

Southern California Homebrew Festival 2022

by George Eldridge
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Another Fest is in the books. It was the 29th nearly-annual Southern California Homebrew Festival held on April 30, 2022. It had been three years since the last Fest held on May 4, 2019. The Fest was held at Vail Lake Resort near Temecula. There were approximately 1,200 members and volunteers in attendance enjoying the more than 3,065 gallons of beer being served on 491 taps by 36 clubs. That is more than two and a half gallons of beer for every person there!

As the Fest Historian I have documented the Fest in the past and this year was no different. I was recognized as “the guy with the clipboard” or “the guy asking stuff at the last Fest” at most booths. The new clubs were surprised that someone actually documents the Fest.

There were 41 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 Terry Wells 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. It turns out that the Temecula Rod Run was in Old Town Temecula that day. The Old Town area was packed and she was unable to get to the antique stores. I got off very cheap.

After getting signed in and wrist-banded, we picked up our tasting glasses and headed into the Fest.

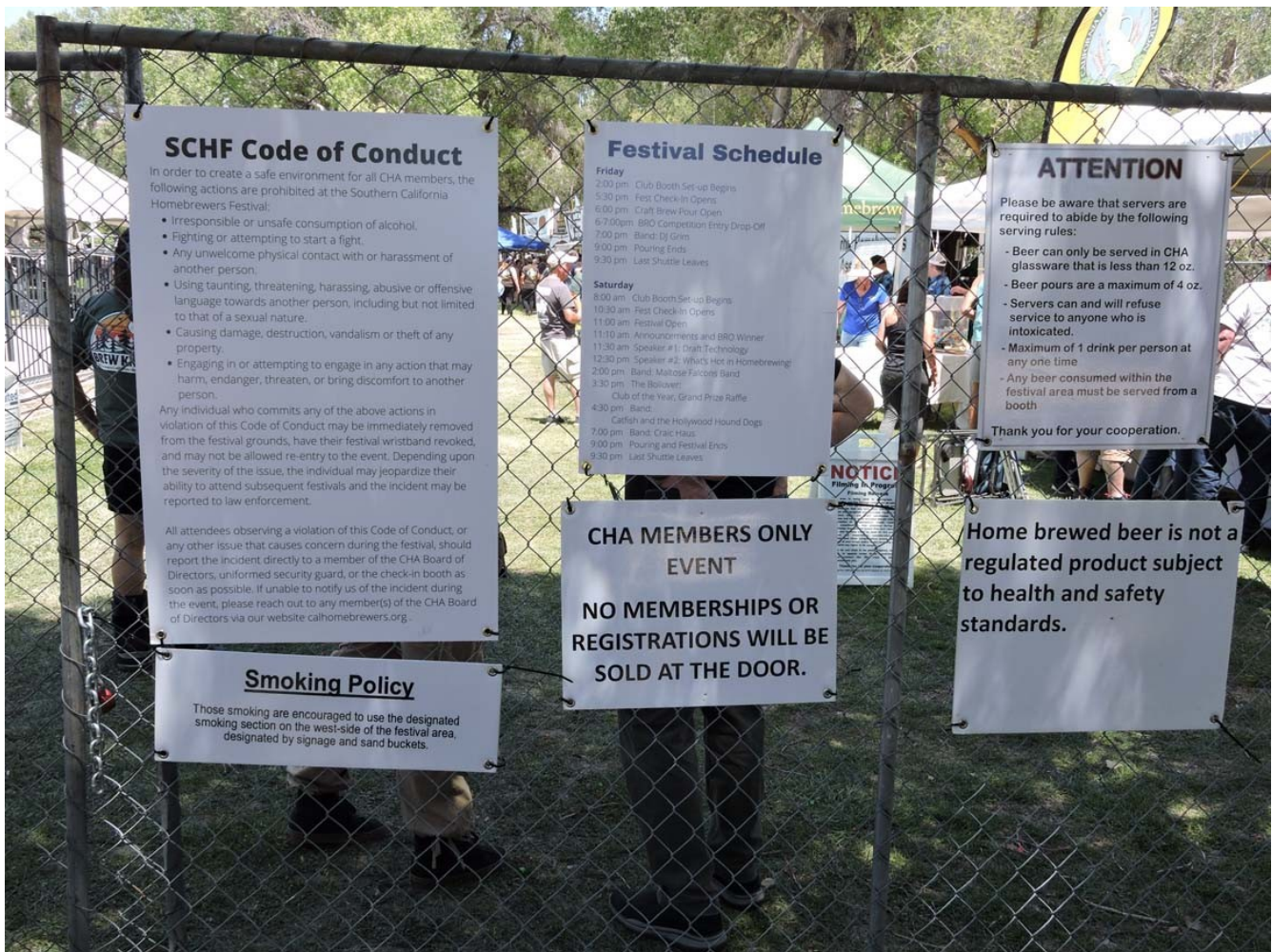


Our first stop was the food vendors. The first step to a successful Fest is to have some food in your stomach when you begin to sample beers. We headed to the food vendor area to get lunch. We were surprised to see the limited number of food vendors. It was Devilicious, Gourmet Grilled Cheese and Sabor Pira-Pira Kitchen. We were surprised that Gazzolo's Sausages was not there. We opted for Devilicious hot sandwiches and enjoyed them at the covered tables in the dining area. 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 2019 Fest and brought it with me to update. I also brought my camera. In the past I brought a tablet or laptop, but it is easier to bring paper because there is no problem if beer is spilled on paper.

We picked up our tasting glass as we entered:



And read all of the legal notices.

The disclaimer was: "Home brewed beer is not a regulated product subject to health and safety standards." 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 speakers and later bands playing in the big tent:



The ever popular Raffle:



Vendor booths: White Labs and Ballast Point (4 taps and 7 kegs)



There is a break in the booths between booth 23 and booth 24 where the Ice Trailer is parked. A shot of the hard working volunteers:



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



The weather was a little warm this year: in the mid 80's. This was reflected in the popularity of the lighter beers. It was hot in the sun, but fortunately there were many pop-ups to provide shade. Many clubs included a pop-up in front of their booth to shade those standing in line for a sample.

There was a breeze to cool us down. You had to watch out for the cottonwood seeds in the air: they would land in your beer if you were not careful.

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 and I left the Fest at 4:30 pm to head back to Long Beach. It was another very enjoyable Fest!

Thanks to the CHA Board:



The Fest is at the pool area at the top of the map and to the right of center. The resort is managed by KOA.

The following pages show the booth map, number of taps and number of 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	6	8
2: Barley Bandits	15	15
3: Barley Literate	10	14
4: Lab Rat Home Brew Society	10	15
5: Barrelly Twisted	11	11
6: Brew Tech's	13	15 + bottles
7: BEAVR (Brewing Enthusiasts of the Antelope Valley Region)	9	9
8: Crown of the Valley Brewing Society	18	19
9: Mash Masters Brew Club	15	21
10: Pacific Gravity	4	4
11 & 12: Long Beach Homebrewers	27	27 + bottles
13 & 14: VIBE (Ventura Independent Beer Enthusiasts)	30	30 + bottles
15: Thousand Oaked Homebrewers	9	17
16: Orange County Mash Ups	10	10 + bottles
17: Brew Knights (new)	15	20
18: Meisters of the Brewniverse	15	18 + bottles
19: So Cal Cerveceros	9	16
20: Santa Barbara Brewing Society (new)	8	10
21: Hop-A-Holics	12	15
22: Coachella Valley Homebrew Club	10	15
23: Hydration Station (spigots connected to a hose bib)		
24 & 25: Inland Empire Brewers (High Tap Club, High Keg Club)	46	46
26 & 27: Maltose Falcons	22	22 + bottles
28: North County Homebrewers Association	15	30 + bottles
29: QUAFF	8	11
30: Ojai Beer Barons	4	9
31: SOBA (Society of Barley Alchemists)	14	15
32: SNAFU (So Nevada Ale Fermenters Union) (new)	9	13 + bottles
33: Horse Thief Brewers Association	8	19
34: Society of Barley Engineers	13	17
35: Societe du Lambic	13	17 + bottles
36: Wrightwood Tenacious Fermentationists (new)	14	21
37: High Desert Homebrewers Anonymous	15	16
38: Temecula Valley Homebrewers Association	20	20 + bottles
39: The F.E.R.M. (Fractured Experiments Requiring Malt)	11	23
40: Yeastside Brewers	11	12
41: WASH (West Adams Society of Homebrewers)	12	13
42: White Labs (commercial)		
43: Ballast Point (commercial)		
44: First Aid		
45: Hydration Station		
Totals	Taps	Kegs
36 clubs (4 first time at the Fest)	491	613 + bottles

