

# Agenda - Sept 2020

- [Adam] Welcome
  - What is BAM? Who am I? [Adam Bradley 2020/21 President](#) Who is new? [None](#)
    - Why join BAM?
      - Attend meetings and share homebrew with others safely and remotely
      - Feedback and advice on your beer from members and BJCP ranked judges
      - Access to the club mailing list, Slack channel (email Nick or Ian for invite)
      - Group buys
      - Barrel projects
      - Beer events, most have been or will be cancelled for 2020: ~~Annual Multi-Club Picnic, World Cup of Beer, Oaktoberfest, Northern California Homebrewers Festival~~, **pub crawls and outings**
      - Discounts : Ledgers Liquor 10%, Oak Barrel 10%, MoreBeer 5%
        - [Be sure to ring up your discount BAM of AHA](#)
    - How to join and renew - Any new members?
    - We have meeting minutes online (on the website) if you miss a meeting
    - Catchbox rules: Hit the “hands up” button in RingCentral chat.
    - Think about homebrewing stories/experiences to share
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  - [ ] Social Events
    - Ian hosts almost every Wednesday happy hours, check for email invitation
      - [We love honest feedback! Education and improvement, no hurt feelings if you don't like a beer](#)
      - [Group Buys: Ian proposed a share of 10g sachet of Verdant dry yeast](#)
        - [Check the link, Ian will ask for cost ~\\$3.45-\\$3.50](#)
        - <https://www.lallemandbrewing.com/en/united-states/product-details/lalbrew-verdant-ipa/>
      - [Live beer events canceled for 2020](#)
    - Virtual tastings - Feedback survey [Summary](#)
      - 30 respondents: for the most part very happy
      - Pretty favorable down the middle for balance; skews more toward brewer
      - Tasting days don't work for everyone; lets try different days of week
      - More structure needed, possibly guided vs unguided tastings?
    - [Sean] S27 tasting?
      - [Very positive cross club interaction was welcome, compared to our meetings more general chat, less focus on beer.](#)
  - [Nick] SOQ update
    - SOQ1 American Stouts & Porters
      - Announce winners
      - [Gushers; had to drain some. \(6\)](#)
      - [Results ; prizes to Oak Barrel \\$50/\\$30/\\$20](#)
        - [3<sup>rd</sup> place: Nick Facciola Stout](#)
        - [2<sup>nd</sup> place: Jeff Rose; American Stout](#)
          - [Used 10lbs of Irish Malt; yeast was roasty](#)
        - [1<sup>st</sup> place: 42 Score James Durr](#)
        - [Honorable mention: Greg Strong, American Porter](#)

- Honorable mention: Niel Toplife
    - Interesting Judging 23 beers; submitted 6months ago, and seeing how beers aged. Lots of comments on variation in Bottling quality; possibly everyone should revisit bottling practice
    - 
    - SOQ3 Pale Commonwealth Ale... will aim to judge all entries
      - Due September 30, 2020
      - British Golden Ale / Summer Ale / British Blonde Ale
      - Australian Sparkling Ale
      - English IPA
      - Due Sept. 30 at OB and Ian's chest
    - As always, you can check our website for SOQ updates
- [Ian] BAM Bottle Share - if you take beer, please consider directly contