

July

2015  
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## 7 Keezer Next Meeting

Tuesday, July 14  
at 7 pm. At

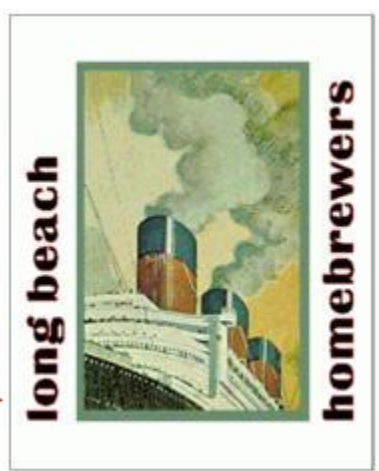
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# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

### **Greetings fellow Long Beach Homebrewers,**

As we head into the thick of the Summer, luckily we've been blessed with rather mild weather, that has been warm on occasion, but not overtly hot. Hopefully some of us have used that opportunity to brew up some beer. Even if the weather does become hotter, there are always brews to be made, even if you don't have a dedicated fermentation chamber or refrigerator. For example, some Saison yeasts prefer very warm fermentation temperatures, up to 80 to 90F.

NHC Recap: As mentioned in my last message, LBHB was to be well represented at the National Homebrewers Conference. At final tally, we had 20 members in attendance. On club night we were well represented with club volunteers serving in half hour volunteer time slots throughout the night at our booth. The beers and meads that we offered were well received all around.

The seminars at the NHC were numerous and offered topics of interest for all levels of brewing and all facets of brewing. Some of the most popular seemed to be those that detailed how to transition from hobby to professional. This particular brewer is content with maintaining the hobby aspect of brewing, so highlights for me included talks by Mitch Steele of Stone brewing discussing new developments with brewing IPAs and their substyles; a new hop bred for homebrewers named Ron Mexico, utilized by non-other than Russian River and Vinnie in a beer served at the conference; Peter Zien from Alesmith on how to brew beyond style constraints; Brewing lore myths discussed by Randy Mosher; etc. If you are a member of the American Homebrewers Association (AHA) the PowerPoint presentations from all seminars are available on the NHC website.

Lastly, the awards banquet prelude featured a tasting session to end all tasting sessions for LBHB attendees that featured a 3 liter bottle of Double Bastard from Stone, for example, and many other beers, all enjoyed

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while *waiting in-line*, even before we entered the banquet. The Banquet was hosted by Lagunitas, and featured four of their beers. We had two members in the running for the finals (yours truly and Gary Sjobakken), and although we didn't win a medal, good times were had by all. Always next year...

Lastly, and very importantly, while at the NHC, some of us took a tour of White Labs production facility/labs in the Miramar area of San Diego, and while there, dropped off several thousands of empty/used vials of Whitelabs yeast that had been dropped off at Stein Fillers over the past few years (almost filled up the entire interior of Dick's van). As a sign of appreciation, at the next Club meeting on 7-14-15, renowned Neva Parker from Whitelabs will be our guest and will deliver a talk about yeast (of course). Neva has been a sought after speaker from some time now in the homebrew and craft-brew worlds, and it is definitely an honor for us to have her speak at our club meeting. See you there!

Cheers!

Adam

## 2015 Monthly Style Schedule

Here are the styles for each month.

- July:** American Ale (Category 10)
- August:** Mead (Categories 24, 25, and 26)\*\*
- September:** Sour Ale (Category 17)
- October:** Sweet Stout (Category 13b)\*\*
- November:** Spice/Herb/Vegetable Beer (Category 21)
- December:** Standard Cider and Perry (Category 27)

## **Brewing With Mr. Tooth! (AKA: Brewing with a veteran)**

One of the new ideas from our new club president is a “Brew with a veteran” day, which is where club members are invited to come to a brewer’s home to observe his or her brew day. Whether you are a new brewer looking to see how an all-grain batch is brewed or a long-time brewer, you are likely to pick up a tip or two from seeing how someone else goes about their brew day. I’ll be brewing a milk stout, which we’ll all get to sample at the October meeting.

