



BREWS & NEWS

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Hashell Flies Boldly Into His Third Decade

by Drew Beechum

When I first took office two years ago, we started off on our path to this month's 30th Anniversary Banquet. Since then, several of the hard-core brewers in the club have worked together to produce an amazing number of Anniversary Brews. Now is the time for us to enjoy the fruits of our labors. Read on for details regarding the party. But first... grab a keg... grab a seat and let's go road-tripping!

Angel City Tour Bus – October 3rd (Bus 11AM; Party 12PM-4PM)

Michael Bove, Falcon and Brewer/Owner of Angel City Brewing, is preparing to open the doors to the former Southern California Brewing for a bit of fun and festivities. Michael has arranged a solid deal for us: \$15 gets you a sandwich, a pint glass and all of the Angel City Beer you need to slake your thirst!

The Falcons are also chartering a bus to make things easier. Our bus will be departing the Shop in Woodland

Hills at 11AM with a stopover at the Culver City Homebrew Shop to pickup West Siders and members of Pacific Gravity. There will be beer on the bus. So for \$10 you get a nice comfortable safe ride on the bus and even more brew for the enjoying. Email me or Gregor if you're going to be coming along.

30th Anniversary Party – October 9th – 6:30 PM on

Now here's the party you've been waiting for and we've all been working for. Jim has the finer details later on in the newsletter, but for those of you needing the main details. Tickets are on sale at the Shop for \$45 until the 6th. After that tickets jump to \$50, so give John D a call at the shop 884-6465 and get your tickets now. Your ticket buys you dinner, beer, band, presentations and a small grab bag of goodies for your memories.

The club will start setting up in the
See "President" (continued on page 4)

Hat Trick—The September Shop Brew

by Cullen Davis

On a whim, inspired by a visit to Four Points Sheraton by the brewer of Fuller's Beers, President Drew and I decided to go ahead and try for a formidable but oddly practical three beers from one mash. At Fuller's they call it "parti-gyle" (The Fuller's

guy pronounced it like "guy-lee") brewing and they turn out at least five different beers from one mash by blending parts of the three separate runnings gathered from the mash. For example, the first runnings can be used by itself to make their Vintage Ale, or blend it with some of the second runnings and make IPA, or with some more and make ESB. Use the second runnings alone to make Fuller's London Pride Special Bitter (or Best Bitter or Pale Ale or whatever). They use the third

See "Hat Trick" (Continued on page 5)

Inside this issue:

<i>Brews & News Currents</i>	2
<i>30th Anniversary Party</i>	3
<i>September Meeting Minutes</i>	6
<i>Beers for the Ages</i>	7
<i>Phantom Brewer Tip</i>	7

Brews & News Currents by Kent Fletcher

By the time you receive this issue, we will be about ten days from our biggest party in a long time, at least in the last five years. We're taking over the Hidden Hills room at the Warner Center Marriott in Woodland Hills. The band will play, the beer will flow, and the food will fill. Remember, if you haven't purchased your tickets yet, you can get them at the Shop for \$45 until close of business on Oktober 5th. After that, you'll have to fork out an additional \$5 each. Also, don't forget that the Shop is closed on Wednesdays.

We have no less than *eight* 30th Anniversary Brews to enjoy. We will of course have lots of Homebrew to stock the taps on the two bars. Hopefully many of you are planning on bringing some of your best efforts. To facilitate setting up the bars, it would be a big help if you could drop your kegs off in the Club coolers behind the classroom before the event. Both of them are

now controlled by external thermostats, so there's no danger of winding up with so many fifty pound beersickles!

