

Brews & News

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A Publication of the Maltose Falcons Home Brewing Society

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March Mashness!!!

Brews & News

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EDITOR

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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 May issue: May 20

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Well, I was gone most of March, so I could not participate in March Mashness. But I sure heard all about it! In a wise departure (IMHO) from previous years, they held it on different weekends instead of doing it all on a single weekend. Therefore, if you wanted to go to more than one, you could. Hopefully, I will be around next March. Who knows, maybe I'll either host one or co-host one with someone in Thousand Oaks.

In other news, the Falcons are finally joining the 21st Century. When you next come to a club meeting, you'll see a brand new big screen TV. When they first floated the idea, I thought it was kind of a dumb extravagance. But as the board discussed it and people started talking about the possibilities, I became a true believer. I do hereby leave my Luddite beliefs behind! We are also looking into getting a scanner for the competitions. What's next? A smart-phone app with the Falcon guidelines on it!?!?! Oh yeah...we've already got one.

Anyhow, always looking for more content. So if you want to send me an article on a beer trip, or a story about an exceptionally good (or bad) brew day, write it up and send it to me! With that, I will leave with one final thought.

Ceterum autem censeo Carthaginem delendam esse!

Prost!



News

Zip. Nada. Nothing to see here.
Please just mind your business and
go about your day.

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PRESIDENTS REPORT

It's GoTime!

The Mayfaire Competition is central to the Falcons' activities. It may very well be the most important thing we do as a club. Competitions are important to tyre hobby in general, formalizing our common mission of finding ways to make the best beer possible and exploring new horizons in the genre. We interact with and collaborate with professional brewers on winning recipes. These pro brewers are the ones who set the state of the industry. Therefore, it's not much of an exaggeration to say that the world is watching what happens in our little judging sessions.

This is why I perpetually harangue you all at meetings about entering, judging and stewarding. We have capable and experienced people running our events but we're all volunteers and we can't do everything alone. It's always a group effort and the more people we have helping the easier it is for everyone. So if you haven't already, go to maltosefalcons.com and find the link to Mayfaire and join us to help make brewing history. Also you get lunch, excellent swag, entry in a raffle for quality gear and a lot of top-notch beer to drink. But...history, man!



Sign up now, the main round of judging is this Saturday, April 28 at the 94th Aero Squadron Restaurant in Van Nuys.

After the competition, we will have the usual Mayfaire party where we will give out the bird and have a great deal of fun doing it. Before that, however, we will have our usual two booths at the Southern California Homebrew Fest. It's always enormously fun and I highly recommend it for anyone who likes beer and music and food and learning stuff. Get all the details for both and sign up on our website!

As ever, we are planning more fun stuff all the time, including a southbound brewery bus tour and don't forget to make your plans for HomebrewCon in Portland. Join the Falcons for the biggest national homebrew event of the year.

Time to get going! There's a lot here you don't want to miss. See you there!

Cheers!
Cullen

Editor's note: Cullen sent this to me over two weeks ago (yeah, I'm behind in my stuff too). He offered to write a new one since this is late, but here we are almost 2 weeks after the judging completion, and we still have 75 beers from four categories left to judge! And then BOS! We are doing some tonight. Hope to see some of you there.

BOARD MEETING MINUTES

By Rick Morales

Meeting Minutes

Date: Tuesday, March 27, 2018

Location: The Home Wine Beer & Cheese making Shop

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

1. Next board meeting date and location.

- I. Tuesday, April 24 @ the shop.

2. Treasures Report.

- I. Usual Financial info. We have money.
- II. Swag! We're making T-shirts. Sizes and quantities have been tallied up.

3. Activities

- I. Brew with a Falcon: "March Mashness" Roger had the first weekend, the group had great time sampling various types of meads. The second weekend was a double header! At one location we had Tiffany and Beeno, they made a honey blonde and Mexican stout. In the other side of town we had Bernard and his monster session Triple IPA. BWaF ended with a session to end all session. Drew and his group ended up brewing on several batches on several different systems.
- II. SCHF 2018
 - a) May 4-5 How are sign ups going? We are almost sold out on RV sites, tent sites still available.
 - b) Randall Row? What are we bringing? Keg list? Yes, we are bringing the Randall, so Falcons start thinking of what you can pair with a Randall.



