

Bay Area Mashers Meeting Minutes September 13, 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.
 - 4 New people attended their first BAM meeting this month, welcome!
- Month in Review
 - Oaktober Fest <http://www.oaktoberfest.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 Sluuurp! 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.
- Upcoming Events and Competitions
 - Brewdog shareholder meeting
 - Brewing with club members, recommended to cross train and share better methods.
 - Dad's club benefiting the Oakland unified school district [contact Jeff for more details] homebrew competition and micro grants to schools. 10k race Nov 11 from 1pm – 5pm in on Lindon st. Oakland. Kid friendly event. \$30 per ticket.
- Homebrew stories / Questions and Answer Period:

- Grapefruit IPA lacks carbonation.
- 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, Gristette. 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:
 - Robert Ayasse's - Lazy guy method: aka Brew in a Bag
 - Faster
 - Less effort
 - Simpler, no recirculating
 - Recommends re-pitching yeast
 - Bottle conditioning with approx 1cup honey makes measurement difficult
 - Discussion of calculations and rules of thumb
 - Description of process with photos.
 - Let the bag drip during the boil – followed by a heated debate regarding should we squeeze the bag, outcome unclear.
 - Medium gravity beers are preferred in this method.
 - Re-pitching yeast is a good idea with washed slurry, use approx. 8oz.