
SUNDAY, MAY 10, 2015 AT 12:37 PM

Four Brewers, S2E19 Notes

On-Location at Peace Brewing with Bradley Daniels

- Start show (0:36)
- Matt huge fan of Brad's brewery
- Not the most high tech brewery, but efficient
- Published in Brew Your Own, Home and Gardens, newspapers, YouTube video
- John wants to make a video of the brewery
- Jason: this room is nicer than a lot of breweries
- Nagel: nicer than Noble Ale Works (joke)
- Matt: reminds him of a Belgian Pub
- John: lots of beer-themed things, artwork
 - Miller High Life lightbox
 - Photos on the site
- John: this place deserves a name because it's actually a brewery
 - has a urinal
- Brad is a handyman, licensed
 - was in healthcare as a facilities director
 - handyman on the side, now that he's retired
- Brad lives in "The Colony" district in Anaheim
 - Brad is active in the community
- Germans moved to Anaheim to start a winery
 - Brad's house in on the land where the winery was
 - house built in 1924
 - in the historic registry
- First Beer: Blonde Ale (04:56)
 - Brad brewed this
 - first brewed in 2011
 - Matt Becker's recipe
 - Matt wrote the recipe for Brad while Matt was working at O'Shea's
 - brewed this recipe 17 times
 - Ingredients
 - 10 gallon batch
 - 15# 2-row
 - 2# munich

- 1# carapils
 - Cascade hops
- Nagel: super-refreshing, good lawnmower beer
- John: good blonde ale
- Nagel could go for another
 - we're sitting next to the taps in Brad's bar
- Brad has a "funky" home brewing system
 - when Brad started brewing 25 years ago, he didn't have a lot of money
 - on a bet, he said he would make a brewery out of used equipment in the hospital
 - could only afford 1 burner
 - originally had a boat crank to lift later tun
 - now uses electric wench
 - has a very small footprint
 - John: three-tier system without the stand
 - Jason: stuff is out of the way
 - John: not a huge space in this room
- This room is Brad's converted garage
- Has a temperature controlled fermentation room
- He's collected a lot of stuff over the years
- Brad had to work on his house for two years
- Thought the room was much bigger in his head, wanted a pool table, pinball machine
 - work on the brewery side first, ferment room, bathroom
 - used to pee in the backyard on the avocado tree
- Greg helped Brad brew here
 - has a filter going into water heater, heats water to 150°
 - takes 5 mins to get water to strike temp
 - saving time by not having to heat water to 150°
 - this is why Matt hasn't home brewed in a while. It's a pain. Boo hoo.
- Blonde ale took 4 hours to brew
- Greg's brewday is 6 hours, John's is similar
- Matt starts early to avoid drinking while brewing. Sometimes he doesn't clean up.
- Rotten grain stinks
- Brad brews 4 times in a month
 - hurry up and wait type of process
 - everything stays within the 4 hour window
- Brad's dry hopping 10 gallons of IPA

- want to back off massively hopped IPA
 - wants a good nose, but not in your face
 - dry hopping with 4oz of Cascade in 5 gal
- Jason: how do you chill wort?
 - Brad has a counterflow chiller, uses water from sink
 - now that we're in drought, Brad has a commercial ice tank with a cold plate with 9 ins and outs that he will convert to recycle chilling water
 - John tries to conserve water as well, doesn't quite have it down
 - John waters his lawn with chill waste water
 - good to be more efficient
 - Jason: making beer doesn't use a lot of water compared to agriculture
 - Almonds use a lot of water to make
 - Huge export for California
- Second Beer: Dry Oatmeal Stout (18:46)
 - Brad has a nitro tap
 - This beer is very "fluffy"
 - John: creamy
 - Dense head
 - Brad can't get away from this beer
 - a lot of people like it
 - Nagel would blow this stout
 - Matt would blow himself
 - Brad got the nitro system 3 years before he moved
 - he loves it
 - home-brews shouldn't be afraid of putting in nitro system
 - mess around with other styles on nitrogen
 - Matt: how are you nitrogenating?
 - Brad: you can't use 100% nitro, must be 60/40 CO2
 - takes longer to add gas, 2-3 week at higher PSI, between 30-40 PSI
 - creamer faucet does a lot of the work
 - Recipe?
 - 10 gallon
 - 18# Maris Otter
 - 2# flaked oats
 - 1.5# victory
 - 1# black

