



HOPLINE

Newsletter of the Crescent City Homebrewers Club

March 2024

Next Meeting: Wednesday, April 3rd

Location: *Deutches Haus*

2024 Edition

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PRESIDENT'S CORNER – MARCH 2024

Greetings to Mashers, Extractors, and Imbibers!

Welcome to the March Edition of the Hopline in month 3 of my Glorious Reign!

We've had a lovely spring so far, and it looks like the weather is going to stay nice for the rest of this March. The best way to enjoy these sunny days before summer is upon us is to get outside and brew some beer!

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

The April Brewoff is going to be a fun one! We are collaborating with the Oak Street Brewery to brew on their system with our own recipe, which is currently in development. After we take our wort to ferment at home, the remainder will be going on tap! Please note that we are moving the date from April 20 to April 13, so you'll want to update your calendars accordingly. We will have further details on this exciting opportunity at the April meeting.

The April Meetup will be on Thursday, April 18 at Ecology Beer Creative at 1401 Baronne St! We've been congregating around 7pm, so swing by to say hi and support them.

Other April events include two beer festivals on April 6. One is the Boot Brew Fest in Eunice, LA, which is one of the biggest homebrew events in Louisiana! The other is the Iron Hand Homebrew Fest in Mobile, AL, if you'd prefer a coastal event. The next day is National Beer Day, which is a good holiday to form some traditions around. Maybe you could start your own annual homebrew drinking party this year? Basin Brew Fest follows on April 13 in Morgan City

The Biannual Crawfish Boil is back on track as crawfish prices fall! We will be nailing down the location a bit closer to the event to plan around weather, but the date is set for May 18! We will have more details for you at the next meeting.

June's Brewoff will be the first BIAB at Neil's house on June 29. We will be brewing a saison, which will be an excellent beer for drinking on those late summer nights. August begins with Mead Day on August 3. The Hays have kindly agreed to host us again, so it will be a pool party as well! The details for the August BIABS at Barney's are forthcoming, so we will get back to y'all on that.

As always, contact one of the DUMBO Collective to sign up 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
4/13/24	Brown Ale	Oak Street Brewery	8201 Oak Street, New Orleans	Group effort with the brewery
5/18/24	Spicy seafood boil of some sort	--	--	--
6/29/24	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
July	Heat Break BUS TRIP			
8/3/24	Mead Day BIABS	Brad and Tammy Hays		
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,

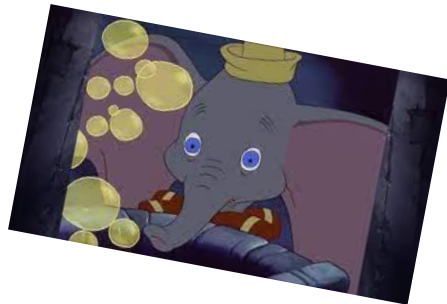
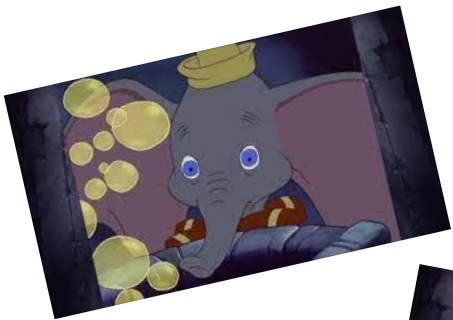
Greetings from the DUMBOS. It's the year of the brewery brewoffs. We just completed brewoff number 2 at Skeeta Hawk Brewery. Will Lambert led the way to Marzen success. We're looking forward to passing judgement at the May meeting. We have number 3 just around the corner at Oak Street Brewery. This is a true collaboration in which we are brewing on their system, and the brewery will be selling some of the product to the public. Public-private collab indeed! The style will be a brown, and Hector is representing the club in recipe preparation.

Boiling of some sort of seafood is in store for May, and we're all looking forward to the 3 (count em) brew-in-a-bathing-suit events this summer. No speedos!! (You know who you are!)

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

Prost,

DUMBOS



BREWOFF RECIPE – MARCH 2024

Here is the recipe for the Irish Red from the January 2024 Brewoff that took place at Bywater Brewpub.

