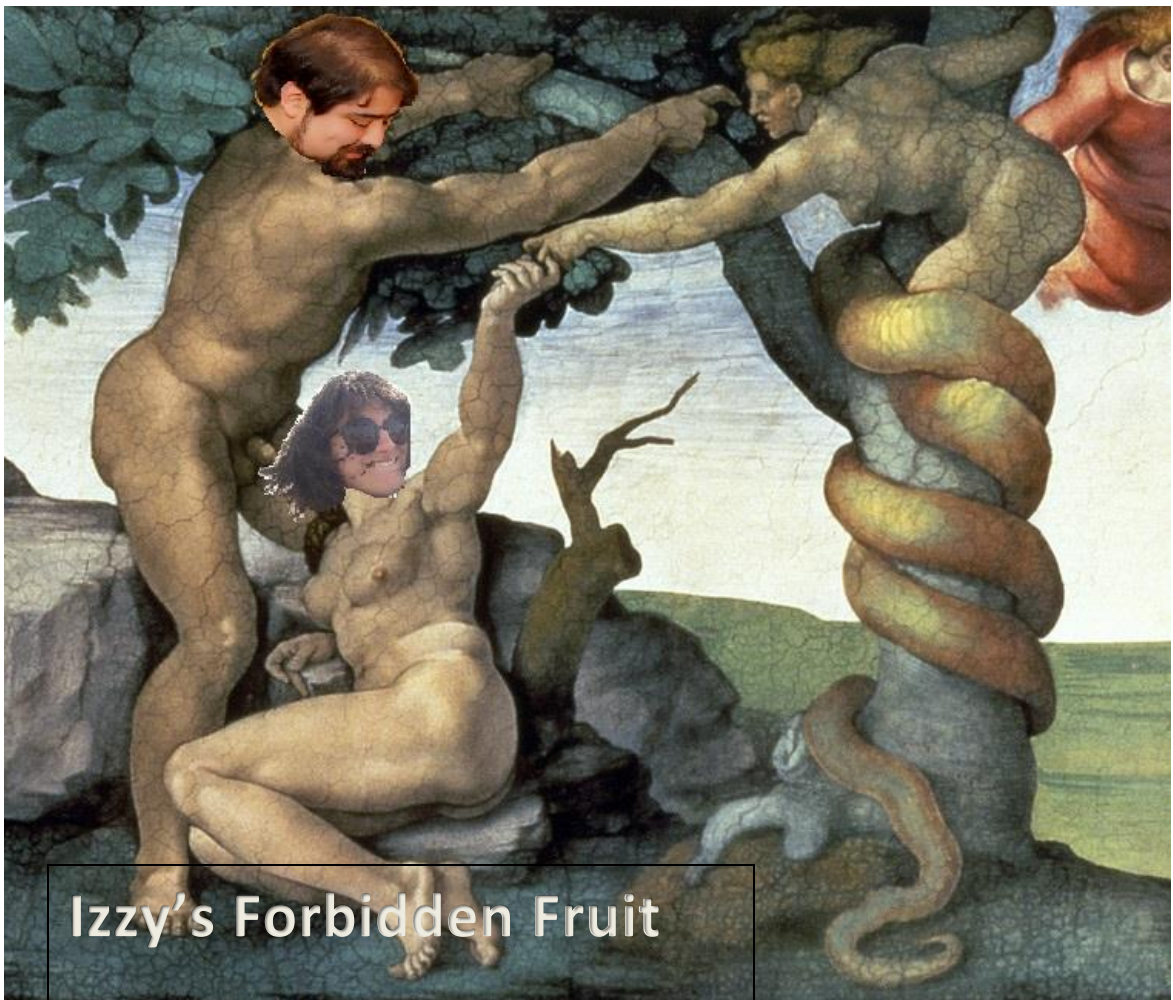


Brews & News™

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A Publication of the Maltose Falcons Home Brewing Society

Volume 44 Issue 3 June-July 2018



Izzy's Forbidden Fruit

Brews & News

Vol. 44, No. 3 June-July 2018

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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 August Issue: July 31st

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Well, another Mayfaire, and another competition behind us. Thanks to everyone who entered, judged, stewarded, hauled supplies around, licked stamps and envelopes, organized, labeled, entered and whatever else. It takes a huge effort.

Up next, we have the national convention up in Homebrewcon up in Portland. I am woefully short on vacation time, so I won't be attending this year. Hopefully, lots of Falcons will make the trip though.

Just about the time the Falcons have recovered from that trip, we have a bus trip lined up for you on July 14th. The gang will be headed down the 78 to visit Wild Barrel Brewing, Lost Abbey, Port Brewing, Rip Current Brewing and Toolbox Brewing. Looks to be an awesome trip.

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

Ceterum autem censeo Carthaginem delendam esse!

Prost!



News

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

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BOARD MEETING MINUTES

By John Aitchison

Meeting Minutes

5/29/18 Board Meeting Minutes

Brent Yarkin House Sherman Oaks, CA

John Aitchison, member at large

Present: Cullen, Ed, Eric, Kent, Jenna, Brent, Tiffany, and John A.