Details:

- Date: 7/25/2015 (Saturday)
- Time: 10am – 4pm
- Location: Silvertooth Brauhaus
  - 1864 Stevely Ave
  - Long Beach, CA 90815

## **Tastings at the June meeting (Fruit Beers: HBotY)**

Jeremy Coleman	Apricot Ale
Derek Johnstone	Apricot Blonde
Andi Svenneby-Hakim	Mango Cream Ale ( <b>3<sup>rd</sup> Place</b> )
Adam Mohetan	Watermelon Wheat
Brad Beaver	Peach Wheat & Rye
Jackson	Cherry Blonde
Jon Silvertooth	Blackberry Wheat
Mike Horan	Wheat Citrus Zest
Josh Parson	Pineapple Orange Guava ( <b>2<sup>nd</sup> Place</b> )
Ray Grace	Tangelo IPA ( <b>1<sup>st</sup> Place</b> )

# A Newbies Try at Mead Making

by Ray Grace

This year's Homebrewer of the Year Competition schedule has prompted me to try some things I've never done before. First it was brewing a Maibock for the April meeting for the first time, now it's gotten me to make a mead for the first time. In this article, I'm going to share how I went about putting together my first ever mead and some of the information I gathered from various sources, hopefully it'll encourage others to expand their brewing horizons and encourage others to share their own knowledge in mead making.

First of all, I understood that most meads take months or even years to ferment and age properly so I knew I'd have to make some sort of quick mead. A recent issue of Craft Beer and Brewing magazine featured multiple articles on various gluten free and reduced beverages and brewing techniques which included several recipes. A recipe for a hopped session mead caught my attention, it had a rapid turn around time and I thought it would be interesting drink to try. The recipe as I brewed it is here:

3 lbs honey

3 gallons water

Yeast – I used Lalvin ICV D-47

1-3 oz of aromatic New World hops – I haven't added these yet but I'm planning on using some combination of Citra, Amarillo, and/or Galaxy

½ lb honey for conditioning

The first step was the mixing of the yeast and water, I used a 3lb can of mesquite honey I found at Trader Joe's and blended it with 3 gallons of water. From a quick online search there seem to be a couple ways to treat the "must" as it's called, the simplest is to mix and then shake to dissolve with no application of heat, relying on the honey's own anti-bacterial properties to prevent infection or to heat the must for about 30 minutes to 160F to pasteurize it but risking driving off some of the volatiles. I kept it simple and just mixed the two, I did heat up a little water on the stove top to add to the can to rinse out residual honey. Of course, all equipment was cleaned and sanitized per my normal routine. I then shook the carboy like crazy to both mix the honey and water thoroughly and to oxygenate.



Next, I was ready to pitch my yeast, while doing the prior steps I had been proofing the packet of Lalvin yeast in about  $\frac{1}{2}$  cup of warm water (about 105F) along with about 2.5 gm of Yeastex yeast nutrient. One of the new pieces of knowledge I gleaned from my research is because of the lack of nitrogen in honey (unlike malted grains which have plenty), mead making requires plenty of extra nutrient, nitrogen in particular. To help the fermentation along I added extra nutrient twice more during fermentation, but on the two additional nutrient charges I also added about 5 gm of Diammonium Phosphate mixed in with a little bit of the must.

My next two steps will be racking off the dead yeast cells and onto the dry hop, followed by packaging. I've yet to decide exactly what hops I'll use depending on what I have available but it'll be a couple of ounces of some really aromatic PNW or Southern Pacific hops like Citra,

Amarillo, and/or Galaxy followed by packaging with about another ½ pound of honey for conditioning.

I'm really looking forward to seeing how my first try at mead making turns out and sharing it at the August meeting. Hopefully, I've inspired people to step out of their comfort zones and try some new and different fermentations.



# Poor Man's DIY Keezer

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by Alfredo Rocha

This how-to is intended to show you how to build a keezer (keg + freezer = keezer) the cheapest way possible, from using used items around the house to buying items from Craigslist. Feel free to upgrade or improve the items of this build if you see fit. A complete list of items required for this project is listed at the end of this article.

Let's get started.

## CHEST FREEZER (\$50-\$60)

First and foremost, you'll need a chest freezer. 5 cubic feet is probably the minimum size you need. I have a 7 cubic feet chest freezer that fits 3 corny kegs and a CO2 tank inside, along with several bottles and harvested yeast. [Craigslist has chest freezers all the time](#). At the time of this writing, there are two for \$60 each:



<http://losangeles.craigslist.org/ant/app/5120012710.html>

<http://losangeles.craigslist.org/sgv/app/5111125714.html>

I paid \$50 for mine over 2 years ago.

