



HOPLINE

Newsletter of the Crescent City Homebrewers Club

April 2019

Next Meeting: Wednesday April 3rd 2019 7pm

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

Volume 30 Issue 4

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President's Corner:

March has been a busy month for us. We had a successful "Fish" Memorial Sausage Stuffing in Crown Point. Thank you Monk for Hosting us. We made 400 lbs of sausage and brewed 50 gallons of Rye Stout with Will Thompson at the helm. I also want to thank Alessa for organizing the delivery of sausage so that it all went smoothly. I also want to thank everyone who participated and donated beer to the event to make it a success.

On the 27th we had Mark Schwartz from Omega Yeast Lab come to Urban South, hosted by Brewstock, to talking about the Norwegian Farmhouse Ale Yeasts (aka. Kviek). There was a great turnout of the Crescent City Homebrewers. The event was very informative.

Voting for the new bylaws is open. If you have paid your dues check your email or a message from OPAVOTE. If you have not received this email and you HAVE paid your dues, please contact a board member.

Keep Brewing,
Hector Meier

General Meeting

March 06, 2019

Motion to commence meeting

Pledge

...New members or guests in attendance?

None

Beer available for sampling

Will Lambert	ESB
Will Lambert	Brown Ale w/ Rosemary
Matt Ault	Gratzer, 100% oak smoked wheat
Mike Malley	Russian Imperial Stout
Gerald Lester	Smoked Ale
Gerald Lester	IPA
Gerald Lester	ESB
Patrick Morrison	Bock

Executive Board Reports

Federico Portillo – Vice President

Change in snacks at meetings

Food tonight was donated to the club, and DH is cooking it for us. There is a small fee for that to occur, so we are trying it to see how it goes

Potstickers and two kinds of egg rolls

Matt Ault – Secretary

Recap of last month's meeting about the by-law proposal

Will further the discussion on by-laws tonight

Pay your dues so that you can vote in April

Will Lambert – Quartermaster

No new news

Equipment in working order

Neil Barnett - DUMBO report – Brewoffs

March 23rd, Rye Baltic Porter

Sign-ups still available, see Neil

Saison and more on deck.

Sausage Fest, March 23rd

See Steve

Chili will be made for consumption for those in attendance

Donate beer! If you donate you get 6lbs of sausage

Sign-up with Neil

Omega Yeast Seminar, March 27th; Sponsored by Brewstock

Club to sponsor

\$5 to attend, sign-up with the club and we will pay for your ticket in

Located at Urban South

Member Announcement – Hog for Cause

Asking for support on March 29th and 30th, get in touch with Board if you want to help fellow members

Crawfish Boil, May 18th

Details still tbd

Brewery Bus Tour

Date tbd, probably in June

By-Law Proposal

Presentation and comparison of Old By-laws & New By-law proposal

See document mailed to Membership on February 28, 2018

Get in touch with the board if you have any questions/comments

Document is final and will be voted on in April

Questions??

1. What is the Charter member and who are they?

Only 1, Harold

Motion to Adjourn

Second

Date	Style	Host	Location	Brewmaster
1/12/19	ESB	Deutsches Haus	1700 Moss St.	Frederico Portillo
<u>2/9/19</u>	<u>Imperial Pilsner</u>	<u>Mickey Giovino</u>	<u>413 Bear Drive Arabi, LA 70032</u>	<u>Marcel Charbonnet</u>
3/23/19	Rye Stout	Monk	7967 Baratavia Blvd Crown Point, LA	William Thompson
4/20/19	Saison	William Lambert	2908 Green Acres Rd, Met, LA 70003	
5/11/19	German Alt	Greg Hackenberg	3422 Annunciation St., NO, LA 70115	Mike Malley
6/8/19	Old English Ale BIABS	Neil Barnett	5636 Hawthorne PI N.O., LA 70124	Neil Barnett
July	Off			
Aug	Belgian Ale BIABS			
Sept	Marzen			Gerald Lester
Oct	New Hop IPA			
Nov	Christmas Ale			
Dec	Off			

*BIABS = brewing in a bathing suit

Standard Wort price \$25.00

Standard Lunch price\$10.00

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. Buy

a truck



Brewoff News and Such for April

"I would give all my fame for a pot of ale and safety."

