



HOPLINE

Newsletter of the Crescent City Homebrewers Club

February 2024

Next Meeting: Wednesday, March 6th

Location: *Deutches Haus*

2024 Edition

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PRESIDENT'S CORNER – FEBRUARY 2024

Greetings to Mashers, Extractors, and Imbibers!

Welcome to the February Edition of the Hopline in month 2 of my Glorious Reign!

Mardi Gras hit us all like a truck filled with glitter but we are hopefully all recovered. Now, as the weather warms up, it's time to start brewing beer! No one wants to be caught out without a nice cold homebrewski to enjoy on a warm summer afternoon, after all...

Here's some of this year's upcoming homebrewing events for you:

The March Brewoff will be held on March 23. We will be brewing a Marzen at Skeeta Hawk, led by Will. March has a few beer festivals that might interest you as well. The Gulf Coast Beer & Bacon (+ BBQ) Festival is this Saturday on March 2 in Gulfport, MS. You can stay the night in Gulfport and hit up Chandeleur Island Brewing Company on Sunday. The following week, the Hattiesburg Craft Beer Festival is on March 9. In addition, the March Meetup will be at Miel on March 19. I hope to see you there!

April's Brewoff will be on April 20, and location, brewmaster, and style are also in the works. April also has several beer festivals that you might want to visit. Both the Boot Brew Fest in Eunice, LA and the Iron Hand Homebrew Fest in Mobile, AL are on April 6, so there's two options for a beer-themed weekend trip. Alternatively, National Beer Day follows on April 7, so you could invite some friends over and treat them to some homebrew! The next weekend, Basin Brewfest follows on April 13 over in Morgan City, LA.

May's Brewoff will be on May 18. The Biannual Crawfish Boil is looking less and less like it will be a Crawfish Boil due to high crawfish prices, but we won't let that stop us from having a good time. The current plan is to pivot into a Shrimp Boil, but we'll nail the particulars down for the next Hopline.

August begins with Mead Day on August 3. At the end of summer, Oliver is still planning for late September or early October for Brewstock Festival. We also have a tentative date for next year's Winterfest - January 25! PUT it in your calendars and start planning your brewing schedule! It's never too early to brew!

As always, contact one of the DUMBO Collective to save your spot for a Brewoff. We are always looking for hosts, chefs, and brewmasters!

So long, and thanks for all the beer,

Genevieve Mattei

CRESCENT CITY HOMEBREWERS – EXECUTIVE BOARD 2024

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BREWOFF SCHEDULE FOR 2024 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
	Winterfest Break			
2/24/24	Irish Red	Bywater Brew Pub	3000 Royal Street New Orleans	Hector Meier
3/23/24	Marzen	Skeeta Hawk Brewing	455 North Dorgenois Street New Orleans	Will Lambert
4/20/24	??	Possibly Oak Street Brewery	??	??
5/18/24	Crawfish Boil/Shrimp Boil or other	??	??	??
6/??/24	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Heat Break BUS TRIP			
8/??/24	BIABS	Barney Ryan		
9/30/24	??	??	??	??
10/24	Octoberfest Break			
11/2/24	LTHBD	??	??	??
11/??/24	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	

*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 DUMBOS at jack.horne@gmail.com or sign up at the meetings. [Buy a truck](#)

Hey Everyone,

Greetings from the DUMBOS. Our first brewoff went off in style and grace thanks to Sonny and the generous folks at Bywater Brew Pub. Hector manned the ship, and all indications are that an excellent Irish Red was brewed. Sonny even rolled out the weenie roller for a confederacy of munchies. Much fun was had by all!!

