

Bay Area Mashers Meeting Minutes June 14, 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
 - Sessionfest happened, at Drakes. Our club made Session IPA with Drake's ingredients and recipe. Ian led one batch and Paul led the other. It was awesome - except for the loss of power and inability to power the grainfather! Mash sat in bucket overnight with plan to go home and boil next day. But it came out okay!
 - Lake Chabot multiclub campout happened on May 18-20.
- Upcoming Events and Competitions
 - Our friends at Worts of Wisdom are organizing a tour at our local Admiral Maltings, and have invited us to come along! (While we should really have beat them to the punch on this, expect that BAM will host our own tour at some point.) The tour is scheduled for July 21st at noon. Email Johnathon Kissinger at jamtpk@yahoo.com if interested.
 - Ales for ALS tix are on sale, which will be at Faction Brewing, as always. \$40 early purchase or \$60 VIP access. Tickets at the door will be \$60 without VIP access. Volunteers are needed, you know, to help and stuff.
 - AHA's annual Homebrew Con coming up June 28-30 in Portland, Oregon. Seek a carpool as several BAM members are attending.
 - BAM's Style of the Quarter: This second SOQ of 2018 is European Wheat Beers while collaborating with another BAM member - seasoned or green, it don't

matter. This is, of course, a free entry with cash prizes in the form of gift certificates for use at OakBarrel. Deadline to enter: Thursday July 5th.

- 9th Annual Brews & Blues Festival - July 20th. Will have a "people's choice" award for homebrewers, in Pleasant Hill.
- Alameda also has a festival the weekend after the County Fair is over (July 7?)
- Amador County Fair competition coming up: needs volunteers. Can carpool with Paul Psi if interested
- Multi club campout coming up, in Dobbins, Calif. Check out the details.
- Homebrew stories / Questions and Answer Period:
 - None recorded
- Executive Committee Nominations:
 - It's that time of the year again, folks! Time to nominate and/or volunteer to be part of the excellent BAM executive team! President, VP, and Secretary, plus Technical and Social Coordinators. Please nominate at offices@bayareamashers.org until June 12th. Nominate yourself or someone else, who will ultimately have to agree to the post.
- Technical Presentation:
 - Talk presenter: Dan Watson from Cleophus Quealy on barrel aging beers!