TIP: I suggest cutting out cardboard circles the diameter of a corny (ball lock and pin locks have different diameters) and taking those with you as you purchase your freezer so you can lay them out on the floor to see how many you can fit.

## WOOD FOR COLLAR (Free - \$10)

Most people have some 2x4 pieces of wood around the house. This works OK for most keezers. You'll need to make sure of the height of your kegs with connectors and if you choose to have your CO2 tank inside, the height of the tank with regulator. I needed some extra height so I went with a [2x6x10 piece of wood from Home Depot](#) (\$8). My keezer is 38x21 (118" perimeter) so a 10' piece of lumber was perfect.

## BUILDING THE COLLAR (Free - \$15)

I'll assume if you're building something like this you have some basic tools around the house, like a circular saw, drill and bits, and a screwdriver. I will not add that to the total cost of this section. Reach out fellow club members (me included) who can help with tools if you are serious about building this. We all love to help.

This is what I did to build the collar, but if you have more experience working with wood, more power to you!



- 1) Cut the wood in 4 pieces that will form the collar. You want to cut the pieces so they sit flush along the edges of the freezer.



- 2) Drill the holes for your shanks. Space them far enough apart to make room for tap handles and easy maintenance. I spaced mine at exactly 4" center to center of each hole. Also keep in mind any drip tray you will need. Have the shanks in hand to know the width you'll need your drill bit. You may consider drilling another hole if you plan on keeping the CO2 tank outside.
- 3) Add a couple of coats of [polyurethane or water sealant \(\\$7\)](#) (or stain)
- 4) I used 90° brackets to put the collar together ([\\$4 pack of 2](#))



## INSTALLING THE COLLAR (Free - \$5)

You'll need a screwdriver and silicone for this.

- 1) Remove freezer door by unscrewing the bottom set of screws from the hinges that are attached to the actual freezer body, thus keeping the hinges attached to the door itself.
- 2) Lift the lid off from the freezer.
- 3) Place the collar frame on the freezer to make sure it fits square.
- 4) If the collar doesn't fit right, remove the braces and make the necessary cuts and adjustments. If everything looks good, remove the collar off the freezer.
- 5) There are different ways to attach the collar to the freezer. Because I bought mine off Craigslist and did not intend to go back and use it as a freezer, I used silicone around the entire perimeter and laid the collar on top. I then added more silicone between the wood joints at the corners and at the base of the collar. ([Silicone \\$2](#) + [Caulk gun \\$3](#))  
(NOTE: If you feel you may need your freezer as an actual freezer in the future, search for other ways to not permanently attach the collar).
- 6) Set the door on top of the collar. Make sure the door padding comfortably seals over the collar. If so, screw the hinges onto the back of the collar.

You now have the basic build complete before moving on to setting up all the keging equipment (taps, lines, regulators, etc). You've basically built your keezer for as little as \$50-\$60 if you have a lot of stuff in the garage that you can repurpose or anywhere under \$100 if you needed to buy some stuff. Now on to your most expensive part of this project, getting your draft system running.

## KEGS AND DRAFT SYSTEM (Can vary drastically up to \$600)

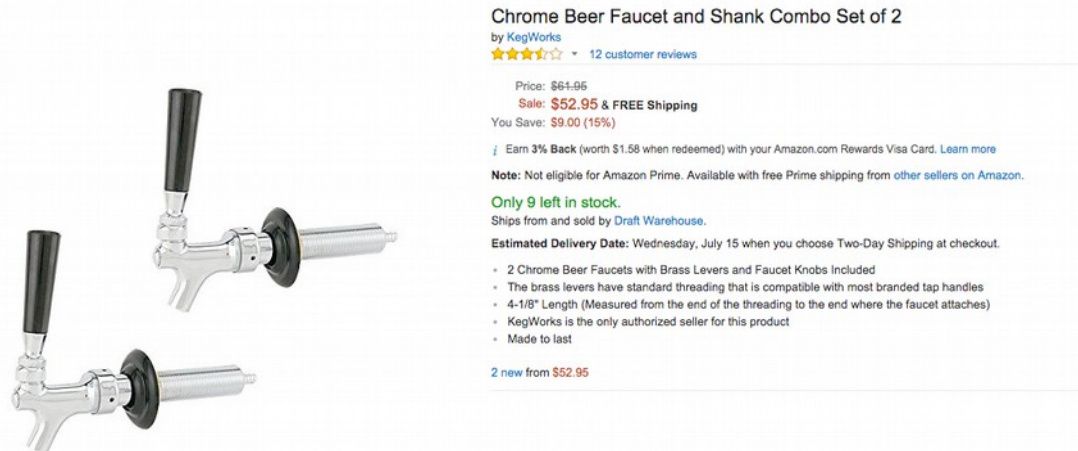
For the sake of this article I'll base everything off a 4-tap system.

