

# Brews & News™

A Publication of the Maltose Falcons Home Brewing Society

Volume 40 Issue 3 March 2014

## Febrewary Winners!!!!



Baltic Porter Competition



Chili cook-off



Glass-ware logo



Color logo

# Brews & News

Vol. 40, No. 3 March 2014

PUBLISHER

Maltose Falcons Home Brewing Society

EDITOR

David Uhl

CONTRIBUTORS

David Uhl, John Aitchison, Martin Carmen,

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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 February issue: January 27<sup>th</sup>.**

## Maltose Falcons Board 2013-2014

**President**, John Aitchison

president@maltosefalcons.com

**Vice-Presidents**, Ed Kochanowski

vicepresident@maltosefalcons.com

**Secretary**, Irene Kaplan

secretary@maltosefalcons.com

**Treasurer**, Kent Fletcher

treasurer@maltosefalcons.com

**Membership Director**, Martin Carmen

membership@maltosefalcons.com

**Publicity Director**, Matt Myerhoff

publicity@maltosefalcons.com

**Activities Director**, Steve Cook

activities@maltosefalcons.com

**Grand Hydrometer**, Drew Beechum

grandhydro@maltosefalcons.com

**Burgermeisters**, Peter Sheppard, Tiffany Fairbrother

burgermeister@maltosefalcons.com

**Newsletter Editor**, David Uhl

newsletter@maltosefalcons.com

**Webmeister**, Drew Beechum

webmaster@maltosefalcons.com



## Editor's Desk

By David Uhl, Newsletter Editor

Normally, February is a nice, easy going month. DKM is over, people are just starting to think about Mayfaire, and the only major thing is the chili cook-off. But that's in a typical year. This is the Falcons 40th anniversary, so we've got lots of stuff to do!

In addition to the chili cook-off, the club also had to select the official 40th Anniversary beer to be brewed by Eagle Rock Brewing. But more about that later. Congratulations to Allen Tracy for his Smoked BBQ Chili Recipe. He beat out some VERY tough competition, and as a matter of fact, there was a three way tie for second! His recipe is in this issue, as well on the web-site.

Back to the 40th anniversary brew, way back in December, the club membership decided on Baltic Porter for the official style. The judging was performed at the February meeting. Well, after 24 entries from 17 entrants, Izzy won the competition. Congratulations! His recipe is also reprinted here.

Finally, your hard-working board had to look at thousands of submissions from hundreds of the world's finest artists and graphic designers. The board chose the two designs on the front. The black and white logo is for glass-ware, the color version is for everything else. We make some other mild modifications, depending on shirt colors and glass-wear styles and what-not, but that's pretty much it. But, we are pretty pleased with what we chose. And the winner? No, not Andreas Gursky, not Paul McCarthy, not even Gerhard Richter! Ladies and gentleman, our very own Steve Rosolio beat them all out! Congrats Steve!

Anyway, that's it for now. See you on Sunday!

*Prost!*

**Volume 40 Issue 2 February 2014**

<i>Editor's Desk</i>	2
<i>President's Report</i>	4
<i>Board Meeting Minutes</i>	6
<i>Shop Brew</i>	10
<i>Membership Benefits</i>	12
<i>Board of Directors</i>	13
<i>Homebrew Completion Schedule</i>	14
<i>MayFaire Competition Announcement</i>	15
<i>Homebrewer Profile</i>	16
<i>Beer Calendar</i>	20



# President's Report

President's Report

By John Aitchison



We made it through the February meeting. 24 Baltic Porters and 10 other homebrews might be a new record. Congratulations to Izzy for making the winner—it was tasty. Jefferson L. and Dave U. took second and third with great porters as well. We're making the final arrangements for brewing our 40<sup>th</sup> anniversary beer with Jeremy of Eagle Rock; we'll let you know how many of us ERB can handle. We also had 9 wonderful chilis. Home brewers tend to be good cooks; and it showed again at our February meeting. Allen Tracy won with his recipe, and there was a three way tie for third between Ethen Allen, Nancy Gold, and Craig Frump.



