

December
2018
Volume 27
Number 12

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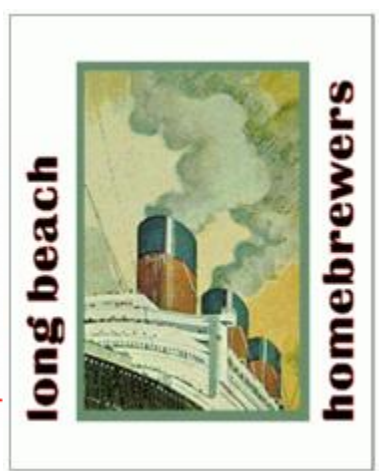
Tuesday, December 11
at 7 pm. At

Stein Fillers

4160 Norse Way
Long Beach 90808
562-425-0588

brew@steinfillers.com
<http://www.longbeachhomebrewers.com>

The Brews Telegram



President's Message

Greetings Fellow Homebrewers,

Happy Holidays,

I hope everyone has sent Santa their list of all the different beers and brand new brewing equipment they want. Maybe a nice stainless conical fermenter this year? I want to encourage everyone to give while getting themselves some tasty beer at the same time.

As you know California just had the most destructive wildfire in it's history in the area around Paradise California. Sierra Nevada brewing is of course very close to the site of the fire and had several employees lose their homes in the fire. To help with recovery efforts they are producing an IPA they're calling Resilience and donating all the proceeds to fire relief efforts.

In addition they sent letters to every brewery in the country asking them to brew the beer and donate those proceeds. At this time over 1400 breweries nationwide have signed on, really showing the amazing camaraderie of craft brewers. First off I want to encourage everybody to buy the beer when they see it on store shelves or at their local beer bar.

You can also go out and try other breweries versions, among the local breweries participating are Brouwerij West, Beachwood, Long Beach Beer Lab, Ballast Point, and Timeless Pints. If anyone sees the beers available please share in the Facebook group so others know that the beer is available. We can maybe put together some sort of bar crawl if the timing works out that more than one location has it on at the same time. I know that Beachwood and BeerLab have already brewed their versions so they should be on very soon.

By the time this is published, I'll have brewed a version of my own and I'm hoping some of you will do so also. Note – for my system and volumes I had to increase the 2-row mass to 14 lb for this gravity.

The recipe is:

(continued on page 2)

(continued from page 1)

The AHA recently shared a homebrew version of the recipe –

Sierra Nevada Resilience IPA | [American IPA](#)

Ingredients

- For 5 gallons (18.9 L)

- 11 lb. (4.99 kg) Rahr 2-Row (90%)
- 1.25 lb. (0.57 kg) Crisp Crystal 60L (10%)
- 1.0 oz. (28 g) Centennial hops @ 80 min (33 IBU)
- 1.0 oz. (28 g) Cascade hops @ 15 min (8.5 IBU)
- 1.0 oz. (28 g) Centennial hops @ 15 min (15.5 IBU)
- 0.5 oz. (14 g) Cascade hops @ Whirlpool (2.6 IBU)
- 0.5 oz. (14 g) Centennial hops @ Whirlpool (4.7 IBU)
- 0.5 oz. (14 g) Cascade hops @ dry hop (0 IBU)
- 0.5 oz. (14 g) Centennial hops @ dry hop (0 IBU)
- Imperial Dry Hop yeast or American ale yeast of your choice.

Specifications

1. **Original Gravity:** 1.065 (16 P)
2. **Final Gravity:** 1.016 (3.9 P)
3. **IBU:** 64
4. **SRM:** 11

Directions

Mash grains at 152°F (66.7°C) for 60 minutes. If including a mash out step, raise temperature to 168°F (75.6°C) and hold for ten minutes. Sparge with 168°F (75.6°C) water to collect 6.53 gallons (24.7 liters) of wort.

Bring to a boil and add hops as indicated. At flameout, stir wort to cool slightly and add whirlpool hops. Let rest for 20 minutes before chilling the rest of the way to pitch temperature.

Pitch yeast. Ferment at 60–62°F (15.6–16.7°C). Add dry hops towards the end of active fermentation, when specific gravity is around 1.020–1.024 (5.1–6.1°P). Let rest for four days or until fermentation is complete.

Cold crash to drop hops out of suspension. Rack to secondary or keg.

