA 261 Saison I (DuPont)
- RVA 262 Saison II (Brasserie Thiriez)
- RVA 263 Ghost Ale

White Labs ([website](#))

- [WLP590 French Saison Ale Yeast](#) (Platinum
Strain series - limited availability)
- [WLP670 American Farmhouse](#) *

Wyeast ([website](#))

- Wyeast 3031-PC Saison-Brett Blend*
- 3725-PC Bier de Garde Yeast (Private
Collection - not currently available)

Yeast Bay ([website](#))

- [Wallonian Farmhouse](#)
- [Saison Blend](#)
- [Saison / Brett Blend](#) *
- [Farmhouse Sour](#)* (Saison + L. brevis + L.
delbreuckii)

Brewing Tech Categories:

[Yeast](#)
[Brewer's Style Series](#)

Member Meeting Minutes

By Melody Rose Hitt



Grand Hydro “Response to the World Menace to ‘Pils’.”

Mike Hess Brewing – Claritas 5.8% “Kolsch Style beer”, San Diego

The Dudes’ Brewing Co. – Kolschtal Eddie 6.2% Blond Ale, Torrance

Ballast Point Brewing Co. – Pale Ale 5.2% (Used to be called Yellow Tail but infringed on rights of a winery in Australia), San Diego

Saint Archer brewing Co. – Blond Ale 4.8% “Blond/ Kolsch style”, San Diego

“I would rather have a Coors or PBR.” (The entire room gasps)

Belching Beaver Brewing – Me So Honey 5.5% Honey Wheat Ale, Vista

The Bruery – Jardinier (French for Gardener) 4.9% Belgian Style Pale Ale, Placentia

“It’s actually under \$7 a bottle, odd for the Bruery.”

Grand Hydro challenge! Find something new, interesting...or just wrong. Email the grand hydro to include your find at the meeting!!

Activities

A. Cray Harry’s to unleash the “Maltose Falcon” by Firestone Walker Wednesday 3/11/2015 7pm. 20112 Saticoy Street in Winnetka. See you there!

B. Mayfaire

At St. Martin’s church weekend of May 16, 2015

All beer categories in the Maltose Falcons style guidelines will be accepted

\$9 an entry. Last day for entries; April 10, 2015

Mayfaire Party – May 26, 2015

For more info, go to Maltose falcon’s website

C. SCHF

1. At Vail Lake May 2, 2015 11am-9pm

You MUST register to the California Homebrewers Association (\$10) in order to get your tickets to the event: <http://www.calhomebrewers.org/>

Registration ends TWO WEEKS before event. NO TICKETS AT THE GATE!!

Campsites: \$25 per person for the weekend for camping. \$25 per person plus \$20 flat fee for RV's

For our booth: Bring kegs, no bottles for pouring

Friday night – commercial beer party 2-5pm at The Refuge Brewing Co. Stone Brewing, firestone Walker and more! \$30 for the bust tour.

Because of ABC laws, NO BEER TO BE POURED ON FRIDAY NIGHT!!

Be aware, NO cell phone coverage at Vail Lake. Ye Be warned.

All info to be up on website.

- D. Bottle Exchange – Next Meeting, Homebrew. Bring one-get one
- E. Club Shop Brews - March 22, 2015 “Lady Falcon Day” Melody Hitt will be brewing and Irish Red on the shop brew system. Sign up on website!
- F. Brew with a Falcon Day March 21 & 22, 2015! Member to have Brew day at their home. Sign up on website.

Other Business

- A. It's good to be a Falcon!
- B. Bring in more homebrews to share during lunch and before/after the meeting
- C. Winner of best homebrew – KALE!! With his Dark Heart IRS 15% ABV

Quotable Quotes:

“That beer is so strong, Beanie can have like 3-4 of them.” (The beer was at 15% ABV)

“Dear God, what did you put oatmeal in the mash!!” “...I like the smell.”



2nd Annual "Brew with a Falcon" day.

