

April

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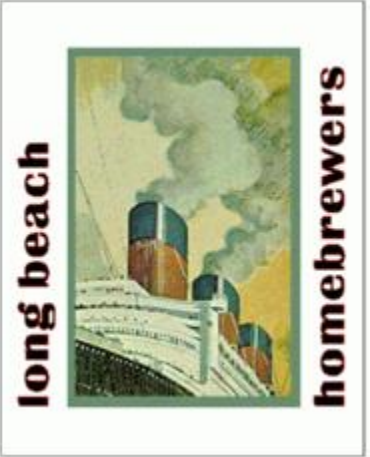
Tuesday, April 10
at 7 pm. At

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

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<http://www.longbeachhomebrewers.com>

The Brews Telegram



President's Message

Greetings Fellow Homebrewers,

Happy April,

First off, I want to thank everyone for thinking I'm doing a decent enough job as President for one more term. It's an honor to serve you, just don't forget it's only one more year, someone else is going to be stuck up in front this time next year. I want to thank Dave Gansen for being willing to step up and replace Andi as VP and thanks to our three new at-large board members, Rion, Neil, and Teela.

On to April which means the happiest time of year, Fest Season! T-shirts have been ordered and should be available at the April meeting, be sure and bring payment if you haven't paid already. We're looking for volunteers to pour on Saturday, sign up for your one hour shift here:

<https://docs.google.com/spreadsheets/d/1aviOQy2AdHWV2DyNqjStCcluwUo8uU6IM25yfV4-Sck/edit?usp=sharing>

and the tap list can be found here:

https://docs.google.com/spreadsheets/d/1an6VxOZRPLtpbWzbbNaah_-Qw6t0ZvXaTy8-aql4GDw/edit?usp=sharing

Don't forget Jon needs to know what kegs you're bringing by May 1st so he can get the digital list together and schedule everybody.

At the April meeting, we'll be selecting the clubs entry for the Bragging Rights Competition for Fest. The style is Witbier. A few rules – it can't be a Big Brew and you'll need to be able to provide a nearly full keg to pour at the Fest if our entry wins. We'll do the tasting blind like a normal competition month, however, you will still only get one point for participating. The high vote-getter will then be the clubs entry, if that person is unable to share a full keg, we'll take the second place vote-getter and so on.

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Finally, I hope everyone is brewing like crazy for Fest, don't forget the club will reimburse you \$20 for a Fest keg (one/person) and the plan is to pour our best and brightest on Friday night (all you HBOY winners) and to dedicate the mushroom on Saturday to Hazy beers.

Happy Brewing,

Ray

2018 Tasting Schedule

January	Beer Without Hops (Gruit, etc.)
February	English Dark Mild (2015 BJCP Style 13A)**
March	Any Stout
April	SCHF Bragging Rights Style (Witbier)
May	NE IPA (No official BJCP listing)**
June	Any Fermentable Beverage Except Beer
July	Anything American
August	Saison (2015 BJCP 25B)**
September	Beers With At Least 50% Wheat
October	Fall/Winter Seasonals
November	Schwarzbier (2015 BJCP 8B)**
December	Smoked Beers

** Homebrewer of The Year Competition

Tastings at the March meeting (Any Stout)

<u>Person</u>	<u>Beer</u>
Ray Grace	American Stout
Jon S	Vanilla Coffee Russian Imperial Stout
Derek	Baltic Porter
Rod	Oatmeal Stout
Josh	Good But Not Great w/ Molasses
Neil	American Stout (Rogue Shakespeare Clone)
Devin	PB and Choc Stout
Chance	Russian Imperial Stout
Rick	Oaked Imperial Stout
David	Oatmeal Stout

Other Beers:

Derek	Hazy IPL
Calvin	Wit
Adam	Ginger Mead
Josh	Wheat Strawberry/Wheat Pineapple
Nick	Wheat Blackberry
David	Hibiscus

Hey all,

No matter what you think of them, an IPA for brewer's who don't know they're doing, an unfinished IPA, or just plain delicious (I'm in that camp), the Hazy, Juicy, New England style IPA is here to stay. The Brewer's Association recently added them to their style guidelines and I thought I'd share them here.