Absent: Rick, Matt, Craig, Drew, Dana, and David

I. Next Board Meeting June 19 at the shop or TBD

A. July Club Meeting July 8

II. Treasurer Report

A. \$12,460 in the bank, a few Mayfaire bills still to pay including the band

B. We lost close to \$1,000 on Mayfaire party

- (1) We need more attendance
- (2) Remember the grill next year to save on renting room
- (3) Next years activity director(s) to look for new venue

III. Activities

A. SCHBF fewer people (26) but we broke even

B. SD Bus tour--set up in store. All but Lost Abbey confirmed. Will start with Jeff Bagby's place (those who go--get Saison (acting secretary opinion).

C. Portland and AHA Conference

(1) Pub crawl Wednesday all set. We'll try and migrate over to Drew's party once we know where it will be afterwards.

(2) Kent will bring his bar, all kegs dropped off, beer engines, table, both club jockey boxes, and tools. He'll only bring the randall if enough beers to warrant them.

(3) John will bring Tavern's quadruple jockey box, his beers, adambiers, cold brew coffee, CO2 and Nitrogen. Has room for a couple more kegs

D. Lake Arrowhead Aug. 11 at same site in Blue Jay. We'll be one of 5 homebrew clubs, also a dozen or so commercial brewers. We'll get two large campsites. \$25 for two nights only charge.

E. Oktoberfest at DAV on Oct. 13. We'd like to move date so it won't conflict with Cordes party, not sure if that can happen.

IV. Vice President

A, Mayfaire

(1) All scoresheets mailed back to entrants. Not sure about ribbons.

(2) Ed to communicate need to get plaques for bird (Izzy) and bee (Roger). He'll email Craig. Goal is to present them at club meeting.

(3) Next year we'll limit the number of entrants to 10/person. Not enough active judges.

B. LACF

(1) July 28 at 94th Aero Squadron

(2) Several of us want to drop this contest

V. Grand Hydro--New local beers

VI. Burgermeister--Pot luck. Cullen to draft a volunteer to run it.

VII. Webmaster--Still have issue with webmasters refusing to give VP access to site. Part of the problem with shortage of judges

VIII. Publicity

A. Brent suggested new local conservation charity. He'll talk to Matt.

B. Ladies Shop Brew in June. No volunteers yet for July.

VIII. Other

A. Nothing new with membership. Craig didn't come.

B. Plans for 45th anniversary

(1) Suggestion for going back to Marriott Warner Center

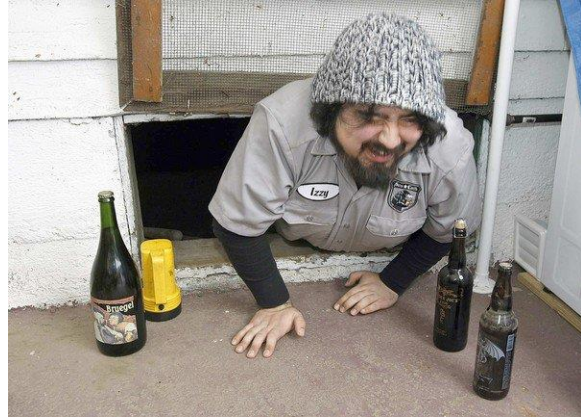
(2) Possible club brews at Ladyface, Figueroa Mountain, 14 Cannons

Meeting adjourned around 9:30



MAYFAIRE RESULTS!

Best of show for the 2018 Mayfaire competition went to Izzy Arrieta for his "Adam's Forbidden Fruit". As you can tell from the name, it is a "Fruit – and/or Vegetable Flavored Beer. Congratulations Izzy!



The Weiss Man Cometh

Best of Show Winners

Best of Show – Beer

Place	Brewer	Entry Name	Style
1st	Israel Arrieta	Adam's Forbidden Fruit	24.1: Fruit- and/or Vegetable-Flavored Beer
2nd	Tyler Mangin Co-Brewer: Jon Lewis	Margaritaville	25.2: Experimental and Specialty Beer, Other
3rd	Christopher Loghry	Honey Hefe	3.2: American-Style Honey Wheat Ale



Winning Entries

Category 1: (14 entries)

Place	Brewer	Name	Style
2nd	Todd Slater Co-Brewer: Matt Castellino	Todd Lite	1.1: American-Style Pale Lager
3rd	Nick Corona Co-Brewer: Kandy Corona	It's Friday, You Ain't Got No Job, You Ain't Got Shit To do	1.3: American-Style Red Lager

Category 2: (16 entries)

Place	Brewer	Name	Style
1st	Derek Springer	California Gold	2.3: North German-Style Pils
2nd	Ben Sookying	Happy Export	2.4: Dortmunder Export-Style Lager
3rd	Jerald Pike	Quencher	2.2: Bohemian-Style Pilsner

Category 3: (12 entries)

