

Bay Area Mashers Meeting Minutes April 11, 2019

- Introduction
 - Jon introduced the club and himself about who we are and what we do – we take pride in making amazing homemade beer. We love sharing our creations with others who can appreciate the subtle brilliance of the infinite possibilities with 4 simple ingredients: hops, malted barley, yeast, and water.
 - 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. Establishments such as Oak Barrel Winecraft in Berkeley, Coast Range Brewing in Gilroy, Buffalo Bill's in Hayward, 21st Amendment in San Francisco and Rock Bottom in Long Beach. In addition, 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) \$20/person; \$30/couple (per year) (<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
 - SF Beer Week with Ghost Town Brewing, is March 21, 22, 23 in SF
 - Work Party for a revamped storage room to Classroom project is done. Painting, shelving, thank you to Roy, Adam, Keefer, Jon.
 - New BAM Work shirts with the old school bridge logo for sale. Bring \$42 and cash or a credit card sold at cost.
 - Homebrew stories / Questions and Answer Period:
 - Upcoming Events and Competitions
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- World Cup of Beer, this will be the 25th anniversary event and we are looking to make a big fuss about it! Please contact the Executive committee for suggestions or offers of support. This is the second largest beer judging competition in the State of California, It is the main reason our club has been so successful so let's really knock it out of the park this year!
 - Jun 5th Last day to enter (noon at Oak Barrel)
 - Jun 15th Prelims (9am start)
 - Jun 22-23rd Prelims (9am start)

- Jun 29th Finals (9am start)
- Stewarging is a great experience, if you are interested in volunteering please contact Paul Keefer (paulkeefer@sonic.net) or Neil Topliffe (ntopliffe@gmail.com)
- Multi-Club Picknick/Camp Out is scheduled for May 17 – 19th in the Lake Chabot Camp site. For additional information: Coordinate with Cathy Morris <mailto:cathymorris@comcast.net> who's point on the event for BAM.
- Congratulations to the SOQ1 Winners!:
 - --> 1st Bob Davis with Zusatz Mittel, a Munich Dunkel
 - Ask him about his continuous yeast pitch!
 - --> 2nd Steve Studebaker with a Baltic Porter
 - --> 3rd Adam Bradley with Deutsches BraunBier, a Munich Dunkel
- New 2019 2nd Quarter Style of the Quarter – American Amber and Brown Ales, due Wednesday, June 5th at noon at OakBarrel. Submit your entries for friendly and constructive feedback. More info can be found: <https://www.bayareamashers.org/wp-content/uploads/2019/03/American-Amber-and-Brown-Beer-SoQ-2019-2.pdf>
- Call for Pub Crawl Coordinator - If you are interested in helping Gene organize a club pub crawl. Please reach out to Gene at (gene_wood@cementhorizon.com)
- Northern California Home Brew Festival (NCHF) (<http://www.nchfinfo.org/>) theme is Aloha Brew-Ha-Ha and scheduled for September 20-22, 2019 at Lake Francis Resort in Dobbins, CA, located in the lower Sierra foothills above Marysville.
- We enjoyed Jon's Birthday cake, thank you for the delicious white cake, yum!
- [Robert] BJCP Class – Full, but please don't hesitate to drop in. Capped at 15ppl but this will be an annual class. The class helps you learn about how to taste beer, what kinds of flavors to identify and how to judge beers. Next month we will have an off-flavor lesson. Thank you to the Lee Shepard Fund for funding. Volunteers to teach a class? Adam? A teacher of hops is requested.
- Drakes Session Fest (May 25th 1-5 pm) at Jack London Square, Brewing a session beer to serve and get free entry into the event. Anyone interested in a brewing demonstration would benefit doing a gas fired brew in a bag approach.
- Brew Stories!
 - Nate Brewed a Reserve Porter from Walkers Reserve that he was sent via a brewery and it turned out great. Will send the recipe to the group for information.
 - Bottling from the keg via beer gun or counter pressure bottle filler. Over carbonation issue with letting the pressure go too quickly. Suggestion on demonstration at the club meeting in the future.
 - Recommended 8-15 psi max on keg pressure.

- Chill the bottle
 - Expect a messy process until you get the hang of it.
 - Youtube has some good videos on the process.
- May 4th is Home Brew Day Festival, BAM willing to fund your beer day if you present to newbs and document the event.
- Berkeley Brewing Science, Rachel Lee and Michael on Engineering Yeast
 - Turpines are responsible for the dry hop aroma
 - Cofounders are from the bio fuel industry similar molecules.
 - Have an experimental lab to mimic the brew process to demonstrate yeast produced flavors.
 - First batch was produced by Field Works
 - Hops require a lot of land, water, soil nutrients and lack consistency between harvests. Yeast can be made to be very consistent. Hops require 20-30% of the beer be dumped due to trub volume. Potentially can clog lines. Breweries can produce more beer with less volume.
 - Hop breeding (5-7 years) vs Yeast breeding (2-3 months); Yeast development is much faster.
 - Currently working on the complexity of the favor compounds, currently only 3 compounds max.
 - Started from the California Ale yeast as the baseline yeast and developed from there.
 - Some breweries want a mosaic aroma, others want a 'new' flavor.
 - Genes come from Mint and Basil plants.
 - Excitement about discovery of what make sthe flavors volatile, aromatic compounds.
 - Aging effects are unknown. Ester strains are stable.
 - No ability to manufacturer dry yeast, but theoretically possible. No ability to package at volume but is a long term goal of the company.
 - We tasted 2 beers with Y20 and Y222, thank you!
 - Controlling based on genetics, more protein = more flavor.
 - Improvements include development in:

- Metabolic scale, faster fermentation means cheaper production
- Elimination of undesirables ie VDK, DMS, reduce pathways
- Their sweet lab has 6 fermenters with 1 control, 5 different yeasts up to 1wk to sensory round table.
- Currently serving beer at Almanac call Bunch IPA, ask for the specialty yeast!

Instagram @berkeleybrewingscience

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