

## Bay Area Mashers Meeting Minutes October 2017

- Introduction
  - Jon introduced the club and himself, the president, about who we are and what we do.
    - BAM is a nonprofit 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.
  - How to join and renew - BAM emails if you aren't receiving the BAM emails, please renew your membership at the Oak Barrel or at the [BAM web site \(https://www.bayareamashers.org/join/\)](https://www.bayareamashers.org/join/).
  - We meet at the [Faction \(http://factionbrewing.com/\)](http://factionbrewing.com/) Tasting room: last call and tabs closed by 9pm
  - Catchbox rules: Glass down, Arms up, talk close, don't point it at the speaker.
  - Think about recent homebrewing stories/experiences to share in a few minutes.
- Month in Review
  - [CURRENT Danno NCHF] - NCHF theme was beer camp, smores. Jelly stone park with Jason scary theme. 38 clubs attended.
  - [CURRENT Chris Nigel] Oaktoberfest - Saturday, September 31<sup>st</sup> - home brew club. Homebrewers recruiting event. 28 dollars given to BAM. 65 gallons consumed on 6 taps. Next year's goal is 100 gallons.
  - [LAST MONTH] Multiclub picnic on August 20th in San Leandro
  - [LAST MONTH] Oyster slurp on Sept 9th in Alameda
    - We had our annual oyster slurp and potluck which was a great success. The annual oyster slurp was held at Jon's house September 10th from 2pm to 6pm, guests were welcome. As usual the oysters will be free for all BAM members and there will be a nominal fee from any guests of BAMers who attend.
    - We had a great turnout with over 250 oysters and 60 or so people.
- [Jon] SOQ3 INTRODUCED - Specialty IPA
  - Black, Brown, Red, White, Session, etc.
  - People's Choice keg comp at Christmas Party
- Other competitions coming up:
  - State Comp 9/9-10/12 entry window, [castatebrewcomp.org](http://castatebrewcomp.org) (SF)
  - Celebrewtion 8/1 - 10/6 entry window, [Celebrewtion.com](http://Celebrewtion.com) (Sacramento)
- [Gene] Santa Rosa Beer Trip
  - Postponed due to fires :-(
- Homebrew Stories
  - None (we wanted to give more time to Dave McLean)
- [Dave McLean] Technical Presentation on Admiral Malting:

- Dave McClean Admiral Malting founder and partner Ron Silverstein, Curtis, among others.
- 5+ years in the making. Understanding how malt is made. Floor Malting, traditional.
- Steep the malt in 4-5 inches spread a 'piece 'with daily raking the first barley Malting facility since prohibition.
- Sampling American pale ale with Admiral malt samples.
- Consistency is priority.
- Pervayers 3-5 suppliers of malt.
- Quantity specs starting with low protein malt and temperature controlled kiln. Organic farmers are producing,
- with no till soil to sequester more carbon.
- Dry, cure, seed cleaning, steep, germinate, kiln
- Steep barley 2 days to moisture content target to grow enzymes to grow root and shoot.
- That process breaks down the starches to simpler sugars.
- Start it then stop it to keep the sugar for beer making. 5-6 days.
- Now we kill the embryo in the Kiln in air flow with strict temperature control.
- Sugar caramelizes with heat and the specs are achieved.
- Floor Malting is the romantic labor intensive and relies on eye and touch to know results are being achieved.
- Hand crafted artisan process for floor malted marris otter.
- Interface with air adds to the complexity of the malted complexity.
- We do want to sell it to home brewers in the next four to six weeks.
- Farm specific with tracking who is delivering \$1 per pound approx.
- Malt floors, 1, per piece. 2 at a time. Pale malts and base malts.
- Temp profile of kiln up to Munich, pilsner, pale, really good base malt is their focus. Balanced beers discussion.
- All California grown malt. Alameda location. Marris otter robust English ale malt. Robust pale malt with nuttyness. 5 batches in.
- Collect data ie kiln temp humidity profile in and out to know how much moisture is driven off and at what rate. Skillset is a dying craft.
- Visiting maltsters in England, Santa Barbara, germinate in shipping container, England trip met Thomas faucet and crisp.
- Tour offered with rake labor as payment.
- Marris otter seed rights won't be sold to anyone outside England. Bay area use to grow malted barley here locally. Unfortunately England controls access to the seed.
- Metcalf is producing the varieties, marris otter or Golden promises is similar.
- Other organizations similar: craft maltsters gild, valley malt in western mass, Cambridge brewing Co, Riverbend, blue ox, mecca grade,