



# HOPLINE

*Newsletter of the Crescent City Homebrewers Club*

**October 2023**

**Next Meeting: Friday, December 15<sup>th</sup>**

**Location: *Deutches Haus***

**2023 Edition**

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## PRESIDENT'S CORNER – OCTOBER 2023

Hey Buckaroos,

I am sitting here, writing my next to last article as president, and wondering how it got so cold so fast. It's not bad news, I kind of forgot what cool weather was like, and it is easier to brew beer and less chance of infection, which now segues into my pitch to brew more beer. We have a lot of events coming up, so let's all get to it.

We will be having our Christmas party on Friday, December 15<sup>th</sup>, at the Deutsches Haus. This is pot luck as always, so bring your special recipe, and beer. It will start at 7PM after a very short meeting, and our board election. Remember, if you would like to run for the board, get in contact with Jack Horne, or you can be nominated from the floor, the day of. I hope to see you all there.

The next Brewoff will be this Saturday at Skeeter Hawk brewing. This is National Learn to Homebrew day, so tell all your friends. We will not have a chef for it, but a food truck will be on site, and we will buy beer from the venue. Start time is 10 AM. The style is brown ale. If you would like to participate, contact DUMBO.

We will be having our annual Oyster Stout Brewoff on November 18<sup>th</sup> at Charles Sule's house. I have dusted off the original recipe and sharpened my oyster knife in anticipation. Lunch for this event will be \$20 to offset the cost of the oysters. Charles will also be making homemade pizza for those that do not like raw; char broiled, or fried oysters. You must book in advance for this one so we know how many sacks of oysters we need.

Winter fest is coming! This is our annual membership drive and fund raiser, and we need beer, lots of beer. The date is January 13<sup>th</sup>, and it will take place at the Deutsches Haus as always. The cost for this event is covered under the Advanced Membership level, and separate memberships will be available for \$40. This event is how we keep the lights on, so to speak, so let's everyone get involved. We will have more on this at the meeting.

The Deutsches Haus had a very successful Oktoberfest this year, partially due to the help of the Home brewers. I would like to thank everyone from the club who helped out, especially those who had to work under the Pretzel tyrant. Well done.

That's all for now, see you at the meeting and keep brewing.

Neil

**CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2023**

**President**

Neil Barnett

**Vice President**

Genevieve Mattei

**Treasurer**

Craig Laginess

**Secretary**

Mona Wexler

**Quartermaster** Will Lambert

**DUMBO – Brewoff Czar**

Chad Bowman

**Webmaster/**

**Social Media Director**

Alessa Massey

**Hopline Editor**

Jack Horne

**Education Czar**

Hector Meier



## BREWOFF SCHEDULE FOR 2023 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
1/8/2023	Pumpkin Stout			Cancelled
2/25/23	Golden Ale/Pils			
3/25/23	Marzen	504 Craft Beer Reserve	3939 Tulane Ave NOLA	Will Lambert
4/15/23	Rye PA Fish Memorial	Monk		
5/20/23	Hog Roast	Labarre Farms		
6/24/23	BIABS IPA	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Off			
8/12/23	BIABS Cream Ale	Barney Ryan	TBA	Will Lambert
9/30/23	Vienna Lager	Chad Bowman	2700 Maureen Ln Meraux, LA	Chad Bowman
10/21/23	Cancelled	Cancelled	Cancelled	Cancelled
11/4/23	LTHBD	Brown Ale	Skeeta Hawk 455 N Dorgenois St NOLA	Chad Bowman
11/18/23	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	Neil Barnett

\*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 [cbowman75@gmail.com](mailto:cbowman75@gmail.com) or sign up at the meetings. [Buy a truck](#)

Hello everyone,

We have two brew-offs this month to close out the year. We have Learn to Homebrew Day on 11-4-23, and the oyster stout on 11-18-23. That is all I have this month.

Prost,

DUMBO



## **EXECUTIVE BOARD NOMINATIONS 2023**

***Listed are the nominations we have thus far. Please send any other nominations to Jack Horne at [jack.horne@gmail.com](mailto:jack.horne@gmail.com).***

*Election to be held December 15<sup>th</sup> at the annual Christmas Party*

President

Genevieve Mattei

Vice President

Stuart Dupre

Treasurer

Craig Laginess

Secretary

Colleen Laginess

Quartermaster

Will Lambert

### **Nominations Board Appointed Positions**

(not elected, but nominations accepted for recommendations to the board)

