

Brews & News

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Falcons win Anchor Home Brew Club of the Year!

Brews & News

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Maltose Falcons Home Brewing Society

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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: January 2nd.

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Another year under our belt. And what a year it was. I would love to take a nice break, but things keep coming up. We are having our annual Christmas pot-luck on Sunday. Normally, I just buy in, but in what has got to be one of the worst decisions made in the history of western civilization, I have decided to try to cook. I will be bringing some homemade chili on Sunday. Stomach pumps are advisable. Along with my chili, some lucky person will get a very nice bottle of beer in the white elephant exchange from me. And, of course, our annual Christmas party at Stuff Sandwich the week after. I go most years.

Then, we've already got Doug King coming up. I haven't been very active in the judging scene in the last year or two. I'm going to try to change that this year, and judge at least 3 competitions. Assuming I am able to walk, I'll be checking in and judging in DKM. Hope to see a ton of you there.

In mid-February, we have the Anchor Home Brew Club of the year party up in San Francisco. I've never been to the party, so I definitely plan on going this year. I'm sure I'll be seeing about a skillion of my brother (and sister) Falcons there.

We also have a "Brew-with-a-Falcon day tentatively coming up in March. The Thousand Oaks contingent is going to try to put something together for that.

Bottom line, it's really easy to dedicate 3 weekends a month to the Falcons, which leaves little time for brewing (and honeydoos).

But, that's what we are all about. Making beer, not war. I've noticed that as long as the Falcons have been in existence, the city of L.A. has not attacked one single country. I think that's pretty damn cool.

Prost!

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PRESIDENTS REPORT

Maltose Falcons President's Article

Cullen Davis

Hello Friends, happy holidays! (Not trying to kill Christmas, just being inclusive.) I hope you had a nice Thanksgiving with plenty of delicious food to wash down with even more delicious homebrew. The holiday season always seems to be a tad more merry for homebrewers. Can't imagine why that is.

This has been a big year for the Falcons, as we knew it would be. There was a high level of determination to observe the club's 40th year in typical Falcon fashion. First and foremost, we brewed as many special beers as we could aiming to cover all of the highlights of the best in brewing that Falcons past and present have created over the years. We continued to excel in competitions, garnering many awards and medals. We reached out to the public, to bring more people into the hobby, reflected by our climbing membership. We published brewing books, talked about brewing on radio, wrote countless articles and held debates and shared info online. We cooperated with our friends in the ranks of professional brewers to turn out extraordinary brews to be enjoyed by all. We threw a huge party to put an emphatic exclamation point on our big anniversary. To top it all off, we won the coveted title of Anchor Brewing's California Homebrew Club of the Year for the eighth time in our club's history!

The first time was 25 years ago in 1989. That party happens to have been the very first public performance by the Maltose Falcons Brew Band, who have been playing Falcons events and beer fests ever since. The Falcons also share an anniversary with Anchor's own



Christmas Ale, which celebrates its 40th edition this winter. The first time I went to Anchor's party was when we won for 1999. By then and the band had built an impressive playlist and the club veterans were well familiarized with the best beer spots in SF and it was easy to simply follow the nearest flock of Falcons on to the next place for which to finish the evening after Anchor. Later we formalized the post-party with a takeover at Rogue Ale House by Washington Square Park. Additionally, many of us like to meet up on Friday for a pint of two. We've had such meetings at 21st Amendment, Toronado, Magnolia and other places. Add to that the bus tour on Sunday that we started up a few

years ago and you can be assured of a fully beer-fueled weekend at the Bay. The beer scene up there has only gotten better and Anchor has greatly expanded their repertoire. Keep an eye on club communications for updates on official and unofficial Falcon events around the Anchor party. It is a great event and worth the trip on its own, but we just can't leave it at that. There are many great beer spots in the area and we take it as a prime opportunity to check out some that we don't see in So. Cal.

Don't forget to bring your toy to the meeting and cook something for the pot luck lunch! (More details about these things elsewhere in the newsletter.)

Cheers!

cd



BOARD MEETING MINUTES

by Melody Rose Hitt

Maltose Falcons Board Meeting 11/18/2014 Dana's House

Absent board members: Drew- work conflict, Craig-unforeseen accident on highway

I. Next Board Meeting 12/16/14 7pm – Cullen's house

II. Treasures Report

- Swag

* Patches on their way

* T-Shirt count: 40th Anniversary- 42 left. Taste Great- 40 left

* New hats to order: Have simple "Maltose Falcons" printed in front with website on back

Not trucker hat. Some type of coverage for neck so there is no sunburn possibilities.