- III. Mayfaire- We are going back to KOA in Acton and will be on the weekend of the 19th.
- IV. Bus Tour: We are heading down the 78 corridor on July 14, List of breweries include: Bagby, Toolbox, Rip Current, Wild Barrel and Lost Abbey
- V. HomebrewCon in Portland June 28-30 2018. John A and Tom Morris are setting up a Falcons brewery crawl event!! More info will be available soon.
- VI. Lake Arrowhead will be on August 11. We have 2 campsites booked
- VII. Oktoberfest- Looking at the DAV again for this year. Scheduling to be on the 20th of October.
- VIII. LA/SD Interclub thing?? We will find out more from Dana.

4. Vice President

- I. DKM- Finally getting the results out. Looking at purchasing a scanner to scan and upload the day of competition. We also need to order more medals.
- II. Mayfaire- Sponsorship. Reaching out to sponsor for some kick ass swag!
- III. LACF- No progress on getting other clubs to help.
- IV. How's the MF Homebrewer of the year? Tiffany is in the lead.

5. Grand Hydro

April Style is "Something Farmhouse?"

6. Webmaster

- I. Is everything set up for Mayfaire? Site is up and registration is open.

7. Membership

- I. No business cards yet
- II. Need to talk with the tech guys about creating a "Welcome" email that has all the social media links.

8. Publicity

- I. Shop Brews

- a) Ed will lead the shop brew in April with a Milk Stout
- b) We need to publish the past shop brew recipes.

II. Food Forward event went really well. Who are the next donations recipients?

9. Newsletter

- I. When is the next one coming out? Tuesday 04/03/18 is the deadline for submissions so it should be out soon.

10. Burgermeister

- I. April lunch? Indian food!
- II. Mayfaire party plans? BBQ Chicken, ribs, baked beans!

11. Secretary

- I. No news

12. Other Business

- I. Update to clubhouse?



Falcons at SCHF

March Mashness

Well, it was that time of year again. The beginning of spring, when brewers dig their ways through their garages and start assembling their brewing systems. And to kick it off, we Falcons like to perform an annual ritual called “Brew with a Falcon” day. We had three hosts this year: Drew Beechum, Tiffany Ashrafi , and Bernard Lebel.

Drew’s entries! March 24th

It was a glorious thing to close out our first "March Mashness" This was a bit of a changeup from our usual BwaF approach of all sessions on one day. I've been a big cheerleader of BWaF since it was first proposed. I think it's useful, instructful and insanely fun to get us into our home breweries, share a beer (or two or five) and just have some fun.

For my brew day, I decided to take advantage of my unique brewery situation (I have sponsors that give me gear to test) and default insanity and brew as many batches of beer I could across one day.

Showing up to my brew day at the "computer programmer's idea of 'morning'" (TM Mick Deering) [aka 9am], we had Cullen Davis, Mick Deering, Robert Dexter, Anthony Givens, Jeff Lemming, Jason Naylor, Bill Richaleu, Brett Shaw and any others I'm missing.

I demonstrated my easy method of water control (straight tap water with meta bisulfite added), grains crushed (from bulk storage), we tasted malt, weighed and crushed grain before things went weird. One batch, the Hazy IPA went into I the big rig - a full 12 gallons. The second largest batch involved Jason programming the new device - a Grain Father. Meanwhile we also pulled off a BIAB "Irish Australian" Red in my BIAB induction system while the fully automated Pico C pulled off a batch.

In all, Drew and crew made

- 12 gallons of Hazy IPA with Magnum, Mosaic and HBC472,
- 7 gallons of experimental Saison,
- 5 gallons of Red Mild, and a
- Pico pack of Citra Saison.
-

Editor’s Note: Apparently, nobody bothered posting any pictures on Facebook. What the heck people? Just because you are brewing 3 batches of beer each doesn’t get you off the hook!

Tiffany Ashrafi March 17th

Brewers:
Darren White
Nicolai Abramson
Dominic Washington
Bob Dexter
Karen Dexter
Kathy Fairbrother
Matt Fairbrother
Mark Fairbrother



What a St. Patties Day! A sort of ying & yang dual brewday with a Honey Blonde Ale & Foreign Extra Stout (Blonde will be run through some sort of exotic fruit & stout through cinnamon sticks and coffee beans @ SCHF.) Both were brewed on our 5 gallon system consisting of (2) 10 gallon kettles, an orange Gatorade cooler mash tun, and steel cooling coil. Pretty elementary set up but works for us & includes super easy and quick clean up for everyone.



