

Bay Area Mashers Meeting Minutes May 10, 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 over; it started on 1/14 and are every Sunday. Please contact Robert robertayasse@gmail.com to request another class.
 - World Cup of Beer 24th Annual is done. 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).
- RIP John Link, a remembrance will be held 5/20 at 1601 Bonita Ave in Berkeley
- Muscular Dystrophy Awareness (MDA) is holding a Chili Cookoff and Homebrew Beer Competition and fundraiser 5/26/18
 - Drop off 4 bottles for judging at Oak Barrel
- Multiclub Camp-out May 18th – 20th at Lake Chabot cgmaco621@gmail.com for more information
- National homebrew convention in Portland is a 4-5 day beer fest with classes and events.
- Alameda county brew-off at Jack London square is coming up.
- BJCP Prep exam with Robert discussed - - big thank you to everyone involved.
- Homebrew stories / Questions and Answer Period:
 - Chimay Cheese overpowered by beer tasting experience.
 - New Orleans trip, beer resurgence in new Orleans with food pairings, on point.
- Oak Barrel doing a \$10 kegging demonstration with pizza provided.

- Technical Presentation: Wheat Beer for the Style of the Quarter (SOQ) competition:
 - Wheat Beer Style 10A WeissBier
 - Banana to clove flavor range based on fermentation temperature (64degf to 75 degf.
 - 64 degf is high clove,
 - 75 degf is high banana
 - Fluffy mouthfeel, dry finish, minimum 50% wheat by weight in the grain bill
 - Yeast attenuates 75% some residual sweetness persists.
 - Recipe discussion
 - OG-1.044-1.055
 - FG-1.010-1.014
 - ABV-4.3-5.6%
 - IBU-8-15
 - SRM-2-6
 - 150 degF mash for 90min minimum
 - Water: German waters are harder (add bicarbonate?)
 - Wheat Beer Style 10B Dunkles Weissebier
 - Moderately dark with banana and clove supported by toasted bread, high carbonation, creamy fluffy with a light finish.
 - 50%-70% wheat with the remaining malt coming from munich Vienna, caramel, and wheat pilsner.
 - Recipe discussion
 - Og-1.044-1.056
 - IBU-10-18 (to balance out the maltyness more)
 - SRM-14-23
 - ABV-4.3-5.6%
 - Mash 154degf for 60min
 - Highly recommended the wyeast 3068 weihenstephan yeast with a big starter
 - Wheat Beer Style 10c Weizenboch
 - Strong, malty fruity wheat ale.
 - Rich malty
 - Body of dunkles bock dopple bock
 - Recipe discussion
 - Og-1.064-1.090
 - FG 1.015-1.022
 - IBU-15-30
 - SRM-6-25
 - ABV-4.5%-6.0%
 - 50% to 70% wheat malt
 - Wheat Beer Style 27h Roggenbier
 - Made with Rye not wheat, 50%rye
 - Recipe discussion
 - Og-1.046-1.056
 - FG 1.010-1.014
 - IBU-10-20
 - SRM-14-19
 - ABV-4.5%-6.0%
 -
 - Wheat

- Wheat Beer Style 27i Sahti (historical)
 - Sweet, heavy, strong, tradit finishish, beer is strong, banana clove
 - 500+ years old brewed in Finland farmhouse beer
 - Recipe discussion
 - Og-1.076-1.120
 - FG 1.016-1.020
 - IBU-7-15
 - SRM-4-22
 - ABV-7%-11%
 - No Boil, banana clove, low to no hops,
 - Unmalted grain laughtered through juniper boughs in a log, thick mothfeel, high protein,
 - Juniper is flavor forward suggested lager, not ale.
- SOQ must be brewed with by two people together (paired experienced / inexperienced) submit 2 bottles to oak barrel by June 28th.