



HOPLINE

Newsletter of the Crescent City Homebrewers Club

April 2024

Next Meeting: Wednesday, May 1st

Location: *Deutches Haus*

2024 Edition

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PRESIDENT'S CORNER – APRIL 2024

Greetings to Mashers, Extractors, and Imbibers!

Welcome to the April Edition of the Hopline in month 4 of my Glorious Reign!

Jazz Fest is upon us, so hope you all have your festing shirts ready to go! The weather is continuing to warm up, so we will want to get brewing before it gets too hot.

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

The Biannual Crawfish Boil will be on May 18! Members and plus-ones can buy tickets at \$20 and non-members at \$25. There won't be a Brewoff in May due to all the festivals in town, but on May 10 is Andy Thomas's annual party at Abita. Abita is opening the Tasting Room and picking up the tab, so head across the Causeway for 1pm to pass a good time! Andy is willing to sign Andygator merch, too. The May Meetup will be on May 23 at Urban South!

On June 29 will be the first BIAB at Neil's house, which will be a saison. We will also be showing at Larry Brew Fest on June 22. Talk to Craig if you want to bring a beer! Every keg donated gives you 2 tickets.

In July, we will have the rescheduling of the Oak Street Brewery Brewoff, since our first attempt ended in a burned wort, two burnt out heating elements, and quite a lot of scrubbing of the kettle colander. Kevin will graciously let us back into his brewery for take 2 of our collab brew on July 20. The recipe will still be a British Brown. The Beer Bus Tour will be on July 27! We will announce route information and ticket prices at the meeting.

In August, the Hays will host a semi-aquatic Mead Day to help beat the heat on August 3. Barney will again host the August BIABS, date TBA.

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	Crawfish Boil	--	--	--
6/29/24	BIABS	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	
7/20/24	Brown Ale - repeat	Oak Street Brewery	Oak St. Brewoff - Repeat	Group effort with the brewery
7/27/24	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,

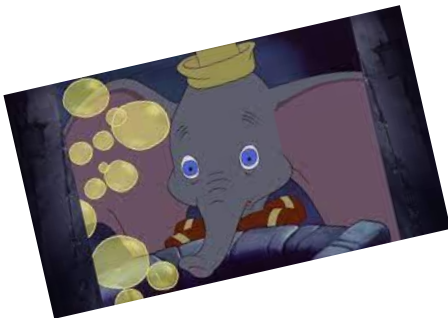
Greetings from the DUMBOS. Well, the year of the brewery brewoff hit a hiccup. The crew had a major equipment malfunction at Oak Street for the April 13 brewoff. But no worries, beer was still had, and we're rescheduling for round 2 on July 20. This will certainly be a success!!!.

But before that goes down, we have the crawfish boil on May 18, and the annual fun fest at Neil's pool on June 29. That is not one to miss. Signup sheet at the May meeting. Be cool, brew!!

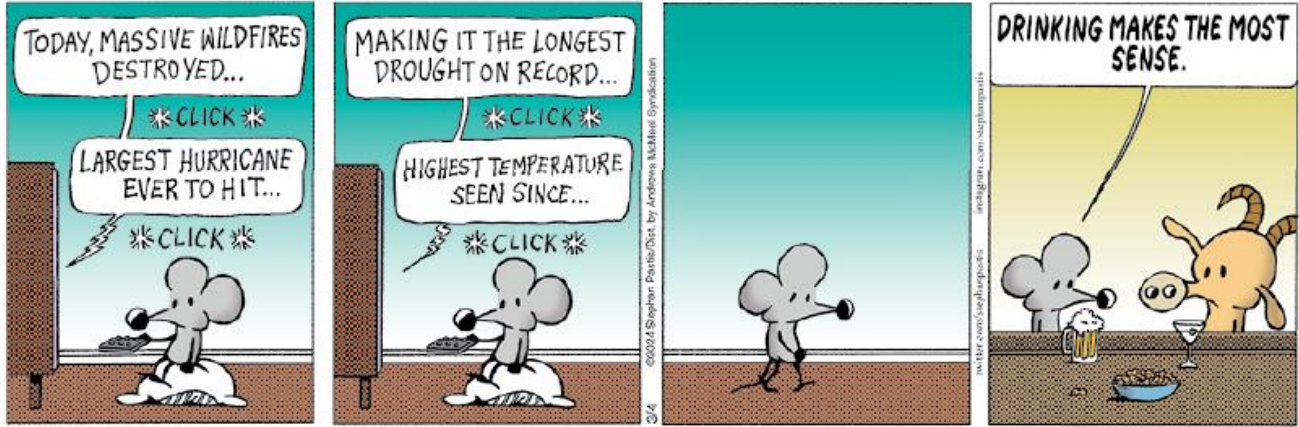
Enough said. You're running out of excuses, so come out and join in the fun!