**Matt Brynildson: Head Brewer at Firestone**

By the time this comes out, we will have had a club brew at Firestone Walker. We all know they are one of the largest, best, and most prestigious craft breweries around. Their head brewer, Matt Brynildson, told Falcon Alan Tracy he wanted to brew with the Falcons. He even let us choose the recipe. We brewed a huge 1.120 Brownwine (what happens when a Barley wine mates with an American Brown Ale). The beer will be barrel aged in rum barrels and go into a future Firestone anniversary ale. Special thanks to Allan and Steve Cook for coordinating this and making it happen.

The Southern California Homebrew Festival is still a possibility for 2014. The Surf rider Foundation agreed to be the non-profit sponsor; now it's up to the California Alcoholic Beverage Control Board to decide if that's enough. Some members of the legislature are pressuring them to agree, but the board is still independent. We should know one way or another in a few weeks. Either way; we'll need you to write letters to your senators and assembly people later on when a repeal or modification bill comes before them.

One thing we know will happen for sure is Mayfaire. The contest is on April 26 at St. Martins church in Winnetka. We need judges; you can sign up at <http://competitions.maltosefalcons.com/2014Mayfaire/judgeform.php>. This is our biggest and best known contest of the year. It is the first and most important contest in determining the Sierra Nevada Homebrewer of the Year—many top brewers from all over California enter. Why not you? Mayfaire is also the oldest homebrew contest in the nation; it predates the NHC by several years. The Mayfaire Party will be held on May 17 at the KOA campground in Acton—save that date as well.



CA legislators at Stone with brew master Steve Wagner

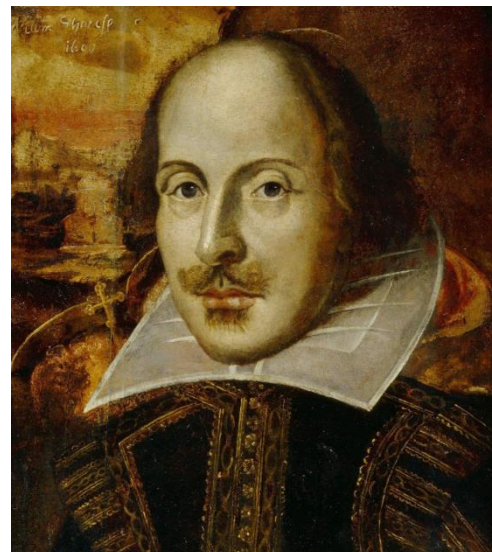


Best of Show Round at Mayfaire 2013.



Jim Moorman at 2013 Mayfaire

*and I will make it felony to drink small beer*



# BOARD MEETING MINUTES

*By Martin Carman*

Board Meeting Agenda—2/18/14 Story Tavern  
150 S. San Fernando Rd. Burbank (upstairs)

- I. Next board meeting date and location
  - Kent's home – March 18<sup>th</sup>
  - Drew's home – April 22<sup>nd</sup>
  - a. Send out announcement to general club
- II. Treasurer's Report
  - Looking good, but we still need to keep a close eye on making sure we have enough to properly fund the 40<sup>th</sup> Anniversary bash.
  - a. "Emergency" expenditures not approved at board meetings
    - Long discussion related to value of purchase before board meeting needed.
    - Email vote carries same weight as vote at a board meeting.
    - Generally board meeting preferred, email by exception.
- III. Webmaster and Grand Hydro
  - a. Theme of month Mead – possibly Irish
  - b. Website migration complete? Yes
    - 1. IV. Newsletter Great quality but delayed
      - Send to board first
      - Encourage others to submit articles.
  - a. How do we get it out in time?
    - Time to completion Dave promised to be not quite as perfect as in the past so the newsletters will get out before the meetings.
  - b. Deadlines
  - c. Who will be submitting articles?
- V. Activities Steve Cook not present
  - a. Anything yet on banquet?
    - 1. Should we be asking "celebrity Falcons" to record video messages for banquet? If so, where should they send them (I'll see Skip Virgilio Friday—also Peter Zien, but he has no Falcon connection)

Yes. Tiffany volunteered to get editing done.

b. Any new swag coming in next few months?

Steve Rosolio's image was selected

1. Glassware
2. Women's clothing Yes, need pre-orders. Teal V-neck & tank tops.
3. Men's clothing

Chris & Steve to bring new ideas to next meeting (opener?)

c. Baltic Porter

1. How are we going to submit recipe(s) to Jeremy?

Drew to email recipe

Jeremy & Izzy to get together

2. Artwork

a. Time to choose from what we've got?

b. Give Jeremy our recommendations?