Turnaround time approximately 1 week.

Kent to follow up via Gmail or next board meeting.

* Metal Maltose Falcons signs – Drew to follow up with vendor.

* Light up signs – Kent to get a quote

* Anchor Swag – Cullen to design Logo. Follow up with Steve

- Banner

* New banner for website – Cullen to design

* New banner for club – by January

III. Activities

- Mayfair – third Sunday of May. Everything needs to be submitted together.

- Tentative Brew with a Falcon dates: 8/15, 3/15, 3/22, 3/29

- Stuffed Sandwich on website

- Sunfest



* Proposed dates 8/15 or 8/22

* Flying Flags RV Park, Buellton

- Bus tours for L.A. beer week? Will follow up

- Oktoberfest – 10/10 or 10/17

- SF Anchor Trip* our Anchor report will be posted *after* Radegast

* Possible Friday meet and greet- location TBT. Brunch at Anchor Saturday.

* A stop to Lagunitas is a MUST – they treat us like Gods.

* Bus trip and stops to be collaborated with via Gmail posts, same with official hotel

IV. Vice President

-Swag for competitions

* Brownwine for judges

- Sponsors – in kind or monetary. Follow up on Gmail

V. Webmaster & Grand Hydro

-No new business to report

VI. Membership

-No new business to report

VII. Publicity

- Team up with nonprofits for exposure

VIII. Newsletter

- Everyone is encouraged to submit articles.

- Submittals are due the Monday before the Member meeting.

IX. Bugermister

- Potluck for next meeting, Holiday theme.

Quotable Quotes

“Who has our SIGN?!?” (the collective members of the 2014/2015 board)

“I used to work at a call center. Getting on the phone and being a bitch to strangers is something I can definitely do.” – Natalie

“If we get a pile of s#!t, then we shovel it.” - Ed

"FEEDING THE MASSES: BURGERMEISTERINS (BURGER FRAUS) RECIPES YOU CAN DO AT HOME."

By Natalie DeNicholas

At the November Member Meeting we Fraus laid out a spread to welcome in the Autumn season. Grand Hydro Drew espoused Brown Ales in the spirit of fall and feasts. If you made it to the meeting (or if you missed it) and you want to try your hand at being a Frau (and who wouldn't, we're pretty awesome) here is the full menu plus a few of the recipes. Extra points awarded if you wear lederhosen when cooking. Pics or it didn't happen.

Autumn Gem Salad (recipe below)

Giving Thanks Meatballs (recipe below)

Taters Precious and Gravy

Veggie Casserole with Pastry Tops

Pumpkin Beer and Chocolate Muffins (recipe below)



Autumn Salad (serves 4)

Ingredients:

1 head Boston Bib Lettuce (torn into bite sized bits)

1 small bag of pre washed baby Arugula

1 Granny Smith Apple (sliced thin or julienned if you feel fancy)

1 each Grapefruit, Orange, Blood Orange (segmented and save the juice)

1/2 cup shaved Parmesan

1/2 cup Pomegranate Arils (you can use more or less, you're the boss)

1/4 cup Roasted & Salted Pepitas

Salt and Pepper to taste

2 tablespoons good quality Olive Oil

- I prefer to make this salad on a large flat platter as all the fruit on top weighs the leaves down when it's in a bowl. That being said, it's salad, so really do what you want. Basically you're going to layer the ingredients on your platter in the order above, then drizzle with the olive oil and the reserved citrus juice. Then bask in your own glory for making a pretty fab salad. Pat yourself on the back even. You did great.

Giving Thanks Meatballs (serves 4 - 6)

Ingredients:

1.25 lb package of Ground Turkey

1 small Onion (finely chopped)

2-3 ribs of Celery (finely chopped)

2 cups of your preferred dried Stuffing Mix (Mrs. Cubbison's, Stovetop, Sprouts Brand, etc.)

1/2 cup dried Cranberries

2 eggs

1 tablespoon fresh Thyme leaves (minced)

1 tablespoon fresh Sage leaves (minced)

1/2 cup condensed Cream of Mushroom Soup of your choice

Salt and Pepper to taste

Olive oil

1 cup Chicken stock or Turkey stock (homemade is great but not required) or Brown Ale

- In a large heavy bottomed pot heat oil and gently sauté onions and celery for 5 minutes until tender, add the fresh minced herbs and stuffing mix. Remove from heat and add dried cranberries and condensed soup. Let this mixture cool before adding the ground turkey and eggs. Roll into a small test ball and fry off in olive oil to check seasoning. The world is your oyster so season it to your taste (hell, you could add oysters if you wanted).