- Shakespeare, Henry V

Hey Buckeroo's,

For those of you lucky enough to have made the Sausage Stuffing party, you know the joy that comes with brewing a great beer while filling yourself up with sausage. The brew was led by William Thompson, who blended Pilsner, Rye, Oats, and other specialty grains into a Mash of epic proportion. Hopping was done with Magnum and Northern Brewer. The resulting wort came in around 1.066, tasted great, and they even squeezed in an extra unit. After spending a few odd minutes researching this beer style, I came to the conclusion that the 'Kitchen Sink' method of recipe formulation was called for and, in this case, adhered to. Thank you all for working so hard, and keeping the sausage out of the kettle.

We will be heading to William Lambert's house in Metairie for a Saison Brewoff on April 20th, and we still need a Brewmaster and Equipment Movers. This is a totally awesome style for the Summer-time, and Saison yeast will stand up to our oppressive heat. This could also be a chance to test out some of the new Omega strains that have come out. There are a few slots left, so sign up fast.

On May 11th, we are planning to make a German Alt at Greg Hackenberg's House. This is a great style, with a smooth ale fruitiness you don't find in most German Beers. Mike Malley will be the Brewmaster, and we have room for Alternates and Guest. This should be a really fun event.

The last brewoff, before the summer break, will be a "Brewing in a Bathing Suit" event. It will be hosted by your most humble and obedient DUMBO. The style will be an Old English Ale, which can also give great results with Belgian yeast. The wort slots are pretty much taken up, but you can always come as a guest or alternate. Remember, for this event, Speedos are a privilege, not a right. You know who you are.

You can sign up at a meeting, or email me at neilwbarnett@yahoo.com. Take care and keep brewing. DUMBO

CCH Classifieds

Your place to BUY and SELL

Wanted: Beads (*donation*)

Hello from Hank who this year makes a PRE-EMPTIVE request to SAVE YOUR BEADS from both MG and ST PADDY'S DAY for ST MICHAEL'S SPECIAL SCHOOL to recycle. Keeps the kids busy sorting them for next year's parade Krewes, helps a school whose alumni will never be able to bequeath great sums and gives extra meaning to the effort put into catching

Your ad here

Brew for thought

"I drink to make other people interesting." – George Jean Nathan (American drama critic)

"I like beer. On occasion I will even drink beer to celebrate a major event such as the fall of Communism or the fact that the refrigerator is still working." – Dave Barry (American author and humorist)

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts – and beer." – Abraham Lincoln (16th President of the United States)

"We brewers don't make beer, we just get all the ingredients together and the beer makes itself." – Fritz Maytag (President of the Anchor Brewing Company)

"Sometimes when I reflect back on all the beer I drink, I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, 'It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver.'" – Jack Handey (American humorist)

"He was a wise man who invented beer." Plato

"Nothing ever tasted better than a cold beer on a beautiful afternoon with nothing to look forward to than more of the same." Hugh Hood

People who drink light 'beer' don't like the taste of beer; they just like to pee alot. - *Capital Brewery, Middleton,*

WI

MY DOC SAYS ONE BEER A DAY



SO, I ORDERED ONE

joyreactor.com

**THE MORE YOU WEIGH,
THE HARDER YOU ARE
TO KIDNAP,**



**STAY SAFE
DRINK BEER.**

My Beer Company

Links

CCH:

[Membership Application Form](#)

Local Brewing Supply:

[Brewstock](#)

Louisiana craft beer info:

[Louisiana Craft Brewers Guild](#)

Breweries:

[504 Craft Beer Reserve](#)

[Big Easy Bucha](#)

[Bayou Teche Brewing Co.](#)

[Brieux Carré Brewing Company](#)

[Broad Street Cider & Ale](#)

[Chafunkta Brewing Co.](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Gnarly Barley Brewing Co.](#)

[Gordon Biersch](#)

[Miel Brewery & Taproom](#)

[New Orleans Lager & Ale Brewery](#)

[Old Rail Brewery](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing •](#)

[Royal Brewery](#)

[Second Line Brewing](#)

[Urban South Brewery](#) April 6, 3-year anniversary. 16 Beer Releases, Food Trucks, Live Music and a Bouncy House. 10am

Please watch this page. It will be updated, revised, edited etc every month. I have much more to add. Will be adding beer festivals next month

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

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FESTIVALS:

Emerald Coast Beer Fest. Thursday thru Sat Sept 5th thru 8th Pensacola FL. (See Frank for tickets)