Several of us have decided to spiff it up for this occasion by donning Highland attire. That is kilts, with sporan, jacket, et al. We're always hanging out at our fests and meetings in shorts, jeans, tee shirts, sandals, and all other manner of casual (read *sloppy*) dress. But this really is quite a special occasion, and deserves, nay, *demands* that we mark it appropriately! Please consider dressing up the homebrew image just this once. If any of you are interested in renting a kilt outfit, we're getting ours from Clansman Knitwear in Vallejo, you can find them on the web at <http://www.scottishclansman.com>. They'll ship it to you to arrive on the 7th, and then you ship it back on the 11th. Call soon, as there are a lot of Highland Games events this

See "Currents" (Continued on page 3)

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Brewer's Support Network

These knowledgeable and experienced Falcon brewers are part of our new support network. They are available to help you with any brewing related questions you might have, so please feel free to contact them.

Jay Ankeny jayankeney@aol.com 310-545-3983

Bruce Brode, hordeum_vulgare@yahoo.com
310-558-8458

M.B. Raines, beerdiva@ureach.com 818-340-1742

Todd Etzel, toddE10534@aol.com 626-305-9003

Jerry Macala, Macala@greatbytes.com 626-857-9378

Gary Rich, garyrich@smartlink.com 805-252-8633

Biff Tate, wjtate@msn.com 310-397-3309

Brian Vessa, bav@earthlink.com 310-397-8352

Tom Wolf, tom@wolfemail.com 661-296-0872

Currents (Continued from page 2)

time of year, and all of the kilt rental businesses are pretty busy. Although there is one company in Santa Monica that supposedly rents kilts, they never answer the phone and the voicemail is perpetually full.

I also want to add a little note about the Pacific Brewers Cup competition. The PBC is by three local clubs, in a rotation: Long Beach Homebrewers, Pacific Gravity, and the Strand Brewers. Long Beach has the duty this year. This is a comp that all of us should be entering. It's always well run, gets a great turnout of BJCP judges, and you don't have to ship bottles, just drop them off at the Shop! I'm going to enter at least one beer, how about you? *kf*

Maltose Falcons' Board 2003-2004

President, Drew Beechum
abeechum@alum.mit.edu

Vice President, Steve Cook
scook4208@msn.com

Secretary, Paul Sedgewick
secretary@maltosefalcons.com

Treasurer, Greg Van Citters
gvancitters@yahoo.com

Publicity, George Mahoney
moonshadow704@yahoo.com

Activities Director, Gregor Rhethi
generation2k@yahoo.com

Membership Director, Jerry Macala
macala@greatbytes.com

Grand Hydrometer, Cullen Davis
ctdfalconer@iols.com

Burgermeister, Sean Donnelly
snapo@mediaone.net

Newsletter Editor, Kent Fletcher
kfletcher@socal.rr.com and
fletcherhomebrew@yahoo.com

Webmaster, Drew Beechum
abeechum@alum.mit.edu

Buy Now! – 30th Anniversary Tickets by Jim Kopitzke

It's time to get serious about purchasing your tickets for the upcoming Maltose Falcons 30th anniversary party on the evening of Saturday, October 9, 2004, at the Woodland Hills Marriott – Warner Center. Located in our own backyard, the Marriott provides a great venue for a fantastic evening filled with food, beer, music, and a great group of passionate beer lovers. Tickets may be purchased at the Shop, or by emailing me at anniversary@maltosefalcons.com. Ticket prices for this historic event are \$45 through Oktober 6th, \$50 thereafter.

The Falcons have already had some awesome parties this year at Mayfaire, Sunfest, and the National Home Brewers conference, but this event is sure to top them all. For the price of admission, you will have an opportunity to taste over twenty different home brews, including several commemorative beers brewed especially for this event, enjoy a wonderful beer cuisine dinner inspired by our own Burgermeister Sean Donnelly, reminisce with past and present Falcons, dance along to the sounds of the Maltose Falcons Brews Band, and experience a few more surprises we need to keep under wraps.

As part of the dinner entertainment, Jay Schevek has graciously offered to prepare a slide presentation to highlight the history of this great club. If you have any pictures that you would like to have included in the show, please contact Jay at beertvguy@aol.com to make the necessary arrangements. Please include a caption or description of all items so they will be accurately described at the event.

