

Brews & News

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

Deadline for January issue: December 27th.

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Editor's Desk

By David Uhl, Newsletter
Editor

It's December. The time for
holidays, parties, get-

togethers and what not. So a very Merry Christmas, and awesomely Happy Hanukah and a Kickass Kwanza and Happy New Year to all of my brewing buddies. Party hard, but party safe. Please, please, PLEASE do not drive impaired. We want you here for many years to come. We want your families to be safe and helping you brew for years to come. So enjoy the time with your friends and families, and make this holiday season a time to be remembered for years to come, instead of a time of regret and remorse.

Okay, enough preaching. Next year is our 40th anniversary. It's been an exciting year so far. Lots of new members, a major change in the board, new BJCP judges, new web-site, and home brewing became legal though-out this great land of ours. Next year looks to be even more exciting. We are working with at least 2 local breweries in brewing Falcon beers, next year. If a Falcon wins DKM, that will be 3 Falcon beers brewed by pro brewers in the coming months. We've finally gotten out membership email list working right, so we can communicate with you more effectively. Don't worry, we won't barrage you with multiple emails every day. We're trying to limit it to 4 or 5 emails a month. Anyways, I'm very excited about the new year, and I hope each and every one of you has a very happy holiday season, and a truly awesome New Year. Prost!

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President's Report

John Aitchison

President's Report
By John Aitchison

I hope everybody had a great Thanksgiving. One thing we all do on that day is think about how much we have to be thankful for. Among other things we gave good friends, a fun hobby, and great beer. We all know there are others that aren't so fortunate, but we can help make some children's lives happier by bringing unwrapped toys to the December meeting. Irene and Steve have volunteered to collect the toys and bring them to a local fire station that is a collection site for Spark of Life.



Also coming up in December is the annual Stuff Sandwich Tasting. You'll be able to drink beers you've never heard of or seen before. Sign up on our website.

I want to devote most of my report to our just concluded BJCP Class and Exam. This is the 4th Exam I've administered for the Falcons (I've done two for other clubs), and the sixth set of students I've taught. No offence to previous students, but I really do believe this is the best set of judges we've ever graduated. And yes, I'm convinced that everyone will pass—I've seen the scoresheets. You will too the next time you enter beers in one of our competitions—look for complete and thorough scoresheets.

Even though we only had three classes, we really worked the students hard. Each of them was told to read the style guidelines until they practically memorized it, and fill out numerous scoresheets. Ask any of them. The classes went through each style briefly, went into off-flavors (they got to taste my doctored beers), and featured a tasting seminar. We were fortunate to have the creator of the seminar, Jim Wilson give it. We had the best teachers and most experienced judges from around Southern California to help. Falcons Bruce Brode, Cullen Davis, Martin Carman, Paul Sedgwick, and Sal Scioritino the Younger all helped teach and proctor exams. In addition, Jim Wilson from the Strand Brewers and Carl Townsend from Pacific Gravity came up to lead classes.

One thing we did which was unique was to have actual practice beers using real BJCP exam scoresheets. Norman Jufer from the Inland Empire Brewers and I graded their scoresheets using real BJCP standards. We noted good things and faults and the students were willing to learn. Norman's scoresheet notes were really helpful to the new judges.

The exam was held on Saturday, Nov. 23. All 12 of the original students who signed up took the exam (unheard of). The real proctors for the exam were a "who's who" in the brewing world. National Judge Norman Jufer was joined by Grand Master II Jim Wilson and Grand Master V Kevin Pratt. Kevin is one of the 4 highest ranked judges in the BJCP system, his day job is he's the brewmaster of Santa Barbara Brewing Co.. and he drove down for the exam. Thank you all.

I want to be the first to congratulate our new judges. A few of them were already in the BJCP system, but they all will be going up in rank. They included Tim Kazules of the Thousand Oaked homebrew club, and Falcons Sean Johnson, Jon Tewksbury, Dana Cordes, Jefferson Loftfield, Andy Ziskin, Michael Hall, Virg Bumann, Ed Kochanowski, Hank Hoffman, Michael Patterson, and Ethen Adams. Thanks for your hard work and welcome into the BJCP.



BOARD MEETING MINUTES

By Irene Kaplan

Maltose Falcons Board Meeting Minutes

November 19, 2013

Absent: Drew Beechum, Peter Sheppard

Next meeting: December 17, 2013 at Steve and Irene's Villa (address is on your Board List)



Treasurer's Report

Kent reported that we had no major expenditures to speak off and made a profit off of his and Nancy's fine tacofest last month. John A. said we also made a slight profit on the BJCP course.

