

Southern California Homebrew Festival 2018

by George Eldridge
Secretary of the Long Beach Homebrewers
Reporter for the California Homebrew Association

Another Fest is in the books. It was the 27th nearly-annual Southern California Homebrew Festival held on May 5, 2018. The Fest was held at Vail Lake Resort near Temecula. There were approximately 1,800 members plus volunteers in attendance enjoying the more than 3,410 gallons of beer being served on 496 taps by 37 clubs and one homebrew supply vendor. That is more than a gallon and a half of beer for every person there!

In past years I have documented the Fest and this year was no different. This year my Fest ticket was comped by the CHA because they like what I do and wanted to see me continue to do it. The only thing better than drinking beer and writing about it is to be paid to drink beer and write about it! I was recognized as “the guy with the clipboard” or “the guy asking stuff last year” at most booths.

This year the CHA actually numbered the booths. The numbering scheme they used was opposite of what I used in previous years so I had to adjust to match theirs. I started at the booth closest to the entrance which was labeled booth #1. As I worked my way from booth to booth I collected information on the number of taps, the number of kegs that were brought and the most popular beers that were being served.

I arrived with my friend and coworker Terry Wells and his friend Andrew a few minutes after 11 am. My wife Lynn was once again our designated driver. She drops us off at the Fest, goes antiquing during the day, and then picks us up in the evening and drives us home. This works well since overnight camping is not an option as I usually have church duties on Sunday morning. It is always a gamble that she would find something very expensive but not today. After getting signed in and wrist-banded, we picked up our tasting glasses and headed into the Fest.



The first step to a successful Fest is to have some food in your stomach when you begin to sample beers. You can grab something at the Coffee Truck near the entrance or the food vendors inside the Fest. We headed to the food vendor area and selected our lunches. We were pleased to see five food vendors: Chronic Tacos, Gazzolo's Sausages, Kritter Kookers, Wood Fired Pizza and Devilicious. The only glitch is that there were no tables near the food vendors as they have had in the past.



With our bellies full we set out to tackle the Fest. My plan was to visit the booths in order documenting each one as I went. I printed my recap of the 2017 Fest and brought it with me to update. I also brought my camera. In the past I brought a tablet, but it is easier to bring paper because there is no problem if beer is spilled on paper.

This is what you see as you approach the Fest and registration:



Then there is the tasting glass pickup and legal warnings to those that enter:



Most booths had the following notice:

“This booth serves home-made beer produced in a non-licensed facility.

The beer served at this booth has been produced by the members of the club identified in the signage of this booth, and was produced strictly for personal consumption. The beer served here is served strictly as a donation to the non-profit organization coordinating this event, and may not be bought, sold or removed from these premises other than by the original brewer. Each beer served here is labeled with the name of the brewer, beer style, and ABV, and is available upon request.”

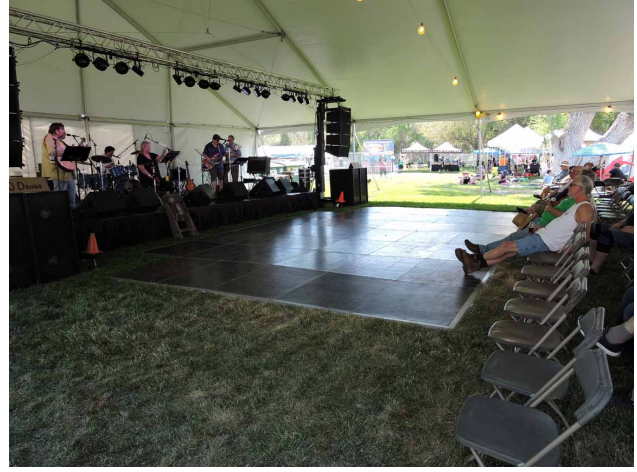
Most of the information is on the tap list at the booth, but the one thing that all homebrewers should know is that beers are acidic so they do not allow the growth of a fatal bacterial infection like botulism. They can be infected, and often intentionally for sour beers, but they are not fatal.

There were panels like the “Women In Brewing” Panel:



There was also music:

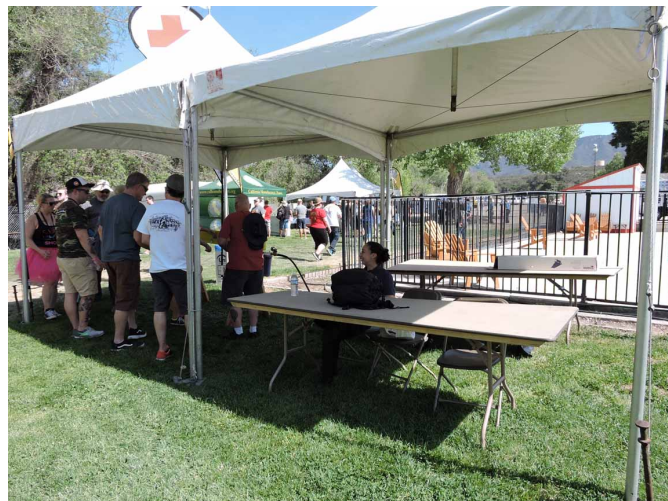




The "No Drinks" sign means "don't set your drinks on the amps or speakers" but you can certainly drink at the event tent!

