

## Bay Area Mashers Meeting Minutes February 2018

- Introduction
  - Gene introduced the club and himself 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 Neil [ntopliffe@gmail.com](mailto:ntopliffe@gmail.com) for the invite
  - Did you know we get discounts as BAM members? We get discounts at OakBarrel, MoreBeer, and Ledgers Liquors, among others.
  - Paul is selling 10cc syringes (3for\$1) to benefit the club. Thank you Paul!
- Month in Review
  - SOQ presentation last month on AltBier and California Common. Please prepare you SOQ entries for entry next month at OakBarrel.
  - Jason scored an awesome prize with his winning recipe Raspberry IPA – Brewing with Rouge on their experimental setup. Amazing right?
    - He took a group of 7-10 people to Rouge and brew his award winning recipe with the Pro's – congrats Jason and awesome experience.
- Santa Rosa Beer Trip
  - Sat March 10<sup>th</sup>, yes! –it's definitely happening, email's sent.
  - 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 again for your continued commitment to this adventure!
- BJCP class Started on 1/14 and are every Sunday. The class is amazing and a perfect class to take if you're interested in furthering your journey in the homebrew adventure.
  - Meetings are 2:30-4:30 pm on Sundays at Faction almost every Sunday for the next month or so.
  - 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!
- 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:
  - Wit beers need a blow-off tube as the yeast is especially rambunctious.
  - Next week, 7 Stills Brewery is releasing marks 3 people brett Tuesday the 13<sup>th</sup>
  - Something about admiral malting.
  - 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
- [Matt Youngblut] Technical Presentation on Off Flavors
  - So I had no idea but there is a guideline from the 2015 BJCP on how to create sample off flavors that characterize off flavors typical in beer. In this method you can diagnose beers that 'you know they have something wrong with them but you can't quite put your finger on it.
  - We set out to taste 5 off flavors:
    - Astringency (tannic)
    - Phenolic (clove like)
    - Lactic
    - Acetic
    - Diacetyl
  - Astringency – can be extracted from grains by over sparging, over rinsing, pulling out husk, the corn husk, no pleasant, excessive hopping, spices can cause this, and too hot sparge water. Also the pH of sparge water less than 6 or 5.5 even. 1ml of lactic acid helps fix this problem in beers.
    - Nick stated that when his barelywine was made, the second runnings were used to make another beer with large astringency problems.
    - If you're looking to make a spiced beer, make a tea with the spices and add the tea to the beer - even, make the tea leaves twice and use the second tea made in your beer to produce a mild flavor.
    - You can recover from this with positive charged glycine?
  - Phenolic (clove like) - due to yeast throwing off flavors, sometimes appropriate in some beer styles water yeast enters @ after boil. Poor Yeast health may be a cause of this off flavor. Also fermentation temperature out of appropriate range may cause this (the author of these notes has had this result). Chloramine may be in your east bay mud water and may require charcoal filtering to remove. Also candin tablets can improve the water profile to reduce the chloramine.
  - Lactic – Acetic sourness, wild sour yeast doesn't produce lactic acid. New yeast are being developed with wild yeast to see if they can somehow improve on this flavor (this all sounded very speculative). No ethanol and oxygen presence can be a cause. Bacteria in beer can cause this as an infection. Bourbon barrels let in a lot of  $\text{CO}_2$  which typically builds up a sour which can be fun and interesting in some beer styles (others not so much).
  - Acetic – is a sour but also sweet (weird I know) it can be well rounded acidic flavor and is sought in some styles. If undesired you cannot do anything to your beer to recover from this problem.
  - Diacetyl, the compound you're adding to the popcorn at the movie theater. Butter flavor. Oily and sometimes appropriate too!. Due to poor yeast health and produced as part of the fermentation chemical process the yeast will consume after fermenting to cold. Yeast with poor health can be possibly due to too cold fermentation temperature. Also sometimes caused or called? Pediococcus infection. Pilsner tasted like butter (boo) they don't clean the beer lines instead of

beer in draft get a bottle when traveling overseas in janky bars. One suggestion is to **raise the temperature of the fermentation chamber towards the end of the process** by 4 to 10 deg F to assist in cleaning up the diacetyl that is normally present post fermentation.