At this point I refrigerate this mix for 24 hours to allow flavors to marry (also because I am a single mum and by this time my spawn is probably ready for attention). When you are ready to cook these little fellas turn your oven to 350 and oil a glass baking dish. Wet your hands in cold water to help roll the mixture into meatballs. Heat olive oil in a frying pan over medium high heat and gently brown the balls on all sides. When browned place them in a single layer in the glass dish. Pour the stock over the balls and cover with foil. Bake in 350 oven for 30 minutes. You can keep them covered until ready for service and they will continue to steam and won't dry out.

Serve with your favorite Mashed Potatoes and Gravy. Sprinkle some fancy minced parsley on top if you want to impress anyone. Then put your feet up and raise a glass to you. Because you rock.

Pumpkin Porter Chocolate Chip Muffins (serves 2.537745)

Ingredients:

1 3/4 cups All Purpose Flour

1 tsp Baking Soda

1 tsp Pumpkin Pie Spice

1/2 tsp Salt

2 Eggs

1 cup Brown Sugar

1 cup Pumpkin Purée

1/3 cup Pumpkin Ale

1/4 cup Canola Oil

1 tsp Vanilla Extract

(Optional Glaze: 2/3 cup Icing Sugar & 2 TBSP Pumpkin Ale)

- PREHEAT oven to 350F. Prepare a standard size 12 muffin tin or a 24 mini muffin tin.

STIR flour with baking soda, pumpkin-pie spice and salt in a medium bowl. WHISK eggs with brown sugar in a large bowl. Whisk in pumpkin purée, 1/3 cup ale, oil and vanilla. Whisk flour mixture into pumpkin mixture until combined. Spoon batter into greased muffin tin. BAKE on center rack of oven for 20 to 22 min. WHISK icing sugar and pumpkin ale in a small bowl. Spoon over top of cooled muffins.

Serve alongside beer or ice cream or whipped cream or just crammed into your face. Because you are an adult and do what you like.

~Enjoy from the BurgerFraus (Tiffany Fairbrother and Natalie DeNicholas)

End the Beer-less Suffering of Gluten Intolerants - Brew Beer with Clarity Ferm!

by Matt Myerhoff

Editor's note: One of the great scourges of our time is increased gluten sensitivity. The diet of human beings has changed radically over the past 10,000 years, where we went from eating whatever we could to eating pretty much any damn thing we want. As a result of that, we eat a lot more cereal grains than our ancestors ever dreamed of, and there hasn't been enough generations for our bodies to have evolved to handle all of this gluten. Fortunately there are ways to make gluten free beer. Most of them suck because they are barley free. But now, Matt tells us about an additive that can be added to beer during the brewing process that removes almost all of the gluten.



For years, my wife and I have enjoyed exploring the delicious world of craft beer together, visiting breweries and beer bars, and of course enjoying the rich rewards of my homebrewing activities. Recently however, she was devastated to learn she had a condition called FODMAPS sensitivity, and had to completely quit drinking beer to avoid terrible intestinal distress. Luckily, there is a solution: White Labs' Clarity Ferm. Pun intended.

FODMAPs are Fermentable, Oligo-, Di-, Mono-saccharides And Polyols, a grouped of short chain carbohydrates and related alcohols that are poorly absorbed in the small intestine, and sadly for those sensitive to them, are found in basically everything we eat: garlic, onions, beans, gluten, dairy, many types of nuts, stone fruits, many types of green vegetables, artificial

sweeteners and high fructose corn syrup.

We tried several kinds of commercial gluten-free beer, most of which are sorghum based and tasted awful. In fact, they didn't really taste like beer at all. (<http://www.pastemagazine.com/blogs/lists/2012/03/the-best-and-worst-gluten-free-beers.html>) Widmer Bros.' malted barley-based Omission Pale Ale (omissionbeer.com) was not bad, and Brunehaut Ambrée's Organic Belgian Amber Ale, from Rongy-Brunehaut, Belgium, was really tasty, but not available anywhere. I did some research into gluten-free beer recipes for homebrewing, but most were also based on sorghum extract which has a very distinct, un-beer-like flavor.



Brunehaut Ambrée Belgian Amber Ale was the only gluten free beer we tried that was excellent and actually tasted like beer.

