



HOPLINE

Newsletter of the Crescent City Homebrewers Club

June 2019

Next Meeting: Wednesday June 5th, 2019 7pm

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

Volume 30 Issue 6 .

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President's Corner:

Dear Crescent City Homebrewers,

In May we had our semi annual crawfish boil with just over 50 people in attendance. Gulf Coast Crawfish was on site to boil 350 lbs. of crawfish, needless to say we had plenty of crawfish and beer. Thank you to everyone that attended and participated a the event.

Next event is the Larryfest Bus Tour on the 22 of June. Please pay at the next meeting to reserve your spot on the bus. There are still few spots on the bus still available, so if you have not signed up yet, what are you waiting for?

Keep Brewing,
Hector Meier

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General Meeting

May 1, 2019

General Meeting

May 01, 2019

Motion to commence meeting

Pledge

...Any new members?

None

...Guests in attendance?

Welcome homebrew club from Reno, NV

Industry announcements

Welcome back Chandeleur Brewing, home in Gulfport! New beers coming out

Samples available

Check brewery website for events coming up

Home Brewed Beer Available for sampling from members

Executive Board Reports

Brian Smith - Treasurer

\$10, 804 in treasury

Major expenditures

Bought a flag

Checks to DH cleared account

Motion to accept – all/1

Will Lambert – Quartermaster

Winterfest is coming

We are ready, equipment has been inventoried and items allocated

Motion to accept – all/2

Matt Ault – Secretary

By-laws posted online

Minutes posted online

81 active members

Vote for bylaws passed, see later topics

Motion to accept – all/1

Neil Barnett – “Brew Dude”

April Brew-off had to be cancelled due to scheduling and lack of availability

May is coming up – German Alt, May 11

Only alternate spots available

Upcoming Events

Crawfish Boil – May 18

Price

Member \$15

+ 1 guest \$15

Second guest \$25

Kids under 12, \$10

Bring beer, get 2 tix

Bus Trip – June 22nd

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Itinerary

Gnarly Barley to Old Rail to Larryfest

Price

\$50 all included, beers at brewery, bus and ticket to larryfest

Emerald Coast

See Frank Ballero with Questions

Weekend After Labor Day

\$20 a ticket

Hotel reservations are open

Vote for By-Laws

81 members eligible to vote, 62 voted

61/1 in favor of adoption

50/50

Motion to adjourn

Brewoff Schedule for 2019 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
4/12/19	ESB	Deutsches Haus	1700 Moss St.	Frederico Portillo
<u>2/9/19</u>	<u>Imperial Pilsner</u>	<u>Mickey Giovinge</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, Me- tairie, LA 70003	Somebody Buy A Truck!
5/11/19	German Alt	Greg Hackenberg	3422 Annunciation St., New Orleans, LA 70115	Mike Malley
6/8/19	Old English Ale BIABS	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett
July	Off			
8/10/19	Belgian Ale BIABS	Barney Ryan	101 Garden Rd. River Ridge, LA 70123	William Lambert
9/14/19	Marzen			Gerald Lester
10/26/19	New Hop IPA			
11/2/19	Christmas Ale	Rachel & Matt Ault	834 Faun St Metairie, LA 70003	
11/9/19	Omega Winterfest Brewoff	?	?	?

*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](#)

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Brewoff News and Such for June

"There are two reasons for drinking: one is when you are thirsty, to cure it; the other, when you are not thirsty, to prevent it." — Thomas Love Peacock, Melincourt, 1817

Hey Buckeroo's,

I am sorry if this month's article comes off a little on the Grouchy side. It's due to the fact that I had to miss the last Brewoff in order to boil crawfish for UNO. As everyone should have gleaned from the Hackenberg-Malley-Caddoo lineup, something special was in the works. From all accounts, this Brewoff set the bar very high. Mike Malley acted as Brewmaster, and led the team in the making of a German Alt beer. Alt is from the old German word for "Old", which means old style, or Ale. These beers have all the refinement of a German Lager, but with a slight fruitiness from the ale yeast. From what I have heard, this beer should be an excellent example of the style. On the food side, Peter Caddoo, dusted off his chef's knives and channeled his CIA training. To keep with the German theme, he prepared Sauerbraten with fresh Spaetzle. Peter is hoping to serve this at the next Winterfest, and decided to "Experiment" on the unwitting participants at the Brewoff. Well, experiment away! All this was coupled with the gracious Southern Hospitality of the Hackenberg's who shared their lovely house with us. The only winkle in the event was the fact that only 6 people showed up to brew the beer. That really sucks, it's inconsiderate and unfair to all those who work so hard to make this club work. If you sign up, please show up.

Now to more positive news, the next Brewoff will be the return of the "Grievous Angel", This is an Old English Ale which I have been making for many years. It works great with either English or Belgian yeast strains, and is as funky as hell. The ingredients include Belgian Candy sugar and molasses, as well as specialty malts. This will be a "Brewing in a Bathing Suit" event, and will be hosted by your most humble and obedient Brewoff Dude*. 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.

On August 10th, we will bookend the month of July with a second BIABS event at Barney Ryan's house. The style is a Belgian pale ale, which is often overshadowed by all the stronger, more eccentric Belgian Ales. William Lambert has stepped up to lead this one, which makes me very happy since I know it's in good hands. Belgian Ales are the work horse of Belgian brewing, just as the label on a bottle of Palm will show you. They are slightly malty, and extremely drinkable. As you can tell, I really love this style.

On September 14th, Gerald Lester will be doing a Marzen. We still need a Host and Crew. Next will be a fresh Hop IPA, then a Christmas beer hosted by Matt and Rachel Ault. There is also a chance that we may do a special batch of beer just for Winterfest. We will see how things go.

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

*(previously known as DUMBO)

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CCH Classifieds

Your place to BUY and SELL

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Well kind of



Crafty Beer



WELL MY PRAYERS WERE ANSWERED

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BREW FOR THOUGHT (AND REVIEW)

A new section for thoughts on beer or breweries. Yes, another “Whine” section.

Belgian monks resurrect 220-year-old beer after finding recipe

Grimbergen Abbey brew incorporates methods found in 12th-century books

It has taken more than 220 years but an order of monks at Grimbergen Abbey, producers of a fabled medieval beer whose brand was adopted by mass producers in the 1950s, have started to brew again after rediscovering the original ingredients and methods in their archives.

In a sign of the significance of the news for beer-loving Belgians, the announcement was made by the abbey’s subprior, Father Karel Staute-mas, in the presence of the town’s mayor and 120 journalists and enthusiasts.

Uncasking the first glass, Stautemas said the development was the culmination of four years of research into the methods of monks that brewed beer in the Norbertine monastery before it was burned down by French revolutionaries in 1798. The monastery was later reinstated but the brewery and its recipes were thought to be lost.

Stautemas admitted it might be best not to drink too much of the newly produced beer, which is 10.8% alcohol by volume. “One or two is OK,” said Chris Selleslagh, the mayor of Grimbergen, a town six miles north of Brussels.



Father Karel Staute-mas: ‘We had the books with the old recipes, but nobody could read them.’
Photograph: Yves Herman/Reuters



Norbertine Father Karel toasts with a Grimbergen beer. Photograph: Grimbergen

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The source of inspiration for the new microbrewery, located on the same spot as the original, was the discovery from 12th-century books of details about the original monks' brewing methods, specifically their use of hops rather than fermented herbs, which put the monks ahead of many of their contemporaries.

The books were saved in the 18th century when the fathers knocked a hole in the library wall and secretly removed them before the abbey was set on fire.

"We had the books with the old recipes, but nobody could read them," Stautemas said. "It was all in old Latin and old Dutch. So we brought in volunteers. We've spent hours leafing through the books and have discovered ingredient lists for beers brewed in previous centuries, the hops used, the types of barrels and bottles, and even a list of the actual beers produced centuries ago."

Only some elements from the recipe books are being used by the monks. "I don't think people now would like the taste of the beer made back then," Stautemas said.

Marc-Antoine Sochon, the newly appointed master brewer for the abbey, said: "In those times, regular beer was a bit tasteless, it was like liquid bread."

The lack of artificial additives, use of wooden barrels and exploitation of particular local soil – or *terroir* – is being emulated.

Stautemas, who lives with 11 other monks at the abbey, said: "What we really learned was that the monks then kept on innovating. They changed their recipe every 10 years."

The new beer is being made in partnership with Carlsberg, which produces the Grimbergen range of beers for sale around the world, and Alken-Maes, which sells it on the Belgian market.

The microbrewery will produce 3m 330ml glasses a year for a largely French and Belgian market.

Asked whether he felt comfortable with the commercial tie-up with big brewers, Stautemas said the royalties from all the Grimbergen beers would allow the monks to live in the monastery, make pilgrimages and help "those who come knocking on our door and need help".

Grimbergen was founded in 1128 but burned down three times in all, giving it its symbol of a phoenix and the motto *ardet nec consumitur* – burned but not destroyed.