Hector Meier

Style: **Iris Red**

Malt:

2 Row 8.5lb

Crystal 40 0.6lb

Crystal 120 0.5lb

Roasted Barley 0.1lb

Hops:

Magnum 0.4oz at 60min

Mash in at 150°F for 60 min.

Sparge

Boil for 60 min



HOGS FOR THE CAUSE – APRIL 5-6 – UNO LAKEFRONT ARENA



UPCOMING EVENTS

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

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 13	Brewoff 8 AM – Oak Street Brewery
Apr 16	Kulturabend – Beers of Germany with Neil Barnett 7 PM – Deutsches Haus
Apr 18	CCH Meetup Ecology Beer Creative
May 1	General Meeting 7 PM – Deutsches Haus
May 18	Crawfish boil? Fish fry? Save the date. More details to come.

Jun 5	General Meeting 7 PM – Deutsches Haus
Jun 8	Thibodeaux On Tap
Jun 22	Larry Fest 4 PM – Castine Center, Mandeville
Jun 29	BIAB Brewoff 8 AM – Neil's
Jul 3	General Meeting 7 PM – Deutsches Haus
Aug 3	Mead Day Location TBD

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



BREW FOR THOUGHT – MARCH 2024

BeerSmith Articles from Gerald

Brewing Pumps

part 1:

<http://beersmith.com/blog/2017/05/25/beer-brewing-pumps-part-1-march-and-chugger-pumps/>

part 2:

<https://beersmith.com/blog/2017/06/05/beer-brewing-pumps-part-2-the-blichmann-riptide-pump/>

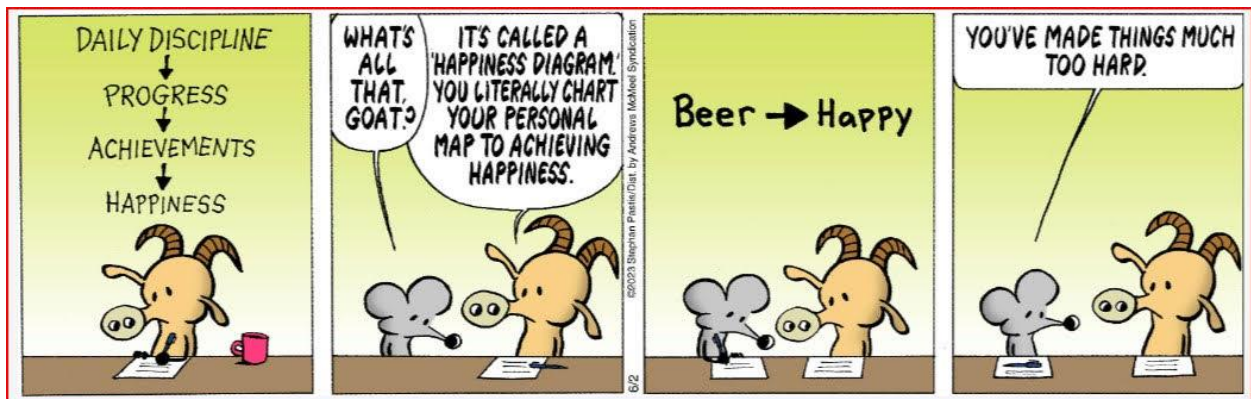
Beer Recipe Design

Part 1

<https://beersmith.com/blog/2017/07/20/strategies-for-beer-recipe-design-part-1/>

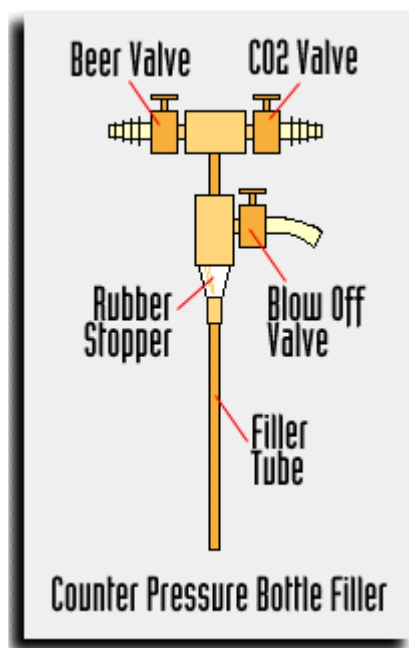
Part 2

<https://beersmith.com/blog/2017/08/03/strategies-for-beer-recipe-design-part-2/>