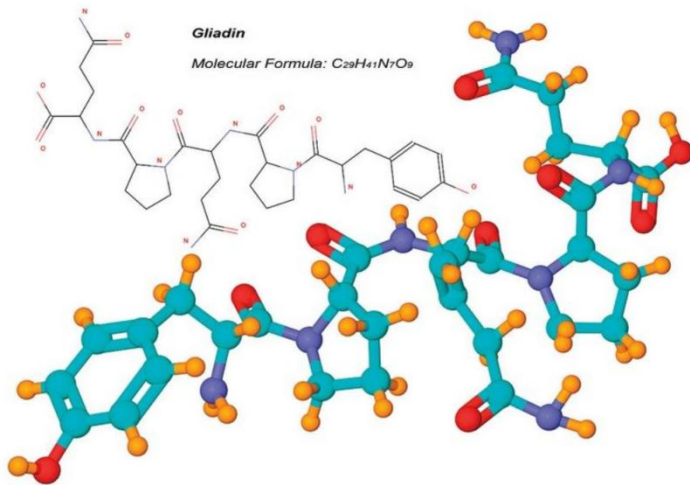


Then Sean Fitzgerald at the Home Beer Wine and Cheese Making Shop recommended White Labs' Clarity Ferm, a clarifying agent with gluten-reducing properties.

I immediately bought three vials of Clarity Ferm (\$3.95 for a 10 ml vial, good to treat a 5-10 gallon batch of beer) and ingredients for three batches of beer that my wife would love - an American Brown Ale, a Belgian Blonde and a French Saison. I brewed them all and followed the instructions to the letter, adding the vial of clear liquid when I pitched the yeast. At bottling time, I pulled out a shotglass sized sample of the Brown Ale and gave it to my wife to taste. The taste was perfect, but it gave her intestinal distress all through the next day. I was extremely disappointed because I thought we had found a bright spot in her dark wasteland of dietary restrictions. Plus I had 15 gallons of beer on my

hands.

Then I found a Sept. 2013 article in Beer and Wine Journal by Chris Hamilton, Associate Professor Chemistry at Hillsdale College in Michigan specializing in enzymes, documenting a thorough scientific experiment where he brewed several different types of beer using Clarity Ferm with several variations, including fermentation temperature, different mash conditions, carbonation and different amounts of Clarity Ferm.



According to Hamilton, Clarity Ferm is made from a product called Brewer's Clarex (manufactured by DSM), a solution of purified prolyl endopeptidase derived from *Aspergillus niger* — aka black mold. DSM and White Labs initially marketed both products to reduce chill haze in beer. Proteins bind to polyphenols in beer to cause haze at low temperatures, and adding an enzyme that breaks down these proteins reduces the chill haze. Since this enzyme is a prolyl endopeptidase, a side-effect of using Brewer's Clarex and Clarity Ferm is that the gluten is broken down as well. Only in the last few years has White Labs marketed Clarity Ferm a gluten reduction agent, Hamilton.

A gliadin molecule, a protein component of gluten which causes inflammation, malabsorption, and digestive upset in those with celiac disease or gluten sensitivity.

In 2009, Charlie Papazian did an experiment with Brewer's Clarex and the finished beer tested at less than 5 ppm of gluten, but there were questions about the reliability of the experiment, which is why Hamilton did his experiment.

For Hamilton's experiment, he brewed a partial mash Cream Ale, and an all-grain American Stout split up into several different mashing schedules. After three weeks of normal fermentation, as any homebrewer would do, all of the treated beers contained less than 5 ppm of gluten, and the samples with the largest amounts of Clarity Ferm had levels so low they could not be detected. There was no significant difference in the beer that had protein rests or any other mashing variables. The European Codex Alimentarius Commission declares products with less than 20 parts per million (ppm) of gluten to be gluten free, and the U.S. Food and Drug Administration has adopted nearly the same level for its labeling policy. Hamilton also rigorously taste-tested the beers, and no significant difference was found among the treated beers. (For more details on the experiment, read the three-article series at <http://beerandwinejournal.com/clarity-ferm-i/>.)

After reading about the experiment, I convinced my wife to give the beer another try, because sometimes something eaten the previous day, stress, or some other factor can cause the intestinal distress. At this point, the beer had been bottle conditioning for four weeks. We poured her an 8 oz. glass of the Brown Ale, and it tasted spot on, and, by the way, was crystal clear. After 24 hours, she reported no intestinal problems, and we celebrated by popping champagne, ie, more gluten-reduced beer. The Belgian Blonde and the French Saison were equally delicious and produced no negative reaction.

