

## Bay Area Mashers Meeting Minutes January 2018

- Introduction
  - Jon introduced the club and himself, the president, about who we are and what we do.
    - BAM is a non-profit 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, email us at [officers@bayareamashers.org](mailto:officers@bayareamashers.org) you can renew your membership at Oak Barrel in Oakland or at the [BAM web site](http://www.bayareamashers.org) (<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
  - Pot Luck Homebrew Christmas Party with Specialty IPA Style of the Quarter competition was a huge success with multiple keg entries. Winners were 3rd - Theo Rohr (Session IPA), 2nd - Caleb Shaffer (NEIPA), 1st - Jason Davis (NEIPA), Congratulations to the Winner with gift certificates to Oak Barrel given.
- [Gene] Santa Rosa Beer Trip
  - New Date – TBD – but it's definitely happening soon so watch for an email.
  - Seat is 25 dollars, will start at 10am west Oakland bart. Cases of water will be provided. Drinking on the bus is encouraged. We are reconsidering the breweries that we will visit.
  - Thank you Michael for your continued commitment to this adventure!
- [Jon] Rouge Competition 2017 – we won!, now the 10 winners get to brew with some Pros!
- [Robert] BJCP class Starts on 1/14 and will be a multi-week effort. You can crash the course but please consider you will not receive a graded response.
  - First meeting is 2:30-4:30 pm on Sunday 1/14/18 at Faction.
  - The schedule has been provided, please contact Robert [robertayasse@gmail.com](mailto:robertayasse@gmail.com) for more information.
  - Thank you to the Lee Shephard Fund.
- [Jon] World Cup of Beer! – We need volunteers! And more volunteers!
  - Dates are as follows: Preliminary Rounds: 3/24, 3/25, 3/31 Final Round on 4/7
  - [www.worldcupofbeer.com](http://www.worldcupofbeer.com)
  - Positions available are as follows: head steward, salamasters 1 (beer organizer), salamaster 2 (beer organizer), raffle announcer, fundraising help.

- Questions and Answer Period:
  - Question about brewing with tea: The beer tasted great post boil but after the sugar disappeared, it was not good, recommendations?
    - Brew the tea twice and use the second tea,
  - Comment to not forget that the state fair competition is coming up on the second weekend in March.
  - There is also a Morebeer spring beer fest
  - We will be selling syringes to benefit a unaudible charity.
- [Jason] Technical Presentation on Amber Hybrid Beers, the Altbier and the California Common (thank you Jason). These are inverse beers, the altbier is a cool fermented ale and the California common is a warm fermented lager. The altbier uses german noble hops and the California common uses northern brewer. The altbier uses german noble hops and german malt while the California common uses just American malts.
  - Altbier
    - Use german malts for authenticity and target a deep copper color with medium to high bitterness. Slightly fruity and does not need to be pursued as it will come naturally, don't over-do the fruitiness. This is a top fermented ale but fermented on the cool side of the range for the ale yeast. This style originated in 1838 in Dusseldorf. Mash temp should be a two step mash with first temperature at 143F and second temp 153F.
    - OG 1.044 – 1.052
    - 4.3% - 5.5% ABV
    - FG 1.008 – 1.014
    - 25-50 IBUs (but perhaps better to target 25-40 IBUs to be more authentic)
    - SRM 11-17
  - California Common
    - Warm fermented lager historically important to the bay area. Anchor steam is a great example of this beer, to compete with this beer you should really target a re-creation of Anchor Steam. The mash should target a PH of between 5.2 and 5.3.
    - OG 1.048-1.054
    - FG 1.011-1.014
    - Avoid sulfur and lager 2-3 weeks, add calcium chloride and gypsum. This is a session beer and should come in around 5% ABV.