DUMBO

Chad Bowman

Webmaster/ Social Media Director

Alessa Massey

Hopline Editor

Jack Horne

Education Czar

Hector Meier

## IN THE BREWS NEWS – OCTOBER 2023

### ***Beer lover's guide to breweries and taprooms in New Orleans, with updates and closures***

[https://www.nola.com/entertainment\\_life/eat-drink/beer-lovers-guide-to-breweries-and-taprooms-in-new-orleans-with-updates-and-closures/article\\_6c0d72fe-0499-11ee-91a4-f7d75ecd8fa8.html](https://www.nola.com/entertainment_life/eat-drink/beer-lovers-guide-to-breweries-and-taprooms-in-new-orleans-with-updates-and-closures/article_6c0d72fe-0499-11ee-91a4-f7d75ecd8fa8.html)

### ***With lager and lush plants, a new brewery revives this short-lived Central City taproom***

[https://www.nola.com/entertainment\\_life/eat-drink/ecology-beer-creative-brewery-taproom-opens-in-central-city/article\\_3c921238-7379-11ee-8018-a3334aebd0f7.html](https://www.nola.com/entertainment_life/eat-drink/ecology-beer-creative-brewery-taproom-opens-in-central-city/article_3c921238-7379-11ee-8018-a3334aebd0f7.html)

### ***From Rich Szydlo***

*Hey Jack- wanted to let the club know that we are launching out beers on Nov 11th, we open at 11 am. The first 4 will be a Belgian blonde, rye pale ale, IPA, and English bitter. We will also be launching our BBQ Saturdays then as well. Everyone in the club is welcome to come by and try them! I'm going to try to stop by tomorrow for the meeting but if not, can you let everyone know as well as putting it in the hopline?*



## MEMBER'S HOEMBREW RECIPE SPOTLIGHT – OCTOBER 2023

### “Squashing Tradition” – Jack Horne

Style: Pumpkin Ale

#### **Grain:**

12 lb – American 6-Row Pale Lager Malt

2 lbs – 20-40°L Crystal/Caramel Malt

#### **Mash:**

152 degrees, 60 minutes

#### **Hops:**

60 min – 1.0 oz Cascade Hops

Flame out – 1.6 oz Willamette Hops

Flame out – 1 oz Mt. Hood Hops

#### **Spices:** (at flameout)

2 teaspoons cinnamon

1 teaspoons nutmeg

1 teaspoons allspice

1 teaspoons ginger

#### **“Pumpkin”:** (beginning of the boil)

2 butternut squash (peeled, sliced, oven-roasted, then cubed)

#### **Boil:**

60 Minute

OG: 1.064

FG: 1.013

ABV: 6.7%



## BREW FOR THOUGHT – OCTOBER 2023

### BRIAN'S TRAVELS

The Roving Reporter's always where the action is; he risks life and limb FOR YOU, the CCH member. Click this link to read all about it.

<https://crescentcitybrewtalk.com/brians-travels-2/>

"A Wicked Beverage" New York Times, April 10, 1894

There are few compounds that are more sinful than the applejack of New-Jersey. The name has a homely, innocent appearance, but in reality applejack is a particularly powerful and evil spirit.

The man who intoxicates himself on bad whisky is sometimes moved to kill his wife and set his house on fire, but the victim of applejack is capable of blowing up a whole town with dynamite and of reciting original poetry to every surviving inhabitant.

## *Thought for self Improvement*

Should I lament or be grateful  
I'm not getting what I deserve?



# Mead Primer

by Mike Retzlaff

We all know what mead is; don't we? We've at least heard of it but the definition is often indistinct as there seem to be as many varieties of it as there are of beer. Most descriptions are a bit inadequate anyway. Basically, mead is a fermented beverage made primarily of honey and water. Many of us have tried some form of mead at one time or another. Some people love it and others have a lesser affinity for it.



It seems anywhere people and bees have crossed paths, there has been mead of one sort or another. Pottery shards with traces of a honey based beverage dating back 9,000 years have been found in China. In Europe, such traces go back 4,800 years. In India, written descriptions go back 3,700 years.

Mead exists in a rather broad spectrum. The source of the honey makes quite a difference in the final product. Just think of the various honeys which are commonly available here in North America. We have honey from clover, alfalfa, tupelo, palmetto, buckwheat, orange blossom, and many other sources which can be very regional. In Britain, heather honey is often used.

## TRADITIONAL MEAD

- Dry Mead – Isn't required to be bone dry.
- Semi-Sweet Mead – In-between Dry and Sweet and is dependent on terminal gravity.
- Sweet Mead – Shouldn't be cloying like cough syrup.