3. Brew Day

a. Limit on number of brewers. How do we choose?

Drew to ask Jeremy how many can he handle.

Brew Day in April or May

4. How much beer can we get? In what forms?

Suggested requesting 2 half-barrels.

Question on bottling and size of bottles.

d. Firestone brew

1. Special rates for those going up?

\$55/night available at local Motel 6.

2. Any chance we can get a keg or bottles when finished?

Plastic carboy will be available.

e. SCHBF

1. Anything new with AB 1425

Trying to find a non-profit partner.

(Latest news – this may have happened)

2. Any other clubs contribute money?

Drew to coordinate – no money yet contributed.

f. Stone bus trip with the Strand Brewers

Donation to Sam has been made.

- g. Other activities (will start covering Mayfaire next month)

Possible bus trip to Torrance

VI. Publicity

A. Shop brews

1. Recap of Adambier Recipe

Went well. Fully attended

Kent was ill. Details in newsletter.

2. Nancy's women's brew details

Possibly open to men if insufficient women.

### 3. Meads

We have 81 lbs. Sufficient for 3 – 5-gallon batches +  
2 batches – dry & sweet. Testing stepped nutrient additions.

#### a. How will we be picking recipes

Bruce

#### b. Who will be involved with making?

Open brew day @ shop.

#### c. Who will be keeper of the meads

Bruce to coordinate

#### d. How do we make sure they come back to the club (all)

Mead tasting bar @ NHC & 40<sup>th</sup> and club meetings

### 4. Future Shop Brews

First do mid-range beers

Milds at end

Suggested Paul Sedgwick – Oktoberfest John will ask him

## B. Other Publicity

Primarily via Skype

Discussion of who does which show

#### 1. Brewing Network Show

Monday March 3<sup>rd</sup> 6:30PM

#### 2. Beersmith Show

no date yet

#### 3. Radegast Award Submission Yes, we should

##### a. Who will put together?

Kent will shepherd this.

Looking for submissions & suggestions

##### b. What will it include?

Modified Anchor submission

#### 4. Alexis Irvin interview request

#### 5. Other publicity

Graphic novel about homebrewing

Zymergy doing an article about clubs

## VII. Burgermeister

### A. March lunch

Peter making tacos & “stuff”

### B. Chili cookoff recap

When well. 3-way tie for 3<sup>rd</sup> place.

## VIII. Vice President

We have lots of medals.

### A. Doug King

#### 1. Awards go out? This week Including Norman’s BOS?

ERB right to brew?

### C. Mayfaire



Dave & Serena to brew Mayfaire pro-am?

1. Entrée and judge signup active on website?

Ready for website Ed to make it live

2. All listed on BJCP and AHA Website?

BJCP, yes.

3. Any "marketing" effort to encourage entrees?

Discussion on limiting entries & Merlin Cup.

4. Drop off sites?

B3, More Beer Riverside, ERB, Shop

5. More on organization of contest next month (prelims, checkin, etc)

D. Merlin Award trophy

E. Update on LACF. Any Pond response to our "ultimatum".

No news. Ed to talk to her this week.

IX. Membership

A. New Badges

Will contact Nolan Spunt

B. Any other news?

C. Business Cards

Distributed to those in attendance

Cards for David to be ordered with next batch.

X. Barrel Aged Project

A. Kent take responsibility? Cullen? A board member needs to.

Kent will

B. Beer withdrawn and added?

Barrel currently in Monrovia

C. All still cool with Jeremy? Drew/Ed check out? He might need room.

X. Other business

# February Shop Brew

## Dortmunder Adambier

By John Aitchison

On February 16, a number of Falcons got together at the shop and brewed an Adambier. I was the brew leader and was joined by Joel Smith, Art Fitzsimmons, John Coutts, Alex Samovitz, Scot Beidelman, Majd Nima, and Chris Moon. Chris was unofficial, but was there all day and helped a lot.