Karen brought 2 amazing crustless/gluten free quiches! Dom brought Porto's (such a treat as we don't have anything close to that place here on the Westside). Lunch was a hit with the very appropriate corned beef on rye with slaw & a decadent Guinness chocolate cake made by Kathy. Tasty beer was brought by all brewers which always makes the brew day even more fun!

Honey Blonde on Fruit Randall

Blonde Ale (18 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 7.38 gal
Boil Time: 60 min
End of Boil Vol: 6.25 gal
Final Bottling Vol: 4.25 gal
Fermentation: Ale, Two Stage

Date: 17 Mar 2018
Brewer: BWaF 2018
Asst Brewer:
Equipment: Pot and Cooler (10 Gal/37.8 L) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 86.4 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
5 lbs 9.6 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	72.1 %
1 lbs 2.7 oz	Vienna Malt (3.5 SRM)	Grain	2	15.1 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	6.4 %
8.0 oz	Wheat Malt, Ger (2.0 SRM)	Grain	4	6.4 %
1.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 60.0 min	Hop	5	14.6 IBUs
1.40 oz	Saaz [3.75 %] - Boil 20.0 min	Hop	6	11.6 IBUs
1.20 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 20.0 min	Hop	7	10.6 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-
0.53 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 0.0 min	Hop	9	0.0 IBUs
0.53 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	10	0.0 IBUs
1.0 pkg	Dusseldorf Alt Yeast (White Labs #WLP036) [35.49 ml]	Yeast	11	-
2.00 lb	Wild Flower Honey (Primary 4.0 days)	Flavor	12	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.042 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.0 %
Bitterness: 36.7 IBUs
Est Color: 5.7 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 5.88 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.63
Measured Mash PH: 5.20

Total Grain Weight: 7 lbs 12.3 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12.91 qt of water at 162.3 F	150.0 F	75 min

Sparge: Fly sparge with 5.88 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F



Mexican Hot Chocolate Imperial

Imperial Stout (20 C)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 7.95 gal
Boil Time: 90 min
End of Boil Vol: 6.25 gal
Final Bottling Vol: 4.25 gal
Fermentation: Ale, Two Stage

Date: 17 Mar 2018
Brewer: BWaF 2018 crew
Asst Brewer:
Equipment: Pot and Cooler (10 Gal/37.8 L) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 86.4 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	Rice Hulls (0.0 SRM)	Adjunct	1	5.9 %
12 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	70.9 %
1 lbs	Chocolate Malt (350.0 SRM)	Grain	3	5.9 %
1 lbs	Vienna Malt (3.5 SRM)	Grain	4	5.9 %
8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	5	3.0 %
8.0 oz	Chocolate Wheat Malt (400.0 SRM)	Grain	6	3.0 %
8.0 oz	Oats, Flaked (1.0 SRM)	Grain	7	3.0 %
4.0 oz	Special B Malt (180.0 SRM)	Grain	8	1.5 %
2.0 oz	Carafa III (525.0 SRM)	Grain	9	0.7 %
0.8 oz	Black (Patent) Malt (500.0 SRM)	Grain	10	0.3 %
1.25 oz	Cascade [8.00 %] - Boil 60.0 min	Hop	11	28.0 IBUs
1.00 oz	Cascade [8.00 %] - Boil 15.0 min	Hop	12	11.1 IBUs
8.00 Items	Cinnamon Stick (Boil 5.0 mins)	Flavor	13	-
2.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	14	-
2.00 Cup	Whole Coffee Beans (Bottling 0.0 mins)	Flavor	15	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.084 SG
Est Final Gravity: 1.019 SG
Estimated Alcohol by Vol: 8.6 %
Bitterness: 39.1 IBUs
Est Color: 41.1 SRM

Measured Original Gravity: 1.065 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 7.2 %
Calories: 217.3 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 4.69 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.48
Measured Mash PH: 5.20

Total Grain Weight: 16 lbs 14.8 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 24.36 qt of water at 163.7 F	150.0 F	60 min

Sparge: Fly sparge with 4.69 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes



Bernard Lebel March 17th

Perfect weather for this Brew with a Falcon. For this brew I was making a Triple IPA, called Cow Shooter. This recipe is based on an older version of Craig Shapland's recipe for his TIPA, which he's been tuning for years (you may know this beer as Old School or Pliny The Youngest). Cow Shooter uses a Conan yeast strain (think Vermont) as well as a mix of classic and tropical hops.