Place	Brewer	Name	Style
1st	Christopher Loghry	Honey Hefe	3.2: American-Style Honey Wheat Ale
2nd	Michael Riddle Co-Brewer: Alex Riddle	Cream Dream	3.3: American-Style Cream Ale
3rd	Todd Slater Co-Brewer: Matt Castellino	Stewarts Cream	3.3: American-Style Cream Ale

Category 4: (8 entries)

Place	Brewer	Name	Style
1st	Nick Corona Co-Brewer: Kandy Corona	Shut Up Mister Burton!	4.2: Special or Best Bitter

Place	Brewer	Name	Style
2nd	Miguel Loza	Esb - Extra Special-Strong Bitter	4.3: Strong Bitter and Extra Special Bitter (ESB)
3rd	Doug Brown Co-Brewer: John Mapes	Old Man Strong	4.3: Strong Bitter and Extra Special Bitter (ESB)

Category 5: (15 entries)

Place	Brewer	Name	Style
1st	Nick Corona Co-Brewer: Kandy Corona	You Killed the Invisible Swordsman!	5.1: American-Style Pale Ale
2nd	Bjørn Erik Enki Gjesdal	Highbjørn	5.1: American-Style Pale Ale
3rd	Joshua Fogg	Galactic Sanctuary	5.1: American-Style Pale Ale

Category 6: (15 entries)

Place	Brewer	Name	Style
1st	Lucas Orr	Falcon Heavy	6.5: Wee Heavy (Strong Scotch Ale)
2nd	Parker Waechter	...Of the Clan MacLeod	6.5: Wee Heavy (Strong Scotch Ale)
3rd	Scott Rauvola	The Haverer	6.3: Export (80/-)

Category 7: (26 entries)

Place	Brewer	Name	Style
1st	Bjørn Erik Enki Gjesdal	The Bjørn Identity	7.2: American-Style India Pale Ale
2nd	Nick Corona Co-Brewer: Kandy Corona	Listen, do You Smell Something?	7.2: American-Style India Pale Ale
3rd	Brett Higham Co-Brewer: Javier Aldrete	IPA	7.2: American-Style India Pale Ale

Category 8: (8 entries)

Place	Brewer	Name	Style
1st	Andrew Simsak	Altbier	8.2: Altbier
2nd	Michael Riddle Co-Brewer: Alex Riddle	Killer Kolsch	8.1: Kolsch-Style Ale
3rd	Robbie Proctor	Gestalt	8.2: Altbier

Category 9: (31 entries)

Place	Brewer	Name	Style
1st	Michael Riddle Co-Brewer: Alex Riddle	Uncle Festivus	9.2: Marzen/Oktobertfest
2nd	Nick Corona Co-Brewer: Kandy Corona	We Came, We Saw, We Kicked It's Ass!	9.1: Vienna-Style Lager
3rd	Brett Higham Co-Brewer: Kyle Busald	In ca Schwarzbier	9.5: Schwarzbier

Category 10: (20 entries)

Place	Brewer	Name	Style
1st	Bjørn Erik Enki Gjesdal	The Bjørn Identity	10.1: West Coast Extra Pale Ale
2nd	Brett Higham Co-Brewer: Kyle Busald	California Common	10.2: California Common Beer
3rd	Nick Corona Co-Brewer: Kandy Corona	Stay Home & Eat All the Frickin Chips, Kip!	10.1: West Coast Extra Pale Ale

Category 11: (22 entries)

Place	Brewer	Name	Style
1st	Jason Justeson	Darkly Mild	11.1: Mild Ale
2nd	Michael Riddle	Get Down Brown	11.5: American-Style Brown Ale

Place	Brewer	Name	Style
3rd	Caleb Petersen	Stamford Bridge Ale	11.3: Southern English-Style Brown Ale

Category 12: (12 entries)

Place	Brewer	Name	Style
1st	Jon Berkland Co-Brewer: John Phelan	Olde Farte	12.1: Old Ale
2nd	Brett Higham Co-Brewer: Kyle Busald	Old Ale	12.1: Old Ale
3rd	Jerald Pike	Stay Strong	12.3: American-Style Strong Ale

Category 13: (19 entries)

Place	Brewer	Name	Style
1st	Brett Higham Co-Brewer: Kyle Busald	English Barleywine	13.3: English-Style Barleywine
2nd	Nicholas McCoy	Wookie Dust	13.2: Double (Imperial) India Pale Ale
3rd	Scott Rauvola	The Contrarian Double IPA	13.2: Double (Imperial) India Pale Ale

Category 14: (14 entries)

Place	Brewer	Name	Style
1st	Nick Corona Co-Brewer: Kandy Corona	All Day Long With My Foot Up A Dog's Ass	14.2: Baltic-Style Porter
2nd	Caleb Petersen	Panther Juice	14.3: Imperial ("Russian") Stout
3rd	Israel Arrieta	Abel	14.1: Dortmund-Style Adambier

Category 15: (6 entries)

Place	Brewer	Name	Style
2nd	Todd Slater Co-Brewer: Matt Castellino & Adam Trabish	Sprung Mai	15.1: Maibock and Helles (Pale) Bock

Category 16: (19 entries)

