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To: [members BAM](#); [friends BAM](#)
Subject: BAM Meeting Notes 6/10/10
Date: Monday, June 14, 2010 3:02:12 PM

Monthly Meeting Notes
Bay Area Mashers June 10, 2010
Linden Street Brewery, Oakland

A smaller meeting this month, as we were competing with Linden Street night at Beer Revolution. Welcome to two new members, Gina Robinson, Mindy Krakow. Three new folks checked us out and appeared quite enthusiastic about the club. Note: there are still BAM Homebrew Club of the Year glasses available to members for \$5 each, contact Dave Blank.

BAM Activities

Oyster Slurp 5/30 big success. Thanks to Mike Schwarzbart for hosting.

Group Brew scheduled for Saturday July 17, here at Linden Street Parking lot. BBQ will be going. Club will provide sausages. Bring additional pot luck. This is the big one, lots of room. Bring your system, or just come to help out or hang out. Water and power available, but bring cords and hoses. Last month, several of you have asked for more group brews. We can have other smaller informal group brews if someone wants to host.

Bourbon Barrel: Lee Shephard has the Jack Daniels barrel and is selling shares. Contact Lee to take part.

There was a suggestion for setting up a yeast bank if there is interest. We have an offer of a yeast culture presentation in the fall.

Looking for other activities for the summer, and people to organize them.

Fall activities will include

Annual fall oyster BBQ, in conjunction with the draught Board, at John Sheehan's in Alameda on September 12, a week after the Burning Man Festival.

NCHF (XIII) September 17-19, 2010, Lake Francis Resort, Dobbins, Yuba County, Ca. Theme, Eastern Europe. Club competition Baltic Porter and Pilsner (Bohemian?). Online registration; opens June 27. No Sean Paxton dinner this year.

State Comp--Entries and Fees will be accepted between Monday October 5 and Saturday, October 17, 2009. Judging at Stern Grove Sat, November 16.

Next Meetings

July Meeting, Thursday July 8, at Linden Street.

July is the start of the fiscal year.

Dues are due. Please bring a check (made out to Bay Area Mashers) to the meeting. Be sure name(s) are on check. Annual dues \$20. New this year, couples, \$30. Can also renew at Oak Barrel (see Bernie). Renew at August meeting as a "last resort".

Elections for officers. President and Vice President. Treasurer and Webmaster generally appointed. Other positions available by popular demand. (e.g., activities coordinator, newsletter editor, membership recorder).

Guest presentation: Adam Lamoreaux will talk about scaling recipes. (to be confirmed)

SOQ tasting and judging. Bring your IPA, \$50 prize, get feedback from judges. Chance for a few people to try judging.

August meeting, or other event, to be combined with DOZE (Concord). Plans still to be made. Suggestions welcome, such as a BBQ at a park midway.

Other Beer Events

The Draught Board is having a brew-in at Brewmaster in San Leandro on June 26. BAM members are welcome to take part.

BABO finals Saturday 6/12 at Alameda County Fairground in Pleasanton.

Firestone Walker brewer's dinner at the Lafayette Park Hotel featuring Matt Brynildson of Firestone Walker, Friday, June 25th, \$75.

Technical Discussion

I presented my thoughts on using spices in beer. My notes are attached below.

Cheers,
Jim Files
BAM Prez

Spicing Your Beer

Judging at a recent comp, I realized that many brewers over boil their spices, losing the spice aroma, which is a very important part. Belgian Witbier is classically made with un-malted wheat, with coriander and bitter orange. It is a challenge to have a noticeable spice effect, while still subtle and in balance with the malt, hops and yeast flavor components

Brewing the perfect spiced beer involves some trial and error. Here are some points to consider that may help.

1. Don't boil too long. 5 minutes is considered a maxim, consider less if your chiller takes much time. When you boil the spices, the aroma goes to your neighbors!
2. Spices vary a great deal: Fresh or dry (ginger); source or variety (Indian coriander); preparation (whole, ground); and age (dried spices should be fresh). Consider ethnic markets rather than supermarkets. Buy whole and grind fresh.
3. Dosing and blending is problematic, since once you get to sample your beer, it's too late to fix it.. Try these strategies:
 - a) Experiment with trial batches, (1 or 2.5 gallons).

b) Make a spiced batch and an un-spiced batch of the same beer and blend when beer is finished.

c) Make alcohol extracts of the spices (vodka or Everclear). Can soak hours, days or weeks and can store the extracts in the freezer. Add the extract to the finished beer. Can test with a pint of your beer (or a commercial equivalent) to determine amount of extract needed.

4. There are innumerable spices to experiment with. Randy Mosher's "Radical Brewing" has an excellent chapter on spices. My favorites include allspice, chamomile, and juniper berries. Don't forget vanilla (comes already as an alcohol extract) and chocolate. I have used baking chocolate in the boil, and regular canned Hershey's syrup in the secondary ferment.

5. Bitter orange peel presents a special problem. You want the oil from the peel, and eating oranges aren't the best. You want peel from a bitter orange (such as Seville or Curacao oranges). Dried peel from homebrew shops is not recommended, because of lack of freshness.

a) If you can find bitter orange peel in a spice shop, that may be the way to go. I have used dried (regular) orange peel, but it's not the same.

b) Try to find fresh Seville oranges (in winter) in a specialty food store. Then you can add fresh peel (remove white pith) at the end of the boil, or make an alcohol extract of the orange oil.

c) Some orange liqueur is made from Curacao peel, and might work in beer (do tests).

d) Last but not least, orange marmalade is often made from bitter Seville orange peel. And it comes pre-sanitized in jars. I recommend English imports, but taste for yourself. I like to add it after the first week of fermentation when I transfer to secondary. Allow time for yeast to consume the sugar. I have used about 1 ounce per gallon in my witbier.

Comments invited-- jimfiles@comcast.net