



# HOPLINE

*Newsletter of the Crescent City Homebrewers Club*

**September 2020**

**Next Meeting: Wednesday, October 7<sup>th</sup>**

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

**2020 Edition**

**Table of Contents**

Volume 32, Issue 9

President's Corner	2
Brewoff Schedule 2020	3
Member's Homebrew Recipe Spotlight	5
Brew for Thought	6
Club Links	11

## **PRESIDENT'S CORNER – SEPTEMBER 2020**

Crescent City Homebrewers,

I hope everyone is taking the necessary precautions for the impending potential Hurricane Sally. On the topic of Hurricanes, last month Lake Charles was hit pretty hard with Hurricane Laura. I reached out to the Good Time Brewers in Lake Charles to see how they fared. At the last meeting I was approached by several people willing to donate homebrew equipment to someone in need, that has been affected by the hurricane. If you would be willing to help someone down on their luck and donate anything, please let me know.

We will continue to hold meetings at the Haus, and will continue to hold brewoff as long as there is interest. Brewoffs are a great opportunity to learn to brew, build comradery, and have a great time, so sign up today!

As we are approaching the last quarter of the year it is time to think about nominations for the board of the club. If you are interested in running for office let us know and we will put your name on the list.

Until next meeting, stay safe, be vigilant, mask up, and keep brewing!!

Prost!

Hector

## BREWOFF SCHEDULE FOR 2020 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
2/8/20	Scottish Ale	Deutsches Haus	1700 Moss St. NOLA	Matt Ault
3/7/19	Rye Something	Monk	7967 Barataria Blvd Crown Point, LA	William Thompson
4/11/20	Currahee Socially Distant Brewoff	A great bunch of Home brewers	At a Home brewer's house near you	An even greater bunch of Brewmasters
	Covid Sucks	I mean it really stinks	Can't believe I had to cancel two Brewoffs	
6/20/20	Saison BIABS	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Neil Barnett
July	Off			
8/29/20	BIABS Session IPA	Neil Barnett	5636 Hawthorne Pl New Orleans, LA 70124	Peter Caddoo
9/19/20		Cancelled		
10/17/20	German Alt or Kolsch			
11/7/20	Learn to Home Brew Day		At a Brewery near you!	

\*BIABS = brewing in a bathing suit

**Standard Wort price \$30.00      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](mailto:neilwbarnett@yahoo.com) or sign up at the meetings. Buy a truck

**CCH CALENDAR:** <https://crescentcityhomebrewers.org/calendar/>

## BREWOFF NEWS AND SUCH FOR SEPTEMBER

Hey Buckaroo's,

Just a couple of quick things to go over. First the bad news, due to a pathetic lack of interest, the next brewoff will be cancelled. I realize that with Covid all around, many members are leery of meeting and brewing in groups. This is probably the reason why our meetings are lightly attended. Whatever the reason, we are going to cancel the next event, and concentrate on the last two. The October event will be a German Style Ale, and we are going to try to have it at the Deutsches Haus. I have not broached the subject to Haus yet, and this is very dependent on Mayor and Governor's reopening strategy. I will update when I have more information.

On November 7th, National Learn to Homebrew Day, we are again trying to plan a Brewoff/Demonstration at one of the local Breweries. Again, this is still a work in progress and we will update when we can.

Now the good news, the last Brewoff went swimmingly well. Peter Caddoo, in a fit of whimsy, decided to make an Session IPA. To those who don't know Peter well, the word "Session" is not in his vocabulary. The Malt bill consisted of Two Row, Pilsner, Wheat, Carafoam, Cara Munich 3, Acidulated malt, and added up to 125 pounds. This gave us a starting gravity of 1.060 which is very fortunate, due to extreme hopping regiment.

