

Bay Area Mashers Meeting Minutes June 13, 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
 - Multi-Club Picknick/Camp Out Rained out
 - Drakes Session Fest (May 25th 1-5 pm) at Jack London Square
 - State Fair
 - [Nicole, Keefer, Doug] Off Flavors Presentation -awesome last month!
- 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: None this week with special guest
- Upcoming Events and Competitions
- [Keefer] World Cup of Beer- Coming up, 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.
- Discussion on how to enter: identify your beer, label, clean bottles, neat presentation, wrap in bubble wrap, box it, ship or drop off at on of the designated locations.
- Cellarmaster position available, contact (paulkeefer@sonic.net) or Neil Topliffe (ntopliffe@gmail.com) for more information.

- Jun 5th Last day to enter (noon at Oak Barrel)
 - Jun 15th Prelims (9am start)
 - Jun 22-23rd Prelims (9am start)
 - Jun 29th Finals (9am start)
- 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.
- [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://porexrx.com/BiochemRx/Products/Beer/Beer%20Treatment/PMB_BrauSoIP_GB_002.pdf
- [Luis] BBQ Competition Demonstration of how to BBQ good meat, Concord Clayton. Email chain: July 13, 2019, Clayton CBCA - A KCBS Sanctioned Event
 - <https://www.claytonbbqcookoff.com/>
- [Robert] – BJCP class is over, thank you new class in Fall? Test is upcoming in August
- Brew Stories!
 - None recorded
- Next SOQ will be “Beers lost to time”
- Homer Smith of Oak Barrel Speaks: Self proclaimed Dinosaur of Homebrewing
 - Born in Berkeley in 1957; began homebrewing at age 15.
 - Personal History: His Father and Uncle owned a farm (1972) where grapes were grown and began making wine thru the depression.
 - College Life: Studies wine appreciation in Oakland.
 - Professional Life: imported malt extract as part of Oak Barrel.
 - Stories Told: Dock Workers Union, Yeast Biology with New Castle;
 - Companies/Products Discussed: Blue Ribbon Malt Extract; Yeast Colony Extraction; Anchor Brewing; Founders (Doug and Tim); ‘Pliny’; More Beer (Steve Norris); Beer Makers of America (Steve Conner); J&M in Marin;

Brew Master in Richmond; Napa Fermentation; Beverage People (Santa Rosa); Wine and the People in Berkeley (Peter Bran – Competitor); Grisby in the City (1998, SF); Speak Easy; SF Brew Craft on Clement St.. Seven Stills (Riley); St. George

- Names Discussed tonight (apologies on all spelling): John Bain, Evil Cardinal, George Lucas, Herb Moise (Yeast Wrangler, Biologist) w. Keefer and Doug Ashcraft; Alan Cranston; Jimmy Carter; Lee Cole (Oakland);
- Brewing Recommendations: Yeast Profile is critical (ie. Space shuttle source?), yeast is the most important ingredient in the brewing process. Management of the yeast starter is the best way to improve your brewing);
- Changing Culture around beer – look at how the supermarket isle has changed lately. The taste of the average beer drinker has improved dramatically in the last 10 years.
 - Ie. Belgian Styles:
 - Ie. *Brettanomyces*: Flavors add complexity, high acidity: seems to be the hot ticket.
 - Hazy IPA: Fruity Floral ie. Pliny
 - Cider is on the rise: add hops, change the profile,
- Oak Barrel History
 - Started in the yearly 70's
 - Early days partnership with BAM and the Fog Society.
 - 50/50 sales (revenue?) from beer / wine.
 - Sells 100 tons of grapes per year.
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- World Cup of Beer Competition
 - Entries from Sweden this year.
 - Judging is critical to improving your beer, but judging in a constructive way. Must be done on the beer's merits in a constructive way.
- Homer is Brewing: Baltic Porter, Planning German Lager

- Legality: Was it all legal? Ingredients could be used in baking field... 100 Gallons per Year, Jimmy Carter pushed through legislation. As long as you purchase the equipment but don't assemble it – it was legal.
- Liquor/Whiskey Appreciation: Seven Stills, St. George; Absinth in the Bay Area; Agave Liquor/ Tequila; Bourbon style liquor;
- Q/A Period
 - [Sandy] – Uncle in Texas – start – Boston Texas Bobby Richardson, Grape vines – University of Texas, Zinfandel grape.
 - [Unknown] – Discussion of Brewing equipment in 70;s equipment trash bins / dust binds / plastic bucket with lids
 - [Chris] – Memorable moments / experience? Lager Bad Sulphur character 1978. Mother in law drank it