Barley Bandits, Orange

Booth: 2, Taps: 15, Kegs: 15, Notable Offerings: Dreamsicle, Pina Colada 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 10 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: 3, Taps: 10, Kegs: 14, Notable Offerings: Mocha Bean Coffee Stout, DARTH DAZE Hazy IPA, Sangria

This club is located in North San Diego County and hold their monthly meetings in Escondido at Mike's BBQ on the third Wednesday. 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

Booth: 5, Taps: 11, Kegs: 11, Notable Offerings: Dreamsicle, Breakfast Mocha Coffee Porter, 3 Belgians including a Tripel

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

Many of the clubs had easy-ups in front of the booth to shade the people in line for beers. This made it difficult to get a good picture of the club banner.



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

Booth: 7, Taps: 9, Kegs: 9, Notable Offerings: Hop Jesus (the flavor savior), Big Brown Beavr (India brown ale)

“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. They have about 15 members. They meet at local breweries. BEAVR is known for their unique beer names.

The stand-up table under the pop-up in front of the booth was a nice touch.



BeerMe Brew Club, NW Riverside County

Booth: 1, Taps: 6, Kegs: 8, Notable Offerings: Liquid Amber, Belgian Quad

This is the second year pouring at the Fest for this club. The club itself was formed in 2014 and draws 25 members from the northwest Riverside county.



Brew Knights, Chino (new)

Booth: 17, Taps: 15, Kegs: 20, Notable Offerings: Beeritos Cream Ale Cool Ranch Flavor, Rice Lager (Jasmine rice)

This is the first appearance at the Fest for this 50 member club which was established in 2013. The warm temperatures made the lighter beers a favorite. The rice lager was a perfect match.



Brew Tech's, San Diego

Booth: 6, Taps: 13, Kegs: 15 + bottles, Notable Offerings: Root Beer Mead, Watermelon Wheat

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 35 members.



Coachella Valley Homebrew Club, Coachella Valley

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

Booth: 22, Taps: 10, Kegs: 15, Notable Offerings: Mosaic Blonde, Breakfast Blonde (coffee)

This club of 15 members had five brewers. Sadly, one of their brewers passed away before the last Fest. His picture is at the booth. They were also pouring some of his beers.



Crown of the Valley Brewing Society, Pasadena

Booth: 8, Taps: 18, Kegs: 19, Notable Offerings: Czech Point Dark Lager

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.



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

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

Booth: 39, Taps: 11, Kegs: 23, Notable Offerings: Michelada

“Fractured Experiments Requiring Malt”

This small ten-member club meets at a member’s house to brew. This is one of several clubs that were offering Micheladas (beer mixed with lime juice, tomato juice and chili peppers). The Michelada was very popular. Especially earlier in the afternoon.



High Desert Homebrewers Anonymous, Hesperia

Booth: 37, Taps: 15, Kegs: 16, Notable Offerings: Brucifer series

The club has about 30 members that meet at Off the Grid Brewing in Apple Valley on the first Thursday from 6pm to 9pm. They came with a new bar and a new logo!



Hop-A-Holics, San Diego & Riverside Counties

Booth: 21, Taps: 12, Kegs: 15, Notable Offerings: Chris' Cream Ale, Full Nelson IPA

This is their seventh visit to the Fest. They were founded in 2012 and have 20 members. Not surprising, all of their beers were hoppy.



Horse Thief Brewers Association, San Dimas

Booth: 33, Taps: 8, Kegs: 19, Notable Offerings: Belgian Pale Ale BRO Winner

This 20-25 member club added another two taps from last Fest to offer 19 beers on 8 taps. The name comes from Horsethief Canyon in San Dimas.



Inland Empire Brewers, Riverside

<http://www.inlandempirebrewers.com>

Booth: 24-25, Taps: 46, Kegs: 46, Notable Offerings: Skittles Sour, Cider

The club has 69 members and they rotate meeting locations. At the last Fest they became just the third double-booth club at the Fest (this year there are four: Maltose Falcons, Long Beach Homebrewers and VIBE are the others). IEB made good use of the extra space with a total of 46 taps; which made them the high tap club and the high keg club.