An Adambier is perhaps the maltiest of all beer styles. Traditional Adambiers stopped being brewed commercially early in the last century. They were huge ales that were fermented cool, had a smoked character, and often barrel aged. This gave them a clean lactic character. It is said that King Frederick William IV visited Dortmund on a hot day and demanded beer. He claimed he could out drink anyone. The locals brought him some Adambier; several hours later he slid under the table where he stayed for the next 12 hours or so.

Hair of the Dog makes on the only regularly available commercial example of the style, Adam. Adam is intensely malty, has 5% peat malt (you read that right) in its grain bill, and probably the biggest, longest lasting head of any commercial beer I've seen. I talked to owner Alan Sprints last summer, he still wears a Falcon t-shirt on occasion and mentioned that the GABF now recognizes Adambier as a legitimate style in their annual competition. If you get up to Portland, their brewpub is a must stop location.

My take on Adambier is to try and produce the maltiest beer I can. Some of us hop heads will make or drink 100+ IBU IPA's. I'm a malt head in the same way. We did everything possible to bring out malty flavors—added melanoidin and Special B malts, German malt (but couldn't get undermodified), used a 90 minute boil, included 75 lbs (60%) munich malt, boiled the first runnings down to thin syrup in a different kettle, and of course employed a double decoction mash schedule with long boils of each decoction. Just in case John Palmer is right, we even added a lot of calcium carbonate—Dortmund water is hard and minerally anyway.

We started the brew at 8AM. I had milled the grain necessary for the first decoction the day before and started it while the water was heating in the main mash. We started the decoction at 122, rested for 20 minutes at 150, and boiled for 20 minutes. Everyone took turns at stirring the decoction. By that time we had started the main mash at 122 and when we combined the two we were in the high 140's. 20 minutes later we pulled the 2<sup>nd</sup> decoction which we boiled as well. We let the shop hermes system raise the main mash to 152 and combined.

There we ran into our only snag—stuck sparge. Don't say a word, Drew. I brought about 8 of my own kettles, and we needed them all to hold the mash. After adding rice hulls, we put the barley back in the lauter tun and the problem was



solved. Decoctions are highly efficient, so we used the entire hot liquor tank and another 6 gallons of water heated on my burners—even then the runoff was 1.030. Too good to waste. We boiled it separately since there was no room in the kettle.

90 minutes and 11 oz of hops later we combined the assorted kettles and chilled the wort. We ended up with a little over 40 gallons of 1.084 Adambier—hit our target gravity on the nose. Alex, Chris, and I made 15 gallons of Sticke Altbier last month, mostly just to produce yeast. I had a half gallon or so of slurry for everyone—my share was fermenting before I got home. Even with the decoctions, long boil, and stuck sparge, we were done by 6:30. Not bad for a beer like this. I'm sure everyone will have an opportunity to taste it—it will be one of the beers at the banquet in October.

#### Dortmunder Adambier

OG-1.084      IBU-37    SRM-19

#### Malt

6    LBs    Liquid Malt Extract

75   LBs    Light Munich Malt

2.5   LBs    Aromatic Malt

3.5   LBs    Special B Malt

35   LBs    German Pilsner

3    LBs    Melanoidin Malt

5    LBs    Bamberg Rauch Malt

#### Hops

5 oz.    Magnum leaf            16 AA            60 min

6 oz    Tettnanger pellet        5.2 AA            15 min

#### Water

Woodland Hills tap water run through chlorine filter with Randy Mosher's Brewwater Dortmund water profile for 20 gallons (Calcium carbonate, gypsum, Epsom salt, salt)

#### Yeast

White Labs German Ale Yeast from Sticke Alt slurry

# *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. Glenoaks 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](mailto:membership@maltosefalcons.com)

You can pay at the meeting, at the shop or on-line through PayPal at <http://www.maltosefalcons.com/catalog/fees>

# Board of Directors

Contact information for each member is on the 2<sup>nd</sup> page on the left side.

## The President



Got a problem, a suggestion that doesn't fit anywhere else? Talk to this guy.  
John Aitchison.

## Vice President



Questions about a Competition? Ed Kochanowski is the man to talk to.

## The Secretary



She is in charge of maintaining our club history.  
Irene Kaplan

## The Treasurer



Got some money? This guy will take it off your hands.  
Kent Fletcher.