Place	Brewer	Name	Style
1st	Bernard Lebel	Ragnar's Nectar	16.1: English-Style Porter
2nd	Jason Carson	Can of Worms Porter	16.2: American-Style Porter
3rd	Michael Riddle	Potenus Robustus	16.2: American-Style Porter
HM	Brett Higham Co-Brewer: Javier Aldrete & Eric Ruff	English Porter	16.1: English-Style Porter

Category 17: (17 entries)

Place	Brewer	Name	Style
1st	Samuel Staley	Sphere of Darkness	17.5: Foreign-Style Stout
2nd	Parker Waechter	Panza	17.4: Export and Oatmeal (Sweet English-Style) Stout
3rd	Jared Rowley	Dublin Dry Irish Stout	17.1: Irish-Style (Dry) Draught Stout

Category 18: (8 entries)

Place	Brewer	Name	Style
1st	Doug Brown	Cold Sweat	18.4: Berliner Weisse
2nd	Brett Higham Co-Brewer: Kyle Busald	Melo Gose	18.5: Gose
3rd	Doug Brown	Ask Me About My Weizenbock	18.7: Weizenbock

Category 19: (16 entries)

Place	Brewer	Name	Style
1st	Scot Beidelman	What About Benjamin	19.3: Abbey Quadrupel (Quadruple) Ale
2nd	Corey Magers Co-Brewer: Elizabeth Bakas	Duck Soup	19.2: Abbey Tripel (Triple) Ale
3rd	Aaron Luelling	Tripel Threat	19.2: Abbey Tripel (Triple) Ale

Category 20: (11 entries)

Place	Brewer	Name	Style
1st	Reuben Shah	Jennay Blonde	20.1: Belgian Blond Ale
2nd	Reuben Shah	Westy Chesty	20.3: Belgian-Style Strong Dark Ale
3rd	Adam Severi	Blond	20.1: Belgian Blond Ale

Category 21: (13 entries)

Place	Brewer	Name	Style
1st	Brett Higham	Brutus	21.4: Belgian Brut Beer
2nd	Kingsley Toby	First Light	21.2: Belgian-Style Pale Ale
3rd	Nick Corona Co-Brewer: Kandy Corona	Noodle Some Crawfish Out the Paddy Yo	21.1: Witbier
HM	Brett Higham	Lemon Naughty IPA	21.3: Belgian IPA

Category 22: (23 entries)

Place	Brewer	Name	Style
1st	Oleg Shpyrko	Seasonal Saison	22.2: Saison (Spring/Summer)
2nd	Jaime Gonzalez	Jg's Saison	22.3: Saison (Fall/Winter)

Place	Brewer	Name	Style
3rd	Corey Magers Co-Brewer: Elizabeth Bakas	Say It Ain't So	22.2: Saison (Spring/Summer)

Category 23: (22 entries)

Place	Brewer	Name	Style
1st	Brett Higham Co-Brewer: Kyle Busald	Blood, Sweat and Three Years	23.1: Gueuze/Geuze-Style Ale
2nd	Ben Birdsall	Class of '05	23.4: Oud Bruin
3rd	Brett Higham Co-Brewer: Kyle Busald	Lambic	23.3: Straight (Unblended) Lambic-Style Ale

Category 24: (30 entries)

Place	Brewer	Name	Style
1st	Israel Arrieta	Adam's Forbidden Fruit	24.1: Fruit- and/or Vegetable- Flavored Beer
2nd	Brett Higham Co-Brewer: Kyle Busald	Berliner Weisse W/ Prickly Pears	24.1: Fruit- and/or Vegetable- Flavored Beer
3rd	Tiffany Ashrafi Co-Brewer: Benno Ashrafi	Buzzy Coconuts	24.2: Herb- and/or Spice- flavored Beer

Category 25: (24 entries)

Place	Brewer	Name	Style
1st	Tyler Mangin Co-Brewer: Jon Lewis	Margaritaville	25.2: Experimental and Specialty Beer, Other
2nd	Israel Arrieta	Izzychlaus	25.2: Experimental and Specialty Beer, Other
3rd	Georgia Flair	Great Zsmokie	25.1: Historical Beer

Category 26: (25 entries)

Place	Brewer	Name	Style
1st	Kingsley Toby	Second Sleep	26.3: Wood-Aged Beer, Whiskey
2nd	Malcolm Lieban	Rauch the Casbah	26.1: Bavarian Rauch (smoke-flavored)
3rd	Scott Rauvola	Bog Body	26.1: Bavarian Rauch (smoke-flavored)
HM	Dan Sakai	Drunken Porter	26.3: Wood-Aged Beer, Whiskey

Category 27: (10 entries)

Place	Brewer	Name	Style
1st	Brett Higham Co-Brewer: Pavel Anisimov & Gordon Mauger	Gordo's Lost Cab	27.2: Pyment
2nd	Roger Taylor	Newton's Apple	27.1: Cyser
3rd	Roger Taylor	Muskrat	27.2: Pyment
HM	Roger Taylor	Blueberry Hill	27.3: Other Melomels

Category 28: (4 entries)

Place	Brewer	Name	Style
1st	Roger Taylor	Apc	28.1: Spiced Mead or Metheglen

Category 29: (6 entries)

Place	Brewer	Name	Style
1st	Brett Higham Co-Brewer: Javier Aldrete	Humble Brag(Got)	29.3: Braggot or Bracket

Place	Brewer	Name	Style
2nd	Brett Higham Co-Brewer: Pavel Anisimov	A Mead Not Far	29.1: Traditional Mead

Category 30: (14 entries)

Place	Brewer	Name	Style
1st	Brett Higham	Cider Ways	30.1: Standard Cider and Perry



Thanks to Ed K and his minions for getting the medals and score sheets out in record time! Working their asses off, they got everything out 6 days after the BOS judging! Well done guys and gals!

THANK YOU SPONSORS OF THE MALTOSE FALCONS 2018 MAYFAIRE COMPETITION!

by Matt Myerhoff

The 40th annual Mayfaire Competition, the world's oldest sanctioned homebrew competition, was fantastically successful, with nearly 500 entries!! One of the things that made it such a huge success was that we received nearly \$2000 worth of amazing prizes and gifts and cash from our sponsors. Please help us thank them, reward them, and ensure we will be able to keep on offering awesome gifts and prizes - post a thank you on social media, or better yet, give them a review on their Facebook page, website or Yelp. It won't cost you anything more than a few minutes of your time, and it really means a lot to them, and to the club.

MAYFAIRE 2018 COMPETITION SPONSORS

Twisted Oak - gift cards - <http://www.twistedoaktavern.pub>
- <https://www.facebook.com/TwistedOakTavern/>
Volcanic Red Coffee - 35 x 12oz bags of gourmet coffee - <https://volcanicred.com>
- <https://www.facebook.com/VolcanicRed/>
Tavern Services - 10 bombers of fancy beer - <http://tavernservice.com>
- <https://www.facebook.com/TavernServiceCompany/>
Blichmann - beer brewing gear, including a beer gun, digital scale, bluetooth keg monitor etc. -
<https://www.blichmannengineering.com>
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Iron Triangle - case of fancy barrel aged beers - <http://www.irontrianglebrewing.com>
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Public School - gift cards for all stewards - <http://www.psontap.com/locations/ps818/>
- <https://www.facebook.com/publicschool818/>
Five Threads Brewing - case of bombers - <http://www.fivethreadsbrewing.com>
- <https://www.facebook.com/fivethreadsbrewingcompany/>
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Figueroa Mountain - case of bombers, gift cards, a sixtel of amazing (9.3%) Imperial Red Ale,
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Editor's Note: Please drop by some of these places, ask for the manager and thanking him or her for sponsoring our competitions. It has gotten increasingly hard to get judges for these competitions because there are so many competitions these days. Judges have to pick and choose, and giving them swag is one of the ways we attract judges. We can't do that without these sponsors.



HOME-BREW COMPETITION SCHEDULE

July

21

[Red, White, and Brew\)](#)

Long Beach, CA

Contact: [Raymond Grace](#)

Phone (562) 216-3536

Entry Fee: \$8 per entry

Entry Deadline: 07/07/2018

(You can still sign up to judge)

28

[2018 Los Angeles County Fair Homebrew Competition](#)

Woodland Hills, CA

Contact: [Ed Kochanowski](#)

Phone: (818) 917-2467

Entry Fee: \$9 per entry

Entry Deadline: 07/13/2018

(You can and SHOULD sign up to judge!)

29

Ventura County Fair Homebrew Competition (no web site)

Ventura, CA

Contact: [Michelle Brown](#)

Phone (805) 791-7458

Entry Fee: \$5 per entry

Entry Deadline: 07/28/2018

August

25

3rd Annual Fire Fighter's Chili Cook-Off & Homebrew Competition (no web site)

San Mateo, CA

Contact: [Jonathan Kissinger](#)

Phone (650) 455-4136

Entry Fee: \$10 per entry

Entry Deadline: 08/17-18

September

08

[Santa Cruz County Fair Homebrew Competition](#)

Watsonville, CA

Contact: [Margie Lynch-Freshner](#)

Phone (831) 588-1319

Entry Fee: \$5 per entry

Entry Deadline: 09/18/2018

09

[Tulare County Fair](#)

Tulare, CA

Contact: [Robert Jesus](#)

Phone (559) 967-0856

Entry Fee: \$5 per entry

Entry Deadline: 09/08/2018

10

[Oaktobefest Homebrew Competition](#)

Livermore, CA

Contact: [Eric Wall](#)

Phone (408) 594-4065

Entry Fee: \$18 per entry

Entry Deadline: 08/25/2018

September (cont)

22

Big Fresno Fair Homebrew Competition (no web site)

Fresno, CA

Contact: [Rick Davis](#)

Phone (559) 265-2175

Entry Fee: \$Zip. Nada. Bubkiss

Entry Deadline: 09/16/2018

29

[2018 Pacific Brewers Cup](#)

Manhattan Beach, CA

Contact: [Richard Wirsing](#)

Phone (310) 872-9915

Entry Fee: TBD

Entry Deadline: 09/14/2018



Cullen and 3000 of his closest friends.



