

Southern California Homebrew Festival 2019

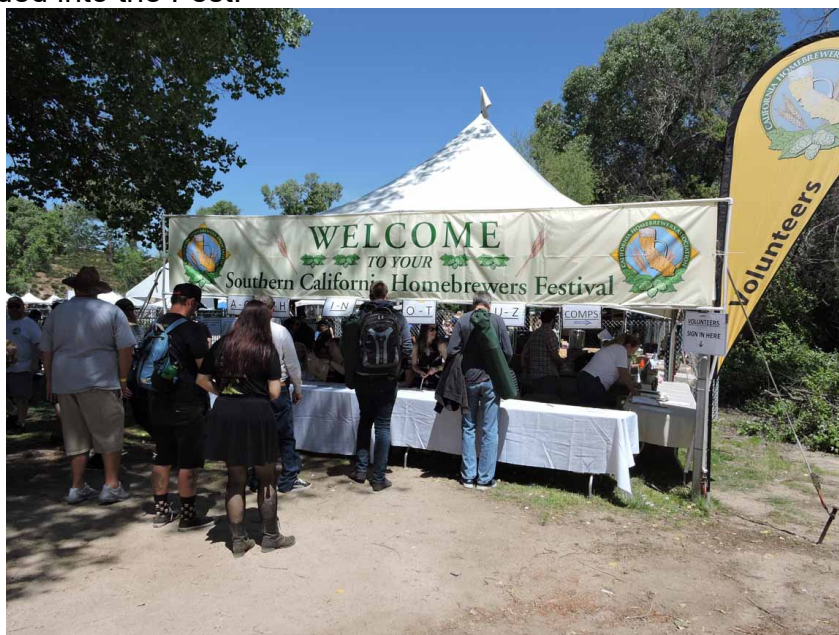
by George Eldridge
Secretary of the Long Beach Homebrewers
Reporter for the California Homebrew Association

Another Fest is in the books. It was the 28th nearly-annual Southern California Homebrew Festival held on May 4, 2019. The Fest was held at Vail Lake Resort near Temecula. There were approximately 1,500 members plus volunteers in attendance enjoying the more than 3,690 gallons of beer being served on 538 taps by 40 clubs. That is two gallons of beer for every person there!

In past years I have documented the Fest and this year was no different. This year my Fest ticket was comped by the CHA because they like what I do and wanted to see me continue to do it. The only thing better than drinking beer and writing about it is to be paid to drink beer and write about it! I was recognized as “the guy with the clipboard” or “the guy asking stuff last year” at most booths. This year my rounds intersected with the “bar rating judges” of the Fest. They too had clipboards.

There were 47 numbered Fest booths and a few extra vendor booths. The numbering starts with the booth on the right as you enter the Fest. As I worked my way from booth to booth I collected information on the number of taps, the number of kegs that were brought and the most popular beers that were being served.

I arrived with my friend and coworker Terry Wells and his friend Andrew a few minutes after 11 am. My wife Lynn was once again our designated driver. She dropped us off and met up with our daughter to visit antique stores while we are at the Fest. Afterwards she drives us home. This works well since overnight camping is not an option as I usually have church duties on Sunday morning. It is always a gamble that she would find something very expensive, but not today. I got off pretty cheap. After getting signed in and wrist-banded, we picked up our tasting glasses and headed into the Fest.



My first task was to take a picture of every booth in numerical order. That was perfect since it lands me at the food vendors. The first step to a successful Fest is to have some food in your stomach when you begin to sample beers. You can grab something at the Coffee Truck near the entrance or the food vendors inside the Fest. We headed to the food vendor area to get lunch. We were surprised to see the limited number of food vendors. It was Devilicious, Gourmet Grilled Cheese and Gazzolo's Sausages. The Coffee Truck pulled in later. My friends got Devilicious sandwiches (which were not fast). I opted for the Gazzolo's veal bratwurst with sauerkraut. It was quick, very hot, and very tasty! Gazzolo's has been with the Fest for a long time.

There were tables available near the food vendors so the Fest team must have heard our complaint from last year. We had a nice lunch and were ready to attack the Fest!



My plan was to visit the booths in order documenting each one as I went. I printed my recap of the 2018 Fest and brought it with me to update. I also brought my camera. In the past I brought a tablet, but it is easier to bring paper because there is no problem if beer is spilled on paper.

I had picked up my tasting glass as I entered:



And read all of the legal notices.

Most booths had the following notice:

“This booth serves home-made beer produced in a non-licensed facility.

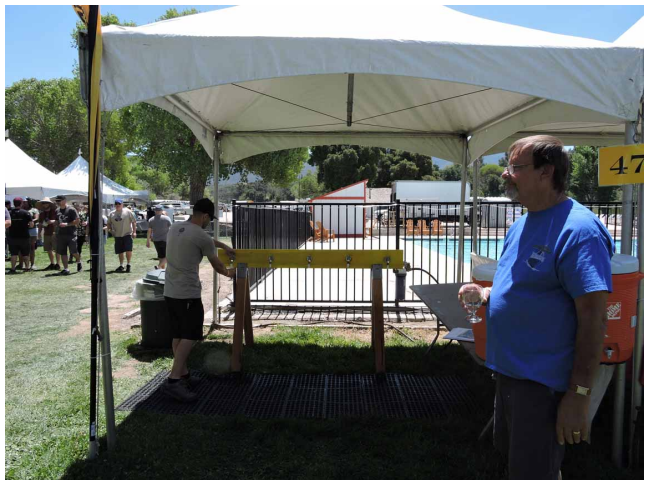
The beer served at this booth has been produced by the members of the club identified in the signage of this booth, and was produced strictly for personal consumption. The beer served here is served strictly as a donation to the non-profit organization coordinating this event, and may not be bought, sold or removed from these premises other than by the original brewer. Each beer served here is labeled with the name of the brewer, beer style, and ABV, and is available upon request.”