## Publicity



He sets up the shop brews and does all of our publicity. Matt Myerhoff

## Membership



He hands out cards and maintains our membership lists. Martin Carman

## Activities Director



This is the guy who make things happen for the club: Steve Cook

## Newsletter Editor



Want to submit an article? Get it to this guy! David Uhl!

## Grand Hydrometer/Webmaster



Got a technical question about beer or the web-site. Drew Beechum!

## Burgermeister



When drinking, it's important to be well-nourished. Peter Sheppard

## Associate Members



Chris Moon  
Activities



Tiffany Fairbrother  
Burgermistress



Cullen Davis  
2<sup>nd</sup> Vice-President

## Home-brew Competition Schedule

### March

**01**

[Romancing the Beer 2nd Annual Homebrew Comp](#)

Thousand Oaks, CA  
Contact: Tim Kazules  
Phone: (805) 870-5109  
Entry Fee: \$7.50  
Entry Deadline: 02/14/2014

**15**

[World Cup of Beer](#)

Oakland, CA  
Contact: Caleb Shaffer  
Phone: (510) 499-5561  
Entry Fee: \$9  
Entry Deadline: 02/12/2014

**23**

[Battle of the Brews -- Craft Cup Homebrew Competition](#)

Santa Rosa, CA  
  
Contact: Evan Lobisser  
Phone: (541) 221-0079  
Entry Fee: \$6 per submission  
Entry Deadline: 03/01/2014

**29**

"Battle of the Brews Craft Cup"  
Presented by Active 20-30 Club Santa Rosa #50  
Santa Rosa, CA  
Contact: Brandon Reed  
Phone: (760) 809-2636  
Entry Fee: Waived for all commercial brewers  
Entry Deadline: 01/18/2014

### April

**04**

[AHA National Homebrew Competition 1st Round, San Diego, CA](#)

San Diego, CA  
Contact: Jenny DuRose  
Phone: (831) 419-3650  
Entry Fee: \$14  
Entry Deadline: 03/17/2014

**13**

[18th Annual Chico Homebrew Competition](#)

Chico, CA  
Contact: John Abbott  
Phone: (530) 345-9656  
Entry Fee: \$7  
Entry Deadline: 04/05/2014

**19**

[Bridging the Gap Pro-Am](#)

Winters, CA  
Contact: Ricky Burnett  
Phone: ((530) 304-0147  
Entry Fee: \$8 per submission  
Entry Deadline: 04/05/2014

**26**

[Maltose Falcons Mayfaire](#)

Los Angeles, CA  
Contact: Ed Kochanowski  
Email: vicepresident@maltosefalcons.com  
Entry Fee: \$8 per entry  
Entry Deadline: April 11

### May

**03**

[Mother Earth's Rhythm & Brews Home Brew Competition](#)

Vista, CA  
Contact: [Joelle Khannakhjavani](#)  
Phone: (760) 726-2273  
Entry Fee: \$7  
Entry Deadline: 04/20/2014

**17**

[OC Fair Homebrew Competition](#)

Costa Mesa, CA  
Contact: [Julie MacRae](#)  
Phone (714) 708-1555  
Entry Fee: \$5  
Entry Deadline: 05/02/2014

**29**

[California State Fair Homebrew Competition](#)

West Sacramento, CA  
Contact: [David Teckam](#)  
Phone: (916) 236-8407  
Entry Fee: \$12 per submission  
Entry Deadline: 05/15/2014

**31**

[San Diego County Fair Homebrew Competition](#)

Del Mar, CA  
Contact: [Katie Phillips](#)  
EmEntry Fee: \$10 per entry  
Entry Deadline: 05/07/2014

# A SUPER important Competition Announcement

## 2014 Mayfaire Homebrew Competition

The oldest homebrew club in America invites to you to enter the oldest homebrew competition in the world! Best of Show will be brewed at Ladyface Brewery!!!

### [The 36th Annual Maltose Falcons Mayfaire Homebrew Competition!](#)

#### [\(AHA and BJCP Sanctioned\)](#)

Registration closes at midnight on **Thursday April 10, 2014**, all entries are due at the pickup site by **Friday April 11, 2014**. The entry fee is a low \$8 per entry. All entries **must** be paid on-line via credit card or PayPal.