Webmaster and Grand Hydro

Grand Hydro presentation should be limited to only 45 minutes, due to our time constraints. Last time it went on for almost 1 ½ hours. Though informative, we need to have time to get through all the business of the club and the tastings.

The Board would like to have the new website in place by November 30th. Our president will contact Drew regarding this.

Regarding sending emails to the group: In order to access Mail Chimp, you have to get an "invite" to join, then set-up a name and Password. In order to not bombard members with email, memos should be sent to the Board first. The Publicity and Activities Directors are the people who will need this access most. They will send out posts regarding activities, shop brews, competition notices, and other special notices.

Newsletter

All articles are due in on November 30th. Dave would like someone to do a Phantom Brewer article. He also has set up to do 2 brewer profile articles.

Steve and Irene will write a shop brew article for the November Old Ale shop brew. Irene will submit a Secretary's Corner Article. John will send copies to different brewers.

Activities

Steve spoke to the Marriott about our party. He is waiting to hear a quote from them. He has not heard back from the Hilton yet.

Steve and Irene suggested getting one of two different groups to play at the party. They are called the Merry Wives of Windsor and the Poxo Boggards. Both do great bawdy songs and are well-known through the Renaissance Faire world. You can see them on YouTube. Both are from Pasadena, so are nice and close. Steve and Irene will look into what their rates are.

Swag- Only three designs have been submitted so far. Irene will put an article in the Newsletter calling for more submissions for logo and name.

Kent says we need a truly great design to represent the Falcons. We need swag that will truly sell, including glassware, T-shirts and maybe sweatshirts or jackets.

Stuft Sandwich- Only 8 people have signed up for the Stuft Sandwich tasting. Chris will send an email blast to remind people they need to sign-up online for this. Dave will put a large advertisement in the newsletter as well.

The survey was inconclusive. There was not a lot of response. We need to find the correct way way to be phrasing our survey and getting responses from members who are still truly active in the club.

Big Club Brew- Allen Tracey will find out about having Firestone brew a beer celebrating our 40th anniversary.

As for a people-participation brew, the Activities directors will see if Roger from the Lab or Griff from Ladyface would be interested in doing this.

Publicity

Matt was happy to report that Gary Glass would be happy to come to our 40th Fest and talk. As a date has not been settled yet, Matt will let him know that it is in October and we will let him know when the date is decided.

Shop Brews- Matt made a list of "Falcon Pride" archive beers. We will start brewing these not only at Shop Brew dates but also non-shop brew dates. Matt will reach out to people to let them know what beers we are looking for to be brewed for the anniversary.

Kent will be in charge of one of his famous Brut Brews. Shop Brews lined up so far:

November- Old Ale (Steve Cook)

December- (TBD)

January- Dougweiser (Rick Burnside) Rick will also brew one close to our party.

February- Adambier (John Aitchison)

March- IPAS of March (Nancy Gold)

BURGERMEISTER

Tiffany has posted a listing on the website for people to sign-up for the PotLuck on the 8th. She will also sent out a blast to the group. She will contact Peter regarding if he is indeed bringing a ham like last year.

The Board asked her to start looking into possibilities of food for upcoming events like Doug King, Mayfaire, etc. Either the Burgermeisters will cook or look into catering, etc. She will report on this at the December Board Meeting.

Membership

Martin reported that the list on members is up to date and he is sending out cards to members who have not received them yet. It was tabled until the next meeting to decide what is to be done about name tags for members. He will also contact Craig Frump about costs for badges.

VP Report

Ed is still looking into dates for the DKM. He is waiting to hear from Jeremy, but it will either be January 18th or 25th. Once he knows, he will post it on the website with links to payment (\$8.00 per entry-two bottles) and also sign-ups for the judges and stewards. No "Middle of The Road" category this year.

Those entrants whose beers did not make it safely to the State Comp are welcome to get one free entry to either the DKM or Mayfaire. Ed will see who these folks are and let them know.

The Comp Committee will be meeting December 10th at the Shop.

Other News

We need to coordinate to take care of the Barleywine still at Eagle Rock. Kent will see who still has shares of this besides himself.

Cullen has been asked if he would like to be the 2nd VP, doing the duties that Jeremy H. handled. He was willing to. Ed will give Cullen a list of what is involved in this position.

The Spark of Love Toy Drive is on December 8th.