The brew day started at 9am, with the dough-in following soon. The recipe calls for a bit of a long mash, so I took that time to demonstrate my contraption for dry hopping in kegs. The full details can be found on this link: <http://www.bear-flavored.com/2014/09/how-i-dry-hop-my-ipas-with-no-oxygen.html>. In addition, it was a good opportunity to clean and discuss my fermenter, which is a MoreBeer temperature controlled conical: <https://www.morebeer.com/products/morebeer-temperature-controlled-conical-fermenter-75-gal.html>.

After going to the mash steps, lunch was served while collecting wort into the boil kettle. Smoked pull pork sandwiches with a BBQ sauce was served.

Then it was time for the most important part of the brew day: how to use hop extract. For TIPAs, hop extract is key. Without hop extract, it would take so much hop material to achieve the desired bitterness (we're talking 250+ IBUs) that it would be detrimental to the beer. I would go as far as saying that even DIPAs benefit from extract.

Hop extract is an extremely thick and sticky substance, and extremely potent. At 61.1% alpha acid, smelling too close it will burn your nose. Dumping it without preparation in a boiling wort will not mix well, it will stick to the sides of the kettle and create a mess that is difficult to clean. After warming up the container in my hot liquor tank to soften the substance, I extracted 25ml with a plastic syringe and then mixed it a few ounces of Ever Clear (or any 75% alcohol) in a silicone measuring cup. Then poured it gently into the boiling wort. Minimal mess at the end of the boil.

After a 90 minutes boil, I added a TON of whirlpool hops, which ran for 15 minutes. Then another 15 minutes of whirlpool without hops to form a cone of trub and hops in the middle.

Finally I cooled down the wort to 65F by passing it through my Diesel plate wort chiller. The wort first goes through the chiller, then through an inline oxygen stone, and then to the fermenter. I was able to pitch the yeast immediately. For the yeast, I had a made a 1 gallon starter of Vermont GigaYeast (<https://www.morebeer.com/products/gigayeast-double-pitch-gy054-vermont-ipa-yeast.html>) harvested from a previous batch of the same beer.

The brew day was over at 4pm. Lots of tasting also took place, we had a vertical of Sucaba (2014, 2016, 2018), and some variants of Dark Heart of the Forest. I think the new brewers who attended had an overdose of information from the more experienced ones present, but that's the point isn't it?

RECIPE

Cow Shooter, TIPA

Stats

Batch size: 6 gallons

SRM: 8.9

IBU: 288.9

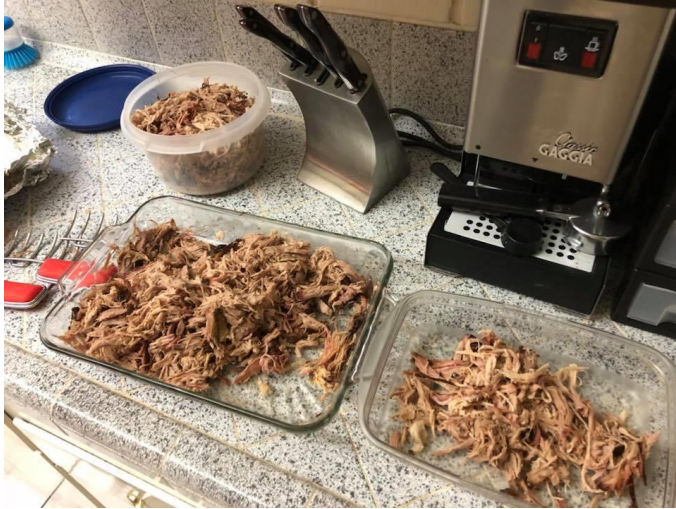
ABV: 10.5%

OG: 1.092

FG: 1.013

Preparation time: 5-6 weeks





Grain

15 lbs pale malt 2 row (2L)