The style guidelines for this competition will be the [2013 Maltose Falcons Style Guidelines](#).

As you may know, the Mayfaire competition is one of the three qualifiers for the:

#### **Sierra Nevada Homebrewer of the Year Award.**

Also! The Best of Show winner will have their beer brewed by the [Ladyface Ale Companie](#) and entered in the Great American Beer Festival Pro/Am competition!

[See the complete Rules for the 2014 Mayfaire competition!](#)

Judging will take place on **Saturday April 26, 2013 9:00 AM** at  
2014 Mayfaire Homebrew Competition

**The oldest homebrew club in America invites to you to enter the oldest homebrew competition in the world!**

Judging will take place on **Saturday April 26, 2013 9:00 AM** at

[St Martins in the Fields Church](#)

[7136 Winnetka Ave](#)

[Winnetka CA, 91306](#)

#### **Mail / Main Drop off:**

2014 Mayfaire Homebrew Competition  
The Home Wine, Beer and Cheese Making Shop  
22836 Ventura Blvd. #2  
Woodland Hills, CA 91364

or

#### **Additional Drop off sites:**

Culver City Home Brewing Supply  
4234 Sepulveda Blvd  
Culver City, CA 90234

or

Eagle Rock Homebrew Supply  
4981 Eagle Rock Boulevard  
Los Angeles, CA 90041

or

MoreBeer Riverside  
1506 Columbia Ave Riverside, CA

Event Date:

Saturday, April 26, 2014 (All day)

#### **Mail / Main Drop off:**

2014 Mayfaire Homebrew Competition  
The Home Wine, Beer and Cheese Making Shop  
22836 Ventura Blvd. #2  
Woodland Hills, CA 91364  
Or

#### **Additional Drop off sites:**

Culver City Home Brewing Supply  
4234 Sepulveda Blvd  
Culver City, CA 90234

or

Eagle Rock Homebrew Supply

4981 Eagle Rock Boulevard

Los Angeles, CA 90041

or

MoreBeer Riverside

1506 Columbia Ave Riverside, CA

Event Date:

Saturday, April 26, 2014 (All day)

# HOME BREWER PROFILE

Unfortunately, with the very short month, I was unable to do a home brewer profile. So I figured I would just put in the recipes for the winning chili and the winning Baltic Porter. Next month, I'll be profiling Israel Arrieta, winner of the 40<sup>th</sup> Anniversary Baltic Porter contest. Here is his recipe.

**ISRAEL ARRIETA'S BALTIC PORTER** for the Maltose Falcons 40th Anniversary Party. It's a simplified version of my Bigger Baltic Porter recipe but keeping to the essences of the style. Gold Medal at 2014 Doug King Memorial Competition for Class 14 Northern European Strong Beers

Brewed By: Israel "Izzy" Arrieta

Brew Date: 12/01/2013 Brew Type: All-Grain

Beer Styles: Baltic Porter

Batch Size: 5.0 gallons Boil Time: 90 minutes

Original Gravity: 1.073 O.G.

Final Gravity: 1.018 F.G.

ABV: 7.1% ABV

IBUs: 33.0 IBUs

SRM: 22.0 SRM

Malt/Grain/Sugar/Extract:

10.5 lb (74.3%) Vienna Malt  
2 lb (14.2%) Organic Munich  
1 lb (7.1%) German CaraMunich I  
4 oz (1.8%) Chocolate Wheat Malt  
4 oz (1.8%) Special B - Caramel malt  
1 oz (0.4%) Carafa® TYPE III  
1 oz (0.4%) British Black Patent

Mashing Instructions:

158 for 1 hour

Hops:

1.5 oz (60.0%) Saaz (5.0%) - added during boil, boiled 60 m

1 oz (40.0%) Saaz (5.0%) - added during boil, boiled 15 m

Yeast:

**WYeast 2112 California Lager™**

This strain is particularly well suited for retaining lager characteristics at ale temperatures while producing malty, brilliantly clear beers. I thought this yeast would be perfect for this Baltic Porter.

Fermentation was 10 days @ 60 Degrees. Secondary was 4 days @ 68. Kegged and kept Cold (42 degrees).