There were several new vendor booths and a First Aid booth.

First Aid Booth: Symons Ambulance along with a Hydration Station

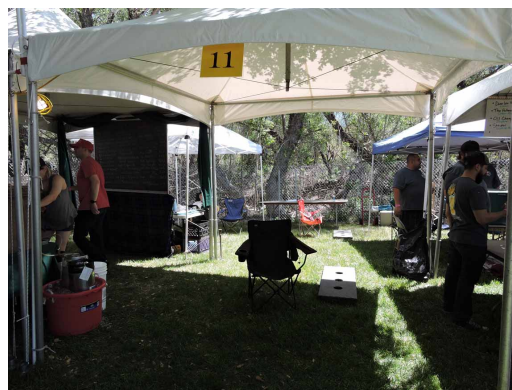


Booth 44: The GRAINFATHER – All Grain Brewing Vendor



They were offering an All-in-One All-Grain Brewing vessel. Just pump the resulting wort into a fermenter.

Booth 11: Empty Booth



Not sure which club was a no-show.

Booth 21: Hydration Station – Cobra taps fed from a hose bib.

In addition to the clubs serving non-alcoholic beverages there were two booths with tap water.



Booth 46: Golden State Cigars

This is a new vendor with a booth near the food vendors. Many home brewers enjoy a cigar with a fine homebrew. Fortunately, the breeze kept the smoke out of the Fest.

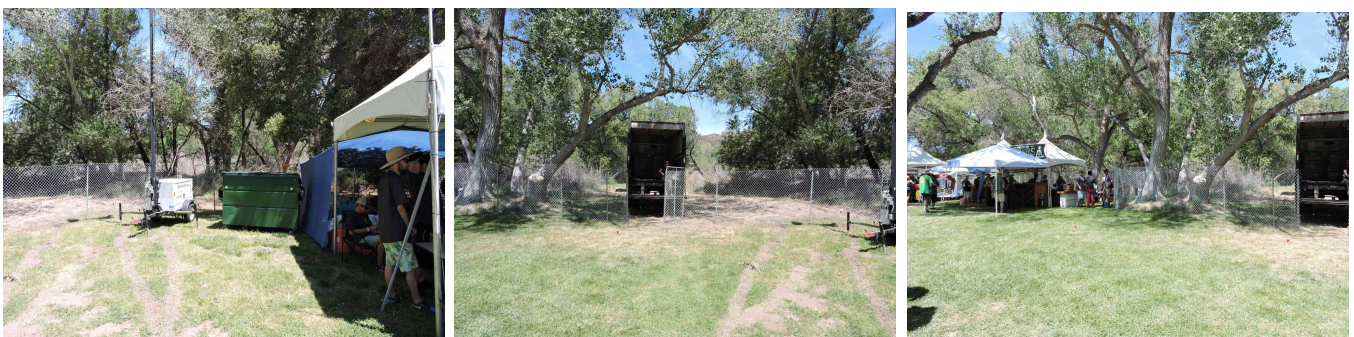


Booth 45: Stella Divina Coasters (<http://stelladivina.com>)

Stella was back again with an even bigger collection of coasters made from beer labels and other memorabilia.



There is a break in the booths between booth 23 and booth 24 (panning right to left):



That is where the Ice Truck is parked. The ice was exhausted early due to the warm temperatures.

Games are popular:



As is the raffle:

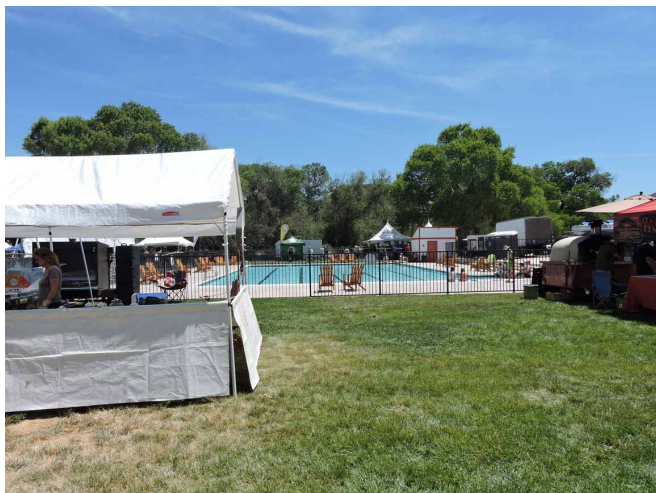


Other Fest merchandise was popular like the shirts. There was an information booth:



The weather was a bit on the warm side this year: low 90's. It was hot in the sun, but fortunately there were many pop-ups to provide shade and a breeze to cool us down. The warmer weather affected the beer selections. The lighter beers such as lagers, cream ales and saisons were very popular; also the ciders.

The grounds were nice:



The “Beer Rental Return Stations” and the campground shuttle bus complete the picture of the Fest:



Having documented the Fest and sampled many fine beers, sours and meads, Terry, Andrew and I left the Fest at 5 pm to head back to Long Beach.

It was another very enjoyable Fest!



The Fest is at the pool area at the top of the map.

The following pages show the booth map, tap and kegs for each of the clubs. The booths are numbered starting with the booth closest to the entrance as #1. Following the booth map is a description of each club. The clubs are listed in alphabetical order with one club per page.