1 lbs 8oz Munich Malt (8L)

9 oz white wheat malt (2L)

6 oz Victory malt (28L)

1.5 oz Carafa III (400L)

Water

6.76 gallons for stricker @ water/grain ratio of 1.5 qt/lbs

4.25 gallons for sparging

Water Adjustments

13.52 g gypsum in mash

4.25 g gypsum in boil

Yeast

GigaYeast GY054 Verment IPA or White Labs Super High Gravity WLP099 (see below)

Nutrients

Misc

1 packet of amylase enzyme, Ferm Cap

Whirlfloc, 2 lbs dextrose

Gelatin,

Hops

1 oz Chinook @ 90 mins (11.3% AA)

25 ml Yakima Valley CTZ hop extract @ 90 mins (61.1% AA)

1 oz Mosaic @ 60 mins (10.8% AA)

0.5 oz Chinook @ 60 mins (11.3% AA)

0,5 oz Warrior @ 60 mins (18.5% AA)

0.5 oz Mosaic @ 30 minus (10.8% AA)

2.5 oz Citra @ whirlpool 15 mins (13.3% AA)

1.5 oz Centennial @ whirlpool 15 mins (8.9% AA)

1.5 oz Mosaic @ whirlpool 15 mins (10.8% AA)

1 oz Amarillo @ whirlpoo 15 mins (8.8% AA)

1 oz Citra dry hop 3-10 days

0.5 oz Amarillo dry hop 3-10 days

0.5 oz Mosaic dry hop 3-10 days

0.5 oz Warrior dry hop 3-10 days

0.5 oz Amarillo dry hop 3-10 days

0.5 oz Chinook dry hop 3-10 days

0.5 oz Citra dry hop 3-10 days

0.5 oz Mosaic dry hop 3-10 days

0.5 oz Warrior dry hop 3-10 days



I recommend a 1 gallon starter, rich in nutrients. I inject oxygen into my starters.
Then put them on stir plate for 4 nights.
Put in fridge for at least 24 hours to decant.

Mash Procedure

Add first batch of gypsum and amylase packet, then dough in.

Start @ 145F, hold for 45 mins.

Raise to 155F, hold for 30 mins.

Raise to 168F, hold for 10 mins.

Hop Extract Preparation

Start this preparation when the boil is actually about begin.

Warm up gently the container of hop extract (I put mine on top of the coil in the hot liquor tank)

With a big plastic syringe, pull 25 ml of extract.

Dump extract in 3 oz of Ever Clear or similar alcohol. Mix well.

Pour gently into boil kettle when wort is boiling.

You can also add boiling wort to the mixture before adding it to boil kettle.

Boil Procedure

Add Ferm Cap before reaching boiling temperature.

Add extract and first hops when boiling.

Add other hops at prescribed time.

Add whirlfloc @ 15 mins.





At 0 mins, remove all hops, and add the whirlpool hops. You may consider letting it cool to below 180F before adding these hops, but there is already so much bitterness that at this point it doesn't really make a difference.

Whirlpool for 15 mins.

Remove whirlpool hops.

Whirlpool for another 15 mins.

Cool and send to fermenter.

Pitch Procedure

Take starter out of fridge, let temperature rise to your desired pitching temperature (about 65F).

Gently pour top wort out of the jar, so that only the yeast cake is left in it.

Extract wort from the fermenter and pour on top of the yeast cake.

Stir gently to detach the yeast cake from the jar sides.

Pour into fermenter.

Inject oxygen with oxygen stone for 45 seconds.

2nd Starter Procedure

As soon as you've pitched the first yeast, make the WLP099 starter.

Same parameters as the first: 1 gallons, rich in nutrients and oxygen.

Let ferment for 3 nights, then cool down.

On day-4 of fermentation (day-0 being the brew day), take the WLP099 out and let temperature and let rise to 65F.

Primary Fermentation Procedure

Start fermentation at 65-67F.

On day-4 of fermentation (day-0 being the brew day), after the 2nd starter has warmed up, pitch that starter.

Add 0.5 lbs of dextrose that you have boiled for 5 minutes in a small amount of water. Do not worry about cooling down that solution.

Immediately after adding dextrose, inject oxygen for about 30 seconds. Clos

Repeat the dextrose addition and oxygen injection every 12 or 24 hours.

