

## Bay Area Mashers Meeting Minutes October 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](mailto:officers@bayareamashers.org) you can renew your membership at Oak Barrel in Oakland or at the [BAM web site \(https://www.bayareamashers.org/join/\)](http://www.bayareamashers.org).
  - 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.
  - 4 New people attended their first BAM meeting this month, welcome!
  - Ian - shared results from BAM survey
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  - Will send out full details to the membership
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  - Janine and Sheryl - update from NCHF 'Beer Camp'
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  - Slide show
  - Everybody had a great time.
  - Great weather.
  - Lots of visitors to the booth
  - We had 19 BAM members attended
  - 40 clubs this year
  - It is beer club pride to get your beer drunk and your food eaten
  - "The most fun I have ever had drinking beer" "Like a commune with great beer"
  - Thanks to Sheryl for putting together the slide show and helping decorate the booth
  - Jason's new jockey box was well received
  - Cheryl offered to provide photos for the web site.

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- Oaktoberfest
  - 7 kegs
  - A good time was had by all
  - Busy and fun lots of breweries were there.
- Nick F.
  - SOQ for Q3
  - Explained what style of the quarter is.
- Winner gets \$50 for Oakbarrel, 2nd \$30, 3rd 20
  - 3rd - Michael Scarito - Saison
  - 2nd - Robert Alyse - Saison
  - 1st - Rory Bens - Saison
- SOQ for Q4 30a (spices, herbs and vegetable beers)
  - Can use seeds, bark, turmeric (almost anything from the kitchen)
  - Don't over do it; it has to marry with the style
  - Fermentable sugars permitted (molasses, maple syrup)
  - Includes beers made with nuts, chili peppers, coffee, hibiscus, fruit peel (but not juice)
  - Be creative!
  - Winner will be decided by a popular vote at the Xmas party
- Heads up SOQ 2019 Q1 will be dark and strong lagers (presentation coming soon) announcing now so folks can get a head start on lagering.
- Woods Brewing
  - - offered to do a collaboration, to learn about spices. More details to come.
  - Paul - This weekend in Concorde is Oktoberfest (DOZE)
  - Home brew stories
  - Janine - my hops this year did not have any pollen, lots of cones but almost no pollen or scent. Did anybody else have this problem?
  - Could be to do with the fog belt.
- Rory Bens - has fresh home grown hops for sale.
- Break
- Presentation by Laura Altieri, BAM member, and principal at Vine Legal Group.
- Opening a brewery from a legal perspective.
- Close