Special Instructions / Notes: Love and Pride for the MF





**ALLEN TRACY'S SMOKED BBQ CHILI** took first place at the Feb. Chili Cookoff. It's fairly complicated and expensive so I only make it once or twice a year. One batch has never been the same as I add things while cooking to taste. It's easiest to add all ingredients to a crock pot and cook until desired texture.

Ingredients:

- 2-4 Tablespoons Amazing Ribs Chili Powder from scratch (follow the link. Also printed at the end of this article if the link goes dead.
- 1 - 2 Packets of Sazon Goya to taste
- 1 large white onion chopped
- 2 garlic cloves diced
- 1/2 - 1 can stewed tomatoes
- 0.5lb - 1lb uncooked pork sausage
- 3-5 slices thick cut bacon smoked
- 2-4lbs Tri-tip smoked
- 1-3lbs Pulled pork
- 1 can beef broth
- 3 pints homebrewed Baltic Porter
- 1 can El Plato brand Mexican tomato sauce (yellow can)
- 1 chipotle pepper canned in adobo sauce chopped
- Willow Ranch BBQ Sauce
- Jim Beam BBQ Sauce
- 1/2 bag of tortilla chips



### The Meat:

First I started by making the pulled pork myself by smoking a pork shoulder for 4 hours and cooking a total of 18 hours using a homemade rub. Then Ethen Adams brought over super thick cut bacon and smoked that for 1.5 hours with a homemade rub for himself but left me some, I cut that up into small squares. I then took a Rancher's Reserve tri-tip and smoked it for 2 hours on really low heat so it wouldn't cook all the way through, no seasoning, I cut it up into small squares. The pork sausage was seared in a pan along with the bacon to get some of the fat into the pan. I do all of this over the course of a few weeks to a few months.

### The veggies:

Cook the chopped onions in the leftover fat from the sausage and bacon  
Stewed Tomatoes - normally I make this without any tomatoes but the El Plato tomato sauce alone can be too spicy for some

### The Beer:

Brew a porter or stout. Actually the batch I made last year I used Firestone Walker's Parabola but the alcohol content was a little high, better to use a lower alcohol porter/stout. This year I poured in 1/3 bottle Bourbon County Bourbon Stout.

### BBQ Sauce:

Willow Ranch is a restaurant near my family's farm and they make a killer BBQ sauce that's a little on the sweeter side. Jim Beam BBQ sauce is a lot more smokey. I usually add about 1/3 sweet and 2/3 smokey BBQ sauce. About 2/3 through the cooking time start out light and add the sauce throughout the rest of cooking process to balance out the flavor to your liking.

### Chips:

I use tortilla chips to thicken up the chili which allows me to add more beer and/or beef broth at the beginning and hit the desired thickness when all of the ingredients have a good flavor.

Good Luck!

### Amazing Ribs Chili Powder:

Editor's note: Because links go dead all the time, I am reprinting the recipe and article that Allen used. The original recipe is continued in its entirety on the next page.

## Make Yer Own Signature American Chili Powder, Pahdna

**"You know how to make Mexican chili?" Stosh inquired. "Stick an ice cube up his keister." From the novel I sailed with Magellan by Stuart Dybek**

By [Meathead Goldwyn](#)

American chili powder (with an "i") is to Southwestern American cuisine as curry powder is to Indian cuisine. Chili powder is an American spice blend made with ground [chile peppers](#) and other herbs and spices, and curry powder is also a blend of spices. Like curry powder, the actual blend can vary significantly from producer to producer. Both carry some heat, but there the resemblance ends. The flavors are very different.

The best American chili powders have multiple layers of heat and complexity that come from different kinds of chiles. It can be used in many recipes, from tacos to barbecue sauces, but it is the core of *Chili Con Carne* (chili with meat), the classic cowboy chuck wagon trail stew.

This is important, especially to readers in other countries: American chili powder is very different than chile powder (with an "e") in Mexico and most other countries.

In most other countries, chile powder is simply ground hot red chiles, usually just one cultivar, but occasionally more, and it is much hotter than American chili powder. In Mexico, if you mix chile powder with other herbs and spices it is called salsa en polvo (thanks to reader

Here's a simple recipe that beats the snot out of anything you can buy in a jar. It is a great opportunity for you to make your own signature spice blend. Want to add more chipotle or garlic powder, I won't stop you. Dried Scotch Bonnets? Why not?

