

July

2014  
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Number 7

## In This Issue

1 Pres' Msg

2 Styles

2 Tastings

4 Crafted

5 Road Trip!

## Next Meeting

Tuesday, July 8  
at 7 pm. At

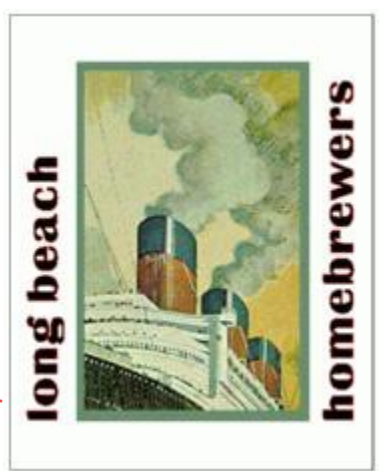
**Stein Fillers**

4160 Norse Way  
Long Beach 90808  
562-425-0588

[brew@steinfillers.com](mailto:brew@steinfillers.com)  
<http://lbhb.org>

# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

**My fellow Long Beach Homebrewers,**

As the temperature goes up, so does one's thirst for good beer. The best part of summer for me is the availability of a variety of different styles that quench my thirst. Depending on what activity I am doing, there is a perfect beer style to match. Whether I am playing softball in 85 degree heat for hours and want a "team satisfying" American Light Lager, or I am pouring my summer shandy at Crafted's Second Anniversary party, there is plenty to choose from.

Speaking about Crafted's anniversary party, there was a good time had by several members of LBHB on June 29<sup>th</sup>. There were about 100 people in attendance for this homebrew event, with about 7 clubs showcasing their brews. LBHB represented with 6 kegs of different homebrew ranging from a summer wheat to the clubs 2009 barrel aged barleywine. There were also 2 homebrews in bottles and a keg of homemade lemonade (used for the shandy). The most commonly ordered beer at our booth was the summer wheat shandy (2/3 summer wheat, 1/3 lemonade).

Pictures on page 4.

As always, Happy Brewing!

Josh

Continued on Page 2...

Continued from page 1

## 2014 Monthly Style Schedule

Here are the styles for each month.

**July:** California Common (cat. 7b)  
**August:** IPA (cat. 14)\*\* (twice the points!)  
**September:** Belgian Triple (cat. 18c)  
**October:** Scottish & Irish (cat. 9)  
**November:** Barleywine (cat. 19B-c)  
**December:** Winter Specialty (cat. 21b)

\*\* Home Brewer of the Year Competition

## Tastings at the June meeting

Saison (Home Brewer of the Year)

Adam W.

Dick E.

Tim H.

Dave G.            1st

James B.

Andy M.

Justin N.

Thomas H.

Enrique P.

Randy W.           2nd

Josh P.

Joe G.

Eric T.

Derek J.

Smitty

Brad N.            3rd

### HBoY Standings:

Randy Weber	16
Dave Gansen	10
Joshua Parsons	8
Derek Johnstone	8
Adam Widera	7
Enrique Piceno	4
Dick Emmerson	4
Calvin Ninh	4
Josh Smith	3
Tim Harer	3
Brad Newmaun	3

### Other Beers Tasted:

Enrique	Big Brew with Habeneros
Ron H	Big Brew
Tim H	A Wheat
Adam	Milk Stout

Crafted (6/29/14)

