

Bay Area Mashers November 2015 Meeting Minutes

Introduction of the [Bay Area Mashers](#) - Gene Wood (President of BAM) & Matt Youngblut (Vice President of BAM)

- Matt 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](#).

December 2015 there will be no tech presentation as it is the club party on Saturday December 12th at [Faction Brewery](#). Time is still being confirmed, but roughly around 2:00 PM.

The 4th Quarter Style of the Quarter (SOQ) will be judged by "people's choice". Bring at least 64 ounces ([large normal growler](#), 6 pack, keg, etc) to the meeting/party to allow everyone a chance to taste and judge your beer. The BAM Tapboard will be available for serving your keg. Judging will be held at the December Club Christmas party. If you can't attend, [contact the BAM membership](#) and we will try and get your entry there. First, Second, and Third place awards to [Oak Barrel](#) will be awarded.

Interesting Stories:

- Ben mentioned that he has been experimenting with [Mash outs and recirculating](#) the entire mash. His mash efficiency with a mash out to 165-168 raised from a normal 75-82% to 90-95%. He is also experimenting with a shorter mash than your normal 60 minute mash. he has been trying 20-30 minute mash with great efficiencies and time savings.

BAM is actively seeking an Organizer for our [World Cup of Beer competition](#), to be held in April of 2016. Our club competition is one of the longest running homebrew competition in the state, and 2016 will be the 22nd year we have held the competition. This is a critical activity for the

club, as it generates a lot of the income we use for club activities throughout the year. Below are some details on the position. Please seriously consider this opportunity, as we don't want to risk not having the competition next year.

Duties: The duties include leading a team of people that run the competition, overseeing and/or making many of the important decisions regarding the competition, being the main public point of contact, interfacing with the BJCP, and ensuring the competition runs smoothly.

Timeline: Activity starts ideally in December, and includes securing the team, competition dates and location, and making postcards announcing the competition. However, January is when things really ramp up with more regular team meetings.

Team: The core World Cup team includes a Judge Coordinator, Steward Coordinator, Sponsorship Coordinator, Registrar, Database Administrator, Webmaster and Cellar Master. These official roles also typically have people supporting them. Many people have been in the role for a number of years, and it's a great way to work with a strong, dedicated team of other BAM members.

The competition culminates in Finals in April, which includes a big celebration with food, music and beer. If you have any further questions, please feel free to reach out to [an officer in BAM](#).