2014 Doug King

memorial homebrew competition



\$8 per entry
Entries are due
January 11, 2013

Judging will take place on
January 25, 2013
At Eagle Rock Brewery

Best of Show Winner
will be brewed by
Eagle Rock Brewery

Drop off or mail to:
Home Wine, Beer and
Cheesemaking Shop
22836 Ventura Boulevard
Woodland Hills, CA 91364

Drop off at:
Eagle Rock
Home Brewing Supply
4981 Eagle Rock Blvd
Los Angeles, CA 90041

the
**Maltose
Falcons**



For full competition info, to enter your beers, or register to judge check out:
www.maltosefalcons.com/comps/2014dkm

October Shop Brew: Falcon Noel d'Or

We have been doing a holiday brew of one kind or another every fall, usually in October, for quite a few years now. This year's recipe is basically a Belgian Tripel, with one ingredient that pushes it out of the traditional Trappist style category and into the vast array of Belgian Ales that are "something else", also known as Belgian Golden Strong.

Our crew this year included my co-leader Nancy Gold, Elliott Hoff, Majd Nima and Tony Pelaez. For Elliott, Majd and Tony, this was their first Shop Brew, but all of them had done at least some all grain brewing. They all had also only recently joined the Club. Elliott, a recent Chemical Engineering grad, had just moved here from the Midwest, and had immediately joined the Falcons in order to continue his new hobby of brewing. The brew day had originally been scheduled for the previous Sunday, but had to be postponed (due to the brew leader getting his ass kicked by the flu), and unfortunately we did have one Falcon who couldn't attend on brew day.



Upon arrival at 8:00 am, we found that the outdoor timer I had installed only the previous month had failed, therefore the system had not started and fired the HLT burner. First order of business was then just like most home brewers: lighting the HLT and Mash Tun burners to heat our hot liquor and strike water. Meanwhile, after adjusting the recipe to downsize slightly (but still keeping an additional share for the Falcons 40th Anniversary next year), Nancy led the crew crushing nearly one hundred pounds of malt. The timer failure caused a bit of a delay, but we all know there are worse things that can go wrong on a brew day!

Once we reached our strike temp, we setup the Grist Gun and doughed in, starting with a charge of Rice Hulls, which are always a good idea when using a high percentage of Pils malt, which tends to be more prone to sticking than typical Pale Malt. We held the mash at our saccharification rest temp of 153 F. for 90 minutes before using the HERMS coil to ramp up to the Mashout temp of 170 F. We then began a slow runoff, which is key to achieving the highest possible efficiency.

The Brew Crew enjoyed a very nice day, the weather couldn't have been better. As usual, a few people dropped in and out, we all shared some great beers, both homebrewed and commercial, had lunch, and finished the brew with a charge of Bitter Orange Peel in the last few minutes of the boil. After a rather protracted chilling period (orange peel partially obstructing the pump flow), we distributed the wort, oxygenated and pitched with the Chouffe yeast

generously provided by Griff at Ladyface Ale Companie. Thanks Dave! By the way, if you haven't been to Ladyface recently, their new hoppy Amber, called Hutash (Hoot Ash), is REALLY tasty!

The cleanup was accomplished with a minimum of fuss, and we shared a final beer before packing up our fermenters and thanking each other for a day well spent, and a beer well brewed. By all reports, the fermenters are chugging away quite vigorously, and we are looking forward to tasting the fruits of our labor in a few weeks, and sharing it with our fellow Falcons in the coming year.

Fletch, aka Brewgyver Falcon Noel d'Or

A ProMash Recipe Report

BJCP Style and Style Guidelines:

18-D Belgian Strong Ale, Belgian Golden Strong Ale

Min OG: 1.070 Max OG: 1.095

Min IBU: 25 Max IBU: 35

Min Clr: 4 Max Clr: 6 Color in SRM, Lovibond

Recipe Specifics

Batch Size (Gal): 35.00 Wort Size (Gal): 35.00

Total Grain (Lbs): 101.00

Anticipated OG: 1.088 Plato: 21.09

Anticipated SRM: 7.2

Anticipated IBU: 32.7

Brewhouse Efficiency: 79 %

Wort Boil Time: 60 Minutes

Pre-Boil Wort Size: 41.18 Gal

Pre-Boil Gravity: 1.075 SG 18.13 Plato

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	SRM
54.5	55.00 lbs.	Pilsner	Germany	1.038	2
24.8	25.00 lbs.	Pilsner	Belgium	1.037	2
5.0	5.00 lbs.	Cara Red	Germany	1.035	20
4.0	4.00 lbs.	Munich Malt	Germany	1.037	8
4.0	4.00 lbs.	Wheat Malt	Germany	1.039	2
3.0	3.00 lbs.	Aromatic Malt	Belgium	1.036	25
5.0	5.00 lbs.	Corn Sugar	Generic	1.046	0

Potential represented as SG per pound per gallon.