We are ecstatic that we can enjoy beer together again. Since then I have brewed a gluten-reduced hoppy American Oatmeal Stout which is in fermentation. I am now on a crusade to tell other homebrewers who have gluten-intolerant friends and lovers to try brewing with Clarity Ferm so those poor beerless souls can once enjoy the gift of the gods. It is probably wise to have them test a small glass first and see how they feel after 24 hrs., since people's sensitivity to gluten in beer varies.



My gluten-reduced American Brown Ale.

I've Got Your Copper Serpent!!

(Honey Ale that is.....)

By Irene the Alewench

Halcoons Brew Crew

November 21st, 2014



**Copper Serpent
Honey Ale
ABV ~ 7.8%**

The day was made for brewing. Nice and overcast morning. HLT ready for utilization. What could possibly go wrong.... Just a little bit.....

Our fine brew crew all arrived on time, smiles on their faces, ready to brew the Copper Serpent ESB that Steve and I had come up with a few years ago. I had gone to Trader Joes and found a big sale on their mesquite honey. We were planning on brewing and I suggested that we do a brew with honey involved. Steve came up with the recipe and “Copper Serpent Mesquite Honey Ale” was born.

For this brew, we asked all the members of the brew crew to bring 2 pounds of whatever honey they fancied throwing in. The only repeat I saw was 2 different Avocado honey jars on the table. We even had a creamed honey. This was going to be an unusual delicious beer.

We started the day with a delicious breakfast of bagels and cream cheese, and cracked open the infamous, now 4 years old, “Love to Grind Barleywine” that Steve and I had made. This was the final bottle and it withstood the test of time. Many of our brewers brought their own

homemade fabulous libations, and Kent stopped by in the afternoon and treated us to a 12-er of Firestone assortment!

Steve divided the crew into teams. One team went to get the grains, malts and hops. The rest stayed out with Steve and got a fine lesson on what we would be doing for the day and how the system works. Then we heard a shout from the grain team. Alas, there was no Maris Otter to be found anywhere in the shop. Not a small ingredient that could be overlooked. The team, headed by Ryan, sat down and worked on a reconfiguration to achieve the beer we wanted and what would be a good substitution for the missing Otter... Next off, one of our key hops was missing, but these were easily substituted, thanks to the magic “what hops can we substitute with?” app on the phone.

We were then in business. Each crew member played an integral part in making sure that the brew went smoothly, from milling the grains to cleaning the pots. Everyone stepped up to the plate. The finishing touch was the labels that we sent out to each crew member for their carboys. One crew member has already responded that their batch has taken off like a rocket. Must be lovin’ all that honey goodness. This ale is indeed refreshing and light on the palate. Can’t wait to have a share.

As most of you won’t be brewing 40 gallons, I have chosen to include the original recipe from way back when for the smaller batch for y’all. Yay for Beersmith. We will get the shop brew super batch posted soon as well.

Thanks to our mighty brew crew: Thomas Pape, James Meyer, Rory Mcgonigle, Tom Sisolak, Art Fitzsimmons, Michael Stavrakis, Ryan Merlin, Nicole (sorry, didn’t get your last name) and Nicolai Abramson. It was a pleasure brewing with all of you and meeting those who we did not know before. All the best for the holidays. ~ The Alewench and Steve.

Copper Serpent Mesquite Honey Ale

Type: All Grain

Batch Size (fermenter): 6.50 gal

Boil Size: 8.73 gal

Boil Time: 90 min

Date: 12/26/2011

Brewer: Steve Cook

Asst Brewer: Cookie Kaplan

Equipment: My Equipment

End of Boil Volume 6.76 gal
Final Bottling Volume: 6.25 gal
Fermentation: Ale, Two Stage
Taste Notes:

Brewhouse Efficiency: 72.00 %
Est Mash Efficiency 72.0 %
Taste Rating(out of 50): 30.0