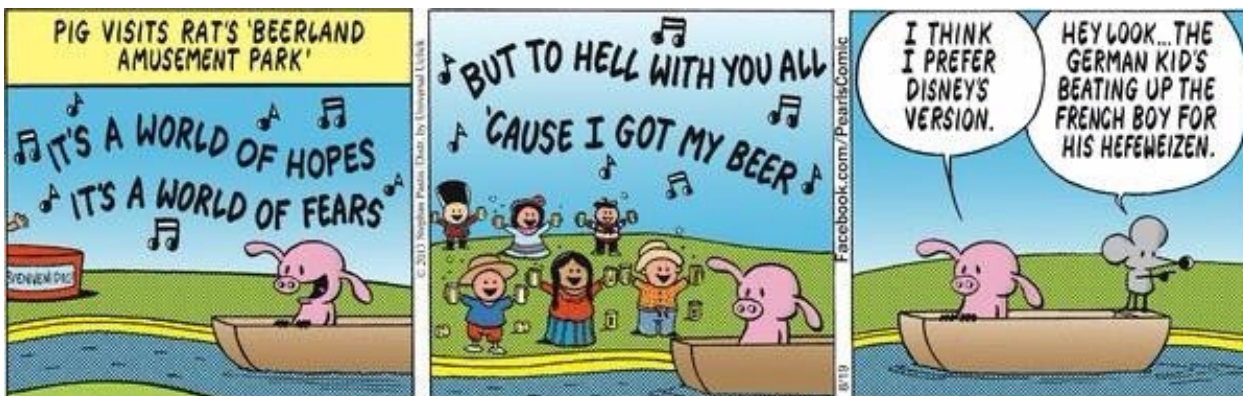
Great Southern Beer Fest. May 11, 2019 Birmingham AL

Just Tap'd Craft Beer Fest April 21st Macon GA

Decatur Craft Beer Fest Oct 19, Decatur GA

Katy Wild West Brew Fest April 26th, 27th Katy TX

Main St Fest—A Craft Brew Experience May 17-May 19 Grapevine TX



April 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	1 ALL FOOLS DAY	2	3 Meeting 7pm	4	5	6
7	8	9	10	11	12	13
14	15 Tax Day	16	17	18	19	20 CCH BrewOff Saison
21 Easter	22	23	24	25	26	27
28	29	30				

May 2019

SUN	MON	TUE	WED	THU	FRI	SAT
			1 Meeting 7pm	2	3	4
5 Cinco de Mayo	6	7	8	9	10	11 CCH Brewoff German Alt
12 Mothers Day	13	14	15	16	17	18 CCH Craw- fish Boil Haus
19	20	21	22	23	24	25
26	27 Memorial Day	28	29	30	31	

June 2019

SUN	MON	TUE	WED	THU	FRI	SAT
						1 HAUS Volksfest
2	3	4	5 Meeting 7pm	6	7	8 CCH Brewoff Old English Ale
9	10	11	12	13	14	15
16 Fathers Day	17	18	19	20	21	22 Beer Bus Tour *
23	24	25	26	27	28	29
30						

* Beer Bus Tour to Northshore. Details coming soon.

July 2019

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3 Meeting 7pm	4 4th of July	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

No Brewoff this month

August 2019

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7 CCH Meeting 7pm	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Brewoff TBA

September 2019

SUN	MON	TUE	WED	THU	FRI	SAT
1	2 Labor Day	3	4 CCH Meeting 7pm	5 Emerald Coast Pairing Dinner	6 Emerald Coast Beer Tasting	7 Emerald Coast Beach Party
8	9	10	11	12	13	14
15	16	17	18	19	20	21 NOLA on TAP
22	23	24	25	26	27	28
29	30					

Brewoff TBA Marzen

October 2019

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2 CCH Meeting 7pm	3	4 HAUS Oktober- fest	5 HAUS Oktober- fest
6	7	8	9	10	11 HAUS Oktober- fest	12 HAUS Oktober- fest
13	14 Columbus Day	15	16	17	18 HAUS Oktober- fest	19 HAUS Oktober- fest
20	21	22	23	24	25	26
27	28	29	30	31 Halloween		

November 2019

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3 Daylight saving Time Extra hr to drink beer	4	5	6 CCH Meeting 7pm	7	8	9
10	11 Veterans Day	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28 Thanks-giving	29	30

Brewoff TBA Christmas Ale

Dec Meeting/Xmas Party will be end of this month. Date coming soon

December 2019

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7 CCH WINTER- FEST
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25 Christmas	26	27	28
29	30	31 New Years eve				

No Brewoff

Dec Meeting/Xmas Party TBA