Prost,

DUMBOS



Pearls Before Swine | Stephan Pastis



Bizarro | Dan Piraro



UPCOMING EVENTS

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

May 1	General Meeting 7 PM – Deutsches Haus
May 10	Andy Thomas Party 1 PM – Abita Brewing Tasting Room
May 11	Brew, Boils & Bubbles 12 PM – Lakefront - https://brewsboilsbubbles.com/
May 18	Crawfish boil? Fish fry? Save the date. More details to come.
May 23	CCH Meetup 7 PM – Urban South
Jun 5	General Meeting 7 PM – Deutsches Haus
Jun 8	Thibodeaux On Tap
Jun 20	CCH Meetup 7 PM – Brewery Saint X
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
Jul 20	Brewoff – Oak Street Round II 9 AM – Oak Street Brewing
Jul 27	Brewery Bus Tour Return to the Northshore... details to follow
Aug 3	Mead Day At the Hays'
Aug 7	General Meeting 7 PM – Deutsches Haus
Aug 22	CCH Meetup 7 PM – NOLA Brewing

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



Come on over for a
drink or two!

IT'S ANDY THOMAS' ANNUAL PARTY

Friday May 10th

Pre-Party Bike Ride:

10:00 am • Mandeville Trailhead

Taproom Party:

1:00 pm • Abita Brewing

Abita will be springing for the beer,
and will have Andygator mech
available for purchase, which Andy is
happy to autograph for you.





Brewstock Homebrew Supplies
& **BIG EASY HOMEBREWERS** PRESENT



BREW LIKE THE PROS CLONE COMPETITION

JUNE 20, 2024 • 7:00PM



PARLEAUX
BEER LAB



BREW YOUR BEST CZUCK PILS CLONE
COMPARE YOUR RECIPES AT PARLEAUX
GET TIPS AND TRICKS FROM THE PROS

FOR MORE INFO VISIT WWW.BREWSTOCK.COM/COMPETITION

BREW FOR THOUGHT – APRIL 2024

From Gerald Lester

Link: <https://foodcult.eu/exhibition/brewing-historical-beer/>

Brewing historical beer

A virtual exhibition

In September 2021, after several years of preparation, the FoodCult team recreated a beer last brewed in the sixteenth century. In Ireland and across early modern Europe, beer was integral to social life and a vital source of nutrition. But up to now we have had little sense of what that beer was like, how strong it really was, and how much energy it provided. By reconstructing the recipes, equipment, and techniques used at Dublin Castle four hundred years ago, FoodCult set out to answer these important questions.

This virtual exhibition will lead you through the project, from the rationale to the reconstruction to the results. It is organized in five chapters, which you can follow sequentially or by clicking on the individual links below.

FoodCult is grateful to all our research partners and our hosts for the project, the Weald and Downland Living Museum in West Sussex, UK. For photography, thank you to Robert Hoare, Ugne Jurgaityte, Marc Meltonville, Janet Montgomery, the Public Record Office of Northern Ireland, Shreepali Patel, the University of Nottingham, and Warminster Maltings.

[Enter The Exhibition](https://foodcult.eu/exhibition/brewing-historical-beer/)

DUBLIN CASTLE BEER

Strong Bitter (11 C)

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 6.53 gal

Boil Time: 60 min

End of Boil Vol: 5.99 gal

Final Bottling Vol: 4.60 gal

Fermentation: Ale, Single Stage

Date: 20 Apr 2024

Brewer: Gerald W. Lester

Asst Brewer:

Equipment: All Grain - Standard 5 Gal/19l
Batch - Cooler

Efficiency: 72.00 %

Est Mash Efficiency: 82.8 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.98 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs	Oats, Malted (1.0 SRM)	Grain	1	50.0 %	0.39 gal
5 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	50.0 %	0.39 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 12.50 qt of water at 168.2 F	156.0 F	40 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

- Sparge Water Acid: None
- Fly sparge with 4.85 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.50 oz	Fuggles [4.50 %] - Boil 60.0 min	Hop	3	37.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.054 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Nottingham Ale Yeast (White Labs #WLP039) [35.49 ml]	Yeast	4	-	-

- Measure Actual Original Gravity _____ (Target: 1.054 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

-
- 20 Apr 2024 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)
 -

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 04 May 2024 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 03 Jun 2024 - Drink and enjoy!

Notes

BASIC BEER FORMULIZATION

by Ernie Spreen (HopLine June 2006)

Books and the Internet abound with recipes that do not always yield the desired results. I am not implying that these are bad recipes, but they are tailored to the brewing system and tastes of the writer, not those of the reader. To develop a personal recipe, one must begin with an understanding of one's own system. This example assumes all-grain brewing, but many of the principles apply to extract brewing as well.