Salt is almost always a component of commercial American chili powder in the US, but I have left it out of mine. I normally leave the salt out of my spice blends so I can use them on brined meats without oversalting them. Remember, you can always add salt, but you can't take it away. As background for this recipe, read my article, The [Zen of Chiles](#).



CHIPOTLE



ANCHO

Ancho is the backbone of most American chili powders because they are mild and have a unique raisiny/prune flavor. Chipotles are smoked jalapeños with significant heat and elegant smokiness. Pasillas are between the two in heat, and chocolatey, but they are harder to find so if you can't locate any, just add more ancho. Sweet paprika is made from very mild red peppers, similar to the bell peppers we use in salads. Alas, most of the paprika in the grocery has little flavor. Look for a high quality fresh Hungarian or Spanish paprika. Feel free to swap out the other chiles for your favorites. Just be careful not to go too hot. The secret to award winning Chili Con Carne is a American chili powder that is complex and balanced.

You can buy powdered chiles, but the results are better if you grind them fresh. The size and weight of the average pod can vary significantly from store to store and from season to season. To help you plan, here are some conversions that are *sorta* average.

1 ancho weighs about 1/4 ounce before stemming and seeding, and makes about 1 tablespoon and 2 teaspoons

1 pasilla weighs about 1/4 ounce before stemming and seeding, and makes about 1 tablespoon and 1 teaspoon

1 chipotle weighs about 1/8 ounce before stemming and seeding, and makes about 2 teaspoons

## Signature American Chili Powder Recipe

**Preparation time.** 30 minutes

**Makes.** About 1/4 cup

### Ingredients

- 4 tablespoons powdered ancho chiles
- 2 teaspoons dried pasilla chile powder
- 2 teaspoons chipotle chile powder
- 4 teaspoons sweet paprika
- 1/4 teaspoon cumin powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried oregano, crumbled
- 1 teaspoon ground black pepper

**About the peppers.** *These chiles are all dried peppers as shown in the picture. Pasilla is a dried chilaca. Ancho is a dried poblano. Chipotle is a dried smoked jalapeno although sometimes chipotle is in a can with a sauce. Do not buy fresh peppers unless you have a way to dry them. You can use your own blend of other chiles if you wish. I think these create a complex blend that is not too hot.*



### Method

1) Start by putting the whole chiles in a 325°F oven or grill (indirect heat) for about 10 minutes or until they are no longer flexible and they crumble easily. Leave the oven door or grill lid open a bit so you don't knock yourself out with pepper gas when you open the oven (don't ask how I learned this).

2) Cut off the tops of the chiles with scissors and shake out the seeds. Poke around in the chile with a knife to get the rest. Don't worry if a few get left behind. With the scissors cut the chilis lengthwise into two halves, and then into chunks about 1" square. Grind the chunks in a spice grinder, coffee grinder, blender, or food processor. I usually use my coffee grinder, but remember to clean it thoroughly when you are done or you'll spend the night on the couch (don't ask me how I learned this). Let the cloud of dust settle in the grinder for several minutes before you remove the top or your cries of pain will be heard blocks away (don't ask me how I learned this).

3) Pour all the powdered ingredients in a bowl or jar and stir them all together. The blend will still be useable for about a year, but the freshness and potency slowly declines.

*This page was revised 5/19/2012*

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

## MARCH 2014

2 – March Meeting

9 – Shop Brew- Steve Cook will be showing us how to make his award winning hefe.

23 – Shop Brew – Nancy Gold will be leading an all-woman shop brew, IPA's of March. I wonder if I can pass as a woman if I shave the goat and put on a dress....

25- Kegging Class

## APRIL 2014

6 – April Meeting

10 – Registration closes for MayFaire Homebrew Competition.

11 – Mayfaire entries due at pick-up locations.

26 – Judging for Mayfaire

## MAY 2014

4 – Mayfaire



**Maltose Falcons Home Brewing Society**  
c/o Home Beer, Wine & Cheesemaking Shop  
22836 Ventura Blvd. Unit 2  
Woodland Hills, CA 91364  
[www.MaltoseFalcons.com](http://www.MaltoseFalcons.com)

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