

Bay Area Mashers Meeting Minutes November 8, 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 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 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.
 - 5 new attendees this month! Mike, likes his nut brown and his ale pale, 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 Sluurp! 400 oysters provided by the club, get on it! September 9th There will be a survey sent.
- Upcoming Events and Competitions
 - World Cup of Beer Discussed, 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, and we are, for some reason responsible for it! It is the main reason our club has been so successful so let's really knock it out of the park this year!

- State competition Update: Congratulations to **Jason Davis** with 2 Gold Metals! Amazing work sir! Also **Christopher Norris** got a Gold, and **Samuel Bowers** got a Second Place! Well Done Gents!
- Discussion regarding Robert Ayessa and beer tasting teaching continues. The EC is considering remodeling a room at faction to serve as a proper training facility, please let us know if you are interested in volunteering for the effort.
- Oakbarrel is hosting a free book exchange program where you can check out great homebrewing books for free. Just don't forget to bring them back when you are done reading them!
- SOQ4 is Spice Herb Vegetable Beers – which is actually a very exciting category. The trick is to keep the spices mild and the beer strong! Winner gets \$50, \$30 for 2nd, and \$20 for third at Oak Barrel.
- SOQ1-2019 will be a strong European Lager such as Dark lagers, Schwartz beer Baltic Porters so bone up on your decoction mashing skills and bring out those Carmel flavors. Is a doppelbock in your future?
- Homebrew stories / Questions and Answer Period:
None recorded.
- Technical Presentation: Thank you Paul for the presentation, fascinating!
 - Pilsner Recipe Discussed, (recipe Handed out)
 - Suggest to pitch cold and let it free rise.
 - Large starter required due to cold pitching temperatures.
 - For doppelbocks, reuse a yeast cake
 - Roasted grain can be added during the sparge to extract color only.
 - Schwartz bier discussed.
 - No fruity esters should be present
 - Get a good rolling boil, cool quick, and as discussed, pitch COLD at 47F
 - You can put too much o2 in the wort,
 - Dump the yeast out after 2 weeks
 - Check out mrmalty.com for good yeast calculator or
 - Braukaiser.com for lots of good information
- NHC discussed- iceboch require freezing to remove excess water from the lager, amazing!
 - Caution on the expansion during the freezing process.
-