Beer. It's what's for breakfast!





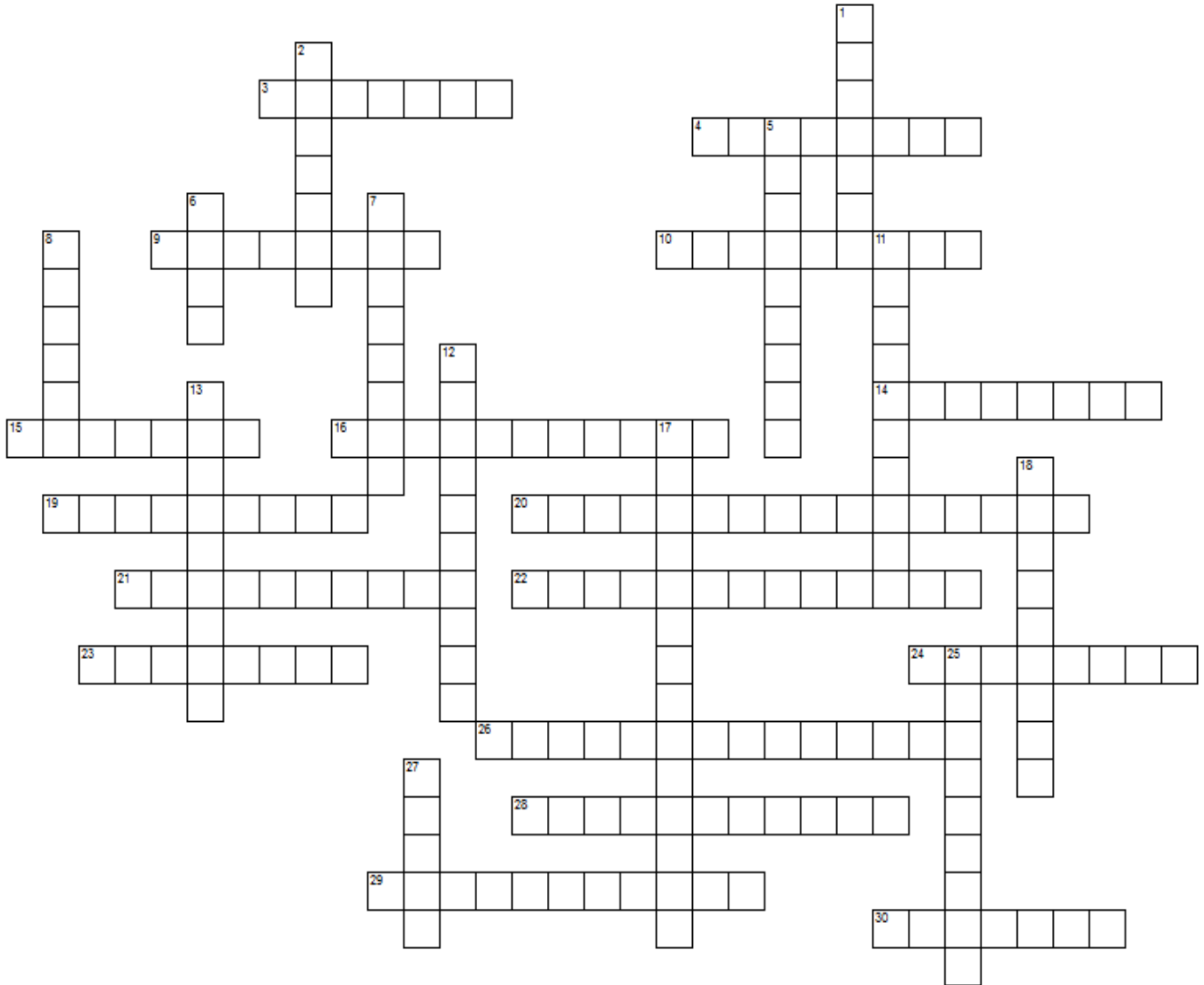
John Aitchison on stage giving an amazing Adambier presentation!

Chris Geisler, Drew and Aimee Beechum and one of Drew's unamed fans.



The three wise men or the three stooges? Or is that even mutually exclusive. Ponder while you drink a beer.

Brewing Puzzle Two



Down

- 1 Something you never want to happen to your beer or your dog.
- 2 Makes really crappy beer, but people use it.
- 5 Where the USMC was born.
- 6 The sediment at the bottom of the fermenter.
- 7 Something you should do only during the lag phase.
- 8 Does its work on the bottom.
- 11 pH above 7.
- 12 Invented Pilsner
- 13 These help small fish maintain their depth.
- 17 Band-aids

Across

- 3 The official alcohol of the United States.
- 4 From the Lake Constance region.
- 9 Adding a small quantity of unfermented wort to carbonate a batch.
- 10 An enzyme which breaks up small proteins in the endosperm to form amino acids.
- 14 German word meaning "to store".
- 15 Enzymes that convert starches to sugars.
- 16 The dumbest thing this country ever did.
- 19 The first non-American brewery to can their beer.
- 20 Asked God to replace destroyed beer.
- 21 One of the most popular beers in Germany before 1880.
- 22 The living sheath surrounding the endosperm of a barley corn.
- 23 243 liters
- 24 The first rapid aerobic growth of yeast upon pitching to the wort.
- 26 One of those long German words I can't pronounce.
- 28 A sugar molecule made of three glucoses joined by 1-4 carbon bonds.
- 29 The degree of conversion of sugar to alcohol and CO₂.
- 30 Adding a small amount of fermentable sugar prior to bottling to give the beer carbonation.