We will begin at the end of the process: If you want a final yield of five gallons, how much wort must you put into your fermenter? If you filter, you would only need slightly over five gallons, losing only spillage and removed system losses. If you do not filter, you may require 5.5 gallons to cover the amount lost with yeast.

For our example, we will use 5.5 gallons. How much wort will we need in the kettle to yield 5.5 gallons? First, we estimate what will remain as trub and inaccessible fluid. Let us assume that we are boiling in a cut out Sanke keg and lose 0.5 gallons. We will have to design our recipe for 6 gallons of beer. What will go into the kettle initially as liquid will also include what will evaporate during the boil (about one gallon per hour).

If your goal is to accurately double or triple your output, you cannot simply double or triple your ingredients. You must recalculate. Continuing with our example, let us propose a 1.050 final gravity and calculate grain requirements. To do this, we must have an understanding of our system's efficiency. This can vary depending on equipment, type of mash, brewer, etc. Our assumption will be 75%. We will assume that 35 units of sugar (gravity) can be extracted from each pound of grain. Our calculation is as follows:

Target Volume x Target Gravity* = Total Gravity
6 gallons x 50 = 300 sugar units needed

$$\frac{\text{Total Gravity}}{\text{Efficiency}} = \# \text{ pounds required}$$
$$\frac{35 \text{ units / pound}}{0.75} = 11.4$$

*using only the digits past the decimal point of the specific gravity reading.

Malt selection and amounts can be determined by applying the same percentages for a published recipe to your total requirement.

I personally prefer to err on the high side of gravity and add water, rather than boil the bejesus out of the wort if gravity is too low. The latter will affect hop utilization, therefore bitterness.

We should also consider the amount of hops to use. Your recipe will give you the number of IBUs (International Bittering Units) for the style. This is calculated as follows:

$$\frac{\text{Ounces of hops} \times \text{AA} \times \text{Utilization}}{1.34 \times \text{Gallons}} = \text{IBUs}$$

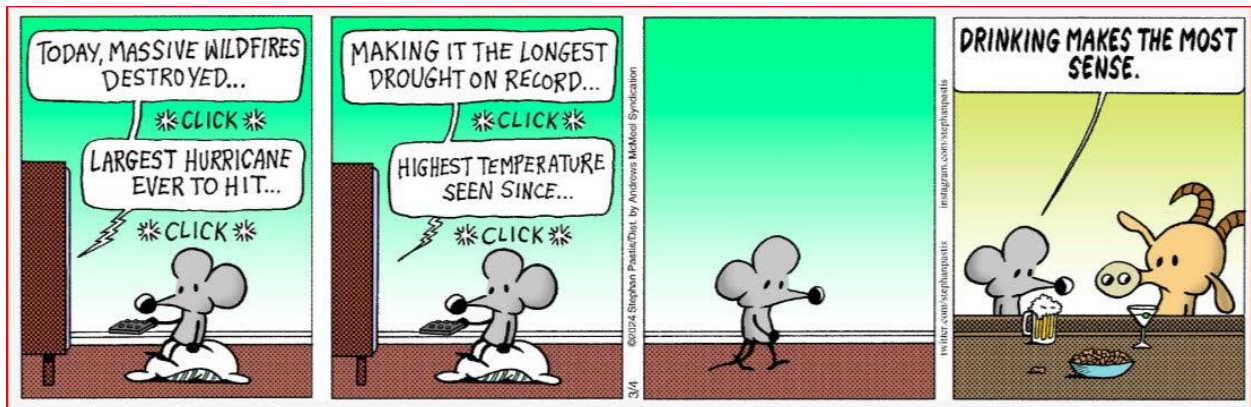
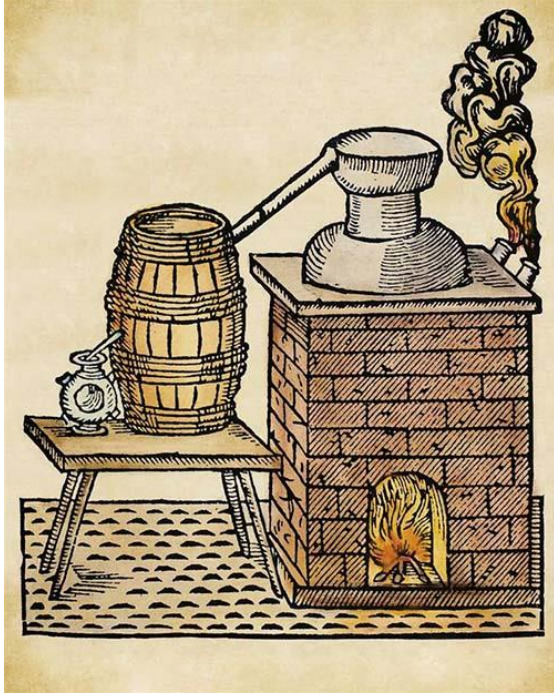
AA = Alpha Acid rating of the hops Utilization = a function of wort gravity and length of boil for each hop variety used. 1.34 = a constant (to correct for our use of ounces vs. the IBU based on grams).

