

Bay Area Mashers Meeting Minutes January 10, 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 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) 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
 - The holiday party was fun: congrats to the winners:
 - 1st Place: **Kelsey & Melina** with *End of Days*, a Chocolate Stout with cinnamon and habañero
 - 2nd Place: **Mike Charlton** with *Christmas on Fire*, a Dark Mild with cinnamon, star anise, vanilla and chipotle
 - 3rd Place: **Bob Davis** with *Mad Beets*, a Wild Saison with beetroot
 - 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?
- 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!
- Homebrew stories / Questions and Answer Period:
 - None recorded.
- New SOQ1 is Dark European Lagers & Strong European Beers, due Saturday March 9th at OakBarrel.
 - Munich Dunkel (8A)
 - Schwarzbier (8B)
 - Doppelbock (9A)
 - Eisbock (9B)
 - Baltic Porter (9C)
- New BAM shirts with the old school bridge logo will be for sale at the February meeting. Bring \$40 and cash or a credit card.
- World Cup of Beer: This is our club's 25th anniversary of our WCoB (since 1994!)
 - Due to many conflicting events, we will push it back to June
 - Expect the 3 weekends of judging to be the last 3 weeks of June, and the actual event should be the last Saturday of June.
 - Come to the event - we need as many volunteers as possible: judges, stewards, setup, cellermaster, etc.
- Hopocalypse Day at Drakes - January 26th
 - At Drake's.
 - Looking for volunteers to do 4-hour shifts. Cleanup, pouring, etc.
 - IIPAs and IIIPAs
 - email Doug at ashcrater@gmail.com or the club executive committee at ec@bayareamashers.org
- Jason Davis did a presentation on our sweet new 4-tap jockey boxes made from Yeti coolers! These will be available for club use (i.e. borrowing). Check-out details, the presentation, and care instructions will be made available on the website. Stay tuned. In the mean time, email ec@bayareamashers.org if you are interested in using one.

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