Submitted by Michael Bumbarger



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SMALL BEERS

by Mike Retzlaff

Small beers have been around for a long time. They were generally brewed as an alternate to almost non-existent potable water. Creeks and lakes could be contaminated with amoebae and various animal parasites. Cholera and other nasties could leach into dug wells. City life sported neighborhood wells but most of them were barely adequate for clothes washing. Public service announcements containing “boil orders” didn’t exist although that’s exactly what kept most folks alive.

Small beers have less alcohol and fewer calories but they really aren’t diet beers! In the past when they were popular and widespread, some governments greatly reduced the tax rate or exempted such beers from taxation when the alcohol content dipped below a particular level. So, just what is a Small beer? True Small beers have less than 3% abv. Some ran about 1% abv and have been called **table beers** or **dinner ales** or even **table water** in some cultures. They were given to children with their meals as any fermented beverage was safer to drink than water! Small beers were extensively brewed in the American colonies.

“Only a pint at breakfast-time, and a pint and a half at eleven o’clock, and a quart or so at dinner. And then no more till the afternoon, and half a gallon at supper-time. No one can object to that.”
John Ridd in the novel Lorna Doone

Brewing medium to semi-high gravity beers is normal and the relatively easy thing to do. Most home brewers go through the phase of “how strong a beer can I make?” Eventually, most of us find out, but going to the other extreme is a horse of a very different color and the path seldom chosen. Using subdued malt bills will produce beers with far less alcohol. Too many commercial brewers have turned creative control over to the tunnel vision of their accountants. All that’s left is to convince consumers that this pre-processed urine is what they’ve always wanted and “what it takes to hang with the cool kids.”

Traditional Small beers minimize alcohol and therefore calories but can certainly make up for the lack of mouthfeel with lower attenuation. When brewed correctly and with the right yeast, they can be enjoyable and add much to the limited hours available to share with friends. To intentionally brew a beer with such a low OG is tough. It is quite a feat to feed the mash tun virtually nothing and still produce a beer worth drinking. However, when you plan for it, brewing such a beer with mouthfeel and flavor is not only possible but can be just shy of a sure thing!

The Scots, Brits, Belgians, Germans, and many other brewing cultures have been making such beers for a very long time. In Britain the process used was called partigyle. Ordinary Bitter was normally a product of the partigyle system as were most Mild Ales. They, and

any number of beers, had been the second, third, or even fourth runnings drawn from a single mash. This method is being phased out by many though still in use by some older, traditional breweries.

The Belgians used “Turbid Mashing.” There is an article on this and the CCH website explaining this process. The historical Belgian beers which follow used this incredibly complex mashing method.

Historical Liege Saison beer had an OG from 1.020 to 1.025 SG and would be fermented to half gravity.

Historical Louvain White beer used about 50% raw wheat and had an OG between 1.025 and 1.030 SG.

Historical Louvain Peeterman beer used lots of raw wheat and flour. It was brewed to an OG of 1.016 and was lightly hopped with year old cones. As a mixed-ferment in a closed wooden barrel, it usually would emit the odor of ethyl butyrate (pineapple) as it vented.

Grisette was to miners what Saison was to farm workers. Grisette could be brewed from 1.004 – 1.028 SG for Catégorie 3 but could rise to over 1.060 for a Catégorie 1 beer.

The German tax code lists a simple or basic beer with an OG of 1.008 – 1.022 SG. The next step up the list is a Tap or Draft beer with an OG of 1.028 – 1.032 SG.

My introduction to Small beers came when I brewed a number of Bremerweisse and Grätzer beers at less than 3% abv. These beers were very drinkable and didn’t taste thin or watery. Perhaps I’d just gotten lucky but doing my homework, developing an understanding, and not deviating from what seemed to be a well marked path surely helped a bit.

Small beers will never give you the mouthfeel of a Doppelbock or a Wee Heavy but that’s not in their nature. The concept is to create wort which will produce a beverage low in alcohol but still retains flavor and drinkability. It seems a bit nebulous until you break the whole thing down. Carbohydrates have 4 calories per gram. Ethyl alcohol has 7 calories per gram. Reducing the alcohol but sustaining or even boosting the carbs of the beer will maintain mouth feel and actually make everything work. There is a point at which the carbs can cause the beer to become overly sweet and cloying. All you have to do is find that point and back away from it a bit! Simple, huh? Well, maybe not but the brewing of Small beers is just another challenge for a home-brewer with moxie. These beers can really test the skill level of any brewer as there are fewer places in the finished beer for flaws to hide.