Most of the information is on the tap list at the booth, but the one thing that all homebrewers should know is that beers are acidic so they do not allow the growth of a fatal bacterial infection like botulism. They can be infected, and often intentionally for sour beers, but they do not harbor any bacteria that can be lethal.

There were brewers speaking and later bands playing:



A First Aid booth “just in case” along with a Hydration Station:



The ever popular Raffle:



Vendors: Ss brewtech, Stella Divina, Golden State Cigars and Poptacular



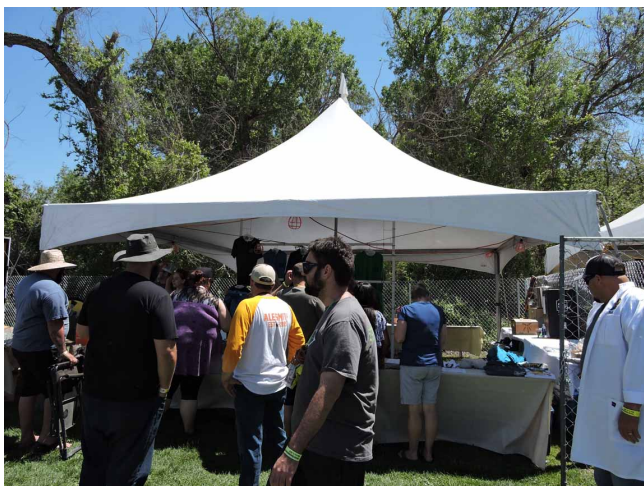
There is a break in the booths between booth 23 and booth 24 where the Ice Trailer is parked:



There were quite a few Easy-Ups to provide shade:



Other Fest merchandise was popular like the T-shirts. There was an information booth:



The weather was perfect this year: in the high 70's. It was hot in the sun, but fortunately there were many pop-ups to provide shade and a breeze to cool us down. The only down side was the cottonwood seeds. The air was filled with them and they landed in your beer if you did not cover your glass. I had to pour out some mighty tasty beer because it was contaminated with cottonwood seeds.

The grounds were nice:



The “Beer Rental Return Stations” complete the picture of the Fest:



Having documented the Fest and sampled many fine beers, sours, ciders and meads, Terry, Andrew and I left the Fest at 5 pm to head back to Long Beach.

It was another very enjoyable Fest!



The Fest is at the pool area at the top of the map and to the right of center. The resort is under new management and is now part of KOA.

The following pages show the booth map, tap and kegs for each of the clubs. The booths are numbered starting with the booth closest to the entrance as #1. Following the booth map is a description of each club. The clubs are listed in alphabetical order with one club per page.

Booth Map	Taps	Kegs
1: BeerMe Brew Club (new)	6	15
2: BrewCommune	18	20
3: Barley Bandits	9	10 + bottles
4: Barley Literate	9	12
5: Lab Rat Home Brew Society	20	27
6: Barrelly Twisted	15	16
7: Wort's Goin' On	6	6
8: Brew Tech's	12	13 + bottles
9: BrewWho	11	12
10: BEAVR (Brewing Enthusiasts of the Antelope Valley Region)	16	16
11: Crown of the Valley Brewing Society	16	18
12: Mash Masters Brew Club (new)	14	30
13: WASH (West Adams Society of Homebrewers)	16	16
14: Pacific Gravity	10	15
15 & 16: Long Beach Homebrewers	27	45 + bottles
17: VIBE (Ventura Independent Beer Enthusiasts)	23	30 + bottles
18: Thousand Oaked Homebrewers	15	26
19: Orange County Mash Ups (new)	12	23
20: MOTA Brewing	2	4
21: High Desert Homebrewers Anonymous	15	21
22: So Cal Cerveceros	8	15
23: Hydration Station (spigots connected to a hose bib)		
24 & 25: Inland Empire Brewers (High Tap Club)	42	42 + bottles
26: Hop-A-Holics	11	16
27: Mash Heads	13	14
28: Meisters of the Brewniverse	13	13
29 & 30: Maltose Falcons	19	19 + bottles
31: Mojave Desert Brewers Guild	8	8
32: Coachella Valley Homebrew Club	12	12
33: North County Homebrewers Association (High Keg Club)	16	48 + bottles
34: QUAFF (back after absence)	8	15
35: Foam On The Brain	12	22
36: Ojai Beer Barons	4	15
37: SOBA (Society of Barley Alchemists)	9	12 + bottles
38: Strand Brewers Club	12	12
39: Horse Thief Brewers Association	6	12
40: Societe du Lambic	13	15
41: Society of Barley Engineers	13	15
42: Temecula Valley Homebrewers Association	24	30
43: The F.E.R.M. (Fractured Experiments Requiring Malt)	8	13
44: Yeastside Brewers	15	15 + bottles
45: Ss brewtech (vendor)		
46: First Aid		
47: Hydration Station		
Totals	Taps	Kegs
40 clubs (3 first time at the Fest)	538	738 + bottles

Barley Bandits, Orange

<http://groups.yahoo.com/group/barleybandits/>

Booth: 3, Taps: 9, Kegs: 10 plus Meads in bottles, Notable Offerings: Blood Orange Pale Ale, Pina Colada Mead, Watermelon Jolly Rancher Mead, Red Hots Mead

Established in 1984, The Barley Bandits Homebrew Club, is Orange County's Oldest homebrew club. The club has many experienced members, some of which have been brewing since before the club's inception. This experience brings a unique level of insight and perspective, both on brewing and on local beer culture. The club of 16 to 20 members meets at Stereo Brewing in Placentia.



