

Bay Area Mashers Meeting
November 13th, 2014
Faction Brewing
Matt Youngblut as Facilitator

Announcements

- BAM Annual Christmas Party is Saturday 12/13 in mid-afternoon, probably at Faction and in lieu of regular monthly BAM meeting
- 8 new people came to the meeting
 - Nick from San Leandro, brewing since 2007, all grain: sour, Belgian yeast and he is also the owner of [The Yeast Bay](#)
 - Brian: extract brewer
 - Fergus and Garath: English Ale brewers
 - Sarah and Ken: Extract brewers that want to move to all grain

BAM intro for new people

- Annual picnic
- Christmas Party
- World Cup
- Discounts at Oak Barrel, More Beer, Ledgers, etc.

Competitions

- CA State Comp. Brian Buckingham and Jason Davis were club winners
- Get ready for World Cup

Style of the Quarter (SOQ): Brian

- Brian: 12/4 deadline for Belgian (4th Quarter SOQ)
- First Quarter SOQ voting
 - Amber Hybrid: Alt beers and Cal Common
 - English Pale Ale
 - Both styles were underrepresented in World Cup last year
 - You will get a reminder in time to brew for SOQ
 - **English Pale Ale won the popular vote 13-8**

World Cup of Beer: Caleb

- 700 entries per year
- This year it will be hosted here at Faction
- Volunteer for the last two Saturdays of March
- Finals are the 1st of April
- This is our 21st year: We are now legal drinking age!

Hop donations: Patrick

- Shaun O'Sullivan provided more sample hops
 - Simcoe
 - Centennial
 - Cascade
 - Chinook
 - Zeus

- Brewers code: only take what you are going to use right away and leave some for everyone who wants them

More Beer: Megan

- 15% sale on Saturday in Concord

Megan is also working on the Sacramento Brewery tour but no new news. Will probably happen after the holidays.

Rodger Davis: Informal Presentation, Faction Brewery tour, and Q&A

- Started brewing after following The Dead in Canada and talking to some homebrewers
- Worked for Drakes and Triple Rock 4 different times before finally breaking off on his own
- Bought brewery equipment from NY
- Friends with owners of St. George and had admired the hangar next door for awhile as a space to open a brewery
- Decided to go ahead and put together a business plan
- Hit many snags in 2010
- Permits in Alameda almost prevented them from opening
- \$1.5M to get the bare bones up and running
- Began brewing in June 2013
- Tasting Room opened in December 2013 (currently pulls in \$3,000 on a good Sat.)
- 20 Barrel system
- They produced 4,000 for their first Anniversary party on September 25, 2014
- They will start bottling Defcon (I, II, III, and IV) soon. In talks now.
- They painted the Hot Liquor Tank red
- Painted the Cold Liquor Tank blue
- Due to an endangered bird (California Least Tern) there is a height restriction in Alameda Point.
 - The good news is the view will never be obstructed
 - The bad news is they had to build a very long flex auger (pipe) to deliver their malt after milling to the tune of \$6,000
 - 10% of the bird population comes from Alameda Point and arrives in May
 - The bird flocks south in September
- They have an open Grant that regulates the flow to into the kettle
- The kettle is the only piece of equipment that is steam jacketed
- They mash everything at 150 degrees; higher temps would jeopardize burning the grain
- They have 3 60 barrels, some 40 barrels, and 20 barrels for their single batches
- The bottleneck is that they only have ONE bright tank
- Each beer takes about 2 weeks
 - 8 hours in the brewhouse
 - 5 days fermentation
 - 3 days to dry hop
 - 1 day to cold crash

- After the cold crash they add Biofine (Silica Gel)
- Force carbonate and wait 2 days: 2.52 Vol. CO2
- They fill the kegs directly from the Bright Tank
 - When they first used the keg filler equipment, there was an issue with all of the kegged beer and they did a recall
 - after that experience they moved to filling directly from the Bright Tank and have not looked back since
 - They could fix the keg filler but it would only save them 20 minutes and Rodger does not like to change something that is working
 - They keg filler is used for everything else: cleaning, sanitizing, pressure filling, etc. save the actual filling
- Rodger's philosophy is: simple ingredients, simple mash, and hop the shit out it
 - He uses dry hopping and whirlpool on everything
 - He is always trying to prove Vinnie (of Russian River) wrong by using more and more hops
 - So far Vinnie has not been wrong yet
- Shelton Bros. is Faction's distribution company
 - They distribute in CA, AZ, and WA
 - Faction does not sell kegs outside of distribution (no private sales)
 - Reason being: 30 day net invoicing
 - Shelton does all of the chasing of invoices
 - They do not want to deal with chasing down their kegs or payments
- Rodger was Siebel trained
 - A question was asked if that was needed to get where he is
 - Rodger said that it was valuable but not needed
 - Siebel gives you the science but there is an art to brewing
 - The art is fueled by your passion