We started with a pound of Chinook hops, which was added to the kettle before we even added any wort. I think the reason was to "season" the pot for what was to come. 45 minutes in we added half a pound each of Belma and Columbus, then at 80 minutes we added another half pound each, of Belma, Columbus, and Mosaic. We let this rest for 15 minutes at flame out, before adding the last two pounds of hops, which was a combination of Mosaic, Lemmon Drop, and Mandarin. To be completely honest, Peter's handwritten notes included the line "Handfuls of Mystery hops thrown in at random". We were able to squeeze 10 full units out of this batch, two are club units. The hop residue alone filled 1 1/3, 5 gallon buckets. Lunch was a delicious pulled pork, served with both a green salad and potato salad. Alessa really out did herself. The pool was in use to help everyone keep cool. It was a wonderful event and I would like to thank everyone who participated.

If you would like to sign up, contact me at [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com). Take care and keep Brewing. The Dude

## MEMBER'S HOMEBREW RECIPE SPOTLIGHT – SEPTEMBER 2020

### Saison – Mike Malley

The Belgian Saison is a warm weather beer traditionally brewed in Southern Belgium in the spring for the hotter summer months. In New Orleans, its hot almost all year round so a Saison can be made all year round.

Est Original Gravity 1.061

Est Final Gravity 1.005

Estimated alcohol by volume 7.3%

IBU 21.3

### Recipe

8 lbs Pilsner malt

1 lb Belgian Aromatic

1 lb American wheat

0.5 lb Vienna malt

0.5 lb Much 15

1 oz German Hallertau hops @ 60 minutes

0.5 oz Perle hops at 15 minutes

0.5 oz Perle at 5 minutes

Mash at 149 degrees F

Sparge at 167 degrees

Boil for 60 minutes

I like to add either French Saison or Belle Saison yeast. East Kent Goldings can easily be substituted for the Perle Hops. This grain bill can also be used for pale ales.

# Rare Beer Styles

## Grodziskie or Grätzer

by Mike Retzlaff

This obscure style of beer has been garnering some attention of late. I have no doubt that Kristen England who has quickly climbed the rungs of the BJCP ladder has much to do with its revival as a beer style.

BJCP released the official 2015 guidelines a few years back. These are to be used in their present form for competition judging. The following is the description of Grätzer in the Historical Beer section of the revision:

### Historical Beer: Piwo Grodziskie

**Aroma:** Low to moderate oak wood smoke is the most prominent aroma component, but can be subtle and hard to detect. A low spicy, herbal, or floral hop aroma is typically present, and should be lower than or equal to the smoke in intensity. Hints of grainy wheat are also detected in the best examples. The aroma is otherwise clean, although light pomme fruit esters (especially ripe red apple or pear) are welcome. No acidity. Slight water-derived sulfury notes may be present.

**Appearance:** Pale yellow to medium gold in color with excellent clarity. A tall, billowy, white, tightly-knit head with excellent retention is distinctive. Murkiness is a fault.

**Flavor:** Moderately-low to medium oak smoke flavor up front which carries into the finish; the smoke can be stronger in flavor than in aroma. The smoke character is gentle, should not be acrid, and can lend an impression of sweetness. A moderate to strong bitterness is readily evident which lingers through the finish. The overall balance is toward bitterness. Low but perceptible spicy, herbal, or floral hop flavor. Low grainy wheat character in the background. Light pomme fruit esters (red apple or pear) may be present. Dry, crisp finish. No sourness.

**Mouthfeel:** Light in body, with a crisp and dry finish. Carbonation is quite high and can add a slight carbonic bite or prickly sensation. No noticeable alcohol warmth.

**Overall Impression:** A low-gravity, highly-carbonated, light-bodied ale combining an oak-smoked flavor with a clean hop bitterness. Highly sessionable.

**Comments:** Pronounced in English as “pivo grow-JEES-kee-uh” (meaning: Grodzisk beer). Known as Grätzer (pronounced “GRATE-sir”) in German-speaking countries, and in some beer literature.

Traditionally made using a multi-step mash, a long boil (~2 hours), and multiple strains of ale yeast. The beer is never filtered but Isinglass is used to clarify before bottle conditioning. Traditionally served in tall conical glassware to accommodate the vigorous foam stand.