Extract Option:

Substitute 8 lb. (3.63 kg) pale liquid malt extract or 7.5 lb. (3.40 kg) pale dry malt extract for 2-row malt. Steep crystal malt in brew pot for 20 minutes at 167°F (75°C). After steeping, remove specialty grains and bring water to a boil. Note: when adding malt extract, it is recommended to turn off or remove heat so as not to scorch the extract on the bottom of the pot.

For more info go here [https://www.homebrewersassociation.org/homebrew-recipe/sierra-nevada-resilience-ipa/?](https://www.homebrewersassociation.org/homebrew-recipe/sierra-nevada-resilience-ipa/?utm_source=informz&utm_medium=email&utm_campaign=AHA&_zs=3WraA1&_zl=9MDm4)

[utm_source=informz&utm_medium=email&utm_campaign=AHA&_zs=3WraA1&_zl=9MDm4](https://www.homebrewersassociation.org/homebrew-recipe/sierra-nevada-resilience-ipa/?utm_source=informz&utm_medium=email&utm_campaign=AHA&_zs=3WraA1&_zl=9MDm4)

And here <https://www.sierranevada.com/resilience-butte-county-proud-ipa>

Have a great and safe holiday season and I hope everyone is enjoying their advent calendars.

Ray

2018-2019 Tasting Schedule

December	Smoked Beers
January	Session Beers (Anything under 4% ABV)
February	Irish Stout (2015 BJCP Cat 15B)**
March	(Intentionally) Sour Beers
April	SCHF Bragging Rights Style
May	American Light Lager (2015 BJCP Cat 1A)**
June	Any fermentable beverage except beer
July	Anything American
August	Altbier (2015 BJCP Cat 7B)**
September	Fruit Beers
October	Brew with a buddy?
November	Belgian Dark Strong (2015 BJCP Cat 26D)**
December	Winter Warmers or other seasonal beers

** Homebrewer of The Year Competition

Tastings at the November Meeting (Schwarzbier)

Tom F.	Schwarzbier
Keith C.	Schwarzbier
Glenn H.	Schwarzbier - 3 rd
Derek J.	Schwarzbier - 2 nd - Home Brewer of The Year
Jon S.	Schwarzbier
Chanoe M.	Schwarzbier - 1 st
Jim F.	Schwarzbier

Others:

Kartik	Light Pale Ale
Tom F.	IPA
Rick A.	IPA
Chris S.	IPA
David	Vienna
David	Saison
David	Jalapeno Saison
David	Cream Ale
Adam W.	American Barley Wine
Alfredo	Guava Hazy IPA
Gage W.	Lemon/Lavender Saison
Victor H.	Lager 714

Home Brewer of The Year – 2018

Congratulations to Derek Johnstone for winning the 2018 Long Beach Home Brewer of The Year!

His second place finish in the Schwarzbier competition at the November meeting was enough to vault him into the lead for this prestigious award. He last won the award in 2016. Complete standings are on the website.

The only hope for the runners up is that Derek goes pro in 2019 and is not eligible to compete.



Norse Way Holiday Event and Homebrewing Demonstration

The Norse Way Business Association, in association with Long Beach Councilwoman Stacy Mungo, is putting on a grand Holiday Event this Friday night, December 14, from 6:00 to 9:00 PM. During the event, the Stein Fillers crew will be brewing a batch of beer out on the street in front of the Stein Fillers (Norse Way will be closed to cars, foot traffic only).

In addition to this, food and beer/wine/alcohol tastings are expected via other Norse Way businesses, as well as a live band and Santa! Attendance is free, with parking available across Carson at the Boeing parking structure. The official event description is shown below from the Eventbrite page, hope to see you there:

<https://www.eventbrite.com/e/holidaylight-the-nite-2018-tickets-52897375474>

“Join friends, family and neighbors at the 1st annual HOLIDAYLIGHT The Nite 2018, for a free holiday festival and inaugural celebration of the new festoon lighting and street repair recently completed on Norse Way. Support small businesses for all your holiday needs, take pictures with Santa, pal around with The Grinch, and rock-out to a live music performance of local Long Beach legends, King Salmon Band.

Free parking is available at the Boeing Lot across the street. Inaugural lighting ceremony and character entrance will happen at 6:00 PM sharp - don't miss seeing Santa riding into the event on a vintage Long Beach Fire Department truck!

We look forward to seeing you there.”

Stacy Mungo, 5th District Councilwoman
& Norse Village Business Association