



The Hopline

The newsletter of the Crescent City Homebrewers Club

Volume 30

January 2019

Issue 1

Next Meeting: January 2, 2019 at 7 p.m.

Location: Deutsches Haus, 1700 Moss Street, New Orleans, LA 70119

Next Meeting: January 2rd at the Haus!

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President's Address

– Hector Meier

As we commence the new year I am excited lead this club and build upon the successes from the previous year. We have some exciting plans coming up, first of which will be to obtain a non-profit status. With that we will introduce more opportunities for educational development for our club, and for the community. As always we will have The Fish Memorial Sausage Fest, bus tour, beer pairing dinner and other exciting events. This is your club, and we are continuously trying to improve and make it better; Therefore, if you have any suggestions, please feel free to contact myself or any board member and have your voice heard. I look forward to seeing you at the meetings.

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Results of 2019 Elections – Presenting the 2019 Officers

Elected Officers:

- President – Hector Meier
- Vice President – Federico Portillo
- Treasurer – Brian Smith
- Secretary – Matthew Ault
- Quartermaster – Will Lambert

Appointed

- DUMBO: Neil Barnett
- Webmaster: Gerald Lester
- Hopline Editor: Gerald Lester

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2019 Dues Due!

Only \$30 for a year of fun and frolic, payable to Treasurer Dan Rodbell, by check (made out to CCH), credit card, PayPal (to mcharbo@tulane.edu) or with that quaint stuff from another era – CASH.

MEMBERSHIP BENEFITS:

- The aforesaid fun and frolic, etc.
- Participation in our BrewOffs. See page 5. You do not have to have ANY brewing experience. Brew-Offs give participants hands-on experience. Other members come to socialize. Wort is \$25. Lunch is \$10.
- Participation in our annual sausage making day.
- First shot at a place on the bus for our pub crawls, brewery tours, and other adventures we concoct.
- Members price tickets for our events, when appropriate.
- Free Christmas Party. Guests tickets are \$10.

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Enzymes and Mashing – Whole Grain Brewing

Gerald W. Lester

In the last couple of months I've talked to several of our newer members who have only done extract brewing and have questions about whole grain brewing – so I thought a small article (or maybe a series of them) on the why and how of mashing might be in order.

Mashing can be a single step process (add water and let sit at one temperature) or a multi-step process (add water at one, lower temperature then heat the mash up to higher temperatures – more on this in a separate article). I'll go into both in another article.

Mashing can be a mystical process for first time all-grain or partial mash beer brewers. At its heart, the mashing process uses hot water and natural enzymes to convert complex sugars from malt into simpler sugars that can be readily fermented.

At its essence, mashing converts long chains of starches into much shorter sugar chains. Several enzymes that naturally occur in barley malt play key roles in breaking down these sugars. The process starts during malting when the barley grains are germinated and dried. Beta-glucanase and proteolytic enzymes divide branches of complex sugars into shorter chains.

During the mash, the heavy lifting is done by diastatic enzymes that break down the protein and carbohydrate chains that lock up fermentable sugars. Further, as these starches are heated they become more soluble in water, making it possible to extract the sugars and create the sweet wort extracted during lautering. Crushing the grain before mashing increases solubility making it possible to extract a larger percentage of the sugars and starch.

Here's a summary of the major enzyme groups found naturally in malted barley and their active range:

- Phytase (86-126 F) – Lowers the pH of the mash. Lowering the mash pH has a number of benefits, though a Phytase rest is rarely used by modern brewers.
- Debranching (95-112 F) – Helps to increase the solubility of starches resulting in increased extraction for certain malts.
- Beta Glucanase (95-113F) – Breaks down the gummy heavy starches, which can help improve stability and extraction, particularly for mashes high in proteins and adjuncts such as wheat.
- Pepsidase (113-131F) – Produces free amino nitrogen, which can aid in fermentation.
- Beta Amylase (131-150F) – Produces maltose, the main sugar fermented in beer.
- Alpha Amylase (154-162F) – Produces a variety of sugars, including maltose and also some unfermentable sugars. Mashing at the higher end of this range produces more unfermentables and therefore more body in the finished beer.

For single or multi-step mashes, the main step is called the conversion or sacchrification step. The bulk work of mashing is done by the alpha and beta amylase enzymes, both of which are active to some degree in the normal 148-158F conversion step range.

Mashing at a lower temperature of 148-152F activated more beta amylase, resulting in more maltose conversion. Maltose is the primary sugar preferred by yeast, so a lower mash temperature results in a larger percentage of sugars being fermented resulting in a clean beer finish with higher attenuation, slightly higher alcohol content and less body overall. It does generally take a bit longer for beta amylase to do its work, so a longer conversion step at low temperature is needed.

