

Brews & NewsTM

A Publication of the Maltose Falcons Home Brewing Society

Volume 41 Issue 12 January 2015



Michelangelo's "Inebriation of Adam"

Brews & News

Vol. 41, No. 01 January 2015

PUBLISHER

Maltose Falcons Home Brewing Society

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Bernard Lebel

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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 January issue: January 2nd.

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Well, it's January again. One week into the New Year, and I already feel like I'm eight months behind in my stuff. Oh well. I'll just relax and have a home brew.

We've got an interesting few months ahead of us. Doug King is in about a week and a half. Cullen knew Doug and wrote a nice little piece on him. And the amazing thing about this contest is there are TWO, not one, but TWO opportunities to get your winning beer brewed at a local brewery. WOW.

Then in February, we have the Anchor party. I've never been to it, but I plan on attending this year. Hope to see a ton, well, actually five or six tons of my fellow Falcons there. We also have the chili cook-off in February. I'm thinking about sneaking in a Jambalaya, and seeing if anybody notices'.

In March, we have Brew with a Falcon Day. Dana, Tom and I will be co-hosting the Thousand Oaks event. Stay tuned to see who else does. One little piece of advice; if you went last year, go to a different one this year!

June is AHA, right here on the left coast. If you aren't an AHA member, I encourage to you join. And of course, I encourage you to go to the conference. I will be attending my first one this year. Anyway, make beer, not war....

Prost!

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PRESIDENTS REPORT



Maltose Falcons President's Article

Cullen Davis

DKM, a Very Important Homebrew Competition

By now most of us know who Doug King was and why we created a homebrew competition in his honor. Many of us were lucky enough to have known him and shared some brew with him. A few of us got to know him well and called him friend. Some even gather annually around the time of his birthday to share some brews and memories and celebrate the things that we used to share with Doug. These things are homebrew (of course), creativity, friendship and community. I myself met him when I first joined up and began participating in club meetings and activities in the late 90's. He ran the first shop brew session I attended, which I believe was the Ryeweiser brew wherein Doug added a whole loaf of rye bread to the mash because why not? The resulting brew was tasty and quite drinkable despite the distinctive note of caraway seeds. Us newbie brewers were mildly shocked and bemused by it, but Doug embraced the notion that once you understand fermentation, the world of starches and sugars is your oyster and he was ever determined to pry forth strange new pearls from it. He was as committed as anyone I ever met to expanding the limits of the beer

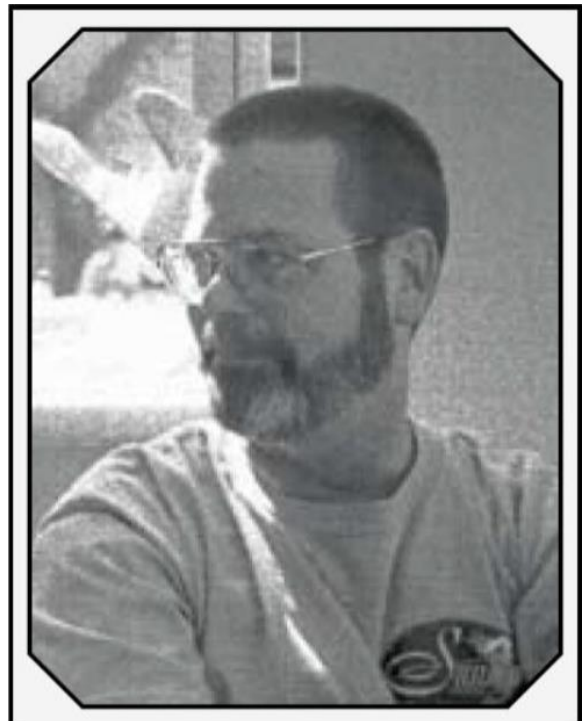
category through exploration and experimentation. I wouldn't say everything he ever made was excellent, but the great majority of them were. He was a consistent gold-medal winner in competitions he entered and a more than one-time visitor to the Best of Show stand. He was a brewer's brewer with technique so tight that he could make Budweiser better than Anheuser-Bush, but not only that, he was generous and giving and just plain fun to hang out with. He worked tirelessly to help the club in every way he could. Considering the success of the Doug King Memorial Competition, he still does.

