



# San Joaquin Worthogs San Joaquin Worthogs San Joaquin Worthogs

**NEXT MEETING:** January 9, 2010

**Location:** Angela Young's House

605 W Hedges Ave

Fresno, CA 93728

[CLICK HERE FOR MAP](#)

December, 2009

## OFFICERS

**Dave Chappell**

*President*

**Ron McIlroy**

*Vice President, Style*

**Jonathan Avedian**

*Vice President, News*

**Laura Weaver**

*Secretary*

**Kim Chappell**

*Treasurer*

**Chris Steinkraus**

*Webmaster*

**Tom Caprelian**

*Sgt. At Arms*

10:00 Demo Brew: American Pale Ale

12:00 p.m. Discussion: Beer Jeopardy: Part 2

12:30 p.m. Style of the Month: [American Ale \(Cat. 10\)](#)

1:00 p.m. Club Business

1 - 4 p.m. Open Taps

*What to Bring: Beer, Food, Raffle Money, Smile, Desire to Learn*

## President's Message

Here we are with finality to the 2009 year. For me, as well as many of you, it was bittersweet with the passing of my good friend, brewing mentor, and former Club President, Robert Toman. I served as Robert's brewing apprentice for an entire year before going it alone as an all-grain brewer. It is because of Robert that I am a Worthog. He is, and will continue to be missed.

The sweet part is that we have been successful in transforming this club into one of education, with a new monthly meeting format that features lectures on BJCP styles. Thanks to Ron McIlroy for his continuing effort on that front. Dave Morford also provided demonstrative lectures on beer/cheese pairing as well as cleaning and sanitation. We had a good turnout at the 2009 National Homebrewers Convention in Oakland, where the Worthogs were represented among the many established homebrew clubs around the Country.

Looking forward to 2010, we will continue this format with a new emphasis on homebrew competition. Competitions will occur within our club as well as club-to-club. To encourage participation, the Club will reimburse its members for fifty percent of sanctioned homebrew competition entry fees as well as shipping costs. Homebrew competition is a great way to improve your brewing skills and I encourage everybody to participate. And remember, you do not need to be an all-grain brewer to compete. Some of the finest home-brewed beers are brewed with extract on the kitchen stove.

WORTHOGS  
ON THE WEB

[sjworthogs.org](http://sjworthogs.org)

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We also intend to add a new lecture series on the subject of Beer Sensory. There are many tastes and smells that uniquely define the characteristic of beer, some acceptable and some not. Being able to identify these, and their causes, is an important factor in assuring the quality of your beer. Would you know if your beer contains diacetyl? If so, how much, and is it acceptable for the style? Our new Beer Sensory training will feature one or two sensory standards a month. This will help you identify potential off-flavors of your beer, making you a better, more knowledgeable brewer. While we may not be able to kick this series off in January, we hope to get it going as soon as we receive our Sensory Training Kit from Siebel Institute.

In closing, I would like to wish everybody a happy and safe New Year. Brew your beer with passion and enjoy it responsibly.

Dave Chappell

## Competition Corner

The Worthogs want to make a name for ourselves on the national level. We encourage all members to brew beers for the upcoming Club Only Competitions. Each AHA-sanctioned club is allowed one entry per contest. The club will hold a mini competition and send the best one to compete against other clubs. These contests are generally limited to specific BJCP categories.

The next competition is the **The Session Challenge - English Brown Ales, BJCP Style 11**. The club will be judging at this meeting for our entry. Bring your English Brown Ale. If you bring bottles, bring at least six so there is enough for judging, the entry if you win, and some to share. In addition to the judging, we will discuss the mechanics and rules for entering a BJCP competition. The club's best beer will be sent to the Club Only Competition at no cost to the brewer.

[The 2010 National Homebrew Competition](#)  
Entries are due March 22. Online registration will begin in mid-February. Start thinking about what beers you have or could brew for entry. Remember, the club will cover 50% of the entry fee and shipping costs.

Upcoming Club Only Contests:  
March 2010 - American Ales  
[BJCP Category 10 styles](#)

April 2010 - Extract Beers  
[BJCP beer categories \(1-23\)](#). Great contest for new and experienced brewers!

August 2010 - Mead  
[BJCP categories 24, 25, and 26 styles](#)  
These typically take some time to mature, so start now!

If you have not checked out the new American Homebrewer's Association website, you should. It was several years in the making, and has a ton of information for brewer's of all levels.

[www.homebrewersassociation.org](http://www.homebrewersassociation.org)

## December Meeting Recap

Despite a cold and rainy day, we had a great turnout for the December meeting with 33 beer enthusiasts showing up. Of these, there were 7 guests. The Board would like to warmly welcome three new members: Royce Nickel, Shaun Kuykendall and Matthew Humann. If you have not met these newest Worthogs yet, please introduce yourself. Thanks again to our new president and treasurer for opening their home to the club. Great food was served, including some wonderful BBQ. Ron McIlroy made a lingonberry melomel using the low temperature pasteurization technique. In keeping with the style discussion and demonstration, plenty of mead was shared by several members, including a few bottles of 13+ year old mead brought by Don Thornton.