As with all Falcons' events, it is important to party responsibly. Please bring a designated driver or better yet, book a room upstairs at the Marriott. [***at press time the hotel had no rooms available, ed***] *Thirty years!!!* That's a remarkable accomplishment, and something we should all be proud of. Get your tickets now to experience the party the Falcons will be talking about until the 40th! See you there! *jk*

President (Continued from page 1)

Warner Center Marriott Hidden Hills Room at 3 pm. Hidden Hills is to the right of the lobby. If you have time and the gumption, we need just a few people to help us set up the bars, etc.

Jim Kopitzke is putting together a great program. Come and enjoy his hard work! Oh and remember, the dress code is pants at least. If you're not a fan of pants, you can always wear a kilt!

Shop Brew: FrankenAle – October 17th – 10:00

Board Member newbie, George Mahoney, has threatened the sanity of the extract/mini-mash brewer with "Return of the FrankenAle." If you remember the brew, this is the beer that George kept feeding more sugar into the batch until he reached an equivalent original gravity of 1.230.

For any of you folks who are closet extract brewers or just want to see how you too can make a crazily stupid 20+% Belgian Oddity, stop on by. This is a great opportunity to check out a new man at the helm. Also, any extract brewers who have questions really should stop by and ask questions.

Reminder: California State Homebrew Competition / Anchor Competition

Don't forget that coming up sometime in the last week of October/ first week of November will be the San Andreas Malts California State Homebrew Competition. Details of the contest haven't been announced yet, but we should send some judges up the pike to go enjoy some time in the Bay and judge our beers.

Remember this is a bit of an odd competition with regards to styles and rules. The club will have 3 entry slots per style. Check out sanandreasmalts.org for last year's competition rules. This is a very important part of the Anchor California Homebrew Club of the Year competition.

Maltose Falcons Board for 2004-2005

Our annual exercise in democracy (which occasionally includes shanghaiing unsuspecting members) went smoothly with less hair tearing than

usual. Here is the lineup for the next year:

President:	Drew Beechum
Vice-President:	Steve Cook
Treasurer:	Gregg Van Citters
Secretary:	Paul Sedgwick
Membership Director:	Jerry Macala
Publicity:	George Mahoney
Burgermeister:	Sean Donnelly
Grand Hydrometer:	Cullen Davis
Newsletter Editor:	Kent Fletcher

Your board hopes to serve plenty of good beers and to avoid absconding with too much of the club treasury. Thoughts for the upcoming year include a return to our bus tripping ways. Be sure to give your thanks to our outgoing board members, John Aitchison, Bruce Brode and Steve Caselman.

Congratulations!

Dean Lynn – Our old man, who is constantly reminded by the club of our love for him, has been cleaning up at several competitions with his meads. The latest victim is the Tulare County Fair, where Dean took first and second in meads. In addition, Dean's Traditional Mead took the whole match, also winning Best of Show.

Falcons in Zymurgy Again!

Last month's issue of Zymurgy had a big summary of the AHA Conference in Vegas. Among the many mentions of things Falcon were descriptions of the club bar, the Four Seasons on page 13 (Go Jim K and me!), and a picture of the "Slots O' Hops" Slot Machine on page 24 (Go Kent!).

In a separate article on the National Homebrew Competition, the winning recipes of Tom Wolf (the first recipe featured!), George Mahoney and Craig Shapland are featured. In case you haven't heard, Tom won in American Lagers for his version of "Dougweiser," George won Belgian & French Ale for his "Sorval" Belgian Specialty, and Craig won in the New Entrant category for his "Fat Bastard 'Wee' Heavy." George and Tom both have their mugs splashed on the page with their recipes, but unfortunately Craig's smiling visage is not in evidence. Check it out! *db*

Hat Trick (Continued from page 1)

runnings alone to make their Chiswick Bitter, the lightweight of the bunch, named for the brewery's home town near London. Based on my results with experimenting with these methods, I am inclined to think that these three runnings are not all of the same volume. Of course, the first runnings is very sweet, and the second of medium strength, but if equal volumes are run, the last one comes out at very low gravity indeed. It ends up not even strong enough to make a mild ale. I think that the first two runnings are smaller in volume than the last, so they can start the last runnings with enough sugar left in the grain to make a decent bitter ale. This makes sense, of course, because it will also be the lightest, cheapest beer, as well as the one consumed in the largest volume. This is the beer that the pub-goers sit and slurp pint after pint of. I'm sure I don't speak for all Falcons, but I wouldn't want to try that with an ESB.

