

Bay Area Mashers Meeting Minutes October 10, 2019

- Introduction
 - Adam 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
 - Oyster Slurp – success as we ordered the correct amount of oysters this time!
 - Beer Camp – We Won the Good Grub award with the support of Doug and Phil.
 - 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.
 - State Competition deadline for entering has past, Sacramento
 - Oaktobberfest
 - Hop Grenade Brew Fest
 - Wasonville elkhouse slew
 - Supported the diamond improvements association [link] in support of local libraries. Served homebrew and generated \$160 in tips . Club to double the donation to \$360
- No newbies attended this month
- Homebrew stories / Questions and Answer Period
 - Brewing with Ginger – Sliced and added after the boil, during the cool, sliced thin.
 - [Robert] Recommends the herb shop Temescal alley herbs in boil allow for lots of interesting and unique flavors in brewing. Can add post boil or post fermentation. Casio root (1gram or less) is recommended.

- New Social coordinator Lauren! Thank you Lauren for your support!
- Upcoming Events and Competitions
 - Oct 19 1pm is first Social event at Jack London Brewery crawl: Start at Independent for a Free Pint.
- [Robert] – BJCP class is over, new class in Jan/Feb – Stay tuned.
- [Nick] SOQ4 Limitations Brewing – Ingredients are limited to just those listed in the presentation [Link] for peoples choice. Deliver a keg for the holiday party for judging via the people in attendance. First place wins \$50 at Oak Barrel.
 - American Base Malt
 - 2 Row
 - Pilsner
 - Vienna, 1 or 2 row
 - Munich – for malty
 - Flaked Maize (ie corn flakes)
 - Classic American Hops
 - Willamette accounts for 20% of hops grown in US today – Aroma. Peppery herbal spicy. Used in American brown ales.
 - Northern Brewer stronger AA pint, herbal woodiness, pine, anchor steam
 - Cascade go to for dry hopping, great for IPA, pale ales.
 - Clean fermenting Yeasts
 - WLP001, Wyeast 1056 , US-05, WLP 800, WLP 029, Cream WLP 080
- [Paul] dry hop plastic containers available for purchase to keep the hop material contained in the fermenter for improved yield.
- [Jeanne] Baked wert at 425F for 3hrs for mash caramel sugar development.
- [Cold Brew Coffee Keg Buy] Jittery Johns going out of business and looking to get rid of a large lot of kegs. Email for details.