### FAUCETS AND SHANKS (\$106)

In order to finish off your keezer, you'll need some faucets and shanks. I went with the least expensive option available, using some basic chrome faucets and shanks at about \$27 each per set (faucet/shank)

[http://www.amazon.com/gp/product/B00LXD5DTQ/ref=ox\\_sc\\_act\\_title\\_1?ie=UTF8&psc=1&smid=A3F0PLX1GZHI4I](http://www.amazon.com/gp/product/B00LXD5DTQ/ref=ox_sc_act_title_1?ie=UTF8&psc=1&smid=A3F0PLX1GZHI4I)

**NOTE:** The faucets are the one area I've learned over time that I should have gone all out with Perlick Brand faucets. The regular faucets that I bought have a tendency to get stuck if you're not pouring beer every other day or for an extended period of time. Otherwise, they work well.



### CORNY KEGS (\$200-\$300)

Corny kegs have been getting more expensive over the years. If you can get them for \$50 each, get them. If you find them for \$50 and don't get them, call me, and I'll take

them. Check eBay, Craigslist, and Stein Fillers. But for the most part be prepared to spend about \$50-\$75 per used keg.

## DRIP TRAY + BRACKETS (\$25)

A drip tray catches all the drips from your faucets. By far the best deal anywhere is the 19" stainless steel drip tray at BarProducts.com for \$15.99 + s/h.

<http://www.barproducts.com/barconic-stainless-steel-drip-tray>



I attached the drip tray using some bookshelf brackets. Try Ikea (\$4). I used some heavy-duty mounting tape to attach the bracket to the keezer. (\$4)

[http://www.amazon.com/3M-Scotch-Mounting-125-Inch-314/dp/B0007P5G8Y/ref=sr\\_1\\_2?ie=UTF8&qid=1436760370&sr=8-2&keywords=mounting+tape](http://www.amazon.com/3M-Scotch-Mounting-125-Inch-314/dp/B0007P5G8Y/ref=sr_1_2?ie=UTF8&qid=1436760370&sr=8-2&keywords=mounting+tape)

I then used some Velcro underneath the drip tray to grasp onto the Velcro on the top of the bookshelf bracket for easy removal for cleaning.



## CO2 TANK (\$50)

5lb tanks are the most popular due to their convenient size. You can find them used for around \$25 on Craigslist. Make sure the Hydro Date is current (date the tank is

good til). Tanks are tested and approved for 5-year intervals. If you buy one out of date, it can cost up to \$20 to test.

I have a 20lb tank that I bought for \$50. It costs a few more dollars to fill than a 5lb tank for 4X the gas. It's a big boy, but still manageable. Check to see how any CO2 tank option fits in your keezer.

### CO2 REGULATOR, MANIFOLD, GAS LINES, GAS CONNECTIONS (\$140)



I would get all this at Stein Fillers. You'll need at the minimum a dual gauge regulator (\$50-\$60) and [4 port manifold, ideally with MFL connections](#) (\$60)



Gary at Stein Fillers helped me set up all the gas lines by adding swivel nuts, crimps, etc. Stein Fillers will have everything you need.

### TEMPERATURE CONTROLLER (\$25-\$80)

A temperature controller helps keep the freezer at a certain temperature without having it freeze your beer. You can pick up an analog Johnson controller for simplicity and for single temperature control (\$80). You plug the freezer into the controller, and the controller into your outlet. Done.