I came to the shop equipped with some Fuller's London Pride and ESB, because it takes beer to make beer. John (I'm sorry I forgot your last name. Nice guy, I shoulda remembered.) and David Uhl showed up to help out and see if there was anything to learn (first lesson, glass thermometers can break). Our brew session was designed to end up with three different beers of equal volumes and different strengths. This was achieved with only a little blending of the first and last run parts. The first part was predictably strong, weighing in at around 1.100, the second part was dead-on for my desired Special Bitter at 1.045, and the last third sluiced out at a paltry 1.015. This is why I think that the cutoff points are different at Fuller's. I set the middle portion on to boil and began blending back and forth between the first and last until I got 1.060 for my ESB and 1.036 for my Bitter. I think that I underestimated the efficiency of the system, since I had to flow in a little water from the HLT to make the gravities come out right. Now, you might be wondering at this point if there is an easy way to figure out how much grain to mash if you know you want to make different batches of beer from one mash. Indeed there is. Back in January of '01, we used a similar method to make an Old Ale and Mild Ale at the shop. Look up



Brews & News 1/01, to find a simple formula to calculate a grain bill (This info also appeared in *Brewing Techniques*, Mar./Apr. '94, courtesy Randy Mosher). I'll not republish the math right now, but I'll email it to you if you ask. Once I got the gravities all sorted out, we put them all on to boil and timed out the hop additions. I used two extra propane burners behind the shop so we could have them all cooking at the same time. Of course, they all came to boil at different times, so I jotted down the three hop additions for the three boils at their respective times. Staggering the boils was handy because instead of trying to dash about, adding hops right and left, preventing three boilovers at the same time, I could casually saunter from pot to pot, tossing pellets like some bleary-eyed, beer-addled hop fairy. The varieties of hops we used were all English: Target, Northdown, and Challenger. The Bitter got Northdown additions at 60 and 15 minutes and a Challenger addition at 5 minutes. The Special Bitter got Target and Northdown for 60 minutes, Northdown for 15 and Challenger for 5. The ESB got Target and Northdown at 60, Northdown and Challenger at 15 and Challenger again at 5 minutes. Why only those three hops? Because that's what Fuller's does. We chilled and pitched some yeast slurry of an English variety that Drew retrieved from an earlier brew.

This is what I like about the English approach to brewing (aside from the beer itself); it has elegant, built-in economies that have become traditions. It's a lot easier to manage three hops than a giant hop library like you might see at some of the bolder craft-breweries. They also keep it simple by using one yeast strain. The single mash for several beers is a method born out of a strong sense of practicality. I'm a huge fan of the anything-goes attitude amongst some of our favorite craft-brewers, but I can't help but admire the simple elegance that gives us a basic English ale.

My heartiest thanks go out to those who helped and attended this brew session. I'll raise a pint (when it's done) to David, John, Matt, Kent, another John, another fellow whose name escapes me, and of course Drew. *cd*

General Meeting Minutes September 12, 2004

By Paul Sedgwick

After a couple of months on the road, we returned to the Shop for the September meeting. We started out with a group of about 30 Falcons when the meeting started at 1:30 PM. The crowd continued to grow over the course of the afternoon, peaking at about 50.