**Hydromel** is the designation for the lowest strength of mead.

**Standard** is the designation for a medium strength of mead.

**Sack** is the designation for the highest strength of mead.

Hydromel – OG 1.035 – 1.080

Standard – OG 1.080 – 1.120

Sack – OG 1.120 – 1.170

Hydromel – abv 3.5% - 7.5%

Standard – abv 7.5% - 14%

Sack – abv 14% - 18%

Dry – FG 0.990 – 1.010

Semi-Sweet – FG 1.010 – 1.025

Sweet – FG 1.025 – 1.050

## MELOMEL (Fruit Mead)

- Cyser is made with apples or apple cider.
- Pymment is made with grapes or grape juice
- Other – A melomel made with blackberries, strawberries, elderberries, cherries, etc., or a combination of such fruit or juices. There are special names for mead made from other particular ingredients.
  - Acerglyn – Mead made with maple syrup
  - Bilbermel – Mead made with huckleberries (European blueberries)
  - Bochetomel – Caramelized honey with blackberries, black raspberries, or elderberries.
  - Morat – Mead made with mulberries.

## OTHER MEADS

- Metheglin is a mead with spices or herbs.
- Hippocras is piment spiced with cinnamon.
- Braggot (bracket, brackett) is a mead made with 1/3 to 1/2 of the fermentables being malt sugars derived from a mash, DME, or LME. It can also contain hops or grain.

## CARBONATION

- Still – Need not be totally flat; may have some carbonation.
- Pétillant – Has noticeable carbonation and lightly sparkling with short lived foam.
- Sparkling – Has a mouth-filling presence like champagne or soda with short lived foam.

Mead can be simple as fermented honey and water to very complex with all sorts of ingredients. The key is that honey is the majority fermentable in this beverage.

There is a bit of difference in procedures when making mead as opposed to wine or beer. Honey doesn't have all of the necessary components to fully support fermentation so some sort of nutrient should be added. Some nutrients, usually in excess, will leave a metallic taste in the mead. Yeast extract can be used in lieu of the nutrients. Using honey will produce **must** as in wine; not wort as in beer.

Another additive is acid. Many makers use tartaric acid but acid blend, consisting of malic, citric, and tartaric acids, is handy and readily available. It offers a more balanced final product. The acid is necessary for a number of reasons. Yeast prefers an acidic environment, many unwanted organisms don't, and the flavor balance of the finished beverage is more agreeable. If making a Melomel (fruit mead), the fruit may be acidic enough to negate or reduce the need to add acids.

Generally, honey delivers 35 ppg in a must. The color has a tremendous range with Clover honey at about 7 °L which also has a lighter flavor. At the other end of the spectrum, Buckwheat honey is usually much darker and has a stronger flavor.

Honey already has anti-microbial components but is expensive enough to cause you to err on the side of caution. Pasteurization can be used by heating the must above 140 °F for a short period. Heating the honey can drive off many of the desirable esters so many mead makers prefer using the sulfite method. Sulfiting requires stirring in Campden (metabisulfite) and leaving for about 24 hours. The nutrients as well as the acid can be added at the same time as the sulfites. Yeast inoculation should be made after the "sanitizing" is complete to avoid killing off the yeast.

Yeast is another contentious variable among mead makers. Wyeast and White Labs both culture specific liquid strains for mead. Depending upon what style of mead you make, other commercially available yeasts are also used. Champagne yeast, wine yeast, and even beer yeasts are used by droves of mead makers. The alcohol content of mead can range from 3.5% to 18% abv. This requires some consideration. I know makers who use a regular beer or wine yeast and finish Sack strength mead with EC-1118 (tolerant to 18% abv.) Lalvin D-47 is a good yeast for medium to sweet meads and retains full mouthfeel. It is tolerant to about 14% abv. Lalvin 71B-1122 is best for melomels (fruit meads).

Let's make a simple 5 gallon batch of mead. We'll start with 12 lbs. of honey in a sanitized fermenter. Top off with about 4 gallons of spring water to bring the contents up to just above the 5 gallon fill line on the fermenter. Add 3 – 4 tsp. yeast nutrient and about 5 tsp. acid blend. Next add 5 crushed Campden tablets and stir the contents well before loosely covering the fermenter. After 24 hours, add a yeast slurry of Lalvin D-47 or Lalvin 71B-1122 yeast (dissolve yeast in 2 oz. non-chlorinated water), stir, aerate, and snap on the lid of the fermenter with an airlock.

Ferment around 60 – 75 °F for about 6 weeks. At that point, you can rack the mead into a glass or plastic carboy and fit another airlock while it ages and clears. Afterward, rack and bottle.