Booth Map	Taps	Kegs
1: Brewers Hardware (vendor)		
2: BrewCommune	16	22
3: Barley Bandits	13	20 + bottles
4: Barley Literate	12	20
5: Barrelly Twisted	12	16
6: Wort's Goin' On (new)	5	5
7: Brew Tech's	8	8 + bottles
8: Brew-Ho (new)	7	11
9: BEAVR (Brewing Enthusiasts of the Antelope Valley Region)	20	20
10: Crown of the Valley	18	22
11: (empty)		
12: WEST (West Adams Society of Homebrewers)	13	13
13: Pacific Gravity	21	23
14 & 15: Long Beach Homebrewers	27	51 + bottles
16: VIBE (Ventura Independent Beer Enthusiasts)	22	24 + bottles
17: Thousand Oaked Homebrewers	9	23
18: MOTA Brewing (new)	2	4
19: Lab Rat Home Brew Society	10	20
20: High Desert Homebrewers Anonymous	15	18
21: Hydration Station (spigots connected to a hose bib)		
22: So Cal Cerveceros (new)	5	6
23: Hop-A-Holics	10	12
24: Inland Empire Brewers	33	33 + bottles
25: Mash Heads	10	10
26: Meisters of the Brewniverse	13	13
27 & 28: Maltose Falcons	22	22
29: Mojave Desert Brewers Guild	13	13
30: Coachella Valley Homebrew Club	12	14
31: North County Homebrewers Assoc. (and MJODHALL meads)	27	47
32: Foam On The Brain	13	20
33: Ojai Beer Barons	4	14 + bottles
34: Riverside Home Brew Crew	10	11
35: Society of Barley Alchemists	11	12
36: Strand Brewers Club	9	9
37: Society of Barley Engineers	13	17
38: Societe du Lambic	13	17
39: Horse Thief Brewers Association	5	20
40: Temecula Valley Homebrewers Association	10	19
41: The F.E.R.M. - Fractured Experiments Requiring Malt	9	28
42: Yeastside Brewers	12	12 + bottles
43: Beer, Beer and More Beer (vendor)	12	13
44: The GRAINFATHER (vendor)		
45: Coasters by Stella Divina (vendor)		
46: Golden State Cigars (vendor)		
Totals	Taps	Kegs
37 clubs + 5 vendors	496	682 + bottles

Barley Bandits, Orange

<http://groups.yahoo.com/group/barleybandits/>

Booth: 3, Taps: 13, Kegs: 20 plus Meads in bottles, Notable Offerings: Blood Orange Pale Ale, Pina Colada Mead

Established in 1984, The Barley Bandits Homebrew Club, is Orange County's Oldest homebrew club. The club has many experienced members, some of which have been brewing since before the club's inception. This experience brings a unique level of insight and perspective, both on brewing and on local beer culture. The club of 16 to 20 members meets at Stereo Brewing in Placentia.

Their meads are a big hit. I tried the "red death" (cinnamon red hots) mead and survived!