From Mike Retzlaff

Here's a repeat from the HopLine back in 2007



Counter Pressure Bottle Filling or Painting Your House With Beer

by Wes Woods

The idea of counter pressure bottle filling is to put your already carbonated and kegged beer into a bottle without having the bottle 80% full of foam. Also, the process allows a minimum of oxygen to contact the beer. Since the beer is cold it will readily absorb oxygen from the air. Refer to the figure of the filler. The device has two valved inlets. One for beer and one for CO₂. Now the beer is coming from a keg (duh) and the CO₂ it tapped off the same line that goes to the keg. A pressure of 5 to 10 psi is good. If you get good you can go up to 15 psi. Speed is the only thing you gain typically. But you stand a better chance of painting your house too. The filler tube should reach to about 1" from the bottom of the bottle. This is adjustable but I have found that a 2" gap doesn't cause

too much trouble; just a little more foam.

THE PROCESS:

1. You must clean and sterilize everything that will come into contact with the beer. Bottles, caps, filler, hoses, and fittings.
2. Put the filler into the bottle until the stopper seats. Hold it down very firmly. You will use your strength to oppose the pressure trying to blow the filler out of the bottle.
3. With all valves closed first open the CO₂ inlet.
4. Crack open the blow off valve for a few seconds to vent the air out of the bottle. Then close it.
5. Close the CO₂ and blow off valves and then open the beer valve all the way. Did I say hold the filler down? Well keep holding the filler down.
6. Again crack open the blow off valve. The beer will start to flow. You can adjust the speed of beer flow by this valve. Stop when the bottle is as full as you want it to be.
7. Very important! Shut off the beer valve. Don't let up on the filler. It can still blow out.
8. Again crack the blow off valve to relieve the pressure.
9. Pull out the filler and move the bottle over to the capper.
10. Now you want foam to rise up to the cap just as you seat the cap. You might need to bang on the bottle (firm but gentle) with a metal tool. That starts the foam. Then cap it.

So, these are my steps. I didn't read the instructions when I got with the filler. I still don't know what they say. Now step 6 is the actual filling step. I feel that this step is the only place where there can be waste. If the beer foams up in the bottle then the foam will go through the blow off valve and out the blow off tube. That's OK. I find that even a lot of foam is almost no beer. Just put a glass under the blow off tube. Ordinarily foam from 30-40 bottles might fill a glass. I immediately use any settled foam for medicinal purposes only.

Commonly referred to as: **Fart Proudly** by Benjamin Franklin

"A Letter to a Royal Academy" was composed in response to a call for scientific papers from the Royal Academy of Brussels. c. 1781

GENTLEMEN,

I have perused your late mathematical Prize Question, proposed in lieu of one in Natural Philosophy, for the ensuing year, viz. "*Une figure quelconque donnee, on demande d'y inscrire le plus grand nombre de fois possible une autre figure plus-petite quelconque, qui est aussi donnee*". I was glad to find by these following Words, "*l'Acadeemie a jugee que cette deecouverte, en eetendant les bornes de nos connoissances, ne seroit pas sans UTILITE*", that you esteem **Utility** an essential Point in your Enquiries, which has not always been the case with all Academies; and I conclude therefore that you have given this Question instead of a philosophical, or as the Learned express it, a physical one, because you could not at the time think of a physical one that promis'd greater Utility.

Permit me then humbly to propose one of that sort for your consideration, and through you, if you approve it, for the serious Enquiry of learned Physicians, Chemists, &c. of this enlightened Age. It is universally well known,

That in digesting our common Food, there is created or produced in the Bowels of human Creatures, a great Quantity of Wind.

That the permitting this Air to escape and mix with the Atmosphere, is usually offensive to the Company, from the fetid Smell that accompanies it.

That all well-bred People therefore, to avoid giving such Offence, forcibly restrain the Efforts of Nature to discharge that Wind.

That so retain'd contrary to Nature, it not only gives frequently great present Pain, but occasions future Diseases, such as habitual Cholics, Ruptures, Tympanies, &c. often destructive of the Constitution, & sometimes of Life itself.

Were it not for the odiously offensive Smell accompanying such Escapes, polite People would probably be under no more Restraint in discharging such Wind in Company, than they are in spitting, or in blowing their Noses.

