

# San Joaquin Worthogs

## Letter from the President

Dear Fellow Worthog's,

So far 2011 has been great for the club! We've seen rising participation and lots of new members coming through to share our passion for homebrew and craft beer. The elected Board of Directors have worked very hard to bring you quality meetings that help accentuate the furtherance of our craft. Homebrew is a not only a beautiful elixir made by hand in the privacy of your own home, but it is also a great connector of people. Men and women from all walks of life come together over a home-brewed beer. Conversations, thoughts, laughter, debates... they all stem from the social aspects of sharing one's homebrew. This is what I love. This is what we as a board try to promote at each club event.

We have some exciting things happening in the near future such as the National Homebrew Conference (NHC) in San Diego, Northern California Homebrewers Festival at Lake Francis, Pub Crawl, meeting at the Tioga-Sequoia Brew-

ery, etc. We have also commissioned a new project that is being built by Dave Chappell. As a club we decided to build a tap system to show off our homebrew at special events, festivals, club meetings and of course Hogtoberfest. The tap system will be debuted at NHC this year and might even make a pre-debut at the May meeting. This piece will serve as a showpiece for the club and be a part of the Worthogs for many years. If you haven't decided on attending NHC this year you should! It is Mecca for Homebrewers and so much fun! So stop procrastinating and plan on going!

As always, if you have any suggestions for the club please feel free in getting a hold of myself or another board member. We are happy to take any ideas to the board meetings and seeing if we can put them to use.

Sincerely,

Mario Gutierrez  
President  
SJ Worthog's Homebrew Club

**Next Meeting: March 12th, 2011**  
**Location: Bencomo's Hombrew Supply**  
**234 W Olive Ave**  
**Fresno, CA 93728**

Schedule:

12:00 Hombrew 101: How to Keg

12:30 Style Discussion and tasting: English Pale Ale (8)

1:00 Open taps

Please remember to bring enough food for yourself and of course beer. It can be brewed by yourself or something nice from the store.

President

**Mario Gutierrez**

Exec Vice President

**Jonathan Avedian**

Asst. Vice President

**Matt Humann**

Secretary

**Chris Steinkraus**

Treasurer

**Royce Nickel**

Sergeant of Arms

**Tom Caprelian**

Webmaster

**Chris Steinkraus**

## What's your pH, some water chemistry pt. 2

So, you ask, what pH do I need to be at then?

The amount of calcium and magnesium ions in water make up the hardness of the water. Water that has higher levels of these will be harder than the opposite. This will typically raise the pH of your mash which as brewers we can offset this by adding dark roasted grains as they created acidity thus lowering the pH. Lactic acid and various other things can be used as well.

The reason why the famous stout from Ireland works so well is that the water used is very high in bicarbonates (HCO<sub>3</sub>) with a lot of buffering power meaning that when the dark roasted malt is added with all of its acidity the pH will dip down into its optimum range instead of plummeting into the 4s which could lead to a sour beer. This is why water like this would not be good for a like colored pale as there are not enough dark malts to provide the acid to lower the pH and could lead to harsh tasting beer extracting harsh phenolic and tannin compounds from the grain husks.

Now before I start throwing a bunch of pH numbers around let me say that just like with other numbers in brewing, they are largely dependent on the temp of the reading. With that in mind there is about a .35 difference between a pH reading taken at 60F compared to a typical saccharification mash temp in that the mash temp is .35 less and is why 5.2 pH buffer is sold with that name instead of 5.6.

So, you ask what pH do I need to be at then? The easiest way to determine this is by the color of your beer. Take a look at the following [John Palmers nomograph](#) place a dot on the levels of Mg and Ca in your water which we now knows determines our Effective hardness. Then place a dot on the alkalinity of your water and draw a line up to the top to match what color and pH would be ideal or close to ideal for your mash.

If the beer you are planning is not this color, then adjust accordingly buy either

adding (adding Mg (Epsom Salt) and Ca (gypsum, CaCl or chalk) or removing hardness by diluting with distilled or reverse osmosis water.

The other part is to get the levels of these ions to what you would like for your beer. For example my typical target water for a bitter beer is (Ca-70,Mg-21,Na-18,SO<sub>4</sub>-171,Cl-55,HCO<sub>3</sub>-37. This kind of water makes me dilute to soften the water and add back minerals to get the SO<sub>4</sub>/Cl ratio which will enhance the bitterness of my beer.

If you want to test your own water [Ward Labs](#) is a great place, just remember that the tap water changes through the year. Also, you can contact the city and ask for a detailed water report.

Some great resources to understand more on this:

[How to brew, CH 15](#)

[EZ Water Calculator](#)

[Water profiles and more](#)

[10th level beer geek stuff](#)

## Website of the month: [www.beerobsessed.com](http://www.beerobsessed.com) A beer and brewing journal with a dash of photography

We brewers love to gawk at other brewing related items whether they are a small conical, a steam infusion HLT or just a simple cooler mash tun.

Beerobsessed.com dives into the local brewing and craft beer culture of the Bay Area and telling their great stories. There are also articles related to other parts of the county including the NHC and other beerventions.

You will also find interviews with brewers from throughout the area. So grab a beer, open your web browser and start reading.



## Feel like sharing something?

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.

[Matt Humann, VP News](#)

## February Meeting Recap



The February meeting was held at Bencomos and we had a lot of great things happening.

Joe Groningen brewed a nice IPA as a demo brew on this 3 tier gravity system. Thanks Joe!

Thank you Tioga-Sequoia Brewing Co for coming out and sharing some of your beer. Also Eureka Burger was represented and informed us about upcoming events including quarterly brew-offs on site.

Our HB 101 was on roasted grain and Jon gave a very detailed explanation of the different level of roasted grains with steeped examples of each, thanks Jon.

Our style tasting was Dry stout with Guinness, Murphy's and North Coast #38 Stout as examples. Matt gave a lecture over the history and how we arrived at the stout we have today in addition to some key factors that go into making a great stout.

We had a total of 50 people with 7 new members at this meeting. Prost and we will see you next month!



## Upcoming Events



Source: Bay Area Craft Fest

CityBeat Festival of Beers: Saturday, April 9th  
San Diego, CA

<http://www.sandiegomusicfoundation.org/beerfest/>

Bay Area Craft Beer Festival: Saturday, April 9th  
<http://www.bayareacraftbeerfestival.com/>  
Martinez, CA

West Coast Brewfest 2011, May 21st  
<http://www.matsonian.com/wcbf/home.html>  
Miller Park in Sacramento

Sudz in the City May 28th  
<http://www.downtownfresno.org/sudz.html>  
Fresno



Source: capital Beer fest



## 2011 Double IPA festival at the Bistro

Part of the San Francisco beer week, the Double IPA festival is an event that should not be missed. Roughly 60 double IPAs to sample, need I say more? Ok, I will, the weather was great the beer was even better.

This event is held in Hayward, CA at the Bistro every year, the beer geekdom was turned up to 11. The people were great, the volunteers serving the beer was friendly and did I mention the beer?

There is a professional judging every year and this year, Firestone Walker took the gold with its Double Jack which recently started being distributed in bottles. Moylans Moylander XXIPA took the silver and Drakes Hopocalypse took Bronze.

There is also a peoples

choice award given from the submissions of the attendees where Pliny the Younger has taken this prestigious award since 2005 but was stripped of its thrown when the Kern River Citra DIPA took the crown.

If you love IPAs and Double IPAs even more, mark your calendar for next year. This is just one of many great events and beer related activities happening during the San Francisco beer week.