Ingredients

Ingredients

Amt	Name	Type	#	%/IBU
14.00 gal	Burbank Charcoal Filtered	Water	1	-
1 lbs	Rice Hulls (0.0 SRM)	Adjunct	2	5.8 %
10 lbs 4.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	3	59.4 %
1 lbs 8.0 oz	Caramel/Crystal Malt - 55 L (55.0 SRM)	Grain	4	8.7 %
1 lbs 8.0 oz	Victory Malt (28.0 SRM)	Grain	5	8.7 %
0.50 oz	Fuggles [5.20 %] - Boil 60.0 min	Hop	6	8.2 IBUs
0.50 oz	Goldings, East Kent [4.50 %] - Boil 60.0 min	Hop	7	7.1 IBUs
1.25 oz	Fuggles [5.20 %] - Boil 20.0 min	Hop	8	12.5 IBUs
1.25 oz	Goldings, East Kent [4.50 %] - Boil 20.0 min	Hop	9	10.8 IBUs
3.50 tsp	SuperFood (Boil 20.0 mins)	Other	10	-
1.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	11	-
1.25 oz	Fuggles [5.20 %] - Boil 2.0 min	Hop	12	1.7 IBUs
1.25 oz	Goldings, East Kent [4.50 %] - Boil 2.0 min	Hop	13	1.5 IBUs
2.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [0.80 oz]	Yeast	14	-
3 lbs	Mesquite Honey (1.0 SRM)	Sugar	15	17.4 %

Beer Profile

Est Original Gravity: 1.070 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 8.0 %
Bitterness: 41.9 IBUs
Est Color: 13.3 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, Medium Body
Sparge Water: 6.35 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 17 lbs 4.0 oz
Grain Temperature: 75.0 F
Tun Temperature: 75.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.84 gal of water at 162.3 F	152.0 F	90 min
Mash Out	Heat to 168.0 F over 12 min	168.0 F	10 min

Sparge Step: Fly sparge with 6.35 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

Volumes of CO₂: 2.3

Pressure/Weight: 12.54 PSI

Carbonation Used: Keg with 12.54 PSI

Keg/Bottling Temperature: 45.0 F

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 65.0 F

Notes

3 lbs Mesquite honey added at end of boil.
Isomerization down to 150 degrees.

Created with [BeerSmith](#)

Hope you enjoy it. I think you will.





Membership Meeting Minutes November 2, 2014

by Melody Rose Hitt

First off: Big, BIG, B I G NEWS: We won California Home Brew Club for 2014- WOO HOO!!!

Tech Talk before beer: (boo)

- We have successfully have done
 - o 40th Anniversary Party
 - o 3 collaborations and 14 batches as a club
 - o We Rocked L.A. Beer Week
- We are bad ass!!

Anchor Report

- The report is available on the website and is 44 pages long
- California Homebrew Club of the Year
 - o This is our 8th Win!
 - o Trip up To Nor Cal to celebrate over Presidents Day Wakened (More details to come)

Grand Hydro- Drew Presented, The antithesis to IPA; Brown Ale.

The rise of the Lager was the death of the Brown Ale. "It was considered that drinking Brown Ale was an old man activity, like wearing flat hats...like Fletch." –Drew

- Sam Smith's -Nut Brown
 - Lost Coast – Downtown Brown
 - Dogfish Head – Indian Brown
 - Rouge – Hazelnut Brown
 - Leffe – Brown
 - Firestone Walker - Maltose Falcons Brownwine This was a Barley Wine recipe with Brown Ale
- "This one is a Little Boozy."-Drew
- "We like boozy."-unknown

Toy Drive

- December 6, 2014 annual Spark of Love Toy Drive.
- Donate a new unwrapped toy for ages 0 to teen.
- If you can't make it by the date, leave it at the shop and Sean will make sure it gets there.

So Cal Homebrew Fest

- First weekend in May
- Will be at Valley Love in Temecula
- RESERVE NOW!!!!!!!!!!
- We will have 10-12 sites
- \$20-25 per person per night
- Within stumbling, er, walking distance from event
- 34 Homebrew clubs and SO much more
- Falcons are the VIP's of this event

How to Get Tickets

- Be a member of the California Home Brewers Association
- Volunteer! Make sure you sign up ASAP, space is limited.
- Get your tickets online. Do it quick, it will sell out, prices get steeper the closer to the event, and they stop selling tickets two weeks before the event!

National Home Brewers: San Diego

- 2nd week of June
- BJCP testing will be done
- More info to come

Publicity

- November club shop activities are full
- Nice write up in L.A. Magazine
- Brew with a Falcon in January...details to come

Merlin Cup

- There have been some renovations: new points system, new categories.
- See website for details.

Next Month's Meeting

- Bottle exchange, white elephant style
- Give a bottle, get a bottle
- Will pull tickets for who gets to pick first.

Quotable Quotes:

Unknown: "Well what kind of style do you like?"

Matt: "I prefer Doggy."

Steve: "Where are all the pitchers?"

Unknown: "In your Hand."

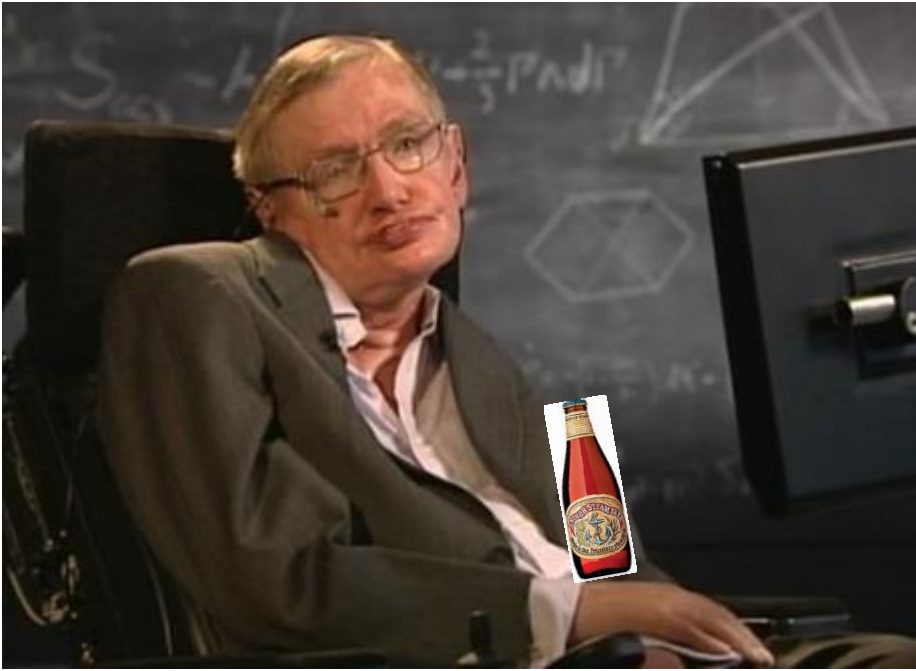


Just a random picture to fill in white space? Or is it some lame-ass segue into the next article?

The only way you'll know for sure is to scroll down.

A Brief History of Anchor Brewing

by Stephen Hopping



A long time ago in a galaxy far, far away....

1849 The California gold rush begins, and a German brewer named Gottlieb Brekle moves to San Francisco with his family to seek his fortune.



1854 Rather than try to dig up gold like most of the morons that headed to California, Brekle applies for U.S. citizenship and soon establishes a brewery on Pacific between Larkin and Hyde streets. He's brewing liquid gold!

1871 Brekle buys an old beer-and-billiards saloon on Pacific Street near Russian Hill for \$3,500, turning it into a brewery that, twenty-

five years later, would be renamed Anchor.

1896 Ernst Baruth and son-in-law Otto Schinkel Jr. buy the brewery and name it Anchor (the first of six Anchor locations around the city over the years). No one knows why Baruth and Schinkel chose the name Anchor, except, perhaps, for its indirect but powerful allusion to the booming Port of San Francisco.



A Series of Unfortunate Events...

1906 Co-owner Ernst Baruth dies suddenly in February. Two months later, the devastating fire following San Francisco's great earthquake consumes Anchor Brewery. Anchor Brewery is relocated to 18th and Hampshire streets.



1907 Just as Anchor Brewery was opening at its new location south of Market Street, Otto Schinkel, Jr., was run over by a streetcar. Fortunately, German brewers Joseph Kraus and August Meyer, along with liquor store owner Henry Tietjen, were able to keep Anchor going.



1920 In what is probably the most evil act in the entire history of western civilization, Prohibition is enacted and Anchor ends production.

Episode IV A New Hope

1933 In one of the greatest days in the history of western civilization, Prohibition is repealed. Owner Joe Kraus begins brewing Anchor Steam Beer once again after a hiatus of thirteen years.



Episode V The Empire Strikes Back

1934 – Less than a year after reopening, the brewery burns to the ground. Kraus gets himself a new partner, Joe Allen, and reopens a few months later in a brick building at the corner of 17th and Kansas streets.

1952 Krauss dies.

1959 Because of San Franciscans' seriously deteriorating taste buds, Allen shuts the doors. He can no longer compete with the swill coming in from the mid-west.