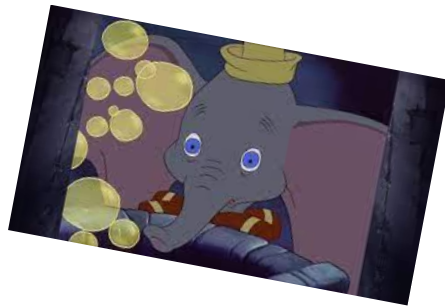
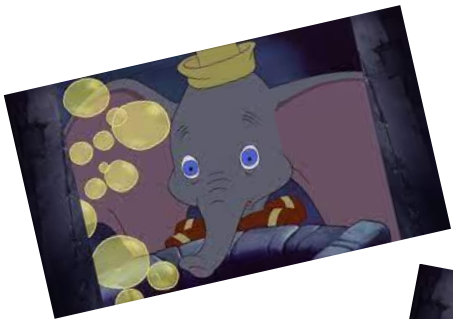
Our next brewoff will be Saturday, March 23rd, at Skeeta Hawk Brewing. Will Lambert will do an encore 'brewtation' of his world-renowned Marzen – in March none-none-the-less! Still room for an equipment mover, alternates, and guests for that one. So come out to the greenway and join us. Signup sheet at the March meeting.

We're working on plans for the April brewoff, but there are rumors about a collaboration brew with Oak Street. Quite a buzz about that one (both before and after).

Enough said. You're running out of excuses, so come out and brew!!!

Prost,

DUMBOS



UPCOMING EVENTS

HERE ARE SOME
GREAT EVENTS
THAT YOU MAY BE
INTERESTED IN:

Mar 6	General Meeting 7 PM – Deutsches Haus
Mar 9	Hattiesburg Craft Beer Festival hattiesburgcraftbeerfest.com/
Mar 19	Kulturabend – Wines of Germany with Eva Biggers 7 PM – Deutsches Haus
Mar 22-23	Volksfest Deutsches Haus
Mar 23	Brewoff – Marzen 8 AM – Skeeta Hawk
Apr 3	General Meeting 7 PM – Deutsches Haus
Apr 5-6	Hogs for the Cause https://hogsforthecause.org/
Apr 6	Boot Brewfest https://bootbrewfest.com/festival-information/
Apr 6	Iron Hand Homebrew Fest https://ironhandbrewfest.com/
Apr 13	Basin Brewfest https://www.basinbrewfestmc.com/

Apr 16	Kulturabend – Beers of Germany with Neil Barnett 7 PM – Deutsches Haus
Apr 20	Brewoff 8 AM – Location TBD
May 1	General Meeting 7 PM – Deutsches Haus
May 18	Brewoff 8 AM – Location TBD
Jun 5	General Meeting 7 PM – Deutsches Haus

We have many more events in the works for later in the year. Watch this space, or check out <https://crescentcityhomebrewers.org/calendar/>.

Know of any events going on that we might be interested in? Let us know at crescentcityhomebrewers@gmail.com





Brewstock Homebrew Supplies
& BIG EASY HOMEBREWERS PRESENT



BREW LIKE THE PROS CLONE COMPETITION

MARCH 28, 2024 • 6:30PM

ZONY MASH
BEER PROJECT



**BREW YOUR BEST MAKIN' GROCERIES IPA CLONE
COMPARE YOUR RECIPES AT ZONY MASH
GET TIPS AND TRICKS FROM THE PROS
FOR MORE INFO VISIT WWW.BREWSTOCK.COM/COMPETITION**

BREW FOR THOUGHT – FEBRUARY 2024

Hey, Keep It Clean!

By Mike Retzlaff

I recently read a rather long but interesting paper about wort boiling. It was in an old brewing Journal from 1905. The focus was on using steam heated kettles versus direct fired kettles.

The experiments cited in the paper showed that worts boiled in kettles directly fired seemed to produce beers which became bright quicker and showed better stability. This was in comparison to the worts boiled in steam heated kettles under pressure from 4 – 45 psi. The worts heated by steam reached temps of between 218° @ 4 psi to 265° F @ 45 psi.

Later in the article it disclosed “In the latter case, even working with 60—80 lb. steam pressure, the contact temperature never exceeds 279°—300° F. whilst with the fire-heated copper the temperature of the plates far exceeds these temperatures.”

Yet, the directly fired kettles produced, in general, a better beer. “With a fire-heated copper we have upon one side of the copper plates an intense heat, on the other, comparatively cool wort. If the setting of the copper is well designed, circulation of the wort is excellent, and a vigorous boil results; *but the wort momentarily impinging upon a super heated surface is subjected to a high temperature* and this we believe is the secret of the observed differences between fire and steam heating.”

