

Bay Area Mashers Meeting Minutes August 9, 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.
 - 1 New Member! Mike, likes his nut brown and his ale pale, Welcome!
- Month in Review
 - Firefighter's Chili Cook-off and homebrew competition from John. Benefiting the Muscular Dystrophy Association August 5, 2017
- Upcoming Events and Competitions
 - Oaktober Fest <http://www.oaktobfest.org/> German styles competition; enter your German style entry or entries before August 5th at 5pm; the event will be held on September 29th.
 - Norther 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!
 - Oyster Sluurp! 400 oysters provided by the club, get on it! September 9th There will be a survey sent.
 - Cider Press? Interested in pressing some fresh apple juice at an apple farm?
 - Contact Patrick Bennett or wait for his email.
- Homebrew stories / Questions and Answer Period:
 - The excitement surrounding [Admiral Malt](#), tours are available and the club is considering organizing a club tour. Members describe the passion and intrigue of the tour given, Highly recommended.

- Time to Re-Up your membership dues! Thank you to those that have renewed! We love you too.
- SOQ Description - Farmhouse Ales including Saison, Biere de Gard, Grisette. Due +3 mo. Before the September meeting. (2) 12oz bottles. (don't forget to bottle a third to save and taste when you get your score sheet back)
- Technical Presentation: Nick Facciola SOQ Description- WarmHouse Ales.
 - These are dry beers, they finish with a final gravity close to 1.005 and sometimes lower.
- Saison
 - They are medium strength beers. This is a very open category Belgian ale
 - Very carbonated – brewed in France as mom and pop beers, lots of diversity.
 - Suggests adding sugar or honey, sazz hops, east kent goldings,
 - Herbs spices?
 - Most flavor from yeast, yeast is the key so good yeast health is critical. Temperature should be ramped gradually during fermentation, or let it free rise! The final fermentation temperature could be as high as 80F and probably should be that high if temperature controlled fermentation is possible. The high final temperature helps drive the yeast to a complete conclusion and squeeze out that beautiful yeast flavor.
 - Stats:
 - Ibu 20-35
 - SRM 5-14 or 5-22 (dark)
 - OG 1.048 – 1.065
 - FG 1.002 – 1.008
 - ABV 5 – 7%
 - Suggested yeast: Wyeast 3724
 - Mash temperature should be low 145-148
- Biere de Garde (means beer for keeping)
 - The quiet cousin – it gets time to get to know and appreciate its charms
 - Are they a sour? A: a small amount.
 - They are malt focused and cold aged malt character shows through
 - Malty but not sweet, fermented till dry (work hard to get a dry finish)
 - Pale malt ie Vienna, munich, darker variety richer and malt complexity
 - Boil for 2hrs to really break that stuff down
 - Stats:
 - Ibu 18-28
 - SRM 6-19
 - OG 10.060-1.080
 - FG 1.008-1.016
 - ABV 6.0-8.5%
 - Suggested yeast: Wyeast 3726, WLP 570
 - Mash temperature should be low 145-148
- Grisette
 - 1800 coal miner's drink; made to cellaer for a few months
 - Low alcohol, light body, dry, straw color, light golden.
 - Clean blond ale 3-5% not for aging
 - 15% malted wheat / flaked wheat
 - OK to ferment warm, esters you want in this style.
 - Stats:
 - Ibu 30
 - SRM 3

- OG 1.034
- FG 1.006-1.002
- ABV 3.5-4%
- Suggested yeast: Wyeast 3711
- Mash temperature should be low 145-148

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