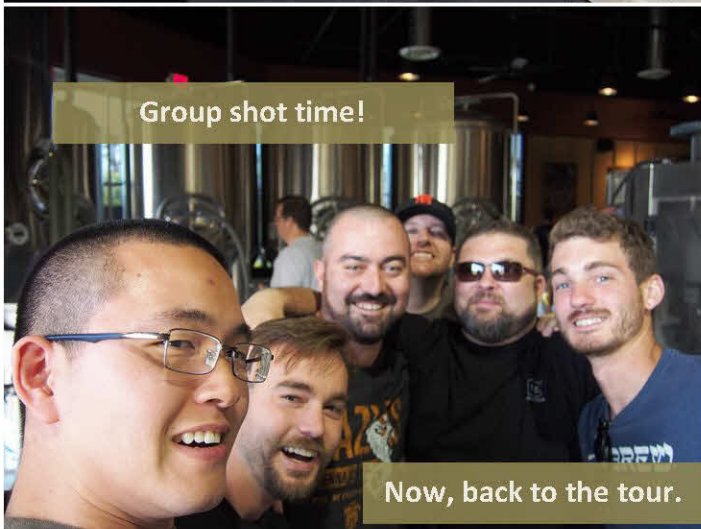
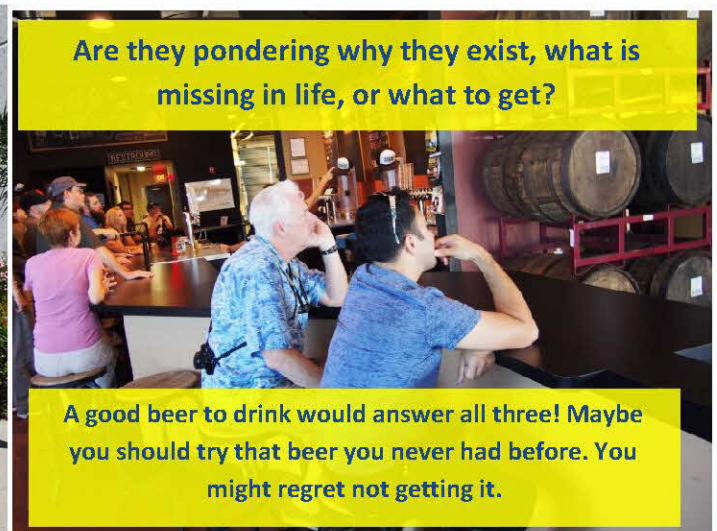


## Temecula Bus Trip

by: Calvin Ninh

Craft brewing is everywhere. Whether it is from the newer breweries in town or from the more known regional breweries, people can find a beer that fits their palate. As beer enthusiasts, we take it upon ourselves to travel to where beer is at its freshest: the brewery. Here is the Long Beach Homebrewer's trip to Temecula.

First up was **Wien's Brewery**. After waiting at the door for a while, LBHB members were the first ones in. We were greeted to an industrial, but warm, seating area. The bar sits between the seating area while hinting at what new beer is fermenting by giving a good view of the brewing area. After a while, we were allowed to walk in the back area as a perk for being visiting homebrewers.



After a while at Wien's, the group hopped over to **Refuge Brewery**. It is a smaller area with the tasting room and brewing space more packed together. Their many Belgian-inspired line-up of beers invite you to try some flavors you are not too familiar with.



Now, which ones were mine...?



The Bearded Guy approves Refuge Brewery!



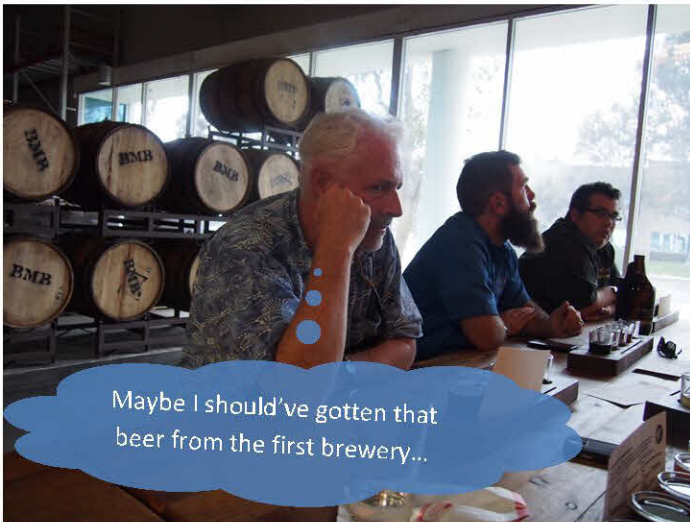
Across the bar lies a restaurant. After that is a kitchen. Beyond that, I do not know...

Around the afternoon, LBHB got back on the bus to ride to **Garage Brewing Co. and Pizzeria**. It is fairly new place to get craft beer along with good eats. Its style reflects an auto shop with a brighter appearance to appeal to families and groups of people. While there, we tried some of their beers while eating lunch.



LBHB waiting in line. Big bus = long line. At least the place is a good atmosphere.

Last on the list is **Black Market Brewing Co.** It is a spacious environment where LBHBers can end the trip. A line of stacked barrels separate the tasting room and brewery equipment. Marking the last brewery on the trip, we went to sample tasty brews while chatting with each other at the tables.



Maybe I should've gotten that beer from the first brewery...



The "mullet" photobomb: business in the front, party in the back.



Newsletter game: Try to find at least 5 differences.