3 days after the last addition of dextrose, raise the temperature to 70-72 for diacetyl rest, leave at 2-3 days at that temperature.

Secondary Fermentation Procedure

After 2 weeks for primary, you could begin the dry hopping procedure. I have found that transferring it to another vessel and let it sit for 1-2 weeks of secondary really helps the beer clean up.

Then begin the dry hopping sessions.

Use gelatin or another fining agent with a cold crash of at least 1 week to clarify the beer.



HOME-BREW COMPETITION SCHEDULE

May

12

[2018 Alameda County Fair Homebrew Competition \(BABO\)](#)

Pleasanton, CA

Contact: [Jack Weldon](#)

Phone (510) 314-6101

Entry Fee: \$10 per entry

Entry Deadline: 04/20/2018

19

[Ballast Point & Home Brew Mart Pro Am Home Brew Competition](#)

San Diego, CA

Contact: [Julia Cain](#)

Phone: (804) 687-8578

Entry Fee: Nada!

Entry Deadline: 05/06/2018

20

[Innovation Brew Works Home Brew Competition](#)

Pomona, CA

Contact: [Melody Young](#)

Phone (909) 979-6197

Entry Fee: \$12 per entry

Entry Deadline: 05/07/2018

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Paws for Rhythm and Brews Homebrew Competition (no web site)

Palm Desert, CA

Contact: [Joshua Kunkle](#)

Phone: (951) 491-5702

Entry Fee: 10 bucks

Entry Deadline: 05/25/2018

June

02

[OC Fair Homebrew Competition](#)

Costa Mesa, CA

Contact: [Ashley Ramos](#)

Phone (714) 708-1604

Entry Fee: \$5 per entry

Entry Deadline: 04/27/2018

02

[Sonoma-Marin Fair Home Brew Contest](#)

Petaluma, CA

Contact: [Mary Sanchez](#)

Phone (707) 283-3247

Entry Fee: \$12 per entry

Entry Deadline: 04/27/2018

08

[Antelope Valley Homebrew Competition](#)

Palmdale, CA

Contact: [charles cordovano](#)

Phone (661) 400-5796

Entry Fee: \$10 per entry

Entry Deadline: 06/01/2018

10

[Marin County Fair Amateur Homebrewing Competition](#)

San Rafael, CA

Contact: [Damien Perry](#)

Phone (405) 261-7158

Entry Fee: \$10 per entry

Entry Deadline: 05/28/2018

28

[2018 AHA National Homebrew Competition Final Round - Portland, OR](#)

Portland, Or

Contact: [John Moorhead](#)

Phone 303) 546-6574

Entry Fee: zip

Entry Deadline: NA

July

14

[Amador County Fair Homebrew Competition](#)

Plymouth, CA

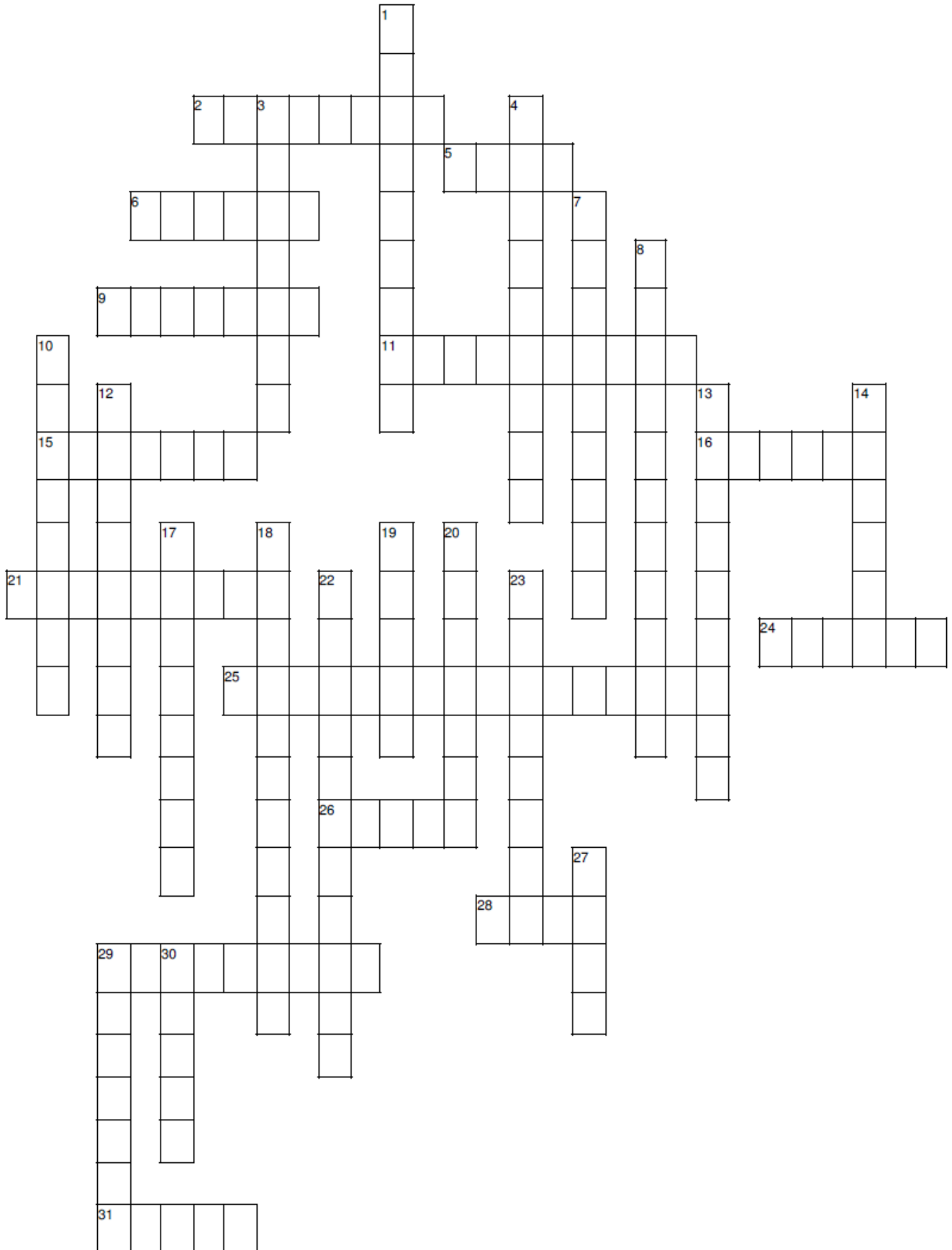
Contact: [William F. Tarchala](#)

Phone (209) 223-1976

Entry Fee: \$07

Entry Deadline: 07/05/2018

Beer 1



Across

2. Had to land early because they ran out of beer
5. He was the king
6. The beer that made Cologne famous.
9. Best kind of barrel to age beer in
11. The guy who helped us make Brownie Wine
15. The highest honor the Falcons can give you.
16. He drank 7 pitchers of beer at the world's very first karaoke.
21. First brewer born in the western hemisphere
24. Where we've gone to party many times
25. Fear of an empty glass
26. Rock solid brewery
28. World's oldest trademark.
29. She like studying hops and female orgasms!
31. Drinking this beer could be felonious

Down

1. Wrote the very first beer law
3. A nonfermentable sugar.
4. This beer tastes like the pee of the animal that pulls it.
7. Proteins that coagulate and fall out of solution when the wort is rapidly cooled prior to pitching the yeast.
8. This lasted for 13 years, 10 months, 19 days, 17 hours, 32 1/2 minutes.
10. Proteins that coagulate and fall out of solution during the wort boil.
12. A good friend who practiced Bier Nationalsozialismus
13. What John A., Steve C. and David U. do
14. Where Oktoberfest is held
17. Something you might want in a theater but not your lager
18. is what collecting beer mats is called.
19. heavy alcohol
20. Enzyme that converts starches to sugars.
22. A better beer than a poet
23. In water, there is ...
27. First recruiting station in a bar
29. Most important book of the Bible
30. The original Abbey ale

Key on last page

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

MAY

No normal meeting.

09 -- Mayfaire judging post-lim -At the shop

19 -- [Mayfaire](#) - KOA in Acton

No shop brew for April. It's to damn busy!!!!

