

Bay Area Mashers October 2015 Meeting Minutes

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. 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.

BAM emails - if you aren't receiving the BAM emails, please renew your membership at the Oak Barrel or at the [BAM web site](#).

October - there are no tech presentations - the rare barrel owner is sick is scheduled to come back in January 2016

Today - we have a Short talk on Style of the Quarter (SOQ) by Brian Buckingham

Sacramento Brewery Tour - Saturday Oct 17th - the tour will go to three different breweries and one brew pub in Sacramento - please contact the BAM club email for more details.

November 2015 Technical Presentation will be presented by Paul Keefer on beer blending - lambics - how to blend and some tastes of Paul's blends.

December 2015 there will be no tech presentation as it is the club party - more info to follow as it will be on a Saturday in December.

Daniel Langmaid updated the club on the recent Club oyster slurp - the annual BAM oyster slurp. Many club members joined in on the oysters, potluck, and shared homebrew.

Chris updated the club on the recent Oktoberfest in the Oakland Dimond district. It is an annual beer festival in Oakland. BAM has had a presence for 8 years at the event and poured nine kegs which were emptied during the festival. More than one person said it was the best beer of the festival.

Erik and Ryan - are the new webmasters. Thank you for volunteering.

NCHF - BAM - Lake Francis near Marysville 560 attended across 40 clubs. It was a great time, friendship, beer sharing between clubs, and more. Janine updated the club and recounted that the theme this year was prohibition with some very creative Speakeasys and great home booth decorations. 2016 NCHF - the theme is Belgian.

This Sunday October 18th the Speisekammer in Alameda is hosting an Oktoberfest which has great German beer this weekend - Sunday

Style of the Quarter for July to September (Q3) results were presented by Brian

3rd quarter SOQ was for - smoked beers- and had 10 entries

- 3rd - Dan Morgan - smoked apple dark apple - \$ 20

- -2nd - Owen and will - scottish 60 shilling - \$ 30

Winner - mike Charlton - mesquite chipotle porter - \$50 oak barrels gift card

4th quarter - is Jason's multi gold winning IPA recipe-

Judging will be held at the December Club Christmas party. If you can't attend - let us know - we will try and get your entry there. The judging will be a Blind taste test from all the members.

Some tips from Brian and Jason on the recipe (for the complete recipe, please see the Club Website).

- Use your own volumes for your set up and boil off.
- Highly fermentable at low mash - 148-149
- Wheat provides body and head retention
- Wheat malt is suggested over flaked wheat
- Water profile - the drought has affected our water profile - depending on your water - try and make sure you calcium is up and use gypsum as needed.
- The Brewer is welcome to drift from the recipe and put in your IPA tricks as it is a people's choice judging
- 90 minute boil is Jason's recommendation
- Neslon Sauvin - is available online - northern Brewer and label peelers has it look at Niko hops - for 1 pound bags
- After flameout - 15 minute steep of the 4.5 ounces.
- The recipe is around 55-60 IBUs
- Pellet hops are suggested
- 75 - 90 min boil is suggested for a vigorous boil for a clean flavor
- Tip - pitch Yeast as suggested on recipe.
- Yeast - white labs 001 - at the November meeting - drakes is providing Yeast to brew it. Come with a sanitized jar at the November meeting
- Dry hopping - suggested to dry hop as recipe suggests -4 days
- Suggest to only do primary
- Adjust the grain bill as your brewhouse efficiency and boil volumes.

Pat provided an update to the club on cider - BAM rented a cider press from Oak Barrel - and BAM is looking to see about doing another cider press day again. Contact Pat if you are interested.