Maltose Falconette Brew Day



Lady Falcon Brewday was a great success! Thank you to all the ladies (as well as Bob & Kent) who helped make this beer happen 😊😊

We are dedicating our Grisette to [Cassie Morales](#)- "Cassie's Hope". You were there with us today in spirit! ❤️❤️

It's going to be a very sessionable summer ale with a 1.032 SG.

A huge shout out & thank you to [Ladyface Alehouse & Brasserie](#) for donating a growler full of their La Chouffe yeast & a few crowlers of their Grisette - our inspiration 🍺🔪

Each brewer will be dry-hopping with their hop of choice & should be ready for consumption at our next member meeting!

Cheers 🍺



Lake Arrowhead Brewfest 2018

Lake Arrowhead Brewfest is back! Here is a chance to get out of the August heat and enjoy the fresh mountain air in the town of Blue Jay!

- Who: Any Falcons Member and guest can participate!
- What: 9th Annual Lake Arrowhead Brewfest
- When: Saturday, August 11, 2018: 12:00 pm – 5:00 pm
- Where: Blue Jay Village Parking Lot next to Jensen's Fine Foods - 27264 Rte 189, Blue Jay, CA 92317
 - Why: For the 5th year in a row, this brewfest is our "Sunfest" August destination!
12 craft breweries! Names you know, and maybe something new for you to try for the first time!
5 Homebrew clubs, representing clubs from the mountain, the desert, and the valley, serving over 80 beers!
Food vendors serving some of the best that the mountain has to offer!
Live music!
Proceeds benefit the Arrowhead Chamber of Commerce charities

How to Sign Up:

Step 1. You MUST indicate in the comment section below NO LATER THAN AUGUST 3 to let us know what you're donating to the event. (Your donation is tax deductible and gets you a "free" ticket into the event!) Alternate "free" ticket can be obtained by volunteering to help festival organizers for one shift. Contact Jim Grant at JimmyLee1@GMail.com or 909.499.0581

For those who just want to come for the fun without donating or volunteering, you can purchase your general admission (\$40) or DD tickets (\$15) at Lake Arrowhead Brewfest gate or online:

<http://ilovelakearrowhead.com/events/9th-annual-brewfest-2018.html>

KEG LABELS!

If you are bringing beer, these labels MUST be attached to every keg (or chill tub of bottles) during the event per ABC. The fest will have them on site, but if you'd like to get them filled out in advance, download the PDF below.

Step 2. Jensen's Market will NOT store our beer overnight Friday, so we'll need to store and chill them ourselves. We'll figure that out and update with details later.

Step 3. If you want to join the club group camping at Dogwood Campground sign up on the MF web page and pay your per person fee. \$15.00 fee covers one person for two nights (Friday and Saturday) in our group tent campsites (sites 80 & 81, non-electric). The entire campground is sold out that weekend so make sure you get your spot & sign up soon!

<https://www.maltosefalcons.com/content/2018-lake-arrowhead-tent-camping-...>

Parking is an additional fee of \$7.00 per car per night so carpool if possible.

There are lots of other accommodation options as well if you're not a camper: Airbnb, The Saddleback Inn, Lake Arrowhead Resort & Spa, etc. But get your rooms booked soon as they sell out fast!

Step 4. Come and have fun representing the awesome Maltose Falcons!

<https://www.maltosefalcons.com/events/sat-08112018-0000-lake-arrowhead-brewfest-2018>

Membership Benefits

10% Discount:

Home Wine, Beer &

Cheesemaking Shop

22836 Ventura Blvd. #2

Woodland Hills, CA 91364

818-884-8586

(Applies to purchases only)

Tavern Services

18228 Parthenia St.

Northridge, CA 91325

818-349-0287

(Applies to CO2 and all purchases—
except beer)

Vendome Wine & Spirits

10600 Riverside Dr.

Toluca Lake, CA 91602

818-766-9593

(applies to beer only)

Red Carpet Liquor

400 E. Glen oaks Blvd.

Glendale, CA 91207

800-339-0609

(applies to beer only)

30% Discount:

Barbarella Bar

2609 N. Hyperion Ave

Los Angeles, CA 90027

(323) 644-8000

(applies to beer only)

15% Discount:

Ciao Cristina!

4201 West Olive Avenue Burbank, CA 91505 818-563-2426

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

Join our Shop Brews on a one-barrel (31-gallon) pilot brewing system—and our many festivals, camp-outs and par-ties throughout the year!