Barley Literate HB Club, San Marcos

<http://www.meetup.com/Barley-Literate-Home-Brewing-North-San-Diego-County/>

Booth: 4, Taps: 9, Kegs: 12, Notable Offerings: Brown Ale on Nitro, Sangria

This club is located in North San Diego County and hold their monthly meetings in Escondido at Mike's BBQ. Most of the 60 members are from Escondido, San Marcos, Rancho Bernardo, Vista, Oceanside and Carlsbad. This club has been around for 20+ years.



Barrelly Twisted, San Marcos

<http://www.barrellytwisted.com>

Booth: 6, Taps: 15, Kegs: 16, Notable Offerings: Meliasond's Last Dance (hibiscus tart)

This is the fourth year at the Fest for this club. They meet at the Castle Creek Golf Course Sports Bar.



BeerMe Brew Club, NW Riverside County (new)

<http://beermebrew.com/>

Booth: 1, Taps: 6, Kegs: 15, Notable Offerings: Vanilla Coffee Blonde, Mosaic IPA

This is the first year pouring at the Fest for this club. The club itself was formed in 2014 and draws members from the northwest Riverside county.



Brewing Enthusiasts of the Antelope Valley Region (BEAVR), Antelope Valley

<http://www.facebook.com/pages/Brewing-Enthusiasts-of-the-Antelope-Valley-Region/108757585818977>

Booth: 10, Taps: 16, Kegs: 16, Notable Offerings: Robust-A-Nut (Robust Porter with toasted Coconut), Dill Hole (Gose with Dill)

"Brewing Some Dam Good Beer!" (sic)

BEAVR is a small, informal group of drinkers with a brewing problem. Always seeking new members to join us in the pursuit of better beer and better brewing. The club was established in 2009 and is celebrating their tenth anniversary. They have about 30 members. They meet at local breweries. BEAVR is known for their unique beer names.



Brew-Who, Orange County

Booth: 9, Taps: 11, Kegs: 12, Notable Offerings: Cherry Bomb Mead

This is the second year for this club at the Fest. The club has 30 members from the Orange County area.



Brew Tech's, San Diego

Booth: 8, Taps: 12, Kegs: 13 + bottles, Notable Offerings: Hibiscus Chia Mead

They are homebrewers from the Northwest to the Southwest San Diego county. They are another club that meets once a year at the Fest. They have about 45 members.



BrewCommune, Orange (online)

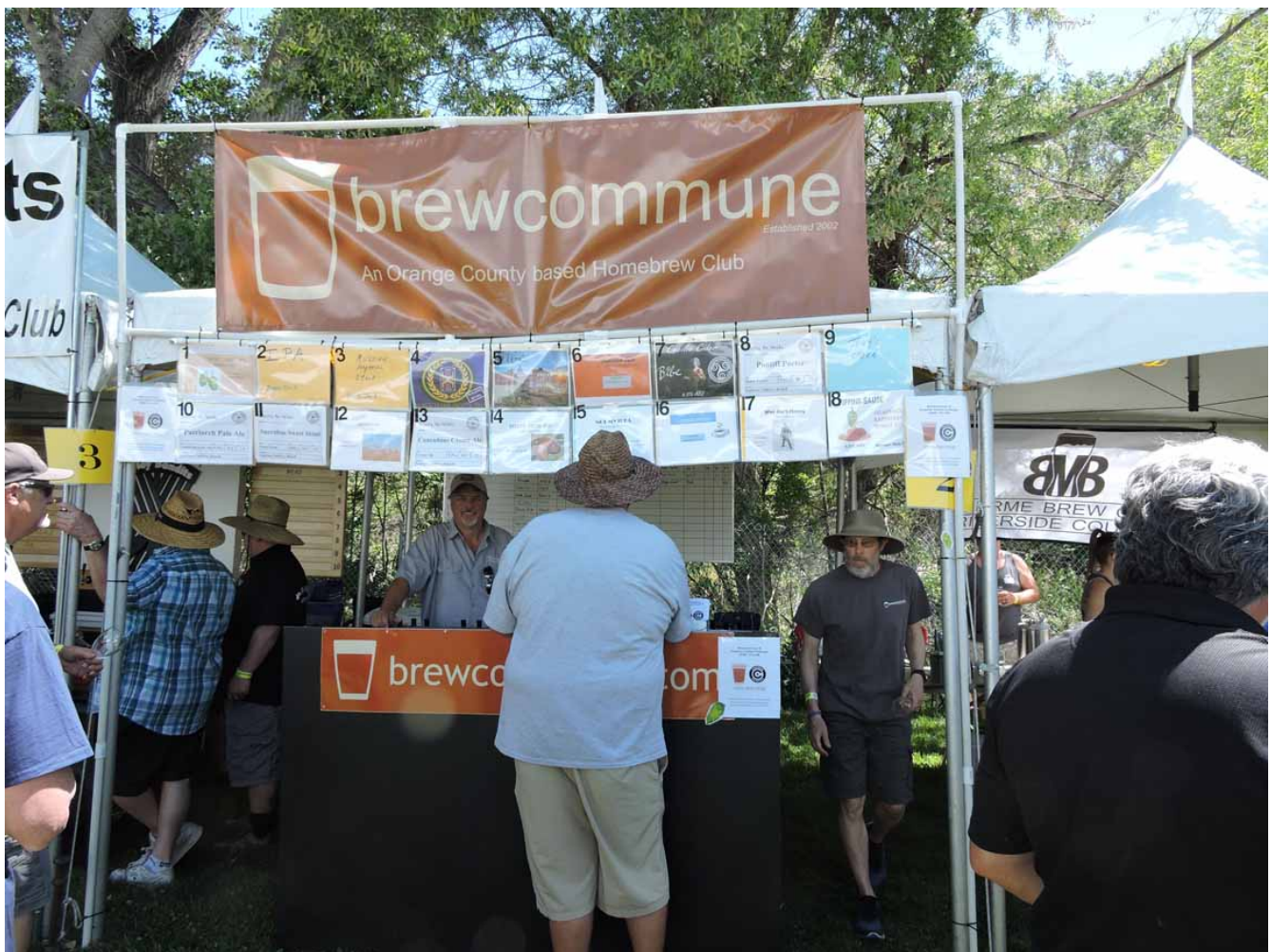
<http://www.brewcommune.com/>

Booth: 2, Taps: 18, Kegs: 20, Notable Offerings: Dipping Sauce Spiced Wheat, Habanero Raspberry Wheat Ale