You can also build your own digital temperature controller with dual temperature control for around \$25 <https://www.youtube.com/watch?v=7l-iwFLykxs>

## **BEER LINES AND BEER CONNECTIONS (\$30)**

Last but not least you'll need to hook up all your beer to serve from your kegs. You'll need 4 beer connectors for your kegs and beer lines. You'll need to read a bit on how to balance your draft lines here:

<http://beersmith.com/blog/2011/07/14/keg-line-length-balancing-the-science-of-draft-beer/>

On average 5-6 feet per beer line should be good.

## **PUT IT ALL TOGETHER AND POUR A BEER!**

Now attach all your draft equipment and you should be good to go!! Having beer in kegs and on tap around the house was one of my better investments (even though I went CHEAP!!).

There are several ways to build a keezer. I thought I would share because I used a lot of things from around the house to get this done, therefore not costing me much.

You can also consider a Kegerator (Keg + Refrigerator) which can save you some money on wood and a temperature controller.

Below is my finished keezer along with others shared by fellow members. If you've read this far and are interested in building one out, feel free to reach out to any of us, we'd be glad to help.

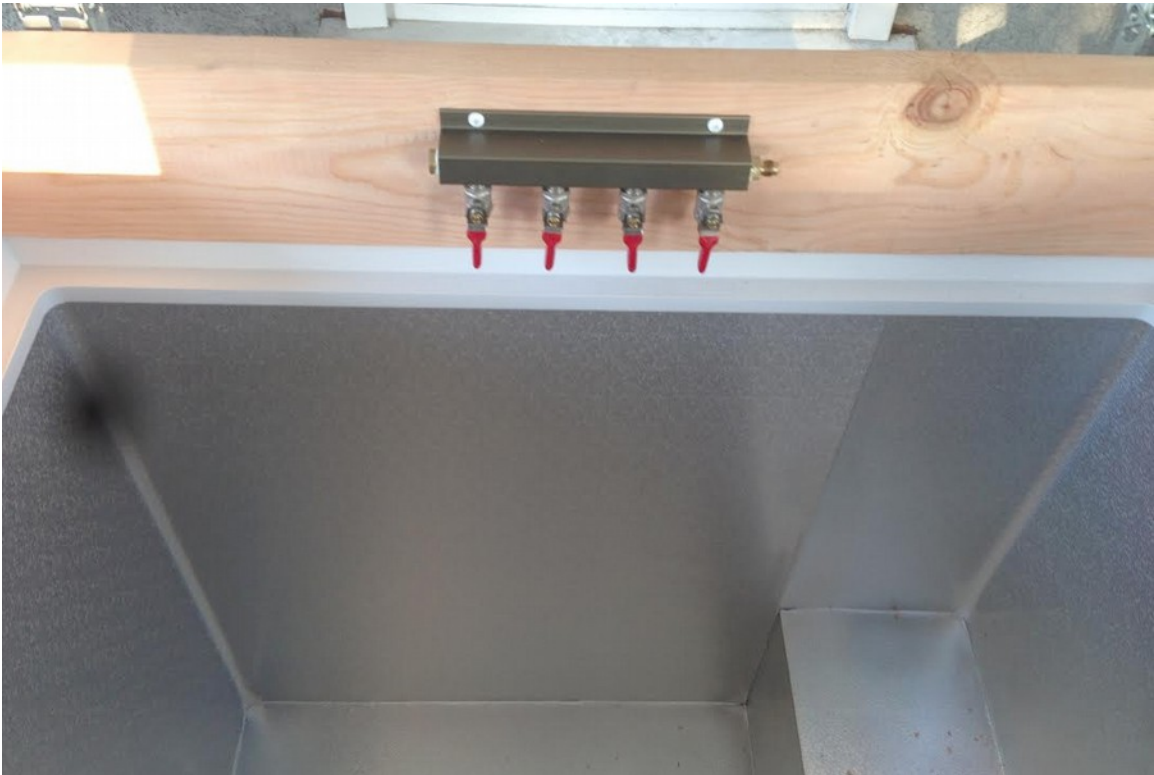
ALFREDO ROCHA – 3 TAP KEEZER



# JON SILVERTOOTH - 14 TAP KEEZER



**NICK AND JOSH VAN DUYN – 4 TAP KEEZER**





**JOSH SMITH – 4 TAP KEEZER**