Mashing at the high end of the range (154-158F) activates alpha amylase, resulting in not only maltose but other unfermentable sugars. Less of the sugars will ferment, leaving lower yeast attenuation and additional body in the finished beer. Alpha amylase completes its work more quickly than beta, so a slightly shorter step time can be used.

While I know I said this was going into steps in another article I thought I'd mention one popular step used by modern brewers -- the dough-in rest (protein rest). Usually done at a temperature between 100-120 F, the dough in allows the grains to soak and saturate as well as allowing the key various lower temperature enzymes to begin chopping up longer chains of molecules. This will generally lower your pH slightly, and improve your mash efficiency by a few percent. Most people seem to recommend a 20 minute dough in at a temperature between 100-112F for maximum impact.

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Sausagefest 2018!

– Stephen Clark

“Fish Memorial”

Sausage Fest And Brewoff

join in the festivities

making approximately

350 lbs sausage & 50 Gallons beer

Scheduled for March 23, 2018!

Steve Clark is SAUSAGE Master and Neil Barnett is taking names for beer.

Location--- Monk's Haus -- Crown Point --Directions – Below

Time: 10:00am till

Flavors: Green Onion, Italian, Chorizo

We may sell spices for the rookies. 3lb units---- bulk or link - Please specify desired.

Cost is \$15.00 per unit --- Including all consumables. (Food & Drink)

Must be present to work or make arrangements for someone to take the goods home!

If you want to trade your now drinkable homebrew for event goodies, we will talk about it.

Sign up sheet at next Meeting. Pay at end of event. If paying by check make out to CCH not Steve or Neil. Open to guys and gals. Questions or additional info Contact Steve scsuds@cox.net or 504-610-7346. Deadline to place order -- February 25th

DRIVING DIRECTIONS

From - Westbank Expy, Marrero, LA

1. Start out going SOUTH on LA-45 S/BARATARIA BLVD (go 2.9 miles)
2. Turn LEFT onto LA-3134 S/LAFITTE LAROSE HWY/LEO KERNER/LAFITTE PKWY. (go 5.4 miles)
3. Turn LEFT onto LA-45/BARATARIA BLVD. (go 1.0 miles to yield sign)
4. Turn RIGHT to stay on BARATARIA BLVD/LA-45. (go 0.6 miles)
5. End at 7967 Barataria Blvd – Crown Point

For GPS users - enter Marrero as city rather than Crown Point

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Brewstock Under New Management!

Oliver Kodner

Brewstock has been bought from Kyle by Brewstock employee, Oliver Kodner, and will continue to operate as the same shop you know and love.

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History of Trappist Beer

Trappist ale has its clear origins with Trappist monasteries.

From the early middle ages, monastery brew houses produced beer throughout Europe both to feed the community and later for sale to fund other church works. The Trappist order, which took its name from La Trappe Abbey in France, was founded as part of the Cistercian order in 1663, though it did not formally separate from the Cistercian order until 1892. The La Trappe Abbey had its own brewery as early as 1685.

Today there are only seven Trappist monasteries that brew beer and six of them are located in Belgium while one is in the Netherlands. The six in Belgium are the most well known, which is why Trappist ales are categorized as Belgian ales. In the late 20'th century, many breweries worldwide started labeling their beer as "Trappist" in response to the popularity of the ales, forcing Trappist abbeys to form the International Trappist Association who's goal is to prevent non-Trappist commercial companies from using the name. They created a logo and convention for true Trappist beers, which must be brewed within the walls of a Trappist abbey by monastic brewers, and the gains must go to charitable causes and not financial profit.

Due to the popularity of Trappist ales, many commercial brewers still brew similar style beers which are typically sold under as Belgian Dubbels and Tripels. (Ref: [Wikipedia](#)).

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Beer Sangria

Ingredients:

- 1 ½ cups white grape juice
- 1 cup vodka
- 1 cup seedless grapes, halved
- 1 crisp red apple, quartered, cored and sliced ¼ “ thick
- 1 orange, quartered and sliced
- 5 – (12oz) bottles of wheat beer, well chilled.

Directions:

1. Combine the grape juice, vodka, grapes, apples & oranges in a pitcher. Refrigerate at least 1 hr. and up to 8 hrs for the flavors to infuse.
2. Fill wine glasses halfway with the grape juice mixture and some fruit. Fill the rest of the glass with beer.



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Orecchiette Pasta with Pale Ale Parmesan Cream Sauce

Ingredients:

- 2 tbs butter
- 2 cloves garlic, minced
- 1 cup pale ale
- 1 cup cream
- 1 tbs lemon juice
- ½ cup parmesan
- ½ tsp pepper
- ½ salt
- Pinch of cayenne
- ½ cup English peas
- 3 cups Orecchiette Pasta
- 1 cup water

Directions:

1. In a pot over medium high heat, melt the butter. Add the garlic and cook until fragrant, about 30 seconds.
2. Add the beer, cream and lemon juice; reduce heat to maintain a simmer. About a tablespoon at a time, add the Parmesan, stirring until melted before adding more.
3. Add the dry pasta, water and peas, simmer, stirring frequently, until pasta is al dente and the sauce has thickened, about 10 minutes. Serve immediately.

Notes: To make this recipe using fresh, not dried, pasta, omit the water.

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Brewoff News and Such for January

– Neil Barnett

“Drink! for you know not when you came, nor why; Drink! for you know not why you go, nor where.”

— Omar Khayyan, *The Rubiyat*

Hey Buckeroo's,

Happy New Year's y'all. Before I get into the events for next year, I would like to quickly recap 2018.

Irish Red, Helles Bock, Rye PA, Saison, ESB, Petite IPA, Stout, Pils, Dunkel, and JAX Bock. Was that quick enough for you? I would like to thank all the Host, Brewmasters, Equipment Movers, Chef's and Grunts who worked so hard to make last year a success. For those of you who did not work hard, you're welcome. We made some really great beers last year, and even had several units left over for other Club events. Well done lads.

The first event next year will be an English ESB with Rico as Brewmaster and Gerald as Chef. This will be on January 12th, and we are still looking for Equipment movers, Grunts, and a host. This is a very popular style, with subtle fruitiness and a good smack of Hops. This was one of the styles that seduced me into becoming a home brewer all those years ago. Don't miss out.

On February 9th, we will be making an Imperial Pilsner. This style works great with either ale or lager yeast. For those of us who have overshot the starting gravity on a Pilsner or Golden Ale, the mistake turned out to be most enjoyable. As a Brewmaster, the sky is the limit, the beer can be strong to very strong and mild to very bitter. All slots are available for this one.

March 23rd will be the annual "Fish" Memorial Sausage Stuffing and Brewoff at Monks house in Crown Point. This is probably my favorite event of the year. William Thompson will be the Brewmaster, for the third year running, and will be making a Stout. We need Equipment Movers and Grunts. The food price will be \$15 bucks, but you get to take home 3 pounds of sausage along with the wort.

The rest of the year is still in flux, so if you have any ideas for style you would like to see, let me know. You can sign up at a meeting, or email me at neilwbarnett@yahoo.com.

As always, I am your most humble and obedient Director Undertaking Massive Brewing Operations (DUMBO).

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Rough Draft of 2019 Brewoff Schedule

– Neil Barnett

This is the preliminary line up (Subject to Change, Really):

Date	Style	Location	Brewmaster	Comments
01/12/2019	ESB		Frederico Portillo	
02/09/2019	Imperial Pils			
03/23/2019	Stout	7967 Barataria Blvd Crown Point, LA	William Thompson	
July (off)	n/a			n/a
December (off)	n/a			n/a

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

Standard Lunch price\$10.00

This schedule is subject to change, really. I have no idea when Winterfest, NOOT, and other events will be happening. I will be doing research into a historic Louisiana recipe, any ideas let me know. I have already had some interest in the Brewmaster positions, so we should be on target for the first couple of events. Sign up today!

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5 gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5 gallon fermenter, and yeast. If you are interested, email me at neilwbarnett@yahoo.com or sign up at the meetings.

So take care, have a Happy and Safe Holiday season, and keep brewing.

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Links To Things

Club Links:

- [Membership Application Form](#)

Local Brewing Supply:

- [Brewstock](#)
- [Laughing Buddha Nursery](#)

Breweries and Such (in alphabetical order):

- [504 Craft Beer Reserve](#)
- [Big Easy Bucha](#)
- [Brieux Carré Brewing Company](#)
- [Broad Street Cider & Ale](#)
- [Cajun Fire Brewing](#)
- [Courtyard Brewery](#)
- [Crescent City Brewhouse](#)
- [Gordon Biersch](#)
- [Miel Brewery & Taproom](#)
- [New Orleans Lager & Ale Brewery](#)
- [Parleaux Beer Lab](#)
- [Port Orleans Brewing](#)
- [Royal Brewery](#)
- [Second Line Brewing](#)
- [Urban South Brewery](#)

Missing links – just email them to Hopline@CrescentCityHomebrewers.org!

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