



STRAND BREWERS CLUB MONSTER BREW & YARD SALE



HOSTED WITH:

**LONG BEACH HOMEBREWERS, SO CAL
CERVECEROS and PACIFIC GRAVITY**



Saturday August 5th, 2023, at Scholb Premium Ales

2964 Columbia St, Torrance CA 90503

Monster Brew: \$35 for 5 gallons of wort

Brewing Equipment Yard sale: open to anyone

Mash in: 8:00am

Flameout: approx. 11:30 am

Yard Sale:

08:00 A.M. – 12:00 P.M.

[Sign Up Link](#)



INFORMATION

You are invited to join the 2023 Monster Brew and Yard Sale.

The Monster Brew is limited to 44 orders, so get your entries in quickly. Cost is \$35.00 for 5 gallons of wort. A light breakfast will be provided for those that attend the brewing process. Signups will be accepted through 7/29/23 but may sell out earlier. Participants are limited to one order at the start. Additional orders will be offered on 7/15/23, if available.

The talented brew masters at Scholb Premium Ales will be brewing their Dill's Cornhole Pilsner™. The grain bill for this recipe is: 72% 2-Row, 22% Vienna, 7% Victory. Other fermentables: extra light honey. Hops: Cascade

1. Please bring your own 5-gallon, sanitized vessel to receive your wort. Please ensure that it has a wide enough opening to receive the large hose from the brew tank. A Corny Keg is the minimum size necessary. Metal or plastic vessels only please. **Absolutely no glass.**
2. If you plan on visiting a local Homebrew Store, we advise you to have your supplies ready in advance. There can be a rush on the store on brew day, so don't want anyone to miss out on the supplies they need. Please be sure to buy your yeast in advance, yeast will not be provided.
3. We encourage all participants to enjoy the entire brew date beginning at 8:00 a.m. Light breakfast will be included. If you cannot stay for the whole brew, the last time to pick up your wort will be 12:00 p.m. After that your entry fee will be forfeited.

For ideas on how to modify the wort to make a unique brew, see the article below written by Pacific Gravity's Carl Townsend.

HOME BREW YARD SALE

Calling all homebrewers who are ready to downsize or upsize their brewing equipment. During the monster brew, Scholb will also host anyone who is looking to buy or sell homebrew equipment. You DO NOT need to participate in the Monster Brew to join in the yard sale, either buying or selling. There are many people who are new to homebrewing that would take your equipment off your hands.

Please note the following conditions: this is a yard sale for homebrew equipment and gear only, not homebrew; all transactions are between buyer and seller and are not facilitated, guaranteed, or warranted by any of the participating clubs or Scholb Premium Ales. All buyers and sellers will be responsible for transportation of any equipment offered, bought or sold. All yard sale items must be removed from Scholb by 12:00 p.m. (noon).

How Do I Modify My Monster Brew – by Carl Townsend of Pacific Gravity

1) Pick a yeast. The wort comes unpitched, so at a minimum, you have to get some yeast for brewing day. As formulated, the wort will make an some of the lighter lager styles or cream ale if you pitch with an American lager yeast such as **White Labs** WLP840, or **Wyeast** 1450 Denny's Favorite. Of course, this means you need to have a lager fridge or other cooler to pull this off. But, you can also pick something like a German ale yeast and make a Kölsch or an American ale yeast and make a blonde ale. Whatever style you go for, I suggest making at least a 1-quart starter a few days before the Monster brew.

2) Boost the bitterness or hop flavor. You'll have to do this if you want to get to IPA range, and I also recommend it for Pale Ale, ESB, Robust Porter, Altbier and several other styles as well. Boil up a small amount of water and add hops to make a hop tea. Boil for at least half an hour with high alpha hops to raise the IBU level, and for best effect, use pellets rather than whole-leaf hops. To calculate the bitterness, use these numbers: Each ½ oz of 12% AAU pellets will boost the bitterness by 15 IBU. Boil for 10 to 15 minutes with your favorite hop variety to boost the flavor. Note that this will boost the IBU level by a smaller amount.