Hops:

Amount	Name	Form	Alpha	IBU	Boil Time
3.50 oz.	Magnum	Pellet	14.00	26.3	60 min.
1.00 oz.	Aurora	Pellet	8.90	2.7	30 min.
1.00 oz.	Czech Saaz	Pellet	3.50	1.1	30 min.
3.00 oz.	Aurora	Pellet	8.90	2.6	5 min.

Extras:

2 ounces of Bitter Orange Peel

MEMBER MEETING MINUTES

Irene Kaplan

Maltose Falcons Membership Meeting **Minutes**

November 3, 2013

New President John Aitchison welcomed everyone to our meeting and had the new Board of Directors introduce themselves, say how long they had been in the club and what their favorite styles are.

Grand Hydro-Drew presented a session on the many types of cider that can be found in the marketplace today. He highlighted ciders that are made both stateside and imported from England. He presented 5 different ciders for our perusal. If you want to know everything you could want to know about cider, Drew has a new book out that you can purchase, "The Everything Hard Cider Book".

Our new president highlighted how important it is that EVERYONE is involved in the 40th Anniversary. Eagle Rock Brewery will be brewing our official beer. The members voted that the beer will be a Baltic Porter. Everyone is encouraged to bring one in to the January meeting for a blind tasting. We will also have a contest to design a logo for our Anniversary. Start thinking of great names for our beer. Try to think of something along the lines of names that Eagle Rock likes to use in their beer line. Please submit your logo ideas to the activities directors. All Falcon members will get a bottle of the beer and it will also be available for purchase.

Speaking of Eagle Rock, they will once again host the Doug King Memorial Competition sometime in January of next year. The VP will be working on a formal date for it. We will need you to not only enter your beers, but also to judge and steward.

And speaking of comps, the Barleywines going to the Surfliner competition were brewed by Richard Webster, Steve Rosolio and Cullen Davis. This competition will take place in January as well.



Irene told everyone about our 5th Annual Spark of Love Program which will take place on December 8th at our meeting. She let everyone know that the toys must be new and wrapped. She told everyone to bring LOTS of toys. They will be distributed by the Los Angeles Fire Department to underprivileged kids.

So many activities coming up. Chris and Steve told the membership about the Stuffed Sandwich tasting on December 14th and will be posting payment info on the website. This will be limited to only 30 people, so make sure to sign-up and not to miss it. It is a Falcon holiday tradition and a great time is always had by all.

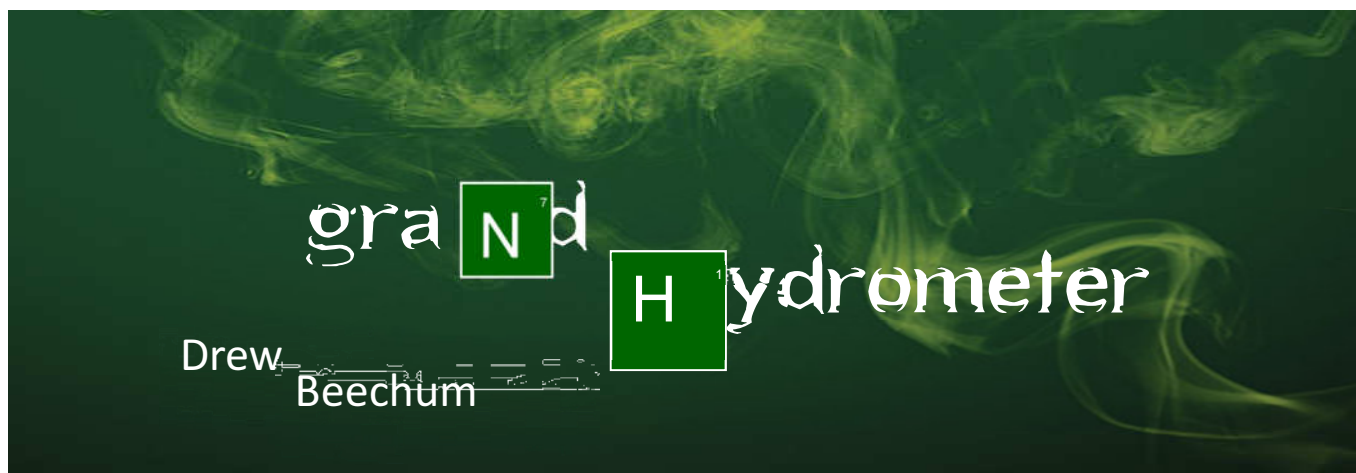
They will also be posting info about the Southern California Homebrew Fest in May. And of course, all of the Falcon Festivals. Most importantly, they talked about getting EVERYONE'S input for our 40th Anniversary. We need the Falcons to all step up, brew beer and be involved, everything from brewing many beers for our Anniversary Party and for fests and for the Southern California Homebrew Festival.