Juicy or Hazy Pale Ale

- **Color:** Straw to deep gold
- **Clarity:** Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.
- **Perceived Malt Aroma & Flavor:** Low to low-medium malt aroma and flavor may be present
- **Perceived Hop Aroma & Flavor:** Medium-high to very high hop aroma and flavor are present, with attributes typical of hops from any origin.
- **Perceived Bitterness:** Low to medium. Perceived impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels.
- **Fermentation Characteristics:** Low to medium fruity-estery aroma and flavor may be present, but are usually overwhelmed by hop fruitiness. Diacetyl should not be perceived.
- **Body:** Medium-low to medium-high. Perceived silky or full mouthfeel may contribute to overall flavor profile.
- **Additional notes:** Grist may include a small amount of oat, wheat or other adjuncts to promote haziness. Descriptors such as "juicy" are often used to describe the taste and aroma hop-derived attributes present in these beers.

Original Gravity (°Plato) 1.044-1.050(11-12.4 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.014(2.1-3.6 °Plato) • **Alcohol by Weight (Volume)** 3.5%-4.3%(4.4%-5.4%) • **Bitterness (IBU)** 30-50; may differ from perceived bitterness • **Color SRM (EBC)** 4-7(8-14 EBC)

Juicy or Hazy India Pale Ale

- **Color:** Straw to deep gold
- **Clarity:** Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.
- **Perceived Malt Aroma & Flavor:** Low to low-medium malt aroma and flavor may be present
- **Perceived Hop Aroma & Flavor:** Medium-high to very high hop aroma and flavor are present, with attributes typical of hops from any origin
- **Perceived Bitterness:** Medium-low to medium

- **Fermentation Characteristics:** Low to medium fruity-estery aroma and flavor may be present, but are usually overwhelmed by hop fruitiness. Diacetyl should not be perceived.
- **Body:** Medium-low to medium-high. Perceived silky or full mouthfeel may contribute to overall flavor profile.
- **Additional notes:** Grist may include a small amount of oat, wheat or other adjuncts to promote haziness. Descriptors such as “juicy” are often used to describe the taste and aroma hop-derived attributes present in these beers.

Original Gravity (°Plato) 1.060-1.070(14.7-17.1 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.008-1.016(2.0-4.1 °Plato) • **Alcohol by Weight (Volume)** 5.0%-6.0%(6.3%-7.5%) • **Bitterness (IBU)** 50-70; may differ from perceived bitterness • **Color SRM (EBC)** 4-7(8-14 EBC)

Juicy or Hazy Imperial or Double India Pale Ale

- **Color:** Straw to deep gold
- **Clarity:** Low to very high degree of cloudiness is typical of these beers. Starch, yeast, hop, protein and/or other compounds contribute to a wide range of hazy appearance within this category.
- **Perceived Malt Aroma & Flavor:** Low to high malt aroma and flavor may be present
- **Perceived Hop Aroma & Flavor:** High to very high hop aroma and flavor are present, with attributes typical of hops from any origin.
- **Perceived Bitterness:** Low to medium. Perceived impression of bitterness is soft and well-integrated into overall balance, and may differ significantly from measured or calculated IBU levels.
- **Fermentation Characteristics:** Low to medium fruity-estery aroma and flavor may be present, but are usually overwhelmed by hop character. Diacetyl should not be perceived.
- **Body:** Medium to high. Perceived silky or full mouthfeel may contribute to overall flavor profile.
- **Additional notes:** Grist may include a small amount of oat, wheat or other adjuncts to promote haziness. Descriptors such as “juicy” are often used to describe the taste and aroma hop-derived attributes present in these beers.

Original Gravity (°Plato) 1.070-1.100(17.1-23.7 °Plato) • **Apparent Extract/Final Gravity (°Plato)** 1.012-1.020(3.1-5.1 °Plato) • **Alcohol by Weight (Volume)** 6.0%-8.4%(7.6%-10.6%) • **Bitterness (IBU)** 65-100; may differ from perceived bitterness • **Color SRM (EBC)** 4-7(8-14 EBC)

As we’ve discussed before, the club will be featuring member’s various haze influenced concoctions on the Mushroom at the Fest and, of course, the hazy IPA is our HBoY May Competition style. Hopefully, this will provide you a guide to brewing your rendition and a guide to what to look for when tasting.

Happy Brewing,

Ray