Brewcommune is an Internet based home beer brewing community. Most of the members are located in or around Orange County, CA.

Club members truly act communally in that guidance and recommendations are free for the asking. It is not uncommon to have multiple answers/recommendations to questions posted in the [forum](#) the same day. Club members are also seemingly always "on call" when a fellow club member needs a hand and frequently "come to the rescue" for each other with grain, yeast, hops, equipment, etc.

The Habanero Raspberry Wheat Ale was fruity and packed some heat!



Coachella Valley Homebrew Club, Coachella Valley

<https://www.facebook.com/coachellavalleyhomebrewclub>

Booth: 32, Taps: 12, Kegs: 12, Notable Offerings: Raspberry Wheat, Boil Rumble Challenge Hazy IPA

This club of 15 members had five brewers. Sadly, one of their brewers passed away. There was a memorial sign at the booth.



Crown of the Valley, Pasadena

Booth: 11, Taps: 16, Kegs: 18, Notable Offerings: Czech Point Czech Lager with Lemon

Crown of the Valley Brewing Society (COVBS) is an extremely dedicated homebrewing club hailing out of Pasadena, CA but has members stretching from Lancaster to the North, Trabuco Canyon, Corona and Lake Elsinore to the South and all points in between.

They served beer floats at 4 pm just like they did at last year's Fest.



The F.E.R.M. HB Club, Downey

<http://www.facebook.com/ferm.homebrew>

Booth: 43, Taps: 8, Kegs: 13, Notable Offerings: Michelada

“Fractured Experiments Requiring Malt”

This small eleven-member club meets at a member's house to brew. There was no game this year. They were not handing out yarn necklaces with pretzels on them, but they did have pretzels and yarn so you could “build your own” pretzel necklace. The Michelada was very popular.