JUNE

03 -- Meeting - At the shop

16 -- [Lady Shop Brew](#) At the shop

28 -- [HomebrewCon](#) Portland, OR

JULY

01 -- [HomebrewCon](#) (Continued) Portland

08 -- Meeting - At the shop

14 -- [San Diego Brewery Tour](#) -- Meet at the Shop or Union Station



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

"Sans Couth"

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!

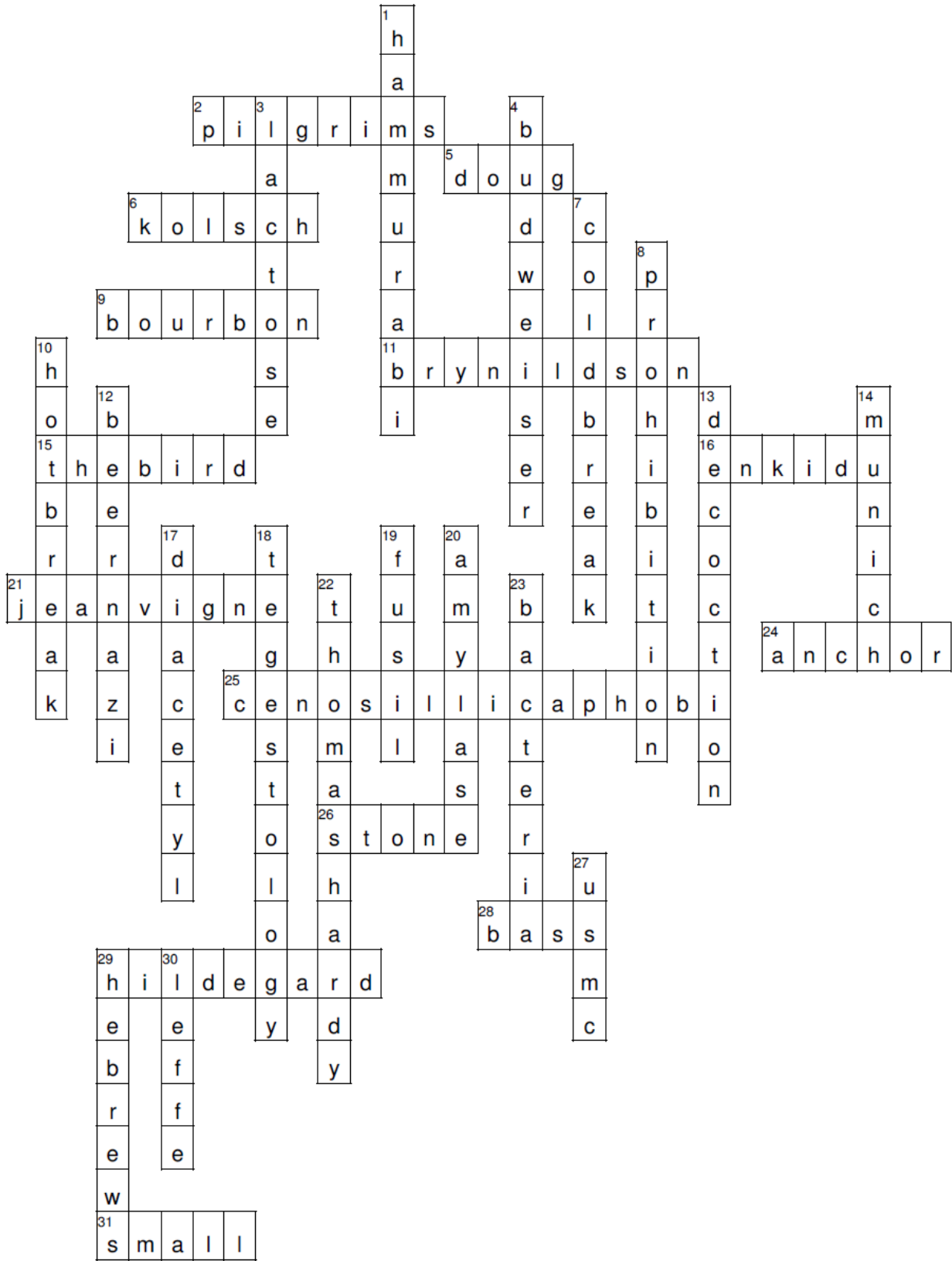
Show Your Card!

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

Crossword Puzzle Key



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!

