

## Bay Area Mashers Meeting Minutes May 9, 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](mailto: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](http://bayareamasher.slack.com)) and everyone is encouraged to join the conversation. It is a private group, Email Neil [ntopliffe@gmail.com](mailto: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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- [Keefer] 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.
  - Discussion on how to enter: identify your beer, label, clean bottles, neat presentation, wrap in bubble wrap, box it, ship or drop off at on of the designated locations.
  - Cellarmaster position available, contact ([paulkeefer@sonic.net](mailto:paulkeefer@sonic.net)) or Neil Topliffe ([ntopliffe@gmail.com](mailto:ntopliffe@gmail.com)) for more information.

- Jun 5<sup>th</sup> Last day to enter (noon at Oak Barrel)
  - Jun 15<sup>th</sup> Prelims (9am start)
  - Jun 22-23<sup>rd</sup> Prelims (9am start)
  - Jun 29<sup>th</sup> Finals (9am start)
- 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:cathyamorris@comcast.net](mailto:cathyamorris@comcast.net) who's point on the event for BAM.
- [Nick] 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>
- 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.
- [Luis] BBQ Competition Demonstration of how to BBQ good meat, Concord Clayton. Email chain: July 13, 2019, Clayton CBCA - A KCBS Sanctioned Event
  - <https://www.claytonbbqcookoff.com/>
- [Jon] 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? Donate a keg for a free entry into the festival.
- Brew Stories!
- May 4th is Home Brew Day Festival, BAM willing to fund your beer day if you present to newbs and document the event.
- State Fair
- BABO Saturday, Judges and Stewarts Needed.
- [Paul] BIO-Fine Buy \$8.00/oz : you would use about 8 ml (~ 1.5 teaspoons) of this per 5 gallon batch.500 ml would suffice for ~ 60 x 5 gallon batches. The german version is purchased, and stronger
  - [https://porexrx.com/BiochemRx/Products/Beer/Beer%20Treatment/PMB\\_BrauSoIP\\_GB\\_002.pdf](https://porexrx.com/BiochemRx/Products/Beer/Beer%20Treatment/PMB_BrauSoIP_GB_002.pdf)

- [Jon] Program Committee needs help with presentation ideas – one suggestion is to have Homer speak to the group regarding the history of home brewing in the bay area.
- [Nicole, Keefer, Doug] Off Flavors Presentation –main attributes
  - Aroma - Skittle experiment – hold your breath and eat skittle, no flavor (salty?)
  - Taste – primary focus today
  - Sight – visual impact
  - Touch – mouthfeel
  - Sound? – ie potato chips, pour of beer, head
- Vocabulary : Gustations – experience the flavor in our brains; Unami – what do we taste? Sweet, salty.
- Hydrogen sulphides
- Approach tasting as a pitcher throws the ball, have a standard and regular approach to it. Discussion on mechanics:
  - Set the stage,
  - 2 short quick sniffs
  - Think, what did I experience?
  - Long sniff with slow draw, finish with open mouth
  - Some people have a basic mouth, some people have an advanced mouth
  - Swallow beer
- Sample each beer with respect to the baseline (Coors was it?)
- Q1: Do I detect a difference?
- Q2: where have I experienced these flavors before?
  - DMS Discussion: reduction on how to reduce in production. Crack lid on cooling.
  - H<sub>2</sub>S Hydrogen sulfide: rotten egg. lagers common. Can be agitated out.
  - Bacterial Infection: try different yeast strains

- Diacetyl (VDK is chemical name):
  - Discussion on pronunciation
  - Acetoin/acetoen to diacetyl (description of chemical transformation into diacetyl. Gets the energy to do this from the yeast.
- Hop Creep: briefly discussed
- Acetaldehyde: Under ripe green apples, raw uncut pumpkin, lead paint. Ethanol, acetaldehyde. Normally found in Belgian beers as acceptable. Use an active healthy yeast starter as the most important focus in beer making.
- Acetic Acid: Bretanomyseis: oxygen is important, stop o2 introduction. Common on contaminated draft faucets.
  - Have good hygiene around the dispenser.
- F4VG – Spicy Clove, Belgian Ale needs this. Sacromyicies
  - Cleaning side note PBW + Starsan or Isopropyl Alcohol.
- Fenolic off Flavor Gene
- Strain yeast primary driver of yeast strain pre-cursors – both positive/ both negative – I did not understand this
- Q&A – Smell : 2 Parts of your brain: Suggestions on how to best internalize new information:
  - Write while you taste helps create pathways in the brain
  - Sight in conjunction for association
  - Smell image? Develop a smell image when you experience a new beer,
    - Image association with something known.
  - Tie to emotions