My Prize Question therefore should be, *To discover some Drug wholesome & not disagreeable, to be mix'd with our common Food, or Sauces, that shall render the natural Discharges of Wind from our Bodies, not only inoffensive, but agreeable as Perfumes.*

That this is not a chimerical Project, and altogether impossible, may appear from these Considerations. That we already have some Knowledge of Means capable of *Varying* that Smell. He that dines on stale Flesh, especially with much Addition of Onions, shall be able to afford a Stink that no Company can tolerate; while he that has lived for some Time on Vegetables only,

shall have that Breath so pure as to be insensible to the most delicate Noses; and if he can manage so as to avoid the Report, he may any where give Vent to his Grievs, unnoticed. But as there are many to whom an entire Vegetable Diet would be inconvenient, and as a little Quick-Lime thrown into a Jakes will correct the amazing Quantity of fetid Air arising from the vast Mass of putrid Matter contain'd in such Places, and render it rather pleasing to the Smell, who knows but that a little Powder of Lime (or some other thing equivalent) taken in our Food, or perhaps a Glass of Limewater drank at Dinner, may have the same Effect on the Air produc'd in and issuing from our Bowels? This is worth the Experiment. Certain it is also that we have the Power of changing by slight Means the Smell of another Discharge, that of our Water. A few Stems of Asparagus eaten, shall give our Urine a disagreeable Odour; and a Pill of Turpentine no bigger than a Pea, shall bestow on it the pleasing Smell of Violets. And why should it be thought more impossible in Nature, to find Means of making a Perfume of our *Wind* than of our *Water*?

For the Encouragement of this Enquiry, (from the immortal Honour to be reasonably expected by the Inventor) let it be considered of how small Importance to Mankind, or to how small a Part of Mankind have been useful those Discoveries in Science that have heretofore made Philosophers famous. Are there twenty Men in Europe at this Day, the happier, or even the easier, for any Knowledge they have pick'd out of Aristotle? What Comfort can the Vortices of Descartes give to a Man who has Whirlwinds in his Bowels! The Knowledge of Newton's mutual *Attraction* of the Particles of Matter, can it afford Ease to him who is rack'd by their mutual *Repulsion*, and the cruel Distensions it occasions? The Pleasure arising to a few Philosophers, from seeing, a few Times in their Life, the Threads of Light untwisted, and separated by the Newtonian Prism into seven Colours, can it be compared with the Ease and Comfort every Man living might feel seven times a Day, by discharging freely the Wind from his Bowels? Especially if it be converted into a Perfume: For the Pleasures of one Sense being little inferior to those of another, instead of pleasing the Sight he might delight the Smell of those about him, & make Numbers happy, which to a benevolent Mind must afford infinite Satisfaction. The generous Soul, who now endeavours to find out whether the Friends he entertains like best Claret or Burgundy, Champagne or Madeira, would then enquire also whether they chose Musk or Lilly, Rose or Bergamot, and provide accordingly. And surely such a Liberty of *Expressing* one's *Scents*, and pleasing *one another*, is of infinitely more Importance to human Happiness than that Liberty of the *Press*, or of *abusing one another*, which the English are so ready to fight & die for. — In short, this Invention, if compleated, would be, as Bacon expresses it, *bringing Philosophy home to Mens Business and Bosoms*. And I cannot but conclude, that in Comparison therewith, for *universal* and *continual* UTILITY, the Science of the Philosophers above-mentioned, even with the Addition, Gentlemen, of your "*Figure quelconque*" and the Figures inscrib'd in it, are, all together, scarcely worth a FART-HING.

Text courtesy of: <http://teachingamericanhistory.org/library/index.asp?documentprint=470>

What an inspiration to us all.

As we get older we sometimes begin to doubt our ability to "make a difference" in the world.

It is at these times that our hopes are boosted by the remarkable achievements of other "seniors" who have found the courage to take on challenges that would make many of us wither.

Harold Schlumberg is such a person:



HAROLD SAYS: "I've often been asked,
'What do you do now that you're retired?"

'Well...I'm fortunate to have a chemical engineering background and one of the things I enjoy most is converting beer, wine and whiskey into urine. It's rewarding, uplifting, satisfying and fulfilling. I do it every day and I really enjoy it."

Harold is an inspiration to us all

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](#)

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