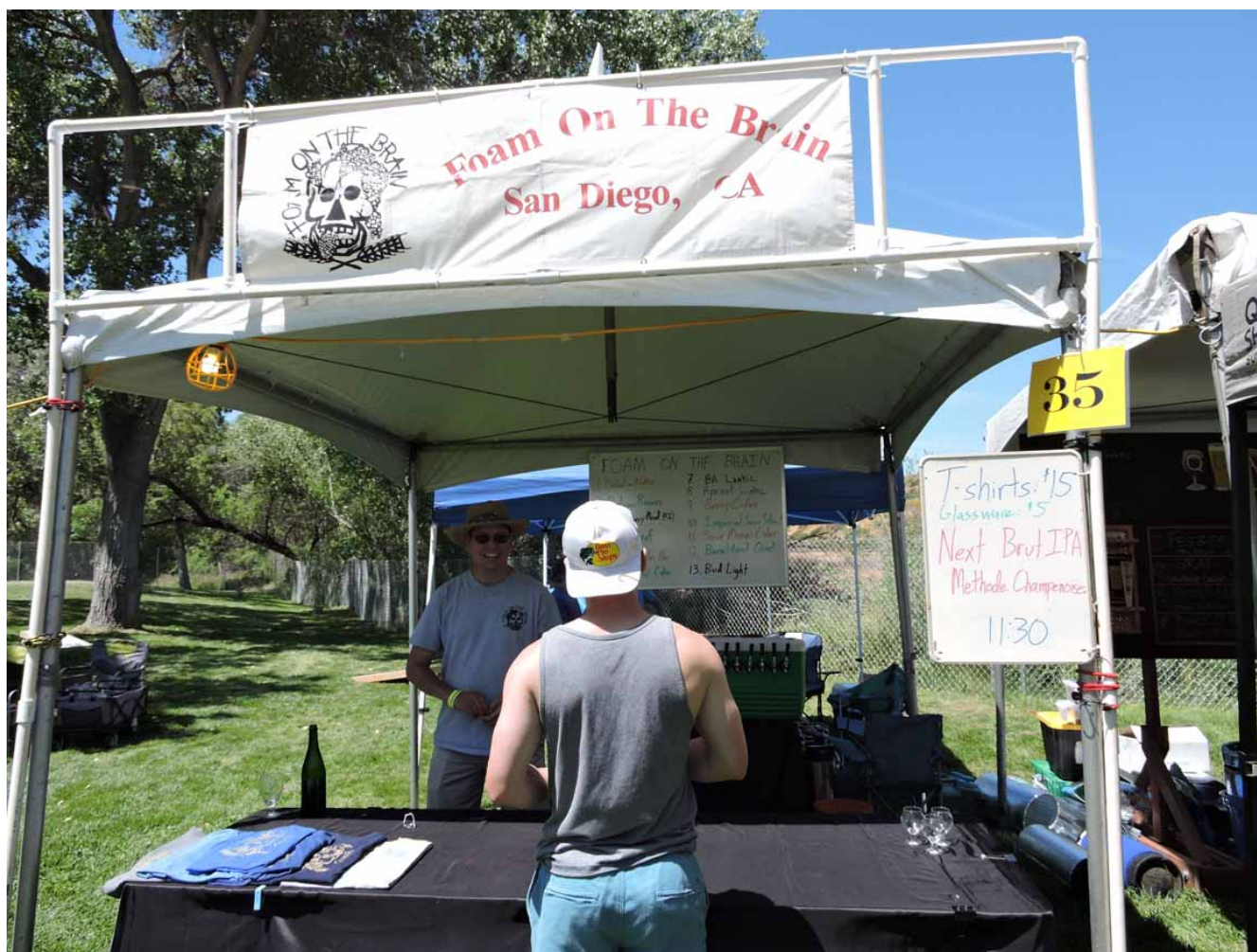


Foam on the Brain, San Diego

<https://www.meetup.com/Foam-On-The-Brain/>

Booth: 35, Taps: 12, Kegs: 22, Notable Offerings: Raspberry Mead

This 35 member club meets at Benchmark Brewing in San Diego on the third Saturday of each month.



High Desert Homebrewers Anonymous, Hesperia

<https://www.facebook.com/events/129172567224964/>

Booth: 21, Taps: 15, Kegs: 21, Notable Offerings: Juicifer Gold Hazy Berliner

The club has about 40 members that meet at Pasco's Pizza in Hesperia on the first Thursday from 6pm to 9pm.



Hop-A-Holics, San Diego & Riverside Counties

Booth: 26, Taps: 11, Kegs: 16, Notable Offerings: Smash My Citra IPA

This is their sixth visit to the Fest. They were founded in 2012 and have 15 members. Not surprising, all of their beers were hoppy including the “No Joke, It’s an IPA” IPA.



Horse Thief Brewers Association, San Dimas

<http://horsethiefbrewers.com>

Booth: 39, Taps: 6, Kegs: 12, Notable Offerings: American Pale, Mango Hazy IPA, Raspberry Dunkel

This 20 member club added another tap from last year to offer 12 beers on 6 taps. The name comes from Horsethief Canyon in San Dimas.



Inland Empire Brewers, Riverside

<http://www.inlandempirebrewers.com>

Booth: 24-25, Taps: 42, Kegs: 42 + 3 bottles, Notable Offerings: Bragging Rights Wee Heavy, Cherry Sour, German Chocolate Cake Porter (Coconut, Pecan, Chocolate)

The club has 78 members and they rotate meeting locations. This year they became just the third double-booth club at the Fest (Maltose Falcons and Long Beach Homebrewers are the others). IEB made good use of the extra space with a total of 42 taps; which made them the high tap club.

They also had the BRO WINNER banner proudly displayed at the center of the double-booth. I tasted the Wee Heavy before it was gone. It was very tasty!



Lab Rat Home Brew Society, Riverside

Booth: 5, Taps: 20, Kegs: 27, Notable Offerings: Pear Cider, Crocs & Socks Tangelo IPA

This 22 member club, started in 2004, doubled their number of taps from last year. The president is Lou Munoz. The club meets in Riverside, Wrightwood, Victorville, and Laguna Nigel.



Long Beach Homebrewers, Long Beach

<http://www.longbeachhomebrewers.com>

Booth: 15-16 Taps: 27, Kegs: 45 + bottles, Notable Offerings: Key Lime Pie Lager, IPAs on the mushroom (6 taps), Bourbon Barrel Club Project

We are a club providing information exchange for both experienced and novice home brewers with a focus on the art and science of brewing in an atmosphere of fellowship.

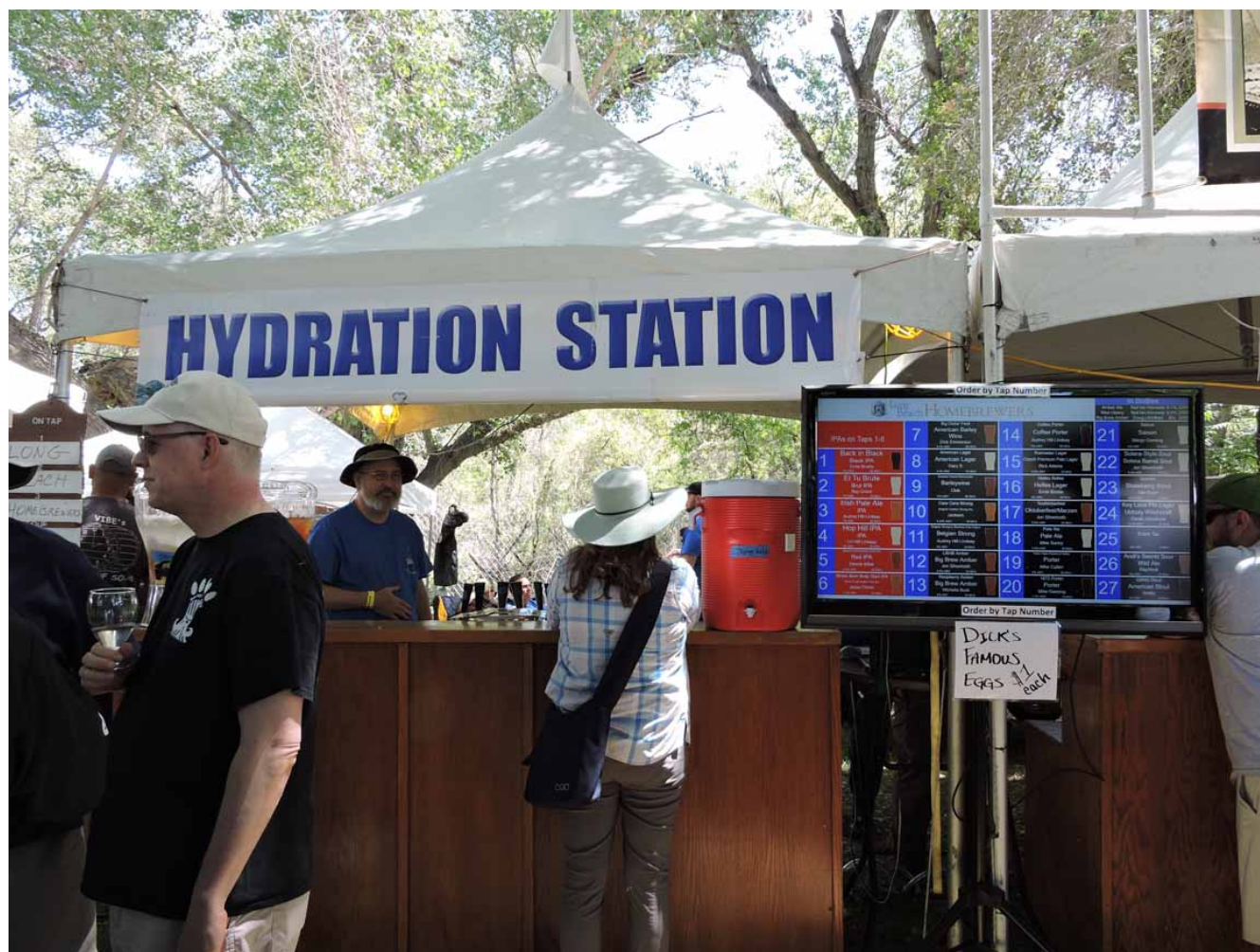
The club meets at 7:00 PM on the second Tuesday of each month at [Stein Fillers](#) in Long Beach, CA (562-425-0588). If you are 21 or older you are welcome. Bring a chair and join us.

There was always a big crowd in front of the LBHB booth. It was because of the wide selection of great beers and, of course, Big Dick's World Famous Pickled Eggs.



This club by far had the most camping sites; more than twice the number of sites compared to the next largest club.

Again Long Beach Homebrewers had a second booth with beers and a hydration station. Many clubs had water available and a few clubs had non-alcoholic sodas available. The Long Beach Homebrewers had a number of different flavored waters available. There was lemon water, mint-cucumber water, orange water, tropical tea, and lime water. Just to be clear: water and beer were served from both booths!



The Long Beach Homebrewers was also the only booth with an electronic tap list.

I must disclose that I am the secretary of the Long Beach Homebrewers and might be biased in my reporting of this fine club.

Maltose Falcons, Los Angeles

<http://www.maltosefalcons.com/>

Booth: 29-30, Taps: 19, Kegs: 19 + bottles, Notable Offerings: Mosaic Madness IPA, Packer Punch Flanders Red

The Maltose Falcons is one of the oldest clubs. The club was active in 1978 in efforts to legalize homebrewing in California.

They are one of the three clubs with a double booth, but they had only 19 taps. There were two Randles. One was serving Bockfee Bock through Starbucks Blonde Coffee Beans. The other was serving Sweet Stout through Chocolate Coffee Beans. There were some meads in bottles. I tasted the lemon honey mead with lemon and it had a pleasant lemony taste.



Mash Heads, San Diego

<http://www.mashheads.com>

Booth: 27, Taps: 13, Kegs: 14, Notable Offerings: Kentucky Mule (Ginger Bourbon Beer), Nitro Scottish Creme Brulee

The popular Kentucky Mule was a nice beer for those that enjoy a little ginger. The 30 active member club likes being a small club. It is easy to get lost in the many San Diego mega-clubs. They meet at White Labs and enjoy quarterly field trips and an annual bash.

They added three taps since the last Fest. The Scottish on Nitrogen was very tasty and smooth. I love those micro-fine bubbles!



Mash Masters Brew Club, Canyon Lake/Menifee (new)

Booth: 12, Taps: 14, Kegs: 30, Notable Offerings: Peaches and Cream Ale, Exile Sour (2 years wine barrel aged), Marshmallow Chocolate Milk Stout

This is the first year pouring at the Fest for this 14 to 16 member club. Everyone in the club is an all-grain home brewer. They are associated with Brewliterate Home Brew Supply & Wine Making Supply in Canyon Lake.

They had constructed a huge insulated cold-box behind their tap wall to keep the 30 kegs cold.



Meisters of the Brewniverse, Orange County

<https://www.facebook.com/pages/Meisters-of-the-Brewniverse/181335391910791>

Booth: 28, Taps: 13, Kegs: 13, Notable Offerings: Mission to Marzen

This is the fifth Fest for the MOB (which is a great name). The club was founded in 2010 and has 25 members. They meet in members' homes. They had 13 excellent beers on tap. The center of gravity for the club is Rancho Margarita although the Facebook page claims it is a Social Club in Ladera Ranch.