When he died, the loss was so sorely felt that we were compelled to make some kind of tribute to a good friend and one of the greatest home brewers ever to stir a mash. When the idea was presented to start a competition in his name, it was clearly the most fitting tribute we could do as a club so we simply couldn't not do it. The competition itself is unusual in that we designed it first and foremost to promote study and experimentation of the kinds of beers that Doug liked to make, specifically specialty/experimental beers and lagers, but the categories have expanded as the competition has grown. We have local brewers on board with plans to do commercial runs of winning beers, including Eagle Rock Brewery and MacLeod Ale Brewery because they are themselves friends and members of the club. Make no mistake, this competition is about brewing for the love of brewing. All of our competitions are about celebrating the craft of brewing, but more than anything else, the Doug King Comp. is about celebrating the community of home brewing and that is very important indeed.

Enter your beers, sign up to judge or steward and find out more about the Doug King Memorial Homebrew Competition on our website: www.maltosefalcons.com

Cheers!

Year	Winner	Style
2015	Your name here!	TBD
2014	Norm Jufer	Smoked Robust Porter
2013	Craig Wickham, Doug Harlan, A. Dean Lynn	Session Beer, Other - Hibiscus Honey Blonde
2012	Norm Jufer	Traditional Bock
2011	Jeff Crowell	Dortmunder Export
2010	Donny Hummel	Imperial Red Ale with Rye
2009	Andrew Waisanen	Lavender Saison
2008	Matt Bourbeau*	Marzen / Oktoberfest
2007	Todd Peterson*	Black Sea Baltic Porter
2006	Dennis King	American Pale Lager
2005	Craig Wickham*	Cocoa Imperial Stout
2004	Rick Burnside*	American Light Lager



BOARD MEETING MINUTES

by Melody Rose Hitt

Maltose Falcon's Board meeting: December 16, 2014 at Kent's house

1. Next Location – Matt's home in Culver City 1/27/15 7pm
2. Treasures report
 - a. Patches are here – Pricing TBT
 - b. Anchor Swag
 - i. Voted on – T-shirts and Glasses!!
 1. Cullen will design the artwork and have done by 1/15/15
 2. Voted decision: Shirts and glasses will be ordered and distributed **BEFORE** event **NOTHING DURING**
 3. 48 hour poll on website to preorder
 4. You can still get items after event
 - c. Banner – Do we need a new one? Not until May (Susan is currently in possession of the current one.)
3. Activities
 - a. Mayfaire – No reservations made yet
 - b. Anchor – THERE WILL BE NO OFFICAL HOTEL
 - i. Hotel recommendation list to be made
 - ii. Bus trip – for members (and spouses) if there are any extra seats, other family members allowed at full price.
 - c. Brew with a Falcon Day (formerly known as “Big Brew Day”)
 - i. Confirming dates for March- finalize by next meeting via discussion board
 - d. SCHF
 - i. 12 spots for tent camping
 1. 5 people per spot appx \$25 per person
 2. RV's need to make own reservation due to limited amount of spots **OR** if there are remaining sites, ok for RV's
 3. The person who has the bar (Craig and/or Kevin) may have their RV's in the site regardless. (They are bringing the bars...)
 - e. AHA, Sunfest, and Oktoberfest – TBD next meeting
4. Vice President
 - a. DK – Check in 1/11/2015
 - i. Grilled bangers and mash with Veggie options for food
 - ii. Coordinate for judge swag
 - b. Mayfaire – no new updates
 - i. Need to “create the magic” for Browniewine 30 days before bottling
5. Webmaster and Grand Hydro



- a. No updates
- 6. Membership
 - a. When entering membership on website, make sure you enter EACH INDIVIDUAL NAME (IE spouse membership), if not, you pay for an extra year on YOUR own membership
- 7. Publicity
 - a. On schedule!!
- 8. Newsletter
 - a. Keep the contributions coming!!
- 9. Burgermeister
 - a. Something fun aka New Year themed for members meeting

Quotable Quotes

“We have to make room for the ‘fudge factor’.”