Some options include:

- Boil a few cinnamon sticks in a little water and add to the fermenter with the honey. (Metheglin)
- Add a pound or two of berries (fresh or frozen) at the beginning. The sulfites will sanitize them along with the honey. (Melomel)
- Bottle with priming sugar to carbonate in the bottle.
- Add other spices or even edible flowers during the ferment (clove, rosemary, hibiscus, chamomile, etc.)

The above basic mead will make a little over 5 gallons of 1.080 mead which should finish at 1.002 with 10% abv. The color of this will be about 10 °L if using Clover honey.

Mead can be a rather complex beverage but it can also be quite simple . . . a lot like beer. There are all sorts of options and your imagination is one of the few limiting factors. Start simply and build on experience. The flavor of mead will often improve with age like red wine, strong beer, and hard cheese. Mead also lends itself quite readily to being made in 1 gallon batches. There are books and websites devoted to the subject of Mead. I'm simply providing an overview to a historic and fascinating beverage. You are encouraged to seek further information if your interest is sparked.

An extra tidbit of info: The words *amaze* and *amazing* are derived from the word *mazer* which was the name of the drinking bowls of yore. Apparently, amazing is what you felt when you had your fill of mead.

## FOOD AND WHINE – OCTOBER 2023

### **Chicken Wings in Cerveza**

1 ½ Lbs Chicken wings or Drumettes

1 tsp salt

1 tsp Dried Thyme

1/8 tsp Black Pepper

1 bottle (12oz) Mexican beer

- 1) Cut off and discard wing tips, Cut each wing in half at joint.(If using drummetee, do not cut) place in shallow bowl; sprinkle with salt, thyme, and pepper. Pour beer over wings; toss to coat, cover. Refrigerate 2 to 6 hours
- 2) Preheat oven to 375 degrees. Line baking sheet with foil; coat with nonstick cooking spray.
- 3) Drain wings, reserving marinade. Arrange wings on prepared baking sheet in single layer. Bake 40 mins or until cooked through and well browned, turning and basting occasionally with reserved marinade. DO NOT BRUSH WITH MARINADE DURING THE LAST 5 MINUTES OF BAKING. Discard remaining marinade, serve warm or at room temperature.

### **NEW MEXICAN MARINADE:**

1 ½ cups beer

½ cup chopped fresh cilantro

3 cloves garlic

½ cup lime juice

2 tsp chili powder

1 ½ tsp ground cumin

1 tsp Tabasco Pepper Sauce

Place ingredients in food processor, or blender; process until well combined. Store in 1 pint covered jar in refrigerator up to 3 days. Use to marinate beef, pork or Chicken in refrigerator

## **Parmesan Honey Lager Burgers**

1 ½ lbs ground beef

¾ cup honey Lager, divided

1/3 cup grated parmesan cheese

1 Tbsp Worcestershire sauce

¼ tsp Black Pepper

3 Tbsp Mayonnaise

3 Tbsp Ketchup

½ tsp yellow mustard

4 sandwich rolls, split or hamburger buns

8 slices tomatoes

8 thin slices red onion

- 1) Prepare grill for direct cooking over medium-high heat. Lightly oil grill grid
- 2) Combine beef, ¼ cup lager, cheese, Worcestershire sauce, & pepper in large bowl; mix lightly. Shape into 4 patties. Combine 1 Tbsp Lager, Mayonnaise, ketchup & mustard in small bowl and set aside.
- 3) Grill Burgers, turning and basting with remaining Lager often until meat thermometer registers 145 degrees or until desired doneness. Serve on rolls with tomato, onion & mayonnaise mixture

## SITES OF INTEREST

### **Crescent City Homebrewers:**

[Crescent City Homebrewers](#)

[CCH Member Application](#)

### **Local Brewing Supply:**

[Brewstock](#)

### **Louisiana Craft Beer Info:**

[Louisiana Craft Brewers Guild](#)

### **Breweries:**

[504 Craft Beer Reserve](#)

[Big Easy Bucha](#)

[Brewery Saint X](#)

[Bayou Teche Brewing Company](#)

[Brieux Carre Brewing Company](#)

[Broad Street Cider & Ale](#)

[Bywater Brew Pub](#)

[Chafunkta Brewing Company](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Deutsches Haus](#)

[Gnarly Barley Brewing Company](#)

[Gordon Biersch](#)

[Kingfisher Cider](#)

[Miel Brewery and Taproom](#)

[New Orleans Lager and Ale Brewing Company](#)

[Oak Street Brewery](#)

[Old Rail Brewery](#)

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### **Member Pages:**

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