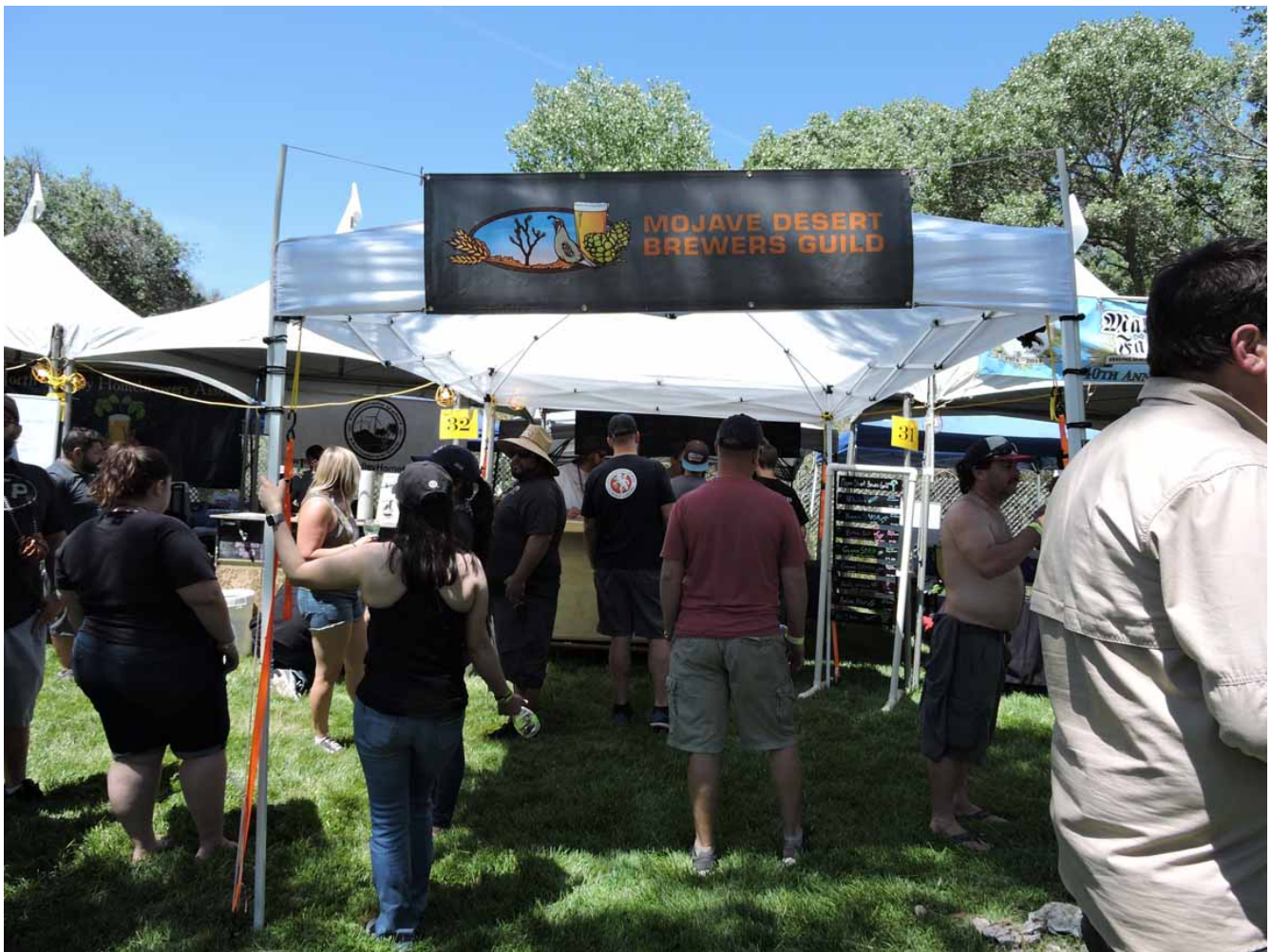


Mojave Desert Brewers Guild, Joshua Tree

<https://www.facebook.com/mojavedesertbrewersguild>

Booth: 31, Taps: 8, Kegs: 8, Notable Offerings: Nebulous NEIPA, Hammer Smash IPA, No Idea Saison

This is the fifth Fest for this club. They meet at the future location of the Joshua Tree Brewery on the second Wednesday of the month.



MOTA Brewing, Sun Valley

<https://www.facebook.com/motabrewing/>

Booth: 20, Taps: 2, Kegs: 4, Notable Offerings: Crossfire IPA, Perky Mermaid Milk Stout

This is the second year for this club at the Fest. They specialize in brewing with THC as an added ingredient (although all of the beer served at the Fest was brewed without THC at the request of CHA). The club consists of four members that established the club in December of 2016. They meet at members homes once or twice a week.



North County Homebrewers Association, Oceanside

<http://www.meetup.com/northcountyhomebrewers>

Booth: 33, Taps: 16, Kegs: 48 + bottles, Notable Offerings: Vanilla Cream Ale, Lemon Ginger Short Mead

This club of 125 members meets in members' houses on the second Sunday of the month which can be an issue for a club this size!

This club intentionally went from 27 taps last year to 16 taps this year. They observed that the many taps confused the Fest goers. To reduce the confusion they reduced the number of taps and rotated their beers. To notify the Fest goers of a tap rotation they invested in a train horn. They were the high keg club with 48 kegs (that is three rotations on the 16 taps).



Orange County Mash Ups, Costa Mesa (new)

<http://ocmashups.org>

Booth: 19, Taps: 12, Kegs: 23, Notable Offerings: Hazy IPA Daddy's Magic

The club is five years old but this is their first time pouring at the Fest. The 45 members meet at Costa Mesa Barley Forge Brewing Company on the first Monday of the month at 7 pm.



Ojai Beer Barons, Ojai

<http://ojaibeerbarons.com>

Booth: 36, Taps: 4, Kegs: 15, Notable Offerings: Baroness Honey Orange with Pineapple

Any well-versed Simpsons fan will recognize that the inspiration for our club name comes from the classic Simpsons episode “Homer versus the Eighteenth Amendment.”

Their 3 minute commute to the Fest is a thing of the past and yet they slogged through the traffic to make it again this year. They meet at the Ojai Beverage Company on the second Tuesday of the month. One year they salvaged a marginal batch of beer by adding a handle of spiced rum. Thus was born the Baroness Cocktail Hour celebrated at 2 pm. It included a tiny umbrella in each drink.



