Introduction of the Bay Area Mashers - Gene Wood (President of BAM)

- Gene introduced who and what the Bay Area Mashers are about and what we do. The BAM web site is a good source of information for what the BAM club does. Explained how to join BAM and the benefits of joining.
- BAM is a non-profit homebrewing club with a membership based in the Northern California East Bay (Oakland, Berkeley area) that was formed in June 1990. Our goal is to promote and foster the art and science of brewing quality beer in the home and to have fun doing it.
- BAM's main goal is to promote the practice of better brewing and to have fun while doing it. The club consists of everyone from novice brewers to nationally ranked BJCB judges and current and ex commercial brewers. Several members own brew supply shops, and many have gone on to become professionally involved with beer and beer brewing (Oak Barrel Winecraft in Berkeley, Coast Range Brewing in Gilroy, Buffalo Bill's in Hayward, 21st Amendment in San Francisco, Rock Bottom in Long Beach.) Many members of BAM have received numerous awards in local and national homebrew competitions.

Interesting Brewing Stories - Gene asked for any new, funny, or interesting Brewing Stories

One member applied the June "Brewing in a Drought" techniques and put his recently brewed wort into his freezer to cool it down from ~140 to pitching temperature (~70). When the member looked in his freezer the next morning, one batch/carboy was clear and ready for pitching. The other carboy/batch had a funky film on it and the member pitched the yeast and is going to wait it out and see what happens! Brewing in a drought and saving water can lead to interesting experiences!

Updates:

The July 2015 - June 2016 Executive Committee was announced.

20 yes votes for each candidate and no abstentions
Gene Wood President
Matt Youngblut Vice President
Colin Ransdell Secretary
James Reischutz Executive Committee Member
Brian Buckingham Executive Committee Member

Additional People are needed to fill out the other officer roles

- Social Coordinators to schedule social events outside the monthly meetings
- Technical Coordinators to schedule topics and people to present the topics at the monthly meetings.
- Head of World Cup we need a person to head the 22nd World Cup of Beer that is scheduled for April 2016. The World Cup of Beer is an international Beer Competition that the Bay Area Mashers have hosted for 21 years. There were 650+ entries in the 2015 competition.

- Style of the Quarter Coordinator helps to coordinate what the next style will be, helps to organize the current quarter pick up and judging, and provides the results to the club.
- Web Master support is needed to support Brian on the BAM web site. -
- Social Media Coordinator / Web Content Coordinator We need one or more persons to help take photos at the meeting, post and manage the facebook, website, posts, etc.

Style of the Quarter results from the Second Quarter of 2015 (April - June 2015).

- Brian Buckingham (SOQ Coordinator) presented the winners of the 2nd Quarter The "Rye" Challenge:
- 1st place: James Duerr for his "Rye Bite" American Rye beer
- 2nd place: Patrick Bennett and Brian Buckingham for their American Rye Stout
- 3rd place: Gilbert Guerrero for his "California Rye" California Common beer
- Brian introduced the 3rd Quarter challenge --- Smoked Beers!
- Enter any bjcp category beer incorporating smoked malt
- Due date will be first Thursday in September (the 3rd)
- Start thinking through recipe and schedule brew day soon smoked beers almost always benefit from a longer period of mellowing

Goodies are available at the break for sale - left over sweatshirts, t-shirts, glasses, and two bags of grain.

<u>Session Fest - May 23rd, 2015</u> - The Bay Area Mashers were once again at the Session Fest providing a demonstration on homebrewing. The Session Fest was a great success and the BAM members brewed an excellent Pale Ale that was available at the July meeting social table for sampling.

Group Buy coming up - Matt Youngblut is organizing a group buy of yeast from "<u>The Yeast Bay</u>". The Yeast Bay is a local company in San Leandro that creates many different great yeast. By buying the yeast in the group buy you can save on the shipping fee of the yeast and get some amazing yeast.

Group Buy - Jon had bought 55lbs of PBW and was selling 1 lbs for \$5.

Group Buy - The last distribution of the <u>Biofine</u> to club members who had bought in the group buy was the July meeting.

Alameda County Fair Bay Area Brew Off winners

Brian Buckingham and Patrick Bennett won 3rd place in the Stout category for their
 "American Rye Stout"

- Phyllis Goldsmith won 3rd place in the Light Lager category with her "American Lager" and 3rd place in the Fruit Beer category for her "Blackberry Export"
- John Link won 3rd place in the Homebrew Label competition for his Hillside Helles label
- Jeff Rose won 2nd place in the Bock and Amber Hybrid category for his "Brewmeistor Bock"
- Adam Thatcher won 2nd place in the American Ale category for his "Rye Pale Ale" and 2nd place in the Belgian Strong category for his "Belgian Dubbel"
- Jason Davis won 1st place in the IPA category for his "Cistrosaic IPA" and 3rd place in the Specialty Beer category with his "Goserade"
- Daniel Langmaid won 1st place in the American Ale category with his "American Brown Ale"

National Home Brewer Conference update from Doug. There were 6-12 BAM members at the meeting. There were many great technical and non-technical presentations. The clubs were well represented in sunny San Diego. Next year (2016) the conference will move to Baltimore.

Sale Alert -- Saturday July 11th - Morebeer is having a 15% off items if you buy the items at the morebeer store location. reminder - club members get 10% off items when you buy at the morebeer stores.

Interclub Picnics are coming up soon. Stay tuned for more information.

The Northern California Homebrewers Festival is coming up September 18th and 19th. The festival sells out quickly and you need to be ready to buy tickets quickly. The 2014 festival sold out in 23 minutes. There will be two days that tickets will be for sale: July 18th and July 26th. The store will open at 10 AM both days. Here's a direct link to the NCHF store: http://nchfstore.mybigcommerce.com/. Last year BAM had a good sized group (36) at NCHF and won the award for best food and Jason Davis won BOS in the Club Keg Competition. It would be great to have a repeat this year. Be sure to have your computer on when tickets go on sale.

At the Break - please sign up for another year of membership at the tables. If you miss the meeting, please sign up and pay on our club <u>web site</u> or go to Oak Barrel and sign up with Bernie.

Technical Presentation - Lee Shepherd is going to talk to us about smoked beers and how to brew them. There will be several examples for to taste.