1960 Lawrence Steese buys and re-opens at yet another nearby location, retaining Joe Allen to carry Anchor's craft brewing tradition forward. But one of Anchor's oldest accounts, the Crystal Palace Market, had already closed its doors. And Steese had an increasingly difficult time convincing loyal Bay Area establishments to continue serving Anchor Steam. By 1965, Steese—like Allen six years before—was ready to shut Anchor down.



Episode VI Return of the Maytag Repairman

1965 All is dead and gone, until a scrappy young major appliance heir decides puts together a rag-tag band and purchases a 51% stake in the company. A young Stanford grad named Fritz Maytag learned that the makers of his favorite beer were soon to close their doors forever. Despite its primitive equipment and financial condition, Fritz rushes to buy 51% of the historic little San Francisco craft brewery—for a few thousand dollars—rescuing Anchor from imminent bankruptcy.



1969 – Maytag buys out the rest of the brewery.

1971 On the hundredth anniversary of the original opening, Anchor starts bottling their famous Steam Beer.

1977-79 Fritz realizes he needs to find some bigger digs. He moves the brewery to its current location.

1993: Anchor starts distilling!!!! They start out by making Old Potrero rye whiskey as it might have been made by George Washington.

1997 Anchor starts making a pot-distilled gin, Junípero.

2010 After 45 years, Fritz Maytag, having inspired thousands of top craft brewers, announces his retirement with the sale of Anchor Brewing to Keith Greggor and Tony Foglio. Anchor's new owners make plans to preserve and expand the iconic brand's operations and cement its position as a leader in craft brewing and artisan distilling.



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except beer)

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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>
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<p>Burgermeister?</p>  <p>When drinking, it's important to be well-nourished. Tiffany Fairbrother</p>	<p>Associate Members</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="670 1539 865 1749">  <p>Tom Sisolak Activities</p> </div> <div data-bbox="906 1539 1117 1749">  <p>Natalie DeNicholas Burgermistress</p> </div> <div data-bbox="1166 1518 1369 1749">  <p>Dana Cordes Webmeister/VP</p> </div> </div>	

HOME-BREW COMPETITION SCHEDULE

January

24

[2015 Doug King Memorial Homebrew Competition](#)

Woodland Hills, CA

Contact: [Ed Kochanowski](#)

Phone: (818) 917-2467

Entry Fee: \$??? per submission

Entry Deadline: 01/09/2015

Merlin Cup Standings

As of 12/15/2014

Drew Beechum	9
Jonathan Manock	6
Andy Ziskin	6
Allen Tracy	5
Irene Kaplan	4
Steve Cook	3
Dana Cordes	2
David Uhl	∞ [∞]

Febrewary

08

[Romancing the Beer](#)

Thousand Oaks, CA

Contact: [Courtney Morrow](#)

Phone(805) 870-5109

Entry Fee: \$ 7 per submission

Entry Deadline: 01/30/2015

20

[America's Finest City 2015](#)

San Diego, CA

Contact: [Dominic Fountain](#)

Phone((619) 920-1449

Entry Fee: \$ 7 per submission

Entry Deadline: 02/18/2015

March

14

[Los Angeles Belgian Brew Challenge](#)

Los Angeles, CA

Contact: [Brian Holter](#)

Phone(310) 985-5062

Entry Fee: \$ 7 per submission

Entry Deadline: 02/27/2015

21

[Hop Courage Great American Homebrew Contest](#)

Los Angeles, CA

Contact: [Chris Thomas](#)

Phone (615) 525-7058

Entry Fee: \$?? per submission

Entry Deadline: 03/06/2015

27

[AHA National Homebrew Competition 1st Round](#)

Sacramento, CA

Contact: [Mike Brennan](#)

Phone (916) 213-8744

Entry Fee: \$ 14 per submission

Entry Deadline: 03/11/2015

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

DECEMBER 2014

25- It's Christmas. Have a beer!

Start thinking about the getting your stuff together for DKM. Plan out your year of brewing while you're at it. 2015 will probably only come along once in your lifetime.

JANUARY 2015

1- It's New Years day. Have a beer!

4- Club meeting, at the club house.

24-25- DKM judging. Get your ass down here and help judge or steward. There just might even be some beer there!!!!

JANUARY 2015

1- Superbowl. Meeting postponed to the following week

8- Club meeting, at the club house.



Maltose Falcons Home Brewing Society

c/o Home Beer, Wine & Cheesemaking Shop
22836 Ventura Blvd. Unit 2
Woodland Hills, CA 91364

www.MaltoseFalcons.com

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