Tom Caprelian debuted a fun and interactive competition for the club members - Beer Jeopardy. Ron McIlroy narrowly edged out Jonathan Avedian and Tom Kallos in the fast paced beer trivia game. The competition was fun for the contestants as well as all the hecklers, I mean audience. Our next meeting will feature another round of the game and will allow others to test their inner beer geek.



## TCHops Pub Crawl

Crawl dates: June 14-18, 2010 (5 days Monday to Friday night)

This information was provided by and further details can be obtained from:

Moni Mauch

592-8175 but emailing me is best (moni@earthlink.net)

PO Box 1404

Visalia 93279

Anticipated brewery stops (not finalized): Sierra Nevada, Chico, Standing Stone Brewing, Roseburg Station Pub & Brewery in Roseburg, McMeneman's Rogue Brewing, Newport, Mt. Shasta Brewing Co, Weed, and others.

Bus: \$250 ea. As we get more people this \$\$ WILL go down. I'm hoping to get this down to \$200 or even \$175. This covers all 5 days for any trips we may take, tip for the driver (you can always give him/her more! ) :-), and munchies/waters/juice on board.

I'll be taking deposits of \$100 per person as of now. Deadline for the 1st deposit will be Feb. 1st. (If you put away \$10 a week per person you will have the money already saved for the deposit). Start squirreling some \$\$ away so you can do this.

Rooms: I'm trying to keep them down to \$100 or less a night. 3-4 people per room may be a little more.

Bert & I hope you can make it. PLEASE get the word out about this adventure. The more fun people the less expensive it'll get for everyone.

## Upcoming Meetings

February 20, 2010 - Bencomo's Homebrew Supplies.

March 20, 2010 - Donald and Cathy Thornton's house. Judging for the March Club Only Competition (American Ales, BJCP Category 10)

Do you have something that would be worth sharing with your fellow Hogs? Please feel free to submit a review of a beer, brewpub, or event. Have a recipe that you would like to share? We would love to publish it. Have a question about a technique, ingredient, style, etc? Let me know, and we can try to answer it, and share the information with the rest of the club.

[Jonathan Avedian, VP News](#)



**HOPPY NEW YEAR!!!**  
**Wishing you the best for**  
**2010**



## White Labs Platinum Strains January / February

The following White Labs yeast strains are available for a limited time. Contact Bencomo's Homebrew Supplies and see if any are available or can be ordered. Platinum strains are only available for about two months each year, and rotate. Popular ones sometimes are made available year-round.

### **WLP022 Essex Ale**

Flavorful British style yeast. Drier finish than many British ale yeast. Produces slightly fruity and bready character. Good top fermenting yeast strain, is well suited for top cropping (collecting). This yeast is well suited for classic British milds, pale ales, bitters, and stouts. Does not flocculate as much as WLP002 and WLP005.

**Attenuation:** 71-76%

**Flocculation:** Medium to High

**Optimum Fermentation Temperature:** 66-70°F

**Alcohol Tolerance:** Medium

### **WLP038 Manchester**

Top-fermenting strain that is traditionally good for top-cropping. Moderately flocculent with a clean, dry finish. Low ester profile, producing a highly balanced English-style beer.

**Attenuation:** 70-74%

**Flocculation:** Medium-High

**Optimum Fermentation Temperature:** 65-70°F

**Alcohol Tolerance:** Medium-High

### **WLP850 Copenhagen Lager**

No information available at this time.

## Winter Brews Festival

The Brewing Network hosts first annual Winter Brews Festival, January 30, at Linden Street Brewery-Oakland

While Bay Area residents commiserate in a collective shiver at current winter temperatures, the East Bay based craft beer radio company, the Brewing Network, is finalizing plans for its first annual Winter Brews Festival to revive listeners, locals, and brewers from their wintery slumber to enjoy seasonal brews from more than 30 world class breweries.

The Brewing Network Winter Brews Festival will be held at the newly opened Linden St. Brewery in Oakland on Saturday, January 30, 2010, and will feature a wide variety of winter warmers and unique innovations from some of the best brewers in the Bay Area and beyond.

Partnering with Linden St. Brewery in Oakland, this festival combines the love of seasonal beers with the enthusiasm of the local craft beer scene. With barrels from breweries such as Russian River, Firestone Walker, the 21st Amendment, Speakeasy, Linden St., Moonlight Brewing, Magnolia, and many more, this Winter Brews Fest promises to provide big, malty beers to ignite the taste buds of beer lovers, new and experienced.

Hot food and live music will round out the festival, which will run from 1pm to 8pm. For more information on the event, please visit [www.brewingnetwork.com/ontap](http://www.brewingnetwork.com/ontap). Tickets will be sold at the door.