“That contact temperature has an important bearing upon the stability of the beers was confirmed in an unexpected manner during the course of our experiments. The beers, boiled in our fire copper, suddenly, and without apparent reason, showed a lack of stability, they quickly showed haziness, and their character was not so permanent; they were, in fact, little better than the beers produced by boiling with steam. On investigation, it was found that the gas burner employed for heating the copper had become dirty, so that instead of burning with the usual non-luminous Bunsen flame, a luminous smoky flame resulted. In consequence, the bottom of the copper had become covered with soot. Since soot or carbon is a bad conductor of heat, it was evident that the contact temperature had been lowered to a point approximating to the temperatures of the surfaces of a steam-heated copper. We thoroughly cleaned the burner, and removed the coating of soot, and with our first trial we again obtained results which showed the superiority of the fire-boiled over the steam-boiled worts.”

The warning in this last paragraph admonishes those of us who use a gas burner to make sure our kettles are free of soot build-up and that our burners are regularly serviced to free them of soot, rust, and debris.

Thought for self Improvement

If you want to make God laugh,
tell Him your plans for the future.

The Duplex



The Duplex



The Duplex



The Western Brewer 1912
The Ancient Mariner - THE TALE OF A THIRST
written expressly for the WESTERN BREWER
by Charles Frederic

It was an ancient mariner,
 With hollow cheek and chest,
Who sat him down upon the curb
 A moment there to rest.
And round about him came a crowd,
 As city people do,
Until the crowd had drawn a crowd
 That ever larger grew.

And then the ancient mariner
 Unwound his doleful tale,
A yarn as sad as all the yarns
 We hear from men who sail.
And when you think of all the tales
 You hear from them, or read,
You must admit the sailor's life
 It must be sad, indeed.

“’Twas in September,” said the salt,
 “When waves were running free
We took from little old New York
 The schooner Mary G.
The wind was in the nor'- nor'- east,
 The port was Rio far;
Into the south we sailed away
 All well from spar to spar.”

“But we had scarcely crossed the line
 When came an awful blow,
We heard the Mary crack her seams
 And then she settled low.
And we, with nothing left to do,
 We huddled close as goats
Until the captain's order came
 At midnight, “Man the boats!”

“’Twas then we quit the Mary G.
 And left her to her doom
And in a dory peanut shell
 Launched out upon the gloom.
When morning came the storm was o'er,
 There was no Mary G.,
And we were in an open boat
 Upon an open sea.”

"No moment to provision her,
 We had no grub along
Which does not matter for a day
 Or so when men are strong.
'Twas not for food we loudly cried,
 But one thought made us shrink
We were alone upon a sea
 Without a drop to drink.”

“And so for days we drifted on
 And fate and sea we cursed,
For day by day still stronger grew
 That awful, awful thirst.
Our insides they were all afire
 Each man a crater felt
That burned as though the fires of hell
 Were there beneath his belt.”

"A thousand furnaces in one,
 A million prairie fires,
A hundred cities burning up
 With all their blazing spires.
A million planets piping hot,
 Volcanoes eight or nine,
Seemed but a feeble candle flame
 Beside that thirst of mine.”

And then the sailor stopped his tale
 And looked at one who stood
Unmoved where others quaked and shook
 To hear that tale of blood.
While others shuddered at the yarn,
 This fellow only smiled
The story of that awful thirst
 Amused him like a child.

“You scoff”, the angry sailor said,
 And shook his fist and cursed,
“You scoff at such a tale as mine
 Of such an awful thirst.”
And then the stranger smiles again,
 And then the stranger speaks;
“The water wagon, I've been on”,
 He says "the last two weeks.”

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](#)

[Callipe Beer Works](#)

[Chafunkta Brewing Company](#)

[Courtyard Brewery](#)

[Crescent City Brewhouse](#)

[Deutsches Haus](#)

[Ecology Beer Creative and Taproom](#)

[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](#)

[Parish Brewing](#)

[Parleaux Beer Lab](#)

[Port Orleans Brewing Company](#)

[Royal Brewery](#)

[Second Line Brewing](#)

[Skeeta Hawk Brewing](#)

[Urban South Brewery](#)

[Zony Mash Beer Project](#)

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