Pacific Gravity, Culver City

<http://pacificgravity.com>

Booth: 14, Taps: 10, Kegs: 15, Notable Offerings: Perle Haze IPA, Pils Lager

Pacific Gravity is one of the three clubs that is a rotating sponsor of the Pacific Brewers Cup Homebrew Competition. They usually meet at Tortugo Brewing in Inglewood. Check the website for the meeting location. Ian Fraser is the president. They have 90 members signed up with 35 to 40 attending the meetings. There were 18 club members at the Fest.



QUAFF (Quality Ale and Fermentation Fraternity, San Diego

<https://quaff.org/>

Booth: 34, Taps: 8, Kegs: 15, Notable Offerings: Helles Dunkel

This 300 member club is back after an absence from the Fest. When the Fest moved to Ojai they declined the long commute and dropped out. Now they are back after the Fest has been in Temecula for several years.



SoCal Cerveceros, Los Angeles (new)

<https://www.instagram.com/socalcerveceros>

Booth: 22, Taps: 8, Kegs: 15, Notable Offerings: Brut IPA

This Latino Focused Homebrew Club based in Los Angeles was established in 2015; this is their second Fest. Their 100 members meet on the 3rd Friday of the month at various locations. This is the Anchor Brewing 2018 Homebrew Club of the Year.



Societe du Lambic

<https://twitter.com/sdlclub>

Booth: 40, Taps: 13, Kegs: 15 + bottles, Notable Offerings: Syrah Grape Lambic, Blendy Roo Blended Wild Ales

This club has been around for 25 years, but this is their fourth year at the Fest. They meet at Booze Brothers Brewery in Vista. The club has 100 members and there were 30 at the Fest. This is a sub-club of the Society of Barley Engineers which had their own booth.



Society of Barley Alchemists, Menifee

www.facebook.com/brewsoba/

Booth: 37, Taps: 9, Kegs: 12 + bottles, Notable Offerings: Pistachio Brown, Blueberry Cream, Apple Pie Mead

This is the fourth year at the Fest for this club of 35 members. They meet at Mason Jar Brewing Company in Menifee.



Society of Barley Engineers, San Marcos

<http://societyofbarleyengineers.org>

Booth: 41, Taps: 13, Kegs: 15, Notable Offerings: Munich Dunkel, Czech H

The Society of Barley Engineers is a club with 100 members. They are affiliated with the Lambic club.

They were also selling beet pickled eggs!



Strand Brewers Club, Redondo Beach

<http://strandbrewersclub.org>

Booth: 38, Taps: 12, Kegs: 12, Notable Offerings: Imperial Stout Pecan & Vanilla Cognac Barrel

"Brewing the Best Damn Beer!"

The objectives of the Strand Brewers Club are to Brew Beer; to disseminate among the members information pertaining to the brewing, consuming, presentation, judging and history of beer; to promote and encourage homebrewing competition; and to foster general goodwill throughout this great nation of ours through the making and consuming of this noble and most excellent beverage. Strand Brewers Club meets the second Wednesday of every month at South Bay Brewing Supply in Torrance.



Temecula Valley Homebrewers Association, Temecula

<https://www.facebook.com/groups/835261443213399/>

Booth: 42, Taps: 24, Kegs: 30, Notable Offerings: Festy Boots Hazy IPA, Strawberry Field Cider with Pepper Corns

This is a 25 to 30 member club that meets in the 8-bit Brewing Company in Murrieta on the third Wednesday of the month at 6 pm.



Thousand Oaked Homebrewers, Thousand Oaks

<https://www.instagram.com/toakedbrew/>

Booth: 18, Taps: 15, Kegs: 26, Notable Offerings: Beermosa Bar (fruit + juice + Brut IPA), InBevicide German Lager

This is the club's seventh year at the Fest. The club has about 30 members. They meet at the Elks Lodge in Thousand Oaks on the second Sunday of the month.

They went from 9 taps last year to 15 taps this year. There was a long line at their Beermosa Bar in the morning.



Ventura Independent Beer Enthusiasts (VIBE), Ventura

<http://vibebeer.com>

Booth: 17, Taps: 23, Kegs: 30 + bottles, Notable Offerings: El Hefe Hazy IPA, Sours

In the afternoon they were able to call people to their booth in droves for their “Hour of Sours”. They did it by ringing a large gong. Reminds me of Pavlov’s dog because I salivated for their sours when I heard the gong. The gong sounds at 2 pm.

The club meets at Ventura Coast Brewery in Ventura and other breweries in the area. Check the website for the next meeting location.



West Adams Society of Homebrewers (WASH), Downtown Los Angeles

<http://www.westadamshomebrewers.com>

Booth: 13, Taps: 16, Kegs: 16, Notable Offerings: Watermelon Wonder Wheat

This club was established in 2015 and this is their second Fest. Their 20-30 members meet at houses or pubs, breweries and bottle shops near the West Adams neighborhood in Central LA just south of Koreatown between Downtown LA and Culver City. The president is Dan Hakes. They added three taps from last year.



Wort's Goin' On, Vista

Booth: 7, Taps: 6, Kegs: 6, Notable Offerings: Keller Pils, Helles for Heros, L^{egit}A^sshit IPA

This is the second year for this seven member club from Vista. It is a little known fact that Vista has 13 breweries. In that area California State Route 78 is known as the Hop Highway.



Yeastside Brewers, East Los Angeles

<http://yeastsidebrewers.org>

Booth: 44, Taps: 15, Kegs: 15 + bottles, Notable Offerings: 707 to 619 California Common, Strange Medicine Brut IPA

This is their sixth Fest. "We are a group of like-minded homebrewers who call Northeast Los Angeles home. Our primary concerns are the exploration and production of fantastic beers as well as involvement and sharing with the community in which we live." This club was founded in January of 2011 and has 51 members with about 20 at the meetings. They meet all over east L. A. including Eagle Rock Homebrew Supply.



The End.