

Bay Area Mashers Meeting Minutes July 11, 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, renew, or anything else - BAM emails - if you aren't receiving 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) \$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.
 - Did you know we get discounts as BAM members? We get discounts at OakBarrel, MoreBeer, and Ledgers Liquors, among others.
 - Month in Review
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 - New BAM Work shirts with the old school bridge logo for sale. Bring \$42 and cash or a credit card sold at cost.
 - Homebrew stories / Questions and Answer Period:
 - Upcoming Events and Competitions
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- Northern California Home Brew Festival (NCHF) (<http://www.nchfinfo.org/>) theme is Aloha Brew-Ha-Ha and scheduled for September 20-22, 2019 at Lake Francis Resort in Dobbins, CA, located in the lower Sierra foothills above Marysville.
 - [Keefer] This is the Woodstock of homebrewing with 42+ clubs in attendance.
 - [Paul] BIO-Fine Buy \$8.00/oz : you would use about 8 ml (~ 1.5 teaspoons) of this per 5 gallon batch. 500 ml would suffice for ~ 60 x 5 gallon batches. The german version is purchased, and stronger
 - https://porex.com/BiochemRx/Products/Beer/Beer%20Treatment/PMB_BrauSoIP_GB_002.pdf

- [Robert] – BJCP class, Test is upcoming in August!
- [Paul] – Seeking interest in a fresh apple press and cider making event for the upcoming apple harvest. \$8/Gal, Contact Paul at pwh510@gmail.com
- Elections to the BAM Executive Committee
 - Jon – President
 - Adam Bradley – Vice President
 - Neil Topliffe – Secretary
 - Star Woodward – Executive Committee Member
 - Bob Davis – Executive Committee Member
- BAM Officer Roles are also available ie. Social Coordinator, Technical Coordinators, Style of the Quarter Coordinators, World Cup of Beer Coordinators.
- [Nick] – Style of the Quarter Results!
 - 1st Place Nick Facciola with an American Amber Ale called *Wo-Oah, Amber Is The Color Of Your Beer* [Prize = \$50 GC to OakBarrel]
 - 2nd Place Christopher Peske & Richard Peske with a Kentucky Common called *Commonwealth Quaff* [Prize = \$30 GC to OakBarrel]
 - 3rd Place was tied! Steve Studebaker with an American Brown Ale [Prize = \$20 GC to OakBarrel] & Robert Ayasse with an American Amber Ale [Prize = \$20 GC to OakBarrel]
- [Jason Davis] SOQ 3 – Extinct Beers
 - Due September 20 to OakBarrel
 - Noble hops are closest to medieval hops,
 - Amber/brown malts are now different
 - See presentation for additional information
 - <https://www.bayareamashers.org/wp-content/uploads/2019/07/2019-07-Extinct-Beer-and-Rarities.pdf>
 - Jason Recommends the Pivo Grodziskie beer