Lab Rat Home Brew Society, Riverside

Booth: 4, Taps: 10, Kegs: 15, Notable Offerings: Huell Guava IPA, Good Sweet Jesus Apricot Wheat

This 20-25 member club, started in 2004, halved their number of taps from last Fest. The president is Steve Munoz. The club meets in Riverside, Wrightwood, Victorville, and Laguna Nigel.



Long Beach Homebrewers, Long Beach

<http://www.longbeachhomebrewers.com>

Booth: 11-12 Taps: 27, Kegs: 27 + bottles, Notable Offerings: Vienna Lager, Kolsch

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.

LBHB was sporting new banners this year and a matching club T-Shirt.



There were 47 club members at the Fest. This club by far had the most camping sites; more than twice the number of sites compared to the next largest club.

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: 26-27, Taps: 22, Kegs: 22 + bottles, Notable Offerings: Oatmeal Stout, Mead

The Maltose Falcons is one of the oldest clubs. They have 55 active members. The club was active in 1978 in efforts to legalize homebrewing in California.

They are one of the four clubs with a double booth. There were two Randles. One was serving Oatmeal Stout through Peruvian Coffee Beans. There were also meads in bottles.



Mash Masters Brew Club, Canyon Lake/Menifee

Booth: 9, Taps: 15, Kegs: 21, Notable Offerings: Cinnabon Stout, Apricot Blonde

This is the second year pouring at the Fest for this 25-30 member club. Everyone in the club is an all-grain home brewer. They were associated with Brewliterate Home Brew Supply & Wine Making Supply in Canyon Lake but that store closed. Now they order their supplies from MoreBeer.

They had improved the huge insulated cold-box behind their tap wall to keep the 21 kegs cold.

They keep things fresh with in-club competitions. The Cinnabon Stout was an in-club winner and I must say that it tasted exactly as described!



Meisters of the Brewniverse, Orange County

Booth: 18, Taps: 15, Kegs: 18 + bottles, Notable Offerings: Strawberry Fields Gosever Gose

This is the sixth Fest for the MOB (which is a great name). The club was founded in 2010 and has 30 members. They meet in members' homes. The center of gravity for the club is Rancho Margarita although the (outdated) Facebook page claims it is a Social Club in Ladera Ranch.



North County Homebrewers Association, Oceanside

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

Booth: 28, Taps: 15, Kegs: 30 + bottles, Notable Offerings: Lavender Blossom Mead

This club of 100+ members meets in members' houses on the second Sunday of the month which can be an issue for a club this size!

Yes, this was the club with the train horn that signaled tap rotations (almost on the hour). This was the only club with annoying loud sounds. There was no Gong for the VIBE "hour of sour" this year.

I tasted the Lavender Blossom Mead and I see why it was the favorite.



Ojai Beer Barons, Ojai

Booth: 30, Taps: 4, Kegs: 9, Notable Offerings: Baroness Honey Orange

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

The Ojai Beer Barons raised the bar this year with the introduction of the robot bartender. You could get your beer poured with no human intervention (although they did have a Fast Pass option for people that wanted to skip the line and have a human pour). The robot’s name is Gimmick.

It was a very popular booth!

They also had the Baroness Honey Orange with Malibu Rum pour at 5pm (including the tiny umbrella)



Orange County Mash Ups, Costa Mesa

<http://ocmashups.org>

Booth: 16, Taps: 10, Kegs: 10 + bottles, Notable Offerings: Blackberry Passion Fruit Sour

This is the second time the club is pouring at the Fest. The 27 members meet at Cerveza Cito in Santa Ana on the first Monday of the month at 7 pm. At 2pm they served a Magnum Pour Mixed Culture Farmhouse Saison.



Pacific Gravity, Culver City

<http://pacificgravity.com>

Booth: 10, Taps: 4, Kegs: 4, Notable Offerings: Carl's Pre-Prohibition Pilsner

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 10 club members at the Fest.



QUAFF (Quality Ale and Fermentation Fraternity), San Diego

<https://quaff.org/>

Booth: 29, Taps: 8, Kegs: 11, Notable Offerings: BRO Belgian Pale Ale

This 247 member club was founded in 1989 and has contributed much the homebrew and craft brewing scene in San Diego. They celebrated their 30th anniversary at the last Fest. This year they are celebrating 33 years of home brewing!



Santa Barbara Brewing Society (S.B.B.S.), Santa Barbara (new)

<https://www.facebook.com/Santa-Barbara-Brewing-Society-101693312015222/>

Booth: 20, Taps: 8, Kegs: 10 + bottles, Notable Offerings: Lemon Drop Pale Ale

This is the first Fest for the 14-member club established in 2020. They meet monthly in various locations around Santa Barbara. Check out their Facebook page for more information.



SNAFU (Southern Nevada Ale Fermenters Union), Las Vegas (new)

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

Booth: 32, Taps: 9, Kegs: 13 + bottles, Notable Offerings: Watermelon Cider, Blonde Wit

This club is marked as new, but they attended in 2000 and I am pretty sure that their last visit to the Fest was in 2008. The club of 75-80 members meets in Las Vegas on the second Friday of the month at Aces & Ales. Check their website for more details if you happen to be in Vegas.



SoCal Cerveceros, Los Angeles

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

Booth: 19, Taps: 9, Kegs: 16, Notable Offerings: BRO Belgian Pale Ale 2nd Place

This Latino Focused Homebrew Club based in Los Angeles was established in 2015; this is their third Fest. Their 230+ members meet on the 3rd Friday of the month at various locations.



SOBA (Society of Barley Alchemists), Menifee

Booth: 31, Taps: 14, Kegs: 15, Notable Offerings: Apricot Kolsch, Raspberry Pils

This is the fifth year at the Fest for this club of 20 members. They meet at Mason Jar Brewing Company in Menifee.



Societe du Lambic, Vista

Booth: 35, Taps: 13, Kegs: 17 + bottles, Notable Offerings: Prickly Pear, Framboise

This club has been around for over 25 years, but this is their fifth year at the Fest. They meet at Booze Brothers Brewery in Vista. This is a sub-club of the Society of Barley Engineers which had their own booth next door.



Society of Barley Engineers, Vista

<http://societyofbarleyengineers.org>

Booth: 34, Taps: 13, Kegs: 17, Notable Offerings: South Pacific Pale Ale, Guava Guapa Fruited Belgian Pale Ale

The Society of Barley Engineers is a club with 110 members. They are affiliated with the Lambic club and meet together at Booze Brothers Brewery in Vista.



Temecula Valley Homebrewers Association, Temecula

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

Booth: 38, Taps: 20, Kegs: 20 + bottles, Notable Offerings: Red IPA, Ciders

This is a 40 member club that meets in homes on the third Wednesday of the month at 6 pm. The club offered citrus water for hydration which was a tasty treat in the warm weather.



Thousand Oaked Homebrewers, Thousand Oaks

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

Booth: 15, Taps: 9, Kegs: 17, Notable Offerings: Michelada

This is the club's eighth year at the Fest. The club has about 20 members. They meet at the Elks Lodge and at breweries in Thousand Oaks on the second Sunday of the month.

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



VIBE (Ventura Independent Beer Enthusiasts), Ventura

<http://vibebeer.com>

Booth: 13-14, Taps: 30, Kegs: 30 + bottles, Notable Offerings: Beet Wheat, Irish Car Bomb (Stout with Jameson on nitro)

VIBE became the fourth club to have a double booth. One booth served “regular” beers and the other booth served “specialty” beers (all above 10% ABV). With the double booth setup they did away with the “Hour of Sour” and the gong.

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



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

<http://www.westadamshomebrewers.com>

Booth: 41, Taps: 12, Kegs: 13, Notable Offerings: Creamcycle Wheat, 3 Queens Belgian Tripel

This club was established in 2015 and this is their third 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.



Wrightwood Tenacious Fermentations, Wrightwood (new)

Booth: 36, Taps: 14, Kegs: 21, Notable Offerings: Schnozzberry Smoothie (fruited sour)

This 7-member club was established in September of 2021 and this is their first Fest. They had an impressive booth for a new small club.



Yeastside Brewers, East Los Angeles

<http://yeastsidebrewers.org>

Booth: 40, Taps: 11, Kegs: 12, Notable Offerings: Super Skunk NE IPA

This is their seventh 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 35 members with about 20 at the meetings. They meet all over east L. A.



The following clubs attended the last Fest but did not attend this Fest: BrewCommune, Brew-Who, Foam-On-The-Brain, Mash Heads, Mojave Desert Brewers Guild, MOTA Brewing, Strand Brewers Club, and Wort's Goin' On. We hope to see them at the next Fest.

The End.