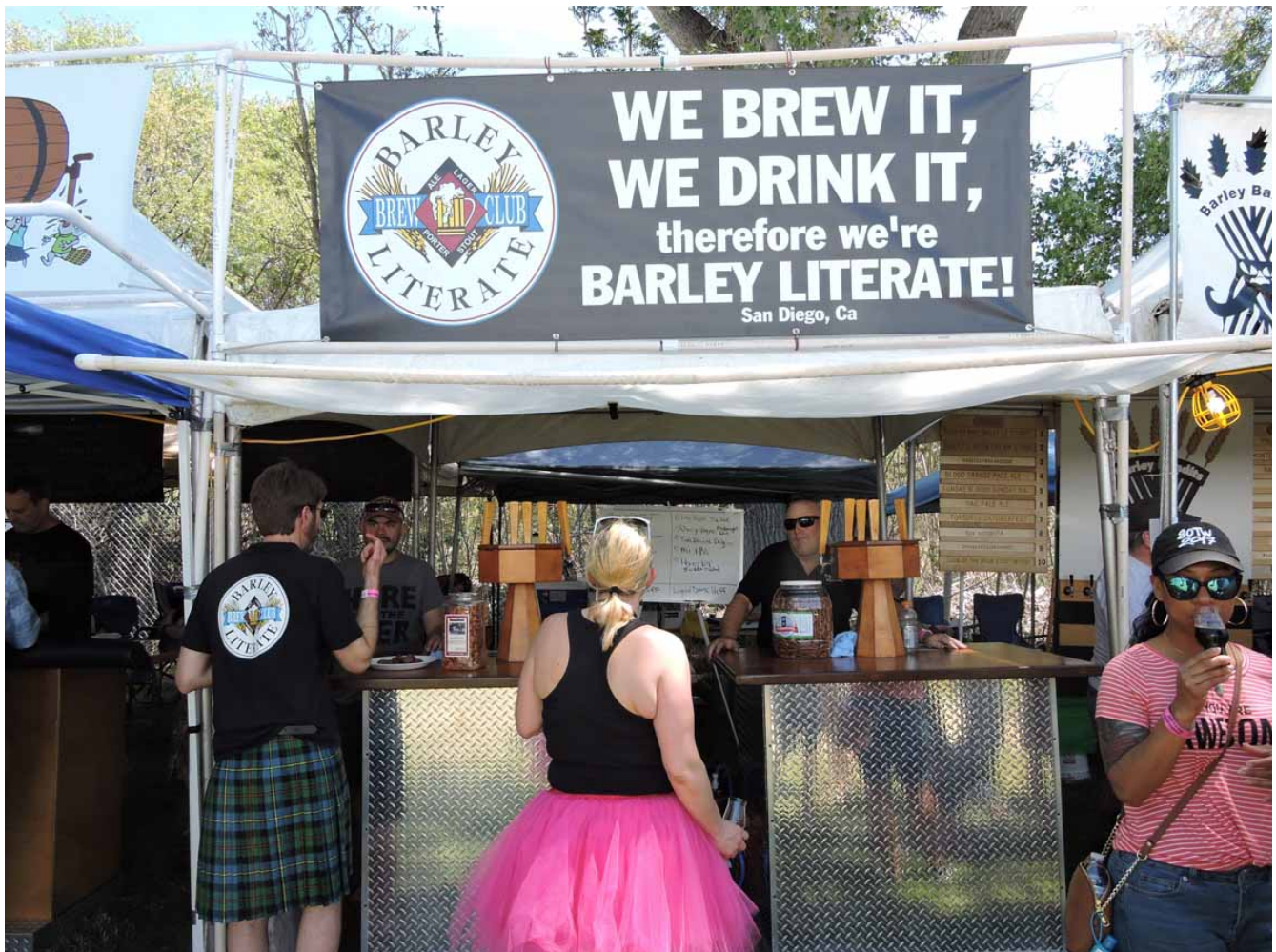


Barley Literate HB Club, San Marcos

<http://www.meetup.com/Barley-Literate-Home-Brewing-North-San-Diego-County/>

Booth: 4, Taps: 12, Kegs: 20, Notable Offerings: Honey Pop Sweet Mead, RIS Hazelnut Wheat

This club is located in North San Diego County and hold their monthly meetings in Escondido at Mike's BBQ. Most of the 40 members are from Escondido, San Marcos, Rancho Bernardo, Vista, Oceanside and Carlsbad. I spoke with the designated president Chuck.

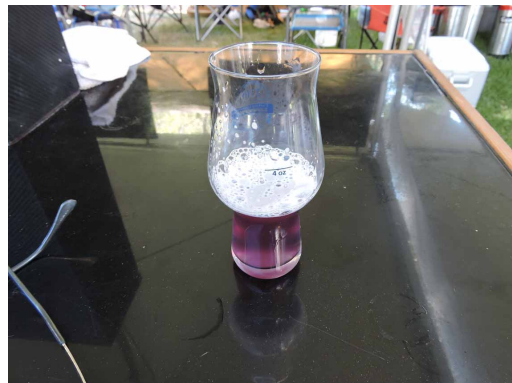


Barrelly Twisted, San Marcos

<http://www.barrellytwisted.com>

Booth: 5, Taps: 12, Kegs: 16, Notable Offerings: Soaking Wet Clitoris (Clitoria flower beer)

This is the third year at the Fest for this club. They meet at the Castle Creek Golf Course Sports Bar. Their most popular beer had a curious purple color.



Beer, Beer, and More Beer, Internet

<http://morebeer.com/>

Booth: 43, Taps: 12, Kegs: 13, Notable Offerings: Creamsicle Ale, Coconut Vanilla Blonde Ale

This is a vendor, but they also have homebrewers that brew and serve beer.



Brewing Enthusiasts of the Antelope Valley Region (BEAVR), Antelope Valley

<http://www.facebook.com/pages/Brewing-Enthusiasts-of-the-Antelope-Valley-Region/108757585818977>

Booth: 9, Taps: 20, Kegs: 20, Notable Offerings: Have a SIPA this, Dilly Dilly Pilsner

"Brewing Some Dam Good Beer!" (sic)

BEAVR is a small, informal group of drinkers with a brewing problem. Always seeking new members to join us in the pursuit of better beer and better brewing. The club was established in 2009 and they have about 40 members. They meet in members' homes. They are known for their unique beer names.



Brew-Ho, Orange County (new)

Booth: 8, Taps: 7, Kegs: 11, Notable Offerings: Belgian Trippel, Hazy IPA

Pronounced “brew-who” this is the first visit to the Fest with this name. The club has 30 members from the Orange County area.



Brew Tech's, San Diego

Booth: 7, Taps: 8, Kegs: 8 + bottles, Notable Offerings: Thai One On Ginger Lemongrass Mead

They are homebrewers from the Northwest to the Southwest. They are another club that meets once a year at the Fest. They have about 45 members.



BrewCommune, Orange (online)

<http://www.brewcommune.com/>

Booth: 2, Taps: 16, Kegs: 22, Notable Offerings: Czech Yourself, MAGA Hoppy IPA

Brewcommune is an Internet based home beer brewing community. Most of the members are located in or around Orange County, CA.

Club members truly act communally in that guidance and recommendations are free for the asking. It is not uncommon to have multiple answers/recommendations to questions posted in the [forum](#) the same day. Club members are also seemingly always "on call" when a fellow club member needs a hand and frequently "come to the rescue" for each other with grain, yeast, hops, equipment, etc.