One of the easiest references for hop utilization is *The Brewer's Companion* by Randy Mosher, H.B. See also, *Designing Great Beers* by Ray Daniels.

To conclude, it all begins with knowing how much wort is required. Keep good notes to fine tune the knowledge of your system. Don't forget the yeast!

From Skip

The Destilador



From Rockin Ron

<https://www.foxnews.com/lifestyle/easy-drinking-herbal-beer-gruit-inspired-era-ale-aphrodisiac-medicine-hallucinogen>

FOOD AND WHINE – APRIL 2024

From Ricardo DelosReyes

Hungarian Sausage Stew with Ale

Ingredients

- 8 ounces skinless slab bacon, sliced 1/4 inch thick and cut into 1/4-inch strips
- 1 large Vidalia onion, thinly sliced
- 3 large yellow bell peppers, thinly sliced
- 3 large garlic cloves, thinly sliced
- 12 ounces spicy Hungarian sausage (kolbász) or chorizo, thickly sliced
- 1 1/2 teaspoons crushed red pepper
- 1 tablespoon sweet paprika
- 1 3/4 pounds plum tomatoes, coarsely chopped
- 1 cup red ale or lager (I would use the whole can or bottle)
- 1 bay leaf
- Kosher salt
- Freshly ground pepper
- Grilled sourdough bread, for serving

Directions

1. In a large enameled cast-iron casserole or Dutch oven, cook the bacon strips over moderately low heat, stirring occasionally, until lightly browned, about 8 minutes. Add the onion and cook over moderate heat, stirring, until very lightly browned, about 5 minutes. Stir in the bell peppers and garlic and cook, stirring occasionally, until softened and lightly browned, about 5 minutes longer. Stir in the sausage slices, crushed red pepper and paprika and cook for 2 minutes. Add the tomatoes and cook until beginning to break down, about 5 minutes. Add the beer and bay leaf and bring to a boil. Cover partially and cook over low heat until the vegetables are very tender and the sauce is slightly reduced, about 15 minutes. Season the stew with salt and pepper and serve with grilled bread.

Make Ahead

The stew can be refrigerated for up to 3 days; gently reheat before serving. A dollop of sour cream with chopped chives, green onions or cilantro to make it interesting

From Mike Retzlaff

Pickled Eggs

There's no beer required in making these but, like pretzels and all other sorts of things, you can drink beer while making and/or eating them.

To make pickled eggs, you first have to cook and peel the eggs (seems there's always a catch). I didn't invent this method but it sure works well.

Cook the eggs 1 dozen at a time. Start with a lidded pot. Add about 1" of water and heat to a rolling boil. Put a dozen eggs in a steamer basket and lower them into the pot. Put on the lid and lower the temp to medium low. Simmer / steam for 13 minutes. (This method eliminates the green or gray edges around the yolk.)

Lift the steamer basket from the pot and transfer the eggs to a food storage container with an ice bath. Snap on the lid and let stand for 15 minutes. Then shake the crap out of it for forty shakes. Take the eggs out of the ice bath and they will peel like magic.

As soon as the eggs are in the ice water bath, you are ready for the next batch of eggs.

A one-gallon jar will hold about 3 dozen eggs.

A half-gallon jar will hold about 18 eggs.

Get as many eggs as necessary to the peeled stage.

FOR 1 GALLON: (Adjust to suit the quantity of eggs you make)

Cut:

2 medium onions thinly sliced

8 – 10 cloves garlic peeled and cut in half (you can use minced garlic from a jar)

Chile peppers (with or without seeds or pickled jalapenos or red pepper flakes or hot sauce)

2 – 3 Bay leaves.

2 Tbsp. Kosher or sea salt (plus or minus)

(you can add whole cloves, dill seed, coriander seed, mustard seed, black pepper, etc.)

Heat 3 cups (24 oz) of vinegar (white, apple cider, or both) and 1 cup (8 oz) of water with pickling spice (1 tbsp) and ¼ cup of sugar plus salt and other spices.

Layer eggs, onion, garlic, bay leaves, and peppers in a gallon jar.

Pour vinegar mixture over the contents and seal.

Lager for a minimum of two weeks in refrigerator.

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](#)

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