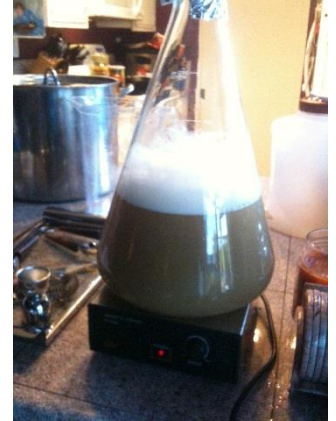
Well, we had so much fun at "Brew with a Falcon" Day last year, we did it again. Are some write-ups and pictures for ya.

Craig Shapland:

Craig Shapland and I hosted and it went very well. We had 7 other falcons show up for the day. Their names are not in front of me so I'll pass on trying to recall whom they all were. (Bernard, Art Fitz, Sean, Dave Jones, Joey, Guy 1, Guy 2)

Day started at 9am and went until about 6pm. (Brewing and cleanup over by 3:30, drinking great homebrews and commercial beers thereafter)

Made a Citra DIPA and hit all the numbers spot on which is always nice. No real complications other than a bad electrical outlet and the infeed hose for the water on the plate chiller popping off mid runoff (whoops). Quick connect back on and all good. A few degree temp rise but no biggie. SG spot on and temp in check. Happy yeast that starting fermenting by 10pm that night.



Overall, the group was all types of experience levels, from 3 extract brew sessions in to years of making on an all grain system. The questions were great and everyone seemed to get a lot out of the experience. Communication was very open amongst the group and didn't feel like a teacher and students scenario at all. It was more of "Has anyone else tried ____?" and "I read that _____, is that correct?" and "Explain what you did there"..

Lunch was provided and prepared by Craig. Smoked pastrami sandwiches with about every variety of bread and cheese available at Vons. Yum.

Homebrew tasting commenced around lunch time. A good variety of styles available. We eventually moved on to commercial beers after cleanup. Some very good ones at that. Firestone XIV and a Velvet Merkin, and a Modern Times' Empty Hats (sour ale).

Overall, great company, enjoyable and informative experience for everyone involved. We would definitely host again but not for a while. A higher frequency of these year around would also be a good call. Conflicting brew sessions on the same day doesn't make much sense. I'm sure the guys that were at ours would also love to attend the other member's brew days on subsequent months rather than having to choose one.



Thanks for allowing us to host. Good times!

Cheers, Ryan Boring

Dana Cordes

Dave had a yeasts explosion at his house so ended up not brewing, but I did a single decoction on my German Pils to add a bit of complexity to the day. We had eight people total (Me, Dave, Tom Sisolak, Marco, Royston, Steve, Eric and Jerry Nehring). Marco told me that it was the best Falcon event that he'd been to, because he felt free to ask all the stupid questions that he'd not been able to ask before. There were a lot of 'why do you do that?' questions that Dave and I answered in detail.

We had an all-German menu with onion/beer boiled/grill bratwurst, warm German potato salad and sauerkraut. Royston is/was a chef and he brought some great fresh pretzel buns and homemade sauerbraten. Everyone brought German beers to share and both Marco and Jerry had spent a lot of time in Germany so had lots of stories.



I use BrewersFriend.com for all my brewing management, and it was fucking not working on Sunday. I'll be switching to Beersmith. So, that complicated things. But, we roughly hit our temps, and as with most decoctions, my efficiency was great.

I was wondering if, instead of a couple days a year where we get lots of brewers to open their houses, maybe we make it a monthly event like the club brew. Just one place, once a month, in a different area.

I took a few pictures, but Dave took a lot more. Maybe he can share em.



Izzy Arrieta

Izzy brewed his “Izzy-Claus” with David Sherfey, Kale Bittner and Eric Mendoza.

Here is the recipe: This was "Brew with a Falcon - Azusa" on March 22 2015 at my place. The recipe is my interpretation of Samichlaus Classic Bier and the Falconclaws. Must use the Zurich yeast (available through white labs every fall) to ferment this big of a beer. It is a lager that needs time, lots of yeast, cool fermentation and patience is a must!

