

Bay Area Mashers November 2015 Meeting Minutes

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

Gene announced the upcoming event at [Cleophus Quealy](#) Beer Company Sunday January 24th, 2016. Cleophus Quealy is serving up Caleb's winning IPA from the Christmas party as well as their normal beers, along with a raffle, live music and BBQ. From 2:00pm to 3:30pm Elizabeth will be there with drink tickets for one beer on BAM. After that, if you have your BAM card, pints will be 10% off for you. The event runs from 12:00pm and 9:00pm as part of beer week. So come on out to socialize with your fellow BAM members and have a pint on us! The address is 448 Hester St, San Leandro, CA 94577. Please let me know if you have any questions!

Gene announced the next SOQ would be an online vote. Please look for the email from Gene to vote.

Paul Keefer discussed the [World Cup Beer Competition](#) hosted by our club.

- Registration for your entries opens February 1st, 2016
- Registration closes March 9th, 2016
- Delivery or drop off to [Oak Barrel Winecraft](#) closes March 9th, 2016
- Prelim judging dates are scheduled for March 19th, March 20th, and March 26th.
- Final judging is April 2nd, 2016

Gene introduced the [First annual Battle of the Brew Clubs](#) at [Freewheel Brewing](#) in Redwood City Sunday January 24th. If you are interested in helping the BAM club/team - contact Gene by Wednesday Jan 20th.

Matt introduced the [Kalsec hop](#) extract group buy [on Tilt](#). It will be running for a month until it reaches the tilt goal or time runs out.

Interesting Brewing Stories:

A member discovered this Belgian Double had been in his closet for longer than he remembered ... sitting in primary on the yeast for 2.5 months. The beer was unrecoverable! Lesson Learned - set reminders in calendars for secondary transfers or bottling/kegging. Take good notes!

A member invited a co-worker over to help him brew (groans from the audience in anticipation) and his friend volunteered to carry his 6.5 gallon carboy full of cooled wort to his apartment ... as the member climbed the third of four stories with the other 5 gallons of wort he heard his coworker exclaim and the carby shatter across the driveway. Lesson Learned - if a glass carboy is going down - run away ... If a coworker or friend volunteers to carry your carboy ... let them clean something up!

Guest Speaker is Jay Goodwin is a homebrewer turned commercial brewer. He started out at The [Bruery](#) in Orange County around 2008, eventually becoming the head of their barrel aging program. He then founded [The Rare Barrel](#) with Alex Wallash back in 2012. In April 2013 they came out and presented to BAM when we were back at Linden street. Today Jay's here to talk about sour and barrel aged beers.

Jay talked about his experiences in creating sour beers. He answered many questions from the audience and provided his insight into propagating bacteria and yeast.