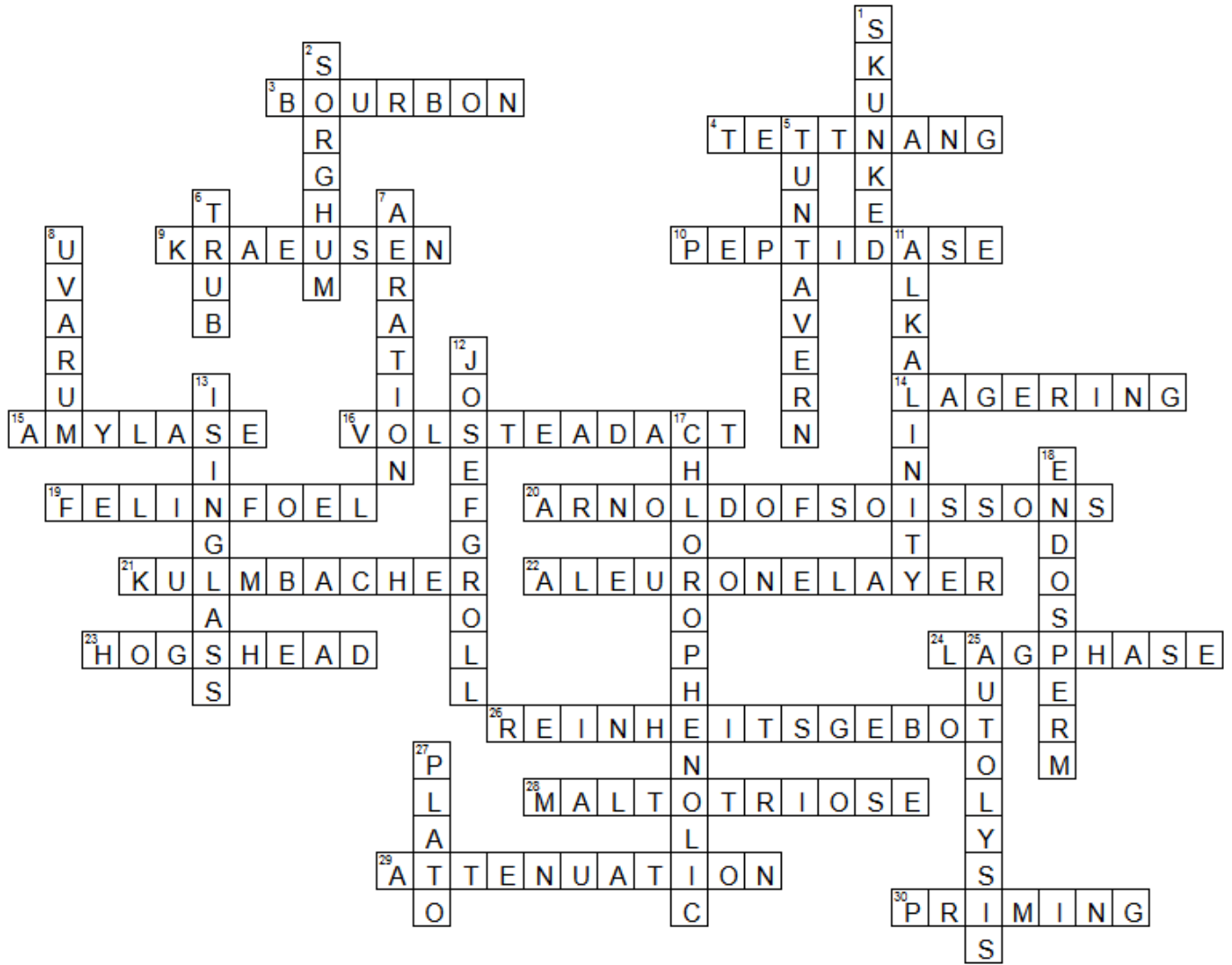
Show Your Card!

All of the above benefits are only avail-able to you if your membership is cur-rent. Your membership expires on the last day of the month printed on the front of your membership card, and in the year that has been punched.

Check out one of our monthly meetings and check out our Club House.

Cost? A mere \$30 per year. For more details e-mail the membership director at membership@maltosefalcons.com you can pay at the meeting, at the shop or on-line through PayPal.

Brewing Puzzle Two



The Home Beer, Wine and Cheesemaking Shop

22836 Ventura Blvd #2
Woodland Hills, CA 91364
818-884-8586 (or) 800-559-9922

www.homebeerwinecheese.com

**The best and freshest selection of grains, hops & yeast ANYWHERE...
...and we ship OVERNIGHT to all of Southern California!**

Business Hours:

Mon - Fri: 11:00 AM– 7:00 PM

Sat-Sun: 10:30 AM–4:30 PM

SUPPORT THE SHOP THAT SUPPORTS THE MALTOSE FALCONS!

**Try our CO2 refilling station! Fill your cylinders at the shop
conveniently—for less!**

Check the Web site for the latest beer-related events and brewing goodies. Everything for the dedicated brewer, wine- or cheesemaker!

