

## Bay Area Mashers Meeting Minutes March 14, 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](mailto:officers@bayareamashers.org) you can renew your membership at Oak Barrel in Oakland or at the [BAM web site](http://www.bayareamashers.org) \$20/person; \$30/couple (per year) (<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](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.
- Month in Review
  - New BAM Work shirts with the old school bridge logo for sale. Bring \$40 and cash or a credit card.
  - My apologies for missing the Feb meeting.
  - Hopocalypse Day at Drakes was January 26<sup>th</sup> IIPAs and IIPAs email Doug at [ashcrater@gmail.com](mailto:ashcrater@gmail.com) or the club executive committee at [ec@bayareamashers.org](mailto:ec@bayareamashers.org)
- Homebrew stories / Questions and Answer Period:
  - Hop brewing in march, don't prune them
  - Carboy cooling with cold water.
  - Neil is offering Columbus and Cascade hop rhizomes, contact [ntopliffe@gmail.com](mailto:ntopliffe@gmail.com) or to bring to the March meeting.
- Upcoming Events and Competitions
  - SF Beer Week with Ghost Town Brewing, is March 21, 22, 23 in SF
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  - World Cup of Beer, 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, It is the main reason our club has been so successful so let's really knock it out of the park this year!

- Stewirting is a great experience, if you are interested in volunteering please contact Paul Keefer ([paulkeefer@sonic.net](mailto:paulkeefer@sonic.net)) or Neil Topliffe ([ntopliffe@gmail.com](mailto:ntopliffe@gmail.com))
  
- Work Party for a revamped storage room to Classroom project is well underway. Painting, shelving, thank you to Roy, Adam, Keefer, Jon. Let us know if you're interested in helping!
- Multi-Club Picknick is scheduled for May 17 – 19th in the Lake Chabot Camp site. Additional information: Coordinate with [Cathy Morris mailto:cathyamorris@comcast.net](mailto:Cathy.Morris@comcast.net) who's point on the event for BAM.
  
- New 2019 2nd Quarter SOQ – American Amber and Brown Ales, due Wednesday, June 5th at noon at OakBarrel.
  - Adam Bradley Presentation Thank you Adam!
  
  - American Amber Ale (19A)
    - Hoppy, amber to brown, appreciable maltiness, Not 21B, malts are meltier, sweeter. Mellow restrained hoppyness
  - California Common (19B)
    - 40-50 breweries in SF all closed so we are unsure of the styles breadth
  - American Brown Ale (19C)
    - Brew with lager yeast malty but hoppy ie. oaktown brown.
    - Brew an English brown ale and down hop the fuck out of it.
  - Kentucky Common (27C)
    - Restrained alcohol levels
    - Dark colors, light flavored brewed in Kentucky
    - 2 row dark malts, add maize (corn)
    - Use classic American hops and an aggressive ale yeast
    - 6-8 days grain to glass, no need for aging.
    - Hard to find in west coast
    - Not a sour mash beer
    - Prohibition was limited sour mash beers

<https://www.bayareamashers.org/wp-content/uploads/2019/03/American-Amber-and-Brown-Beer-SoQ-2019-2.pdf>