- ½# roasted barley
- 1# crystal 77
- East Kent Goldings, 4oz @ 60 mins
- Secret ingredient is brewers licorice
 - John: what is brewers licorice?
 - like a licorice hard candy stick
 - must chop it up for it to fully dissolve
 - tastes like anise
 - why use this and not anise? they are different, anise isn't consistent. Brad uses anise in Belgian beers, anise is powerful.
 - John adjusts Matt's mic
 - Yeast?
 - WLP004 Irish Ale Yeast
- Matt likes the toasted bread crust taste from the victory malt
- Nagel: ABV?
 - pretty high
 - 1.056 to 1.008
 - dry, around 6.5%, 7%
- drinks like a session
- Matt: nice body, fluffy, dry
- John: great beer
 - John doesn't get a lot of the licorice
 - Brad: a little bit in the end
 - Matt: when you point it out, you get it
 - John: a little on the aroma
- Matt: yeast character and roast on the nose, estery
- Matt: we've done a lot of euro beer on this trip
 - cask ale at Noble
 - Dortmunder at Barley Forge
- Eurotrip movie talk
- Nagel is watching a horse being born on TV
 - hockey was on before
 - now horse birth
 - Brad was nervous about doing the show, now he's not
 - horse name jokes
 - horse names are shitty indian names
- Third Beer: Belgian Brunch (31:44)
 - We've had this beer before (S1/E20)
 - Collab with Brad and Greg

- this was brad's first collaboration
- brewed on 8-17-14
 - family was over at Brad's
 - had brunch
 - Squirrel sex while recording the show
- Greg had some yeast and 3# of candied sugar, rock, 2# amber, 1# clear
- Brad and Greg had a convo the day before, had malt that he had nothing to do with
- Brad and Greg hang out, Greg also lives in The Colony
- Recipe:
 - 10# belgian pils
 - 3# german pils
 - 2 # vienna
 - hopped with 1/2oz columbus
 - boiled for 120 minutes because they weren't paying attention and over-sparged
- Matt: clove, little banana
 - Yeast: Safale 57
- John: the beer on the previous episode wasn't fully ready, this is a different beer, likes it a lot
- Matt: has a tripel vibe
 - Nagel: triple is yeast driven
- corked and caged in a belgian bottle, 3 people helped, had a party to bottle beer
- Brad: how many half turns on a cage?
 - John: 6
- Corks start out as wine corks
 - the corker takes care of all the work
 - 1/3 of the cork must be left out
 - is the cork mushroomed with the corker?
 - yes
 - Greg is getting the corking machine to do a demo
 - video on our Instagram
 - Matt described corking and corker
 - A lot of craft breweries cork this way at first
 - Brad likes the way it looks, especially in his fermentation room
 - John made a wine once
 - got his corker from The Bruery when they sold homebrew stuff
 - put corks in sanitizer

- Not all corkers will do Belgian bottles
 - The reason the Belgian bottle has a wider top is because of corks
- Brad winds cages with a pen, not a winder. A winder make the hole too small
- Greg borrowed this corker to do a wine and farted in bottles, then corked them. He still has them in his house
- John: this tastes good
- Nagel: cidery? Jason agrees
- Matt: certain belgian yeast give more body
- 1.072 to 1.008
 - around 8 or 9% ABV
- Thanks to Brad for having us in his home
- Matt always looks at John when he does the 4B plugs
- Support the show on Patreon
- Leave a review on iTunes - really important
- YouTube videos are hyperlink time stamped
- John outlines every show

END SHOW

Created in Day One