**History:** Developed as a unique style centuries ago in the Polish city of Grodzisk (known as Grätz when ruled by Prussia and Germany). Its fame and popularity rapidly extended to other parts of the world in the late 19th and early 20th century. Regular commercial production declined after WWII and ceased altogether in the early-mid 1990s. This style description describes the traditional version during its period of greatest popularity.

**Characteristic Ingredients:** Grain bill usually consists entirely of oak-smoked wheat malt. Oak-smoked wheat malt has a different (and less intense) smoke character than German beechwood-smoked barley malt; it has a drier, crisper, leaner quality – a bacon/ham smoke flavor is inappropriate. Saazer-type hops (Polish, Czech or German), moderate hardness sulfate water, and a relatively clean and attenuative continental ale yeast fermented at moderate ale temperatures are traditional. German hefeweizen yeast or other strains with a phenol or strong ester character are inappropriate.

**Style Comparison:** Similar in strength to a Berliner Weisse, but never sour. Has a smoked character but less intense than in a Rauchbier.

**Vital Statistics:** OG: 1.028 – 1.032

IBUs: 20 – 35 FG: 1.006 – 1.012

SRM: 3 – 6 ABV: 2.5 – 3.3 %

**References:** Polish Homebrewers Association (PSPD). Former Grodzisk brewery workers. *Bierbrauerei*, Michael Krandauer, 1914. *American Brewer's Review*, Theodore Schuster, 1898. *Obergarige Bier und ihre Herstellung*, Franz Schönfeld, 1902. *Aus dem Posener Land*, Bertold Zerbe, 1906. *Zagadnienie drożdży do produkcji piwa grodziskiego*, 1963. Local research and draft writeup by W. Shawn Scott. Review by Stan Hieronymus

---

I found another basic description of this beer in the **American Handy-book of the Brewing, Malting and Auxiliary Trades** by Robert Wahl & Max Henius (1902)

### GRAETZER BEER.

This is a peculiar German local beer, produced from about two-thirds of smoked wheat malt, and one-third of barley malt. The wheat is steeped for 30 to 40 hours, germination is allowed to proceed at rather high temperatures so that the rootlets mat densely. Oakwood is used for fuel in drying the malt, the

smoke passing through the malt, giving it a peculiar odor. The final kiln temperature is 40° to 45° R. (122° to 133° F.). The wort is made on the infusion plan; initial temperature 20° R. (77° F.), end temperature 58° to 60° R. (163° to 167° F.), produced with hot water in about an hour. The wort is boiled as usual, one and one-quarter pounds of hops being added. Gravity of wort 7 ½ to 8 ½ per cent Balling. Hops are strewn over the grains before sparging. Fermentation is carried out as for Weiss beer, after which it is put into packages of one to two barrels, which are bunged and left to stand for two to three weeks. Then the beer is bottled and stored at a temperature of about 8° R. (50° F.) for about two to three months. The color of the beer is like that of Pilsener, and the taste is said to be deliciously tart and wine-like.

There are some basic differences in the various descriptions available. The last commercial brewer of this style ceased production in 1993. Over the years this beer obviously changed quite a bit. The circa 1902 version may have used about 2/3 oak smoked wheat malt while the later version was apparently 100% oak smoked wheat malt. Weyermann, the only commercial source of oak smoked wheat malt known to me, offers a recipe using 80% oak smoked wheat malt along with 10% Vienna malt, 5% CaraRed, and 5% CaraWheat. All sources seem to agree on the use of oak smoked wheat malt.

Gravity also sees a bit of variance. According to the two accounts above, the OG could range from 1.028 to 1.034. There is the German tax bracket of 7° to 8° Plato which is a schankbier (shunk beer) or tap / draft beer. Oddly, that isn't the lowest gravity in their tax code. However, Grätzer was produced in Prussia (later Poland) and wouldn't necessarily need to conform to the German tax schedule.

There is also the concept of sour or tart. I don't think this beer was ever soured like a Berliner Weisse but it certainly could have had a tart flavor component similar to a Witbier.

Most sources seem to agree that it was a light colored beer similar to a Pilsner. However, a brewery in San Francisco has produced a modern interpretation which is black.

