

## Bay Area Mashers Meeting Minutes November 2017

- Introduction
  - Jon introduced the club and himself, the president, about who we are and what we do.
    - BAM is a nonprofit home brewing 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
  - We are communicating via Slack and everyone is encouraged to join the conversation. Link channel. Email Dannon [dannon.l.baker@gmail.com](mailto:dannon.l.baker@gmail.com) for the invite
- Month in Review
  - Bus tour canceled
  - State Comp judging at Anchor
  - Anchor Homebrew Club of the Year Entry, thanks Neil Topliffe and Tracy Arrowsmith Anchor homebrew club of the year award submitted. Sf brewers guild won
  - Gene: learn to home brew day missed. National day is in October 2018, we will set a reminder for next year.
- [Gene] Santa Rosa Beer Trip
  - New Date - December 10th.
  - Beer bus tour scheduled for 12/10 to four breweries in Santa rosa: plow, cooperage, henhouse, one other. Seat is 25 dollars, starts 10am west Oakland bart. Cases of water provided. Drinking on the bus is encouraged.
- [Jon] Christmas Party
  - December 16th in the afternoon
  - Pot Luck
  - Bring your SOQ4 entry or other beer to share
  - Where? (Still undetermined)
- [Jon] SOQ4 - Specialty IPA
  - Black, Brown, Red, White, Session, etc.
  - People's Choice keg comp at Christmas Party
  - Christmas party will be held on 12/16 from 2-6 pm. The party is a Food and beer potluck so please bring a contribution. Style of the quarter winner will receive a

- \$50, 30, 20 Gift certificate to oak barrel. Produce a Black brown red white session ipa, people's choice award. Bottles not encouraged.
- [Jon / Keefer / Patrick] Other competitions coming up:
  - World Cup - 500-700 entries. Coming up early next year, March. Head Stewart needed to keep the judges happy. Email: [officers@bayareamashers.org](mailto:officers@bayareamashers.org) sponsors for the invent are welcomed.
  - Fundraising
- [Vito] Multi Club Big Brew Day at Shadow Puppet Brewing Company
  - See email from Nov. 9 for more info
  - Multi club big brew day at Shadow Puppet in Livermore on Dec 9. Walk away with 5 gallons of free wert. Starts at 8am to noon. Wert available at 1pm. Food and beer available. More beer is providing the base malt and shadow puppet is providing the hops, thank you to the sponsors. No glass carboys allowed.
- [Patrick] Cider Press
  - We are organizing a cider press event in organic apple farm in Watsonville. Add your name to Google doc if you would like to attend. Link. If interested. Price is \$9 per gallon. There is a cash discount. Multiple Apple varieties available. Date forthcoming.
- [Ian]
  - Communication Slack, join. Link channel. Email Dannon [dannon.i.baker@gmail.com](mailto:dannon.i.baker@gmail.com) for the invite.
- Homebrew Stories
  - Daniel, selling equipment.
  - Nick : lost beer out his keg. Nearly passed out breathing co2.
  - Name unknown: unknown Beer warmed to room temperature exploded.
- [Paul Keefer] Technical Presentation on Beer Packaging
  - Cleaning and sanitizing
    - Pbw or oxyclean then Citric acid or starsan.
    - Rinse bottles immediately after drinking to reuse bottles.
    - Bottling trees are helpful to dry the bottles upside down.
    - Sanitize bottling caps via boil or starsan.
  - Bottle condition or keg. Don't rush to the bottling process or they may continue fermenting in the bottle and explode.
  - When racking, try not to disturb the trub and measure the bottling sugar by weight carefully to not over carb.
    - Stir in the bottling bucket but not too aggressively.
  - Corn sugar, table sugar, honey, DME (must be boiled).
    - 1 volume of co2, see brewers friend calculation for online calculation.
    - If you have flat beer after many weeks, you can add yeast the next time, at the time of bottling.
    - Leave an inch of head space on the top of the bottle, crimp and recrimp to make sure its tight.
    - Let sit for 2-5+ weeks storage.
  - Kegging
    - Fill keg with sanitizer solution to remove O2  
To avoid oxygen and off flavors of cardboard, cherry, dirty Sox, beer won't last as long.
  - Force carb vs sugar carb
  - Different quality of carbonation. It's different bubbles and More in tune with historical methods.

- Bottling carbonated beer from a keg can be achieved with a Beer gun, counter pressure bottle filler, DIY beer gun. DIY beer gun demonstration. With 5-8 psi.
- Group buy of east Kent goldings suggested.
- Wrap