In another article I’ll talk about the Small beer’s big brother, well, slightly bigger brother.

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The Science of Beer, Wine, and Spirits

Dr. Horne and Dr. Liu



**Summer Semester
Tues/Thurs 2:00-4:45**

No prerequisite required

Non-science majors welcome!!!



This course investigates the science behind the brewing and wine making process. For example: How does the brewing yeast carry out fermentation? What are the enzymes involved in mashing? How does water chemistry affect the mash process? What are the important aspects of plant biology for different grape varieties? What is the maceration process for making different kinds of wine? How are enhanced wine, liquor, and champagnes made? These and other questions will be investigated in an inclusive environment that relies on discussion and group work.

Email the Biology Department (biology@uno.edu) with student ID number to get permission to register.

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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](#)

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:

8th Annual Larry Hartzog's Twisted Brew Fest

by Northshore Humane Society & The Mystic Krewe of Brew

June 22nd Mandeville, LA

WIZARDS AND WITCHES BEER FESTIVAL

June 29th (French Quarter) [Info](#)

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

tickets)



Decatur Craft Beer Fest Oct 19, Decatur GA

Bayou Beer Fest 7th Annual Bayou Beer Festival [Info](#)

Nov 9th Houma, LA



FOOD & “WHINE”

Grilled Chicken marinated in beer

Ingredients

8-10 chicken drumsticks
1/4 cup olive oil
1 tsp onion salt
1 tsp paprika
1/2 tsp ground cumin
1/4 tsp cayenne
1/2 tsp ground black pepper
3-4 cloves of garlic
Juice of half a lime
1 cup beer
handful of chopped fresh parsley
Salt to taste

Instructions

Rinse and pat dry your chicken drumsticks and toss them into a zip lock bag. Mix together all the remaining ingredients together to make a marinade. Starting with the olive oil, onion salt (or you can use finely diced fresh onion), paprika (I used sweet hungarian paprika), ground cumin, 1/4 of a teaspoon of cayenne powder (or more if you like a little more heat like I do, it's fairly mild with just 1/4 tsp) and ground black pepper.

Then grate the fresh garlic cloves and squeeze in the juice of half a lime.

Pour in the beer.

Give the marinade mixture a good stir to mix it all together and taste it. Then add some salt according to your taste but don't be skimpy. (You want the marinade to be a bit salty, cos you're adding it to a lot of chicken and you're taking the chicken out of the marinade before you grill it.)

Lastly toss in a handful of chopped fresh parsley and mix it in.

Pour the marinade into the zip lock bag with the chicken. Seal it and massage the marinade into all the pieces of chicken. Let the chicken marinate for at least a couple of hours in the fridge, overnight would be best to let the chicken absorb all the flavors. (I tend to flip the bag over every couple hours to make sure the both sides of the chicken get to sit in the juices to marinate more evenly.)

Once the chicken has marinated simply throw them on the grill (make sure to oil the grill so the chicken doesn't stick) for 25-30 minutes turning over the pieces & basting it with the marinade every 7-8 minutes until the internal temperature is above 170F. Another way to check if the legs are done if you don't have a meat thermometer, is to pierce a leg with a sharp knife down to the bone and if the juices run clear, it's done...if it's pink/ red then you'll need to cook the chicken more.

Serve them up hot and garnished with some fresh parsley and a squeeze of lime.

Don't forget to serve some chilled beer with these finger licking good chicken drumsticks!

By Ricardo DelosReyes

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 Craftathon Beer Festival see note 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	

May 5th 2019 Craftathon Beer Festival .Ft Walton FL

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. Itinerary
Gnarly Barley to Old Rail to Larryfest

Price

\$50 all included, beers at brewery, bus and ticket to Larryfest

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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 CCH Brewoff See page 5
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Belguim Ale @ Barneys

BIABS

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 CCH Brewoff
15	16	17	18	19	20	21 NOLA on TAP
22	23	24	25	26	27	28
29	30					

Brewoff Marzen See page 5

Emerald Coast Beer Fest. See Page 4 for more info

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 CCH Brewoff See page 5
27	28	29	30	31 Halloween		

Brewoff TBA New Hop IPA

November 2019

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2 Brewoff Christmas Ale
3 Daylight saving Time Extra hr to drink beer	4	5	6 CCH Meeting 7pm	7	8	9 CCH Brewoff see page 5
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 Christmas Ale

Brewoff Omega Winterfest Page 5 for info

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 General Meeting 7pm	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