“I need beers, not tears!” (Referenced to a 12 back of commercial beer: name of beer and who brought it withheld out of respect.)



December Shop Brew

By Chris Moon and Bernard Lebel

On December 14, Chris Moon, Alex Samovitz and Donovan Nebrekliovski led the crew in brewing a very exciting and powerful beer - Belgian Stout!

There are only a few commercial examples, including Allagash Black and Anchorage Brewing Co.'s Darkest Hour (<http://www.beeradocate.com/beer/profile/24903/94657>) to which this beer is an homage. Imagine the meeting place between a quad and a Russian Imperial Stout and you get the idea. The beer should come in around 10% with only 40 IBUs. There was a healthy addition of dark Belgian candi sugar which was made by Alex Samovitz during the class. This is an ideal beer for making flavor additions during secondary. Spices could easily turn this into a holiday beer. Chris Moon has been aging oak cubes on rye whiskey and pinot noir for his share hoping to reflect some of this beer's inspiration, Darkest Hour.

Belgian Imperial Stout

We used 5# rice hulls but I removed those from the grain bill for correct %'s

48.5% Maris Otter (63 lbs)
17.7% Wheat Malt (23 lbs)
5.4% Caramunich (7 lbs)
4.6% Roasted Barley (6 lbs)
4.6% Special B (6 lbs)
3.8% Chocolate malt (5 lbs)
15.4% Dark Belgian candi sugar (20 lbs) - inverted and reduced during the session.

OG = 1.090

IBUs = 37.8

Est AB = 10.3

SRM = darker than a black steer's tuchus on a moonless prairie night



Huge step mash (protein, beta and alpha rests plus mash out)-- probably took 2-3 hours doing this due to a few hang ups. 90 minute boil. We had some issues because equipment hadn't been cleaned/maintained during the last session. Amazingly a lot of people brought session beers. We also had considerable problems milling the dark grain. We ended up adding more pilsener grain so the mill's rolls could get a grip on the grain. Alex hurt himself

in the process. It was a little chilly and there were a few problems, like the grain mill having an attitude and the mash tun's sparge manifold being stuck. But overall, a great day.





by Melody Rose Hitt

Grand Hydro – Winter Ales

- Smutty Nose Brewing Company
 - o Smutty Winter Ale 6.25% ABV
- Ninkasi Brewing Company
 - o Sleigher Dark Double Alt ale 5.25% ABV
- Anchor Brewing Company
 - o 2014 Anchor Christmas Ale 5% ABV
 - o 22008 Anchor Christmas Ale 5.5% ABV
- New Belgium Brewing Company
 - o Accumulation White IPA 6.% ABV
- Stone Brewing Company
 - o 2012 Aged Double Bastard 11.2% ABV

Special Guest Speaker: Ryan Boring – House Beers

- House Beer is an American Style Lager 4.8 ABV
 - o Home Brew Sample
 - o Commercial Brew Sample in Cans
 - o Can find at www.housebeer.us

Grand Hydro Tech Tip

- Want to make more from your batches – INFUSE
 - o Infuse tea with vodka
 - Steep
 - ...or use a whip cream former

- (be careful when gases come out)

Activities

- Stuffed Sandwich
 - 12/13/14 info on MF website

- Anchor Party
 - Presidents/ Valentine's Day Weekend (what a great day to take your spouse for beer fuelled romance in San Francisco)
 - Must be a paid member or a member's spouse
 - Friday Meet and greet
 - Saturday Falcons will have run of the place from 12-5pm
 - Anchor will give us FREE BEER on tap!!! Bring your own glass to be green. (Plus heavier pours)
 - Sunday Bus trip TBT
 - More info to come

- Doug King
 - 1/24/2014 ABV Hall, Woodland Hills
 - Go online for info
 - Winner of British Category – Brewed at MacLeod Ale Brewing Co.
 - Best in Show – Brewed at Eagle Rock Brewery

- Next Member meeting
1/4/2015

- Shop Brews
 - Fill up fast
 - Go online for details

Homebrew Winners – It's a TIE!!

- Pinky the Young: Ryan
- Coffee Stout: Izzy

Quotable Quotes

“American Lager...a gateway beer.” Kyle – House Brewing

Beware of the Home Brewer's Terminology: the Internet is Not Always Right

By M. M. Hitt

Editor's Note: Dum dum dum dum...."The story you are about to see is true. Only the names have been changed to protect the innocent"

As some of us are absolute novices to this creative experience to what is amorously known as "home brewing, we begin an introduction to terms that we have never heard before, or may be familiar with in another context. For example: cake is not something you would want to eat with frosting on your birthday, having a real "sweet wort" is not a term of endearment for a fleshy growth on one's body, and being winy...well, that could still be considered something to complain about.

After the December meeting, a few of us took a traditional pilgrimage to MacLeod Ale Brewing Company for a few pints and a game of darts. This was a particularly celebratory night because I had my friend from Alaska, Garry who was going to be staying with me for a few days, meet up with me to experience his first craft brewery. Garry is what you would think of a guy from Alaska would look like, 6' 2" about 300 pounds and a beard that won't quit. He loved the place and it was kind of hard to get him to leave.



The type of growlers we like.

Now, my other half's buddies have been recently introduced to home brewing through my own crafting and they have reaped the benefits of my kegs and were anticipating my arrival. On this particular occasion, they were privy to the bottle exchange and *extremely* excited. They asked if I could bring some beer from MacLeod's when I came home. "Sure, I bring a growler when I come back to the house." After an exchange of smiley face emoji's, I got a call from my other half.

"Are you sure you want to bring a 'growler' over to the house? There is going to be us three guys here."

I said, "Of course I'm sure, maybe I should bring one more for that many people."

He replied, "Well, I trust you know what you were doing."

So I brought home Barclay Perkin 1941 and The King's Taxes (yum) and Garry along with me. When we walked into the house, Garry being a gentleman, carried both growlers in and shouted, "Time to party!" The reaction was something...unusual. Three grown men sat in my living room, knowing that awesome beer was going to be consumed, had the look of horror on their faces. Why you ask?

The guys didn't know what a growler was and decided to look it up. Somehow, for the love of God I don't know why, when they looked it up online is defined as some type of sex term that involves a large, hairy, gay man and various sex acts. And with Garry's comment...well, you get the picture.



This kind....not so much.

After an explanation, a thunderous amount of laughter, two growlers of beer, plus more bottles after, we came to a conclusion: Before you start to worry, always ask for clarification.

Next time, they can bring the growler.

A YEAR OF FALCONRY

January

Our 40th year was even awesomer than most of our years. We all worked hard to brew a crap load of beer for the anniversary party, and we still managed to do quite a bit.



Michael Bowe of Angel City Brewing stopped by to help us brew our one of many anniversary beers to come, a high gravity Belgian Strong Ale by the name of "Xerxes, Beer of the Gods."





Doug King judging. Our valiant judges judged almost 140 entries!



Febrewary



Izzy Arrieta's "Longevity" beats out 40 other Baltic Porter and it becomes the official 40th anniversary beer for the Maltose Falcons. It will be brewed at Eagle Rock in August. If you want to make it, the recipe is in the March 2014 "Brews and News".



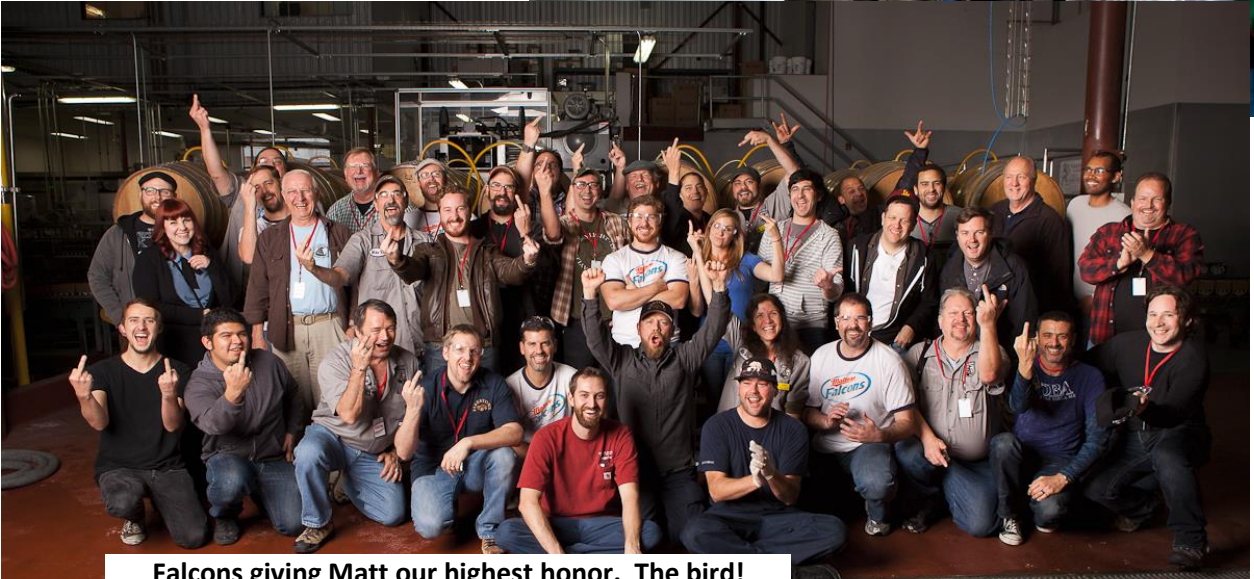
Allen Tracey wins the annual chili cook-off with his superb smoked BBQ tri-tip, bacon, porter chili. If you want to make it, the recipe is in the March 2014 "Brews and News".

In what must be my personal favorite day as a Falcon, Firestone Walker invited an unlimited number of Falcons up to brew an anniversary ale. The board developed "Brownie Wine". It was awesome.

40 Falcons made the 200 + mile trip up north to brew with Matt. I doubt if most clubs get that many members to their meetings.



Matthew Brynildson: Head Brewer for Firestone Walker



Falcons giving Matt our highest honor. The bird!



March

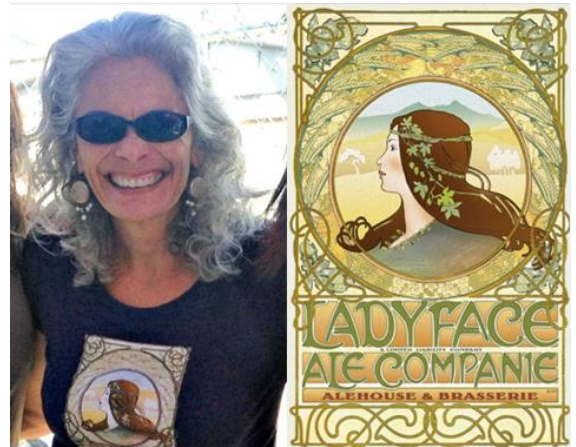
The Maltose Falcons host their first all-woman shop brew!



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



The gang!



Cyrene Nouzille of Ladyface Ale Companie



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



April

Mayfaire Judging. Look at all of those fricking entries!



May

Time for Mayfaire!



June

Our annual mead tasting



And our first "Brew with a Falcon" day. Drew Beechum, John Aitchison and Craig Frump hosted 10 to 25 Falcons to show them their stuff!



July

The board gets together for a very special shop brew. 40 gallons of Dougweiser for the banquet.



August

Falcons take over Eagle Rock brewing to make a big ol' batch of Izzy's Longevity Baltic Porter. Skip Virgilio, cofounder of Alesmith. Somewhat ironically, Eagle Rock is the 3rd owner of the system that Skip used at Alesmith.