A survey was sent out to all current Falcon members for them to give us feedback on what they would like to see happen with club activities, etc. If you did not receive a survey, please contact Martin at membership@maltosefalcons.com so he can check on why you did not get it.

Matt invited his friend John from the Beer Goggles Blog to join us at our meeting today. The Blog is carried in many local newspapers and it highlights the craft brew industry here in L.A. Matt also explained how the Falcons should be using social media to highlight their involvement in brewing, in the club and so on. Matt will be doing lots of publicity regarding the Falcons and our big 4-0.

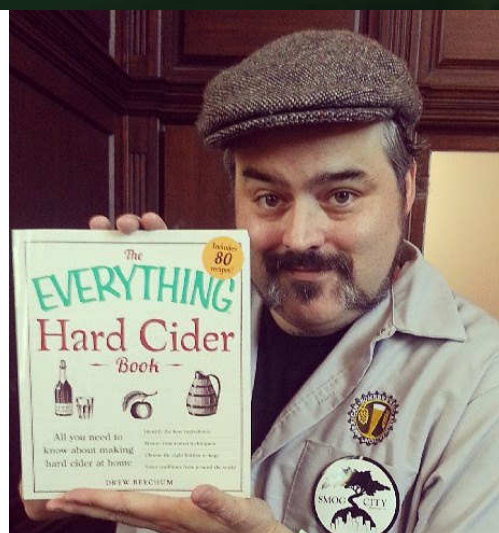
A giant thanks to Kent and Nancy for providing a delicious Mexican meal that they cooked up for the members. It was amazing and well-needed. The December meal will be a Pot Luck. Peter and Tiffany will be posting information about this event on the website.

As usual, we had many fantastic beers submitted and critiqued today. The winner was an amazing Chocolate Mint Imperial Stout. The winner got a fabulous Falcons glass.



Grand Hydrometer November 2013

Ciders



Drew will ferment just about anything, not limiting himself to beer. In addition to a beer book and hundreds of articles on brewing beer, he has recently written a book about Cider. When Drew 1st started getting into Brewing, around 1995, the trade publications kept saying that Craft Brewing had peaked, and Cider was the next big thing. Well, finally, cider is getting big, in great part because of

people's interest in gluten free diets. Cider is one of the few fermented beverages that is gluten free, around the same alcohol ABV as beer, and refreshing like a beer.

One very nice thing about Cider is it's very easy to make. Apples and pears are one of the oldest domesticated fruits in history, and both fruits with a huge genetic diversity. Apples that

are high in tannin are generally not great eating, but great for cider because the tannins impart a nice mouthfeel. And the unique combination of sugar and tartness are good for ciders. So mankind has always cultivated apples and brewed cider with it.

Cider was very important in the colonies because we could not grow good brewing barley on the eastern seaboard. Until the German immigrants came in in the mid-1800's, cider and corn whiskey were the dominant drinks in the United States and territories. John Chapman aka Jonny Appleseed went around starting apple orchards in Pennsylvania, Ohio, Indiana, and Illinois, and West Virginia to establish legal claims to the ground. His brother would sell the cider to people, so they could claim they had planted an orchard. Chapman died extraordinary rich because of this. Sadly, there is only one tree left in the U.S. that was planted by Chapman.

“Eating” apples are always being evolved by farmers, whereas Cider apples are often not viably commercial, so the rate of evolution

for them has been much slower. Proper cider apples are actually higher in sugar, but that sugar is balanced out by higher acid and tannin levels, and most ciders are a blend of 3 different apples. One of the more interesting fermentation methods of making cider is a Step yeast addition. You take the normal amount of yeast, and divide it into 8 parts. Every 12 hours, add a dose. You get better with growth without stressing the yeast. It works well with cider.

80 to 90 percent of the world's cider is made and consumed in the UK. They measure ciders in terms of sweetness, tartness and funkiness. Some of the ciders are as tart and as funk as the most powerful unblended lambics. A lot of these ciders are made with an open, natural fermentation.

Here in the U.S. , Anheuser-Busch recently got as law passed that says a brewery can make cider, as long as they make over a million barrels of beer. Traditionally, only wineries are allowed to make cider. The craft

brewers are working on getting the barrel restriction to be lifted, which has the cider makers very worried, compete against the craft brewers in

addition to macro-breweries and because now they will have to wineries.

These are the ciders that we sampled.

Woodchuck Hard Cider- Amber. This is one of the oldest ciders in the U.S.. It is somewhat sweet and with a touch of caramel. Basically, it's apple soda with alcohol.

funky with sharp earthy notes, some barnyard, and strong tannins. Not nearly as sweet as the Woodchuck The nice body comes from proteins. Bretty.



Vintage Henney's Cider: This is a proper English cider. this one is



Wandering Aengus Bloom from Oregon. Medium sweet flavor. They use real cider apples. Name and the bottle artwork comes from a poem by *William Butler Yeats*.

Angry Orchard is the hottest selling cider brand for Boston Beer

Company. They are branching into “gluten-free” drinks. This is their Cinnful Apple Cider. They make more money off Cider and Angry Tea than they do off beer. This one uses some cider apples, real cinnamon. Not a great cider.

Anthem- 4 varieties of cider. They have an apple, pear, cherry and dry-hopped. This one is made from culinary apples. Very little taste to this one. This one is dry-hopped. “Anthem Cider’s tribute to the Northwest’s love of hops, Anthem Hops is a gluten free cider dry



hopped with Oregon grown Cascade hops for over three weeks. The result is a light lagerish cider with all the beautiful citrus and floral aromas of Cascade hops with a

only slight bitterness on the finish. Shy of Dry. Mild Tart. 10 IBU. 5.5% to 6.9% ABV. GLUTEN FREE”

Winner was Bloom. Barely over Henney’s .

If you would like to learn more about cider making Drew has written a book about it! It’s called:

“The Everything Hard Cider Book: All you need to know about making hard cider at home”.

ISBN number 978-1440566189.

It’s available through Amazon, and Drew often brings copies to the meetings in case you want an autographed copy. And yes, he can take credit/debit cards.

Troubleshooter's Corner

Troubleshooter's corner included seven beers for the tasting by Drew and Bruce Brode. This is the first time when many Corner This of the brewers were asking "what's wrong with this beer" and our only answer was "nothing really".

Beer 1: Saison

The Saison's grain bill included a lot of grains including pilsner, honey malt, flaked wheat, rye, oats and

barley with additions of Belgian Candi Sugar. The beer presented with a clean, less spicy nose than WLP565 but that's because it was WLP566! For a saison, this beer had a lot body and a residual sweetness. Both are out of style and the brewer was advised that they should try reducing the number of flaked body boosting grains (particularly the combination of oats and barley). The beer also presented with a little bit of DMS (canned corn), which was probably from a 60 minute boil in a pilsner malt heavy beer. It was recommended that the boil be boosted to 90 minutes to ensure removal of the SMM precursor to DMS that is abundant in pilsner malt

Beer 2: Northern English Brown
A repeat customer! This brewer had previously had issues with very fruity and estery ferments. This Northern brown had some apple/cherry tones mixed with a bit of banana. The culprit in this case was a combination of still slightly too warm pitching temps along with the choice of a fruity yeast strain like Wyeast London III. The back end was slightly flabby and acidic from the roast. The beer was built on RO water which led to the recommendation of a small addition of Calcium Carbonate to counteract the chocolate malts.

Beer 3: Rye Saison with Sorachi Ace
Bottle conditioned beer that's still not completely finished conditioning leaving a lighter than anticipated fizz. (The brewer was really excited to share the beer that's why!) The beer was built on Domestic 2 Row malt, 25% Rye Malt, 5% Wheat Malt. The beer has that cool mouth enveloping fruit and spice character that is distinctively Wyeast 3711 French Saison. (Incidentally, Drew's favorite Saison yeast to use with hoppy Saisons). Sorachi ace was used both as a late hop and a dry hop. The resulting beer has a big bright lemon character from the hop. Almost "Pledge" like. The beer should fully blossom when fully carbonated. The troubleshooter's advice was to watch the hop character and maybe pull back slightly if that super bright Sorachi flavor becomes a little much

Beer 4: Rye Saison
Yup, another Rye Saison. This one was a test batch of the Danstar Belle Saison strain. Simple more session able strength than the usual super bombs we see (OG. 1.054. FG. 1.010) The beer has a low, very pleasant clove phenol scent blended with black pepper and orange. Despite the higher OG, the beer's finish was dry and the beer ended up very drinkable and balanced. This is interesting

when compared the reports I've read online of the Belle Star as being a bit boring and not terribly "Saisony"

Beer 5: Leftover Berliner Weiss

Made from one of John's leftover "expired" Wyeast smack packs of Berliner Weiss Blend, this was a pale straw, lightly hazy beer with a tall crispy white head. There was a detectable note of Brettanomyces in the nose, which folks can debate the appropriate strength of, but this was fairly mild. The head collapsed fairly quickly (within bounds) and then the lactic acid took over. This was not "make you feel your fillings" intense, but the tartness was like an easy sour candy. It was noticeable and the first and last thing you'd think of the beer, but sour heads and judges would probably deride it as "too soft". For an easy no-nonsense cheap brew though - this hits the spot - no syrup required!

Beer 6: Belgian Dark Strong with Persimmons and Spices

This is our first revisited beer. When first brought in 9 months ago, it was a super spice bomb (cinnamon, cloves, nutmeg, etc) that was nearly impossible to drink with the persimmons mostly registering as a bit of sourness The beer on revisit

was still spicy, but not anywhere near the same level of mouth assaulting spice that it had been previously. The aging had softened the beer and allowed more caramel maltiness to shine through. The fading of the spices meant that the persimmon could now shine as well. The surprising part is how much persimmon was left in a beer this old. I'm used to expecting that your fruits will fade first and rapidly. Not in this case where the persimmon slowly built sip after sip into a full picture of tropical fruitiness that was both tangy and just slightly bitter from the fruit's natural tannins.

Beer 7: Stone IPA Clone

An extract only clone of SN from BYO with a really muddled and mixed fruity character. The big caramel tones were from the all extract nature of the beer (two different colors and types). The yeast used was WLP002 which gives off decidedly more English fruit character than WLP007, reputed to be fairly close to Stone's house strain. When combined with a warm ferment, the beer had a big jammy nature that collided with the Chinook and Centennial. Advice to brewer was to really control the temperatures (open air room 75-80F) and swap yeast strains.

November Shop Brew- “Top Forty Old Ale” A Rollicking Good Time

Presented by The Alewench

Shop Brew Sunday turned out to be a great day to be doing a brew. The weather stayed crisp and cool. Our brew crew convened at 8:00. Having nice new kettles to brew in means a nice big crew. Enough for a Maltose Falcons baseball team, if you count Tom Sisolak, who did not get a share of the beer but spent the day with us as well. The brew crew consisted of:

Steve Cook (crew leader)

2. Kale Bittner
3. Alex Samovitz
4. Russell Rieder
5. Steve Rosolio
6. Chris Moon
7. Matt Myerhoff
8. Dennis Canevari



This morning's brew recipe was created by Brew Captain Steve Cook. Everyone was given a copy of the recipe and then broke into teams to get grain, to learn the brewing process and to learn our brewing equipment. I'd like to say what great teamwork there was today in making this beer. Though it was a long day, it was quite a worthwhile one. We expected to make a big beer, as hey, we like big beers, but this one topped out at 1.115 O.G.! Many happy smiles broke out across the faces of our team when they found this out.

Jon Umhey from the Cellarmasters Home Wine Making Club came by. After the brew crew helped him unload all the shop's tables and chairs, he brought a box of the leftover gold and silver medal-winning wines from the previous night's competition, which the Falcons happily sampled.

During down time on the nine hour long brew day, the crew sampled a delicious 1854 Old Ale to see what we were brewing, as well as several other outstanding commercial and home-brewed beers.

You will be able to taste this beer at the 40th Anniversary Party in October. Maybe sooner, if any of the brew crew bring it to a membership meeting. So may I present to you the recipe for our Top 40 Old Ale. Enjoy!

11-24-2013 - Top Forty Old Ale Shop Brew
Brewer: Steve Cook & Brew Crew

Taste: (30.0)

Recipe Specifications

Boil Size: 47.63 gal
Post Boil Volume: 42.38 gal
Batch Size (fermenter): 40.00 gal
Bottling Volume: 37.50 gal
Estimated OG: 1.100 SG
Estimated Color: 21.6 SRM
Estimated IBU: 46.0 IBUs
Brewhouse Efficiency: 80.00 %
Est Mash Efficiency: 81.7 %
Boil Time: 90 Minutes



Ingredients:

Amt	Name	Type	#	%/IBU
100 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	76.9 %
8 lbs	Caramel/Crystal Malt - 70 L (70.0 SRM)	Grain	2	6.2 %
5 lbs	Caramel/Crystal Malt - 35L (35.0 SRM)	Grain	3	3.8 %
4 lbs	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	4	3.1 %
2 lbs	Special B Malt (180.0 SRM)	Grain	5	1.5 %
1 lbs	Chocolate Malt (450.0 SRM)	Grain	6	0.8 %
5.00 lb	Rice Hulls (Mash 90.0 mins)	Other	7	-
10 lbs	Extra Light Dry Extract (3.0 SRM)	DME	8	7.7 %
21.85 oz	Fuggles [5.30 %] - Boil 60.0 min	Hop	9	39.0 IBUs
3.75 oz	Goldings, East Kent [7.20 %] - Boil 30.0	Hop	10	7.0 IBUs
8.00 Items	Whirlfloc Tablet (Boil 20.0 mins)	Fining	11	-
20.00 tsp	SuperFood (Boil 20.0 mins)	Other	12	-
12.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) Yeast		13	-

Mash Schedule: Single Infusion, Full Body

Total Grain Weight: 130 lbs

Name	Description	Step Temperat	Step Time
Mash In	Add 38.00 gal of water at 168.1 F	156.0 F	45 min
Mash Out	Add 0.01 gal of water and heat to 168.0	168.0 F	20 min

Sparge: Fly sparge with 24.52 gal water at 168.0 F



Secretary's Corner-

Holiday Greetings Y'All

Good Tidings Falcons!



As we all kick into gear for this festive time of year, I wanted to wish you all the best for the season and the New Year. I'm gonna write a thank you as well in advance for participating in our 5th Annual Spark of Love Toy Drive. We always get such a great amount of toys for this worthwhile cause. I truly appreciate your taking the time to go out and buy these toys for the kids so they too can have a great holiday!

And speaking of the New Year, our 40th Anniversary will be kicking into gear. We still need YOU to help us come up with a logo celebrating our fine club. And we also need you to still submit names for our Baltic Porter to be brewed at Eagle Rock Brewery. You can submit them to the Board online (publicity@maltosefalcons.com) or bring them to us

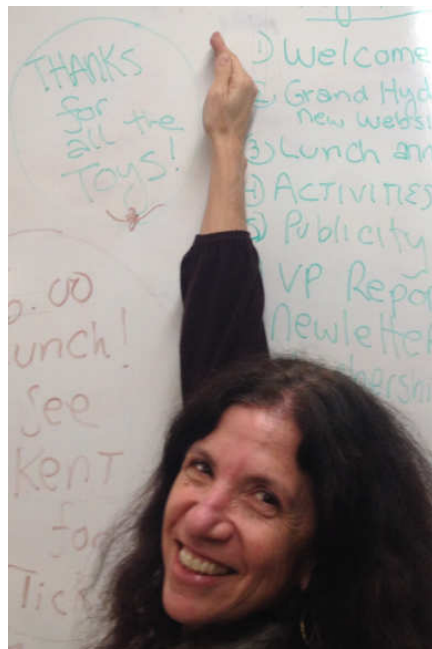
at the membership meeting. We have a limited time to come up with something really fantastic so spread those wings of yours and submit those ideas.

Looking forward to seeing all of you at The Home of the Stuff Sandwich on December 14th. Marlene will be picking out some incredible brews for us as she as always done. And don't miss the pastrami sandwich while you are there. It is FANTASTIQUE. Sign-Up NOW!

Last, but not least, our Doug King Memorial Competition will be coming up in January. Keep your eye on the website for updates. Be ready to bring your best brews for it. We will need all you judges and stewards to sign-up.

All the Best,

The Alewench



Membership Benefits

10% Discount:

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Northridge, CA 91325

818-349-0287

(applies to CO2 and all purchases—
except beer)

Vendome Wine & Spirits

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Toluca Lake, CA 91602

818-766-9593

(applies to beer only)

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Glendale, CA 91207

800-339-0609

(applies to beer only)

30% Discount:

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(applies to beer only)

15% Discount:

Ciao Cristina!

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(applies to beer, except happy hour, and food)

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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/fee>

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Upcoming Events

November Membership Meeting 11/3 at the club house Noon.

Brew 101 Class Tuesday 11/12 at the Home Beer, Wine and Cheese Shop. 7 PM

Spark the Love Toy Drive. Bring new, unwrapped toys to the December meeting. At the clubhouse. December 8th. Noon

Stuft Sandwich Christmas Tasting. Probably the 15th. At Stuft Sandwich in San Gabriel.

Doug King Memorial Home Brew Competition. Normally in February.