Several references indicate that the fermentation was done with multiple strains of yeast. Nobody used pure yeast strains until after Hansen developed a method & device to produce pure strains in the early 1880's.

I've brewed this style twice. The first was the Weyermann recipe at 80% smoked wheat and the second with 100% smoked wheat. Both were crisp, refreshing beers with a subtle smoke component. These beers running at 2½% to 2¾% abv, allow you to keep filling your glass for quite a while without deleterious effect.

Grätzer is a great beer for hot weather and we surely have plenty of that around here. There is no smoked wheat extract available so all grain is the only way to go for now. The batches I made used only 5 pounds of malt so BIAB should work like a champ.

Give it a try and you'll become a fan of this style too!



# Water Chemistry

(I think this article was written by Elvis of Brew-Ha-Ha)

## The Basics

Last week I spoke to a customer excited to embrace his inner brewer and create his own recipes. He had carefully calculated his base and specialty malts, researched alpha acids and aroma characteristics and even sought out just the right yeast to tie everything together. It was an impressive recipe. But something was missing. I asked “and what about your water?” “What about my water?” he said. Water accounts for 90-95% of your beer yet it’s the one ingredient we rarely think about on brew day.

Understanding how water affects beer can take your recipe from good to great, but taking it for granted can render an otherwise great recipe underwhelming. In general, if your water tastes good or better yet, doesn’t taste at all, you’re probably in good shape. But if you have a water softener in your house or find yourself filtering your drinking water you might want to start treating your water more like an ingredient than an afterthought. Remember: Good In = Good Out.

A common misconception in brewing is that hard water is bad. Calcium and Magnesium, the minerals that attribute to hardness, are actually essential for yeast health and also help to promote clarity and shelf life. But there is some truth to the old adage “*too much of a good thing...*” so if your water tastes minerally or leaves scale on your drains the easiest way to prep your water for brew day is to dilute it 1:1 with distilled, deionized or reverse osmosis water which can often be sourced from your local grocery.

For extract brewers, Chlorine and Chloramine are probably the most detrimental to beer flavor. Filtering with a carbon filter or treating your water with a Campden tablet will eliminate the potential for Chlorophenols that impart a medicinal or Band-Aid-like flavor. Other mineral additions or dilutions can help to hone in a recipe but are far less influential.

So how do we find out what’s in our water? If you’re connected to a municipal water supply it shouldn’t be difficult to get a water report. Often, these reports are available for free on their website. If not, give a call. Federal law requires that all public drinking water falls within certain guidelines indicating what can and cannot be in water and at what levels. The information on this general report is good but not as specific to what we, as brewers, are looking for.

Homework Exercise: Contact your local water supply and ask for the numbers (in parts per million) for Calcium, Magnesium, Sulfate, Chloride and Sodium. You’ll also need pH, Total Hardness and Alkalinity as CaCO<sub>3</sub> (Calcium Carbonate). Now it’s time to break these numbers down and teach you how to use them to your advantage so that your good recipes turn out great on your next brew day.

## CaCO<sub>3</sub> & pH

Earlier I mentioned how minerals like Calcium and Magnesium contribute to healthy fermentation, clarity and flavor stability. Now we’ll identify the ideal concentrations of each, address brewing salt additions and explore the effects of pH and alkalinity on your mash conversion. Finally, I’ll explain how to use different ratios of chloride to sulfate to accentuate certain ingredients in your recipe.

Remember, hardness (expressed on your water report as “Total Hardness as CaCO<sub>3</sub>”) is not a bad word in brewing. Calcium and magnesium are the two main ions that contribute to hardness.

Both are necessary for yeast health. Calcium is also responsible for helping to promote enzymatic activity in your mash as well as other biochemical reactions. The optimal brewing water range for Calcium is 50-150 ppm and for Magnesium, 10-30 ppm. Magnesium additions are seldom needed as malt usually contributes enough magnesium to reach these ideal concentrations.

There are several great (and free!) brewing water calculators available online. Start by inputting your own water’s data and then adjust to these

ideal ranges as needed. If your calcium concentrations are lower than the ideal range, just a few grams of Gypsum (Calcium Sulfate) or Calcium Chloride can make a big difference.