Brewers Hardware, Huntington Beach

<http://www.brewershardware.com>

Booth: 1, vendor

This vendor has been involved with the Fest for four years; supplying the raffle grand prize beer sculpture for this year and the last two. This is the second time they had a booth.



The beer sculpture system (model PS10) has a retail price of \$3,620.

They were not serving any beer.

Coachella Valley Homebrew Club, Coachella Valley

<http://coachellavalleyhomebrewers.org/>

Booth: 30, Taps: 12, Kegs: 14, Notable Offerings: Hazy Mosaic IPA, Butter Beer.

This club doubled the number of taps from last year. On Friday evening they served a Wormwood Porter on nitro.



Crown of the Valley, Pasadena

<http://www.crownofthevalley.org/>

Booth: 10, Taps: 18, Kegs: 22, Notable Offerings: Kittyland Love Center, WC IPA

Crown of the Valley Brewing Society (COVBS) is an extremely dedicated homebrewing club hailing out of Pasadena, CA but has members stretching from Lancaster to the North, Trabuco Canyon, Corona and Lake Elsinore to the South and all points in between.

They served beer floats at 4 pm just like they did at last year's Fest.



The F.E.R.M. HB Club, Downey

<http://www.facebook.com/ferm.homebrew>

Booth: 41, Taps: 9, Kegs: 28, Notable Offerings: Michelada, Chupacabra Lager

“Fractured Experiments Requiring Malt”

I spoke with Doug who is the president of this small nine-member club (all of whom were at the Fest). The club meets at a member’s house to brew. There was no game this year, but they were handing out yarn necklaces with pretzels on them. They had a Cinco de Mayo theme and their Micheladas were very popular.



Foam on the Brain, San Diego

Booth: 32, Taps: 13, Kegs: 20, Notable Offerings: Barrel Project Flanders Red

This 35 member club meets at Benchmark Brewing in San Diego.



High Desert Homebrewers Anonymous, Hesperia

<https://www.facebook.com/events/129172567224964/>

Booth: 20, Taps: 15, Kegs: 18, Notable Offerings: Pina Peni NE IPA

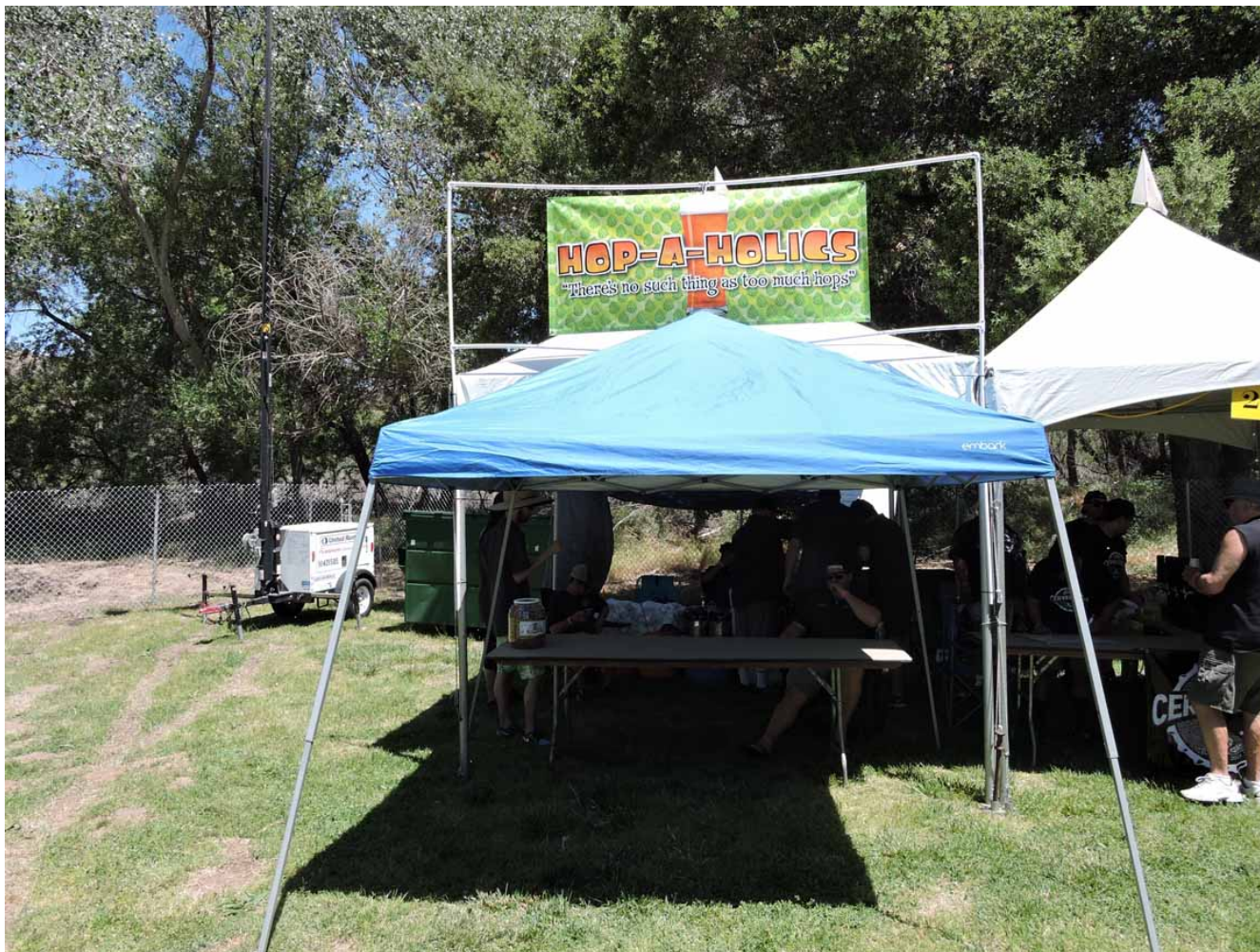
This club added a back bar this year and increased their taps from 9 to 15! The club has about 40 members that meet at Pasco's Pizza in Hesperia on the first Thursday from 5:30pm to 9pm.