The style of the month for September was smoked and wood aged beers. Our Grand Hydros provided us with an excellent assortment for our tasting pleasure. From Firestone Walker we had the Double Barrel Ale and the Reserve Ale Porter. We sampled an oak-aged IPA from McTarnahans. We had some Smoked Porter from Stone and the Anniversary X Ale from North Coast Brewing Company. No tasting of smoked beers would be complete without a Bamberg Rauchbier, so we finished up with the Schlenkerla Rauch Marzen. For their last official duties as Grand Hydrometers, Bruce and John treated us all to some Rodenbach Grand Cru.

Next up on the agenda was lunch. Chef Sean provided us with a tasty meal of meatloaf, garlic parmesano reggiano mashed potatoes, peas and carrots. Those who cleaned their plates were rewarded with lemon bars for dessert.

After lunch, it was time for our annual elections. Although he was nominated for each and every position on the Board, Tom Hamilton failed to secure a single vote. In a rare show of bipartisan support, the following members were unanimously elected to the Board for the coming year:

[see *Drew's article*, ed]

Congratulations to all the new and returning Board members. Thanks also to our retiring Board members: Steve Casselman, John Aitchison, and Bruce Brode.

Michael Bowe will be hosting an open house on October 3 from 1-4 PM at the Angel City Brewery in Torrance. \$15 gets you a Tri-tip sandwich, a pint glass and plenty of Angel City Beer. If there is enough interest, we will charter a bus from the Shop. Check the Yahoo! Message board or contact Drew Beechum or Gregor Reti if you are interested.

Bruce Brode is now the Chairman of the California Homebrewers Association. The next Southern California Homebrewers Festival will be held April 30th 2005 at Vail Lake Resort in Temecula. Art-work submissions are needed for T-shirts and glasses. The top 5 will get free admission to the festival. Details should be available soon at www.calhomebrewers.org.

Starting in late October there will be a Beer Judge Certification Program (BJCP) class held in Culver City. Classes will be held on Tuesday nights. The BJCP exam is scheduled for January. Anyone interested should contact John Aitchison, Bruce Brode or Carl Townsend of Pacific Gravity.

For our homebrew tasting this month we enjoyed an IPA "Light", a Rauchbier and a Smoked Doppelbock from John Aitchison. Kent Fletcher brought his Elkwood Wheat II. Cullen Davis provided his Wood Aged Cider. We also had a Toasted Oat Smoked Porter, which was a shop brew. The Porter was chosen as our entry into the AHA Club Only Competition. The meeting was adjourned at about 5:00 PM.

Board Meeting Minutes 9-20-2004

By Paul Sedgwick

This month's board meeting was held at 7:30 P.M at the Red Lion Tavern. In attendance were Drew Beechum, Jim Kopitzke, Steve Cook, George Mahoney, Greg Van Citters, John Aitchison, Paul Sedgwick, Gregor Reti, Kent Fletcher and Cullen Davis.

First up was the financial report. Greg indicated that the treasury continues to be in good shape. Tickets for the 30th Anniversary are selling well.

The main topic of discussion was the upcoming 30th Anniversary Party on October 9th. Phil Baxter, Alex Puchner and Steve Grossman have indicated that they will be attending the party. Sean will contact the Catering Manager at the Marriott to discuss plans for the meal. Gregg and Drew are scanning and indexing all the old Falcons Newsletters. Each attendee will receive a CD with the newsletters, a bottle of Hashiell 10, and a commemorative pint glass. Eric Sena is working on the glasses. Cold storage for kegs will be

See "*Board Meeting*" (Continued on page 7)

Board Meeting (Continued from page 6)

available. Contact Jim Kopitzke if you plan to bring beer to the party. We will be able to start setting up the room at 3:00 PM. The party will start at 6:30. All board members were asked to show up early to help set things up. The meeting was adjourned at 9:15 PM. *ps*

Beers for the Ages: The 30th Anniversary Beers

As we approach the end of our long journey to the 30th Anniversary Banquet, I'd like to take a moment to reflect upon our longest running project, the 30th Anniversary Beers. Thanks to our many brewers and the folks at BJ's, Freshops, Great Beer Company, John Aitchison and John Daume, who all donated ingredients, time and supplies to this project. Thanks also to MB Raines for submitting the winning Hashell 10 recipe and to Eric Sena for designing a series of labels for each beer, and also to Cullen Davis for the Double Down label.