Be aware of the other ion in each compound (sulfate and chloride) as these concentrations will also be affected. If your concentrations are higher, you might consider cutting your water source with distilled, deionized or reverse osmosis water. A 1:1 dilution will cut your concentrations in half. In most cases, this should get you within an acceptable range for brewing.

Alkalinity and pH are often confusing terms for all grain brewers. Alkalinity (expressed as either “Total Alkalinity as CaCO<sub>3</sub>,” “Bicarbonate” or “HCO<sub>3</sub>”) represents the concentration of anions like bicarbonate in your water and can be problematic at levels over 250 ppm. Alkalinity acts as a pH buffer. The higher the concentration the more resistant to change your mash pH will be. Ideal mash pH should be between 5.1-5.5. If higher, mash enzymes are still very active but tannin extraction from husk material is more likely especially around a pH of 6. A pH lower than 5.1 will hinder enzymatic activity, therefore, reducing efficiency and could potentially affect flavor.

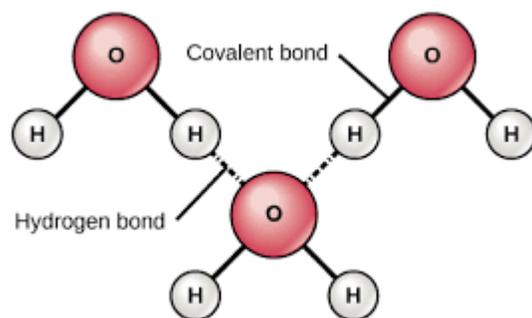
Brewers are more likely to find themselves battling high mash pH as a result of high alkalinity more than other factors. The specialty malts in your recipe will help lower your mash pH but not drastically. As the degree of roasting in specialty malt increases so does the acidity.

This acidity can help to counteract higher mash pH but if you’re still not in that 5.1-5.5 range you may need additional acid. You can find acid in multiple forms including acid malt, lactic and phosphoric acid. I like to keep a couple pounds of acid malt on hand for small adjustments. How much should you use? 1% of your total grist by weight should lower your mash pH by one-tenth of a point. Concentrations and results will vary depending on the acid you use and may take some trial and error to perfect.

Brewing water pH can vary greatly depending on the source. An ideal range is 6.5-8.5 but the pH of your water is far less important than the pH of your mash. I recommend mashing in first. Allow the mash to settle for 5 minutes. Then take a pH reading and adjust appropriately.

Chloride and sulfate ions can be used to steer the flavor profile of your beer in your intended direction. Sulfate helps to accentuate hop bitterness. Chloride will do the same for malt character. A well-balanced beer’s chloride to sulfate ratio might be 1:1 but it still depends on your recipe. To highlight bitterness, try increasing your ratio to 1:2 or 1:3. Research has shown that some styles can be brewed with a ratio as high as 1:8 without encouraging harsh bitterness. The ratio applies to chloride in a similar manner. A chloride to sulfate ratio of 2:1 or 3:1 can help to accentuate a more malt-centric recipe.

So, keep your calcium levels between 50-150 ppm, your alkalinity between 0-250 ppm, your mash pH between 5.1-5.5 and adjust your ratio of chloride to sulfate to the characteristics of the style you intend to brew. After that, bring us a sample. You know, for “sensory evaluation.”



From Paul Newfield

The Shipwreck Beer Story is about 10 yrs old, but interesting.  
I wonder how the Brew turned out.

[https://yle.fi/uutiset/osasto/news/aland\\_brewery\\_to\\_reproduce\\_shipwreck\\_beer/6537428](https://yle.fi/uutiset/osasto/news/aland_brewery_to_reproduce_shipwreck_beer/6537428)

# Links

## CCH:

[Membership Application Form](#)

## Local Brewing Supply:

[Brewstock](#) **New location Jan 1, 2020**

## 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](mailto:Hopline@CrescentCityHomebrewers.org)!

Go to [Table of Contents](#)