Hop-A-Holics, San Diego & Riverside Counties

Booth: 23, Taps: 10, Kegs: 12, Notable Offerings: Mosaic Simcoe IPA

This is another relatively new club with their fifth visit to the Fest. They were founded in 2012 and have 15 members. Not surprising, all of their beers were hoppy including the Mosaic Simcoe IPA



Horse Thief Brewers Association, San Dimas

<http://horsethiefbrewers.com>

Booth: 39, Taps: 5, Kegs: 20, Notable Offerings: Raspberry Gose

This 25 member club skipped the Fest last year but they are back! The name comes from Horsethief Canyon in San Dimas.



Inland Empire Brewers, Riverside

<http://www.inlandempirebrewers.com>

Booth: 24, Taps: 33, Kegs: 33 + 2 bottles, Notable Offerings: Cherry Sour served Friday evening, Barrel Aged Saison

This club has been a regular at the Fest. The club has 66 members and they rotate meeting locations.



Lab Rat Home Brew Society, Riverside

Booth: 19, Taps: 10, Kegs: 20, Notable Offerings: Jalapeno Pale Ale

This 25 member club, started in 2004, had many members at the Fest! The president is Louis Munoz. The club meets in Riverside, Wrightwood and Barstow. They had a Single Hop series that was served at 2 pm.



Long Beach Homebrewers, Long Beach

<http://www.longbeachhomebrewers.com>

Booth: 14-15 Taps: 27, Kegs: 51 + bottles, Notable Offerings: LB Lemonade (sour w/ Limoncello), Key Lime Pie Lager, Hazy IPAs on the mushroom (6 taps)

We are a club providing information exchange for both experienced and novice home brewers with a focus on the art and science of brewing in an atmosphere of fellowship.

The club meets at 7:00 PM on the second Tuesday of each month at [Stein Fillers](#) in Long Beach, CA (562-425-0588). If you are 21 or older you are welcome. Bring a chair and join us.

There was always a big crowd in front of the LBHB booth. It was because of the wide selection of great beers and, of course, Big Dick's World Famous Pickled Eggs.



This club by far had the most camping sites; more than twice the number of sites compared to the next largest club. It was also the high keg club with 54 kegs!

Again Long Beach Homebrewers had a second booth with beers and a hydration station. Many clubs had water available and a few clubs had non-alcoholic sodas available. The Long Beach Homebrewers had number of different flavored waters available. There was citrus water, berry water, cucumber mint water and tropical iced-tea.

They also had the fixings for Micheladas.



Order by Tap Number

They were also the only booth with an electronic tap list.

I must disclose that I am the secretary of the Long Beach Homebrewers and might be biased in my reporting of this fine club.

Maltose Falcons, Los Angeles

<http://www.maltosefalcons.com/>

Booth: 27-28, Taps: 22, Kegs: 22, Notable Offerings: American Lager, Apricot Lager

The Maltose Falcons is one of the oldest clubs. The club was active in 1978 in efforts to legalize homebrewing in California.

They also had a double booth to support the 38 taps; however, only 22 taps were working.





1	Falcon R IPA	9%	16	31	Pilsner
2	Belgian Witte Imp. Bitter	15%	17	32	Brett Pale ale
3	Amber	6.5%	18	33	Bitter
4	Mexican Hot Food Stout	5%	19	34	Smoke + Stout + Amaretto Chocolate Coffee Beer
5	Spicy Mocha Pepper Ale		20		
6	Belgian Dark Strong	8.7%	21	American Lager	5%
7	American Barleywine	11%	22	American Lager	5%
8			23	Mountain Madness IPA	6.5%
9			24		
10			25	Horizon Amber	
11			26	Tripple IPA	
12			27	Belgian Pale	
13			28	IPL	
14			29	Pale Ale	
15			30		

Mash Heads, San Diego

<http://www.mashheads.com>

Booth: 25, Taps: 10, Kegs: 10, Notable Offerings: Kentucky Mule (Ginger Bourbon Beer)

The popular Kentucky Mule was a nice beer for those that enjoy a little ginger. The 30 member club likes being a small club. It is easy to get lost in the many San Diego mega-clubs. They meet at White Labs and enjoy quarterly field trips and an annual bash.



Meisters of the Brewniverse, Orange County

<https://www.facebook.com/pages/Meisters-of-the-Brewniverse/181335391910791>

Booth: 26, Taps: 13, Kegs: 13, Notable Offerings: German AF Helles, Pulp Fiction Orange IPA

This is the fourth Fest for the MOB (which is a great name). The club was founded in 2010 and has 25 members. They meet in members' homes. They had an interesting beer tap assembly as well as some interesting beers. The center of gravity for the club is Rancho Margarita although the Facebook page claims it is a Social Club in Ladera Ranch.



Mojave Desert Brewers Guild, Joshua Tree

<https://www.facebook.com/mojavedesertbrewersguild>

Booth: 29, Taps: 13, Kegs: 13, Notable Offerings: Mosaic Madness IPA, Apple-Pear Cider

This is the fourth Fest for this club. They meet at Jimes Joshua Tree Bicycle Shop on the second Wednesday of the month.



MOTA Brewing, Sun Valley (new)

<https://www.facebook.com/motabrewing/>

Booth: 18, Taps: 2, Kegs: 4, Notable Offerings: Crossfire IPA, Perky Mermaid Milk Stout

This is another new club at the Fest. They specialize in brewing with THC as an added ingredient (although all of the beer served at the Fest was brewed without THC at the request of CHA). The club consists of four members that established the club in December of 2016. They meet at members homes once or twice a week.



North County Homebrewers Association, Oceanside

<http://www.meetup.com/northcountyhomebrewers>

Booth: 31, Taps: 27, Kegs: 47, Notable Offerings: Smokey Cider, Mandrin Imperial IPA

This club of 125 members meets in members' houses on the first Friday of the month which can be an issue for a club this size!

The booth also featured the MJODHALL Meadery (www.facebook.com/mjodhall/). Eric Olson was serving six meads. The Raspberry Chipotle mead was very tasty!



Ojai Beer Barons, Ojai

<http://ojaibeerbarons.com>

Booth: 33, Taps: 4, Kegs: 14 + Mead Bottles, Notable Offerings: Ginger Saison

Any well-versed Simpsons fan will recognize that the inspiration for our club name comes from the classic Simpsons episode “Homer versus the Eighteenth Amendment.”

This is the sixth visit to the Fest for this club. Their 3 minute commute to the Fest is a thing of the past and yet they slogged through the traffic to make it again this year. They meet at the Ojai Beverage Company. Their president is Rob Russell. One year they salvaged a marginal batch of beer by adding a handle of spiced rum. Thus was born the Baroness Cocktail Hour celebrated at 3 pm.



Pacific Gravity, Culver City

<http://pacificgravity.com/>

Booth: 13, Taps: 21, Kegs: 23, Notable Offerings: NE IPA

Pacific Gravity is one of the three clubs that is a rotating sponsor of the Pacific Brewers Cup Homebrew Competition. They did meet every third Thursday of the month at Culver City Homebrew Supply, but that store closed recently. Check the website for the meeting location. Michael Musgrave is the president. They have 110 members signed up with 35 to 40 attending the meetings. There were 30 club members at the Fest.



Riverside Home Brew Crew, Riverside

<https://untappd.com/w/riverside-home-brew-crew/29846>

Booth: 34, Taps: 10, Kegs: 11, Notable Offerings: Red IPA

This club of 20 members meets in members' homes. They were serving non-alcoholic beverages as well: coffee on nitro and lime with soda water on ice. I took advantage of the lime and soda water to improve my hydration.



SoCal Cerveceros, Los Angeles (new)

<https://www.instagram.com/socalcerveceros/>

Booth: 22, Taps: 5, Kegs: 6, Notable Offerings: San Fernando IPA

This Latino Focused Homebrew Club based in Los Angeles was established in 2015; this is their first Fest. Their 30 members meet on the 3rd Friday of the month; often at Monrovia Homebrew Shop.

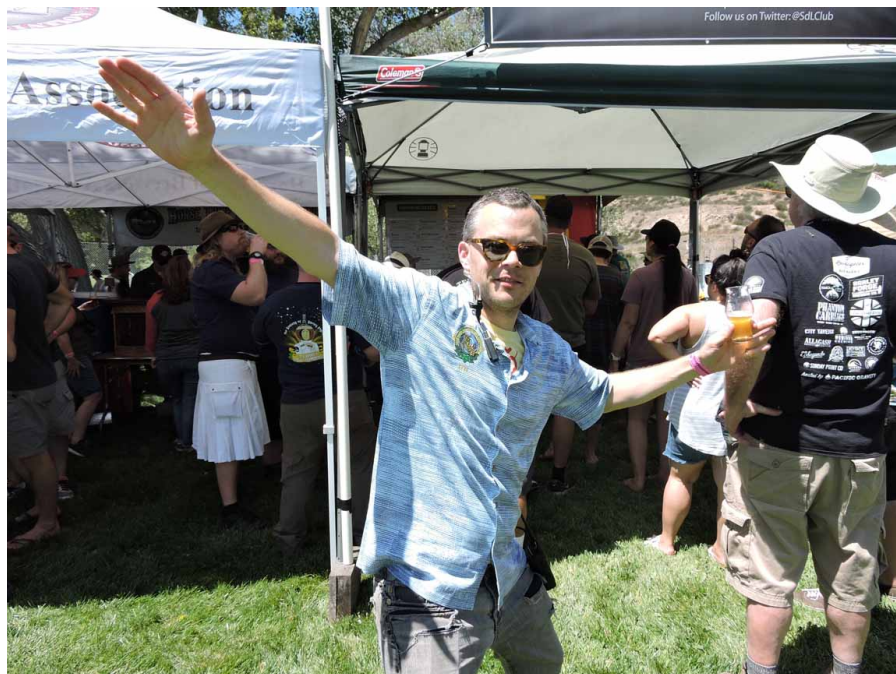


Societe du Lambic

<https://twitter.com/sdlclub>

Booth: 38, Taps: 13, Kegs: 17, Notable Offerings: Piment Pablano Pepper, Peach Melba Lambic

This club has been around for 24 years, but this is their third year at the Fest. They meet at Booze Brothers Brewery in Vista. The club has 100 members and there were 25 at the Fest. This is a sub-club of the Society of Barley Engineers which had their own booth.



I have included a picture of Andy Carter outside the booth for size reference.

Society of Barley Alchemists, Menifee

www.facebook.com/brewsoba/

Booth: 35, Taps: 11, Kegs: 12, Notable Offerings: Hazy IPA

This is the third year at the Fest for this club of 35 members. They meet at Mason Jar Brewing Company in Menifee. Their only request: more ice!



Society of Barley Engineers, San Marcos

<http://societyofbarleyengineers.org>

Booth: 37, Taps: 13, Kegs: 17, Notable Offerings: Mojay Hazy IPA

The Society of Barley Engineers is club with 100 members; 25 of whom were at the Fest. I spoke with Louie who said that this is the 24th year of the club. They are affiliated with the Lambic club.

They were serving lemonade and iced-tea as their non-alcoholic hydration beverages. They were also selling beet pickled eggs!



Strand Brewers Club, Redondo Beach

<http://strandbrewersclub.org>

Booth: 36, Taps: 9, Kegs: 9, Notable Offerings: Lemon Drop IPA, Coco Porter

“Brewing the Best Damn Beer!”

The objectives of the Strand Brewers Club are to Brew Beer; to disseminate among the members information pertaining to the brewing, consuming, presentation, judging and history of beer; to promote and encourage homebrewing competition; and to foster general goodwill throughout this great nation of ours through the making and consuming of this noble and most excellent beverage. Strand Brewers Club meets the second Wednesday of every month at South Bay Brewing Supply in Torrance.



Temecula Valley Homebrewers Association, Temecula

<http://www.temeculahomebrewers.com/>

Booth: 40, Taps: 10, Kegs: 19, Notable Offerings: Bragging Rights Wit – Jaded Wit, Purple Haze Triple Berry Cider

This is a 25 to 30 member club that meets in the 8-bit Brewing Company in Murrieta.



Thousand Oaked Homebrewers, Thousand Oaks

<http://www.toaked.com/>

Booth: 17, Taps: 9, Kegs: 23, Notable Offerings: Michelada Bar with Pickled Vegetables, Raspberry Silk Blonde Red Head

This is the club's sixth year at the Fest. The club has about 40 members. They meet at the Elks Lodge in Thousand Oaks on the second Sunday of the month.

There was a long line at their Michelada Bar in the morning.



Ventura Independent Beer Enthusiasts (VIBE), Ventura

<http://vibebeer.com>

Booth: 16, Taps: 22, Kegs: 24 + bottles, Notable Offerings: Ciders, Sours

In the afternoon they were able to call people to their booth in droves for their “Hour of Sours”. They did it by ringing a large gong. Reminds me of Pavlov’s dog because I salivated for their sours when I heard the gong. The gong sounds at 2 pm.

The club meets at Ventura Coast Brewery in Ventura and other breweries in the area. Check the website for the next meeting location.

Their gimmick this year was a frequent taster program. You get a ticket and have it punched for each VIBE beer you taste. After tasting eight beers and getting eight punches you earn prizes like scratch-offs.



West Adams Society of Homebrewers (WASH), Downtown Los Angeles (new)

<http://www.westadamshomebrewers.com>

Booth: 12, Taps: 13, Kegs: 13, Notable Offerings: Cream-ation

This club was established in 2015 and this is their first Fest. Their 20-30 members meet at houses or pubs, breweries and bottle shops near the West Adams neighborhood in Central LA just south of Koreatown between Downtown LA and Culver City.



Wort's Goin' On, Vista (new)

Booth: 6, Taps: 5, Kegs: 5, Notable Offerings: Blackberry Hazy IPA

This five member club is a spin-off of the Barley Standing club from the last two years at the Fest.



Yeastside Brewers, East Los Angeles

<http://yeastsidebrewers.org>

Booth: 42, Taps: 12, Kegs: 12 + bottles, Notable Offerings: Lagers, Hazy IPAs, Cyser

This is their fifth Fest. “We are a group of like-minded homebrewers who call Northeast Los Angeles home. Our primary concerns are the exploration and production of fantastic beers as well as involvement and sharing with the community in which we live.” This club was founded in January of 2011 and has 65 members with about 20 at the meetings. They meet all over east L. A. including Eagle Rock Homebrew Supply.



The End.