Weighing out the Specialty Grains

Drew Beechum doing...whatever it is Drew does...



Izzy Arieta adding the hops for his creation.



September

Well, not even two breweries are enough to satiate the mighty thirst of the Falcons. So we went to a 3rd brewery, LadyFace, where Dave not only helped us brew 7 barrels of an old Falcon favorite, Double Down IPA, he even gave each Falcon a 5 gallon share!



Ed Kochanowski, with more barley than he knows what to do with!



Ethen Adams stirs the pot!





Donovan Nebreklievski gets the "honors" of crawling into the mash tun and finishing the cleanup.



October

Normally, you would see pictures of Oktoberfest here. But not this year. It was our 40th, and we wanted to party in style!



The cake, built by Natalie DeNicholas.



10 Presidents. Top Row from left to right: Cullen Davis, Jerry Macala, John Aitchison, Bruce Bode, Nancy Gold, Brian Vessa.

Bottom Row: Kevin Baranowski, Drew Beechum, Steve Cook, Steve Rosolio



Josiah Blomquist and Kent Fletcher



Watching the video montage of famous brewers congratulating the Falcons on 40 years.



November

No rest for the wicked. Even though we are all exhausted after a year of brewing and Shenanigans, we still want to strut our stuff. Steve and Irene led the shop brew, we had our usual meeting, but most importantly, we found out we had won Anchor's homebrew club of the year award!



December

Well, the year finally, mercifully came to a close. A lot of people brewed their asses off to make all the beer and mead required for the party. We did so many extra-curricular activities, that Anchor saw fit to award us an eight HBC of the year award. And yet...there was more we wanted to do. That's right, a nice little Christmas party, and collect a butt-load of toys for "Toys for Tots".



Membership Benefits

10% Discount:

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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 \$25 per year. For more details e-mail the membership director at membership@maltosefalcons.com you can pay at the meeting, at the shop or on-line through PayPal at <http://www.maltosefalcons.com/catalog/fees>

Your Evil Board of Directors

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

<p>The President</p>  <p>Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy. Cullen Davis.</p>	<p>Vice President</p>  <p>Questions about a Competition? Ed Kochanowski is the man to talk to. It REALLY helps if you buy him a beer 1st.</p>	<p>The Secretary</p>  <p>She is in charge of maintaining our club history. Melony Rose Hitt</p>
<p>The Treasurer</p>  <p>Got some money? This guy will take it off your hands. Kent Fletcher.</p>	<p>Publicity</p>  <p>He sets up the shop brews and does all of our publicity. Matt Myerhoff</p>	<p>Membership</p>  <p>He hands out cards and maintains our membership lists. Craig Frump.</p>
<p>Activities Director</p>  <p>This is the guy who make things happen for the club: Kevin Baranowski</p>	<p>Newsletter Editor</p>  <p>Want to submit an article? Get it to this guy! David Uhl</p>	<p>Grand Hydrometer/Webmaster</p>  <p>Got a technical question about beer or the web-site. Drew Beechum!</p>
<p>Burgermeister?</p>  <p>When drinking, it's important to be well-nourished. Tiffany Fairbrother</p>	<p>Associate Members</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="670 1539 870 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/>)

JANUARY 2015

- 1- It's New Year 's Day. Have a beer!
- 4- Club meeting, at the club house.
- 17 Ship Brew RIS lead by Ethen Adams and Allen Tracy
- 20 [BJCP Judging Overview and Online Test Prep Class](#)
- 24-25- DKM judging. Get your ass down here and help judge or steward. There just might even be some beer there!!!!

FEBREWARY 2015

- 1- Superbowl. Meeting postponed to the following week
- 8- Club meeting, at the club house.

MARCH 2015

- 1- Superbowl. Meeting postponed to the following week
- 8- Club meeting, at the club house.
- 21 - Brew With a Falcon Day. Locations and styles to be announced.



Maltose Falcons Home Brewing Society
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22836 Ventura Blvd. Unit 2
Woodland Hills, CA 91364
www.MaltoseFalcons.com

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