

Bay Area Mashers Meeting Minutes April 12, 2018

- Introduction
 - Jon 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 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 (bayareamasher.slack.com) and everyone is encouraged to join the conversation. It is a private group, Email Neil ntopliffe@gmail.com for an invite.
 - Did you know we get discounts as BAM members? We get discounts at OakBarrel, MoreBeer, and Ledgers Liquors, among others.
- Month in Review
 - BJCP class is almost over, it started on 1/14 and are every Sunday. The schedule has been provided, please contact Robert robertayasse@gmail.com for more information. Thank you to the Lee Shephard Fund!
 - World Cup of Beer! 24th Annual – Dates were as follows: Preliminary Rounds were: 3/24, 3/25, 3/31 Final Round was 4/7 www.worldcupofbeer.com
- Upcoming Competitions
 - Alameda County Fair is coming up
 - Nor Cal Brew Competition – April 20
 - NHC-Regionals scheduled for the second weekend in April held in Portland and is a 3 day event (Thursday thru Saturday).
- Questions and Answer Period:
 - No questions recorded.
- Technical Presentation: SAKE! Everyone's favorite rice beverage.
 - Sake has over 1000 years of tradition, brewed in China (obviously)
 - Innovation in the sake industry is similar to the beer revolution currently continuing.
 - Rice wine brewed from rice harvested soaked and steamed
 - Koji is the heart of the Sake making process
 - Starter rice added combined over 4 days to combine build the volume up to scale.
 - Ferments 20-40 days!

- Different types of rice for different applications, the rice for sake gets milled away the shell to expose the kernel.
- A balance is achieved with refinement milling 20-25% of the kernel.
- Yamata Yoshi is popular
- Then we talked about the soaking process
- The the rice is boiled to have the right consistency
- Then spread out over a large area trying to achieve an even cooling process.
- Then the Koji is added, the most vital step, which is the mold/spore to transform the starch into sugar.
- Then the shubu is added, the yeast starter
- The mixture is open fermented with lactic acid to pasteurize by heat transfer
- Then we discussed filtration techniques ie pressing through screens, dripped thru bags
- Koji can be purchased at Ranch 99, you can make your own SAKE!
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 - Saketoday.com
 - Facebook.com/saketoday

Recommendation for good Sake:

Unamimart Oakland club

Takara sake Berkeley

True sake san Francisco

Sequoia

American craft sake brewery

Sometimes a local bottle shop with work with you to get hard to find sake.

Magazines were distributed

- Additional discussion was had about water quality and it's importance
 - Minerals in the water are good for sake although avoid iron.
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