Brew Type:

Classic Style:

Doppelbock

Batch Size:

12.0 gallons

Boil Time:

3 minutes

Original Gravity:

1.115 O.G.

Final Gravity:

1.028 F.G.

ABV:

11.4% ABV

IBUs:

29.0 IBUs

SRM:

19.0 SRM



Malt/Grain/Sugar/Extract:

40.0 lb (76.9%) Cargill IdaPils
4.0 lb (7.7%) Vienna Malt
3.0 lb (5.8%) Munich Malt
2.0 lb (3.8%) German Dark Crystal
1.0 lb (1.9%) Belgian Candi Syrup D1
2.0 lb (3.8%) Belgian Candi Syrup D2

Mashing Instructions:

Mash In - Liquor: 15.31 gal; Strike: 168.98 °F; Target: 155.8 °F
Rest - Rest: 60 m; Final: 153 °F
Recirculate - 20mins
Fly Sparge - Sparge Temperature: 169 °F; Runoff: 18.6 gal
Hops:

1.0 oz (33.3%) Magnum (14.5%) - added during boil, boiled 75 m
2.0 oz (66.7%) Hallertau (4.5%) - added during boil, boiled 10 m
Extra Ingredients:

1.0 tsp Irish Moss - added during boil, boiled 15 m
1.5 tsp Yeast Nutrient (Super Food Plus) - added during boil, boiled 15 m
Yeast:

3.0 ea. vials - White Labs WLP885 Zurich Lager
Grown up over 60 hours to 3L starter
Special Instructions / Notes:

1.0 tsp Yeast Nutrient (Super Food Plus) - added during Fermentation every day for 3 days.



2nd Annual Ladies' Shop Brew

On March 22nd, while all the guys were at each other's houses on "Brew with a Falcon" day, the fairer sex was performing the 2nd annual "Ladies Brew Day at the shop. Falcons Board Secretary Melody Hitt led an all-women brew crew in making an Irish Red Ale in honor of Saint Patrick's Day, and because she is an Irish redhead herself. Her grandfather brewed this beer several times, and from the time Melody was seven years old, she would help him "cook his beer." Since then, this Irish Red Ale has become one of her favorite, standbys recipes, with delicious results.





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 available 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 \$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>

Your Evil Board of Directors

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

<p>The President</p>  <p>Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy. Cullen Davis.</p>	<p>Vice President</p>  <p>Questions about a Competition? Ed Kochanowski is the man to talk to. It REALLY helps if you buy him a beer 1st.</p>	<p>The Secretary</p>  <p>She is in charge of maintaining our club history. Melony Rose Hitt</p>
<p>The Treasurer</p>  <p>Got some money? This guy will take it off your hands. Kent Fletcher.</p>	<p>Publicity</p>  <p>He sets up the shop brews and does all of our publicity. Matt Myerhoff</p>	<p>Membership</p>  <p>He hands out cards and maintains our membership lists. Craig Frump.</p>
<p>Activities Director</p>  <p>This is the guy who make things happen for the club: Kevin Baranowski</p>	<p>Newsletter Editor</p>  <p>Want to submit an article? Get it to this guy! David Uhl</p>	<p>Grand Hydrometer/Webmaster</p>  <p>Got a technical question about beer or the web-site. Drew Beechum!</p>
<p>Burgermeister?</p>  <p>When drinking, it's important to be well-nourished. Tiffany Fairbrother</p>	<p>Associate Members</p>  <p>Tom Sisolak Activities</p>  <p>Natalie DeNicholas Burgermistress</p>  <p>Dana Cordes Webmeister/VP</p>	

Beanie and Buddies Brew a Big Brownie Beer!!!!

A bunch of Falcons decided to pool their talents and make another epic batch of Brownie Wine. Here's a few pics from it.



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– 7:00 PM

Sat-Sun: 10:30 AM–5:30 PM

SUPPORT THE SHOP THAT SUPPORTS THE MALTOSSE 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!