A Quick Look Back at the Beers:

Here they are with names of brew leaders and listed in order of brew date. Of course, many other Falcons helped to brew these beers, and you know who you are,

1. **Adambier/ Eisadam – John Aitchison & John Rasmussen (November 2002)**
2. **Old Smokey Barleywine – Tom Wolf & Richard Webster (February 2003)**
3. **Damn Heavy – Drew Beechum, Mick Deering, Kent Fletcher (June 2003)**
4. **Falkenator Doppelbock / Eisbock – Bruce Brode (August 2003)**
5. **Barbara's Mead – Bruce Brode (Sep. 2003)**
6. **Hashell 10 – MB Raines and BJ's Brewery, with a kindly keg assist from Great Beer Company (December 2003)**
7. **Imperial Pils / Bohemian Pils – John Aitchison & John Rasmussen (July 2004)**
8. **Double Down Double IPA (Cask Version) – Drew Beechum & Kent Fletcher (September 2004)**

All of these beers (except the Bohemian Pils) have been bottled in sets of five 1.5L Champagne mag-

nums. The intention is that periodically over the next five years, the Club can break out a bottle to celebrate the good times and memories. As always, recipes for each of the beers can be found on the Falcons web site. *db*

Phantom Brewer Tip: Forced Ferment Testing

We've all had that moment of panic and doubt. You brewed a beer that's stuck up higher than you'd like. Was the beer just not as fermentable as you'd thought? Maybe you mashed warm, maybe your extract is poorly fermentable or maybe the yeast is in poor health.

One important data point to obtain is the brew's absolute terminal gravity. In professional breweries this information is known for their brews and the way to find it is the classic Forced Ferment Test.

To perform the test, you need a sanitized growler or flask and a pint of wort, just after pitching the yeast is best. Ideally you should have a magnetic stir plate (that you use for your yeast starters, right?). Place the pitched wort sample into the growler covered with foil and stir on high for 2 or 3 days. Measure the gravity. This is your absolute minimum terminal gravity. If you don't have a stir plate, you should swirl the sample as often as possible.

A ferment that is ideal for producing flavorful beer will probably never hit this absolute gravity, but it should come within a few points. If your beer isn't at the end of primary you might want to consider re-pitching the brew with fresh yeast.

If you have a stuck brew, try removing a small sample and performing a forced ferment test on it with fresh yeast and nutrient. This will let you know if you should re-pitch the beer to bring it down further or if the beer is high by nature.

The Phantom doesn't do this test on every batch of beer brewed, but if the beer is made with an unusual technique, ingredients or a high starting gravity the results are great to have. *tpb*

Membership Renewal

Cut out or copy, fill out and mail this form to:

Maltose Falcons Membership C/O
The Home Beer, Wine & Cheese Making Shop
22836 Ventura BL #2
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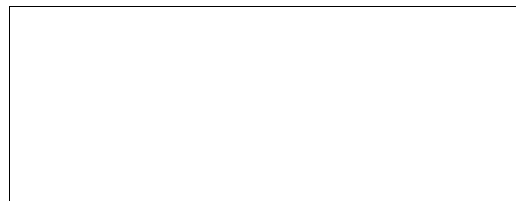
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Coming Events:

- ♦ *Angel City Open House: Sunday, Oktober 3, Noon–4:00 Why drive, take the Falcons Party Bus!*
- ♦ *BJ's WH Beer Appreciation Night Oktober 6th–Oktoberfest Beers!*
- ♦ *Judging for the Pacific Brewers Cup, Saturday, Oktober 9th, Rock Bottom Brewery in Long Beach*
- ♦ *Maltose Falcons 30th Anniversary Party: Oktober 9th, at the Warner Center Marriott, buy your tickets soon! See details inside*
- ♦ *Oktober Shop Brew on Sunday, Oktober 17th*



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