3) Make it weaker. If you are into session beer styles such as Bitter, the gravity will be too high. You can cut the gravity by adding some water. This is a great way of increasing the yield of your brewing day, and you may need a second fermenter to hold the extra volume. Note that the dilution will drop the bitterness level too, which will fit some, but not all of the lighter styles. So, to create the perfect session bitter you should boost the bitterness as noted above. For best results, the water should be sterilized by boiling ahead of time for a few minutes.

4) Dry hop it. The recipe this year has a low level of the new hop type Mandarin Bavaria finishing hops, which has a noble but slightly citrusy tang. It will not be enough for the citrusy American styles. You can go American for American Pale or Amber Ale, British hops for ESB, or you can go with Continental Noble hops for something like Saison.

5) Make it stronger. Styles such as Maibock or Belgian Tripel can be made by adding some malt extract or Belgian candi sugar. Just boil up a small amount of water and extract and boil for about 10 to 15 minutes, to make sure it is sterile. Cool, and add to your fermenter.

6) Make it darker. Pick a dark grain like roast barley, Special B, chocolate malt or Carafa. Steep in hot water, then strain out the grains and boil the liquid. Voila, instant dark beer! I made a great porter and Schwarzbier the past couple of years with this approach.

7) Make it malty. Discover the magic of melanoidin malt to make some of the malty German lagers styles such as traditional Bock, or Munich Dunkel. I'd even recommend a bit if you are making a Maibock.

8) Do combinations of the above. Suppose you want to make an American Barleywine out of the wort. Boil up some malt extract, add some hops to boost the bitterness and flavor during the boil. Cool and add to the fermenter. Then, dry hop in secondary.

The attached table has a list of some of the interesting combinations you can do. I came up with 20 variations without even breaking a sweat. You can probably come up with even more.

You'll want to pitch your yeast as soon as you get your wort home. For most of the variations, you should plan on adjusting the wort at the same time, though you could wait a day or so. Make sure you get it going before primary fermentation is done, since the yeast will need to work on the additional materials.

Guidelines for varying the beer:

Beer Style	Yeast	Grain/sugar	Hops	Fermentati on
German Lager	Lager			Cold
Bohemian Lager	Lager	Cara-Pils	Saaz	Cold
American Lager	Lager			Cold
Vienna Lager	Vienna	Munich or Vienna		Cold

Oktoberfest	Oktoberfest	Melanoidin		Cold
Maibock	Bock	Melanoidin, LME		Cold
Traditional Bock	Bock	Melanoidin, LME		Cold
Doppelbock	Bock	Melanoidin, LME		Cold
Munich Dunkel	Munich Lager	Melanoidin, Munich		Cold
Schwarzbier	Munich Lager	Carafa		Cold
Kölsch	Kölsch			Cool
Cream Ale	Cream Ale			Cool
California Common	CA Lager	Crystal	Northern Brewer	Cool
Altbier	German Ale	Crystal	Tea/Hallertauer	Cool
Blonde Ale	American Ale			Med
American Pale Ale	Amer Ale		Tea/Dry Amarillo	Med
American Amber	Amer Ale	Crystal	Tea/Dry Amarillo	Med
IPA	AM Ale or Eng	Crystal	Tea/Dry Amarillo	Med
NE Hazy IPA	AM Ale or Eng	Malted Oats	Tea/Dry Tropical	Med
Brown Ale	English	Crystal, Chocolate		Med
Porter	English	Chocolate		Med
Dry Stout	Irish	Roast Barley		Med
Export Stout	Irish	Roast Barley, LME		Med
Imperial Stout	Irish	LME, Roast barley	Tea/Goldings	Med
Old Ale	English	LME	Tea/Fuggles	Med
Barleywine	AM Ale or Eng	LME	Tea/Centennial	Med
Wheat beer	Weihenstephan	Wheat malt		Warm

Wit	Wit	spices: Coriander & Bitter orange		Warm
Belgian Pale Ale	Antwerp	Bel Biscuit		Warm
Belgian Dubbel	Abbey	Dark Candi, Special B		Warm
Belgian Strong Dark	Trappist	Dark Candi, Special B, Cara Munich		Warm
Tripel	Golden	Light Candi		Warm
Saison	Saison		Dry-Saaz	Warm