

NOVEMBER, 1982



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Make better brew than you can buy.

22941 Venture Boulevard, Woodland Hills, California 91364

We are able to bring you another award-winning recipe from our 1982 Oktoberfest. The one shown below won First Prize among Porters for our fellow member, Robb Stewart. Considering how picky our panel of judges were, this recipe should prove quite rewarding to make:

PORTER

By: Robb Stewart

8 lb. Two-row Klages malt	1/2 lb. Roasted barley
1/2 lb. Black Patent malt	1/2 lb. Munich malt
1 oz. British Gouldings	1 oz. Nord Brau
1/2 oz. Fuggle	1/2 oz. Bullion
1/2 oz. Styrian Gouldings	1 pkg. dry ale yeast

Mashing: Use 3 1/2 gal. water @pH=5.0. Strike temp.= 140°
Add all grains and stir to 125°. After 15 min. heat up to 153°(takes about 7-10 min.) After 60 min., sparge.

Sparge: Using sparge water at 180° make up 6 1/2 gal. total volume.

Boiling: Bring extract to a boil and add 1/2 oz. Fuggle, 1/2 oz. Bullion, 1/2 oz. Nord Brau, and 1/2 oz. British Gouldings. After 60 min., turn off heat and add 1/2 oz. British Gouldings, 1/2 oz. Nord Brau, and 1/2 oz. Styrian. Steep for 15 min, strain hops, and cool to yeast-pitching temp. Add yeast.

Primary: 2 1/2 days @63°; Secondary: 9 days @ 63°; Lager: 2 1/2 days @ 38°
Starting S.G.= 1.055; Terminal S.G.= 1.016

NEXT MEETING: SUNDAY 12/5@1PM

At our next monthly meeting, there will be a special sale of five unclaimed drums (150 lb. ea.) of two-row Klages barley malt@\$45.00 per drum on a first-come, first serve basis. An onformal darts tournament that started at the last meeting will continue for anyone who cares to join in. If it rains, we will meet in the classroom building at the rear of the "Garden of Olives".

TREASURER'S REPORT

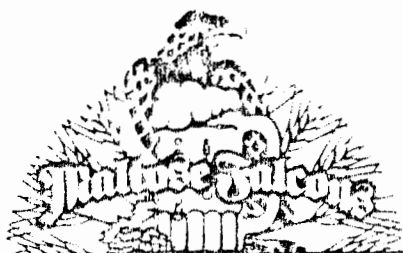
Donations made at the Oktoberfest exceeded expectations and covered almost 85% of our out-of-pocket costs for this affair. As a result, the net expense was under \$100. Our bank balance as of 11/16 was \$1020.26.

YEAST SLANTS

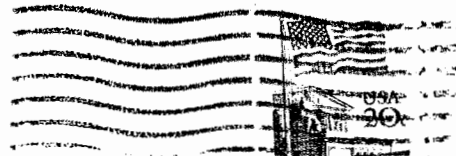
A reminder that Maynard Diamond (213) 455-1849 is still making up yeast slants for sale to interested members. You may call him 6-11 PM for a list of types he currently has or to request special ones. Price: \$6.00 each. One week notice is needed/

"All About Beer"

If you are looking for this new magazine that we reported on in the last issue of the NEWS, the publisher tells us it is distributed at 7-11 stores, Alpha Beta and Hughes supermarkets and at major news stands. Cover price is \$2.25. Subscriptions cost \$16.97 for 12 issues, mailed to them at P.O.Box 2508, Santa Ana, CA 92707-0508.



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