

Bay Area Mashers Meeting Minutes July 11, 2018

- 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 possible combinations of 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 (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
 - 4 New Members! Woot!! Jordan, Adrian, Ben, and David Welcome!
 - [Jason] Portland National homebrew conference attended among the 4,000 people! AHA's annual Homebrew Con was June 28-30 in Portland, Oregon.
 - Our friends at Worts of Wisdom organized a tour at our local Admiral Maltings scheduled for July 21st at noon. Thank you Johnathon Kissinger!
 - Ales for ALS at Faction Brewing
 - BAM's Style of the Quarter: This second SOQ of 2018 is European Wheat Beers while collaborating with a noob.
 - 9th Annual Brews & Blues Festival July 20th. in Pleasant Hill.
 - Alameda also has a festival the weekend after the County Fair is over (July 7)
 - Sessionfest happened, at Drakes. Our club made Session IPA with Drake's ingredients and recipe.
- Upcoming Events and Competitions
 - Northern California Homebrew Festival Sept 14-15th themed Viva Las Vegas including Friday night dinner and beer paring. www.nchfinfo.org in Dobbins California. Club Rep Role is available!
 - Firefighter's Chili Cook-off and homebrew competition from John. Benefiting the Muscular Dystrophy Association August 5, 2017
- Homebrew stories / Questions and Answer Period:

- New member stories:
 - Jordan: likes brewing pale ales and reds, is growing hops in his backyard
 - Adrian/Ben new to homebrewing, like the combination of science and art of brewing summer ales,
 - David: Retired, son introduced him to brewing, ipa's are his fav.
- Time to Re-Up your membership dues!
- SOQ Results:
 - 1st place Congratulations to Peter Kranz & Ashley Berg for their Weisbier.
 - 2nd place to Star Mclena, Kelsey, Stephen Roggenbier.
 - 3rd place to Adam Bradley and Bryan McVay Roggenbier.
- SOQ Next Up: Farmhouse Ales including Suset bier, degard, Grissett. Due +3mo. Before the September meeting. (2) 12oz bottles.
- Technical Presentation: Aaron on Carbohydrates and the mashing process
 - Lower mash temperatures (148F) takes longer to ferment and less body, more dry beers
 - Higher mash temperature (158F) sweeter tasting beer with starches more broken apart.
 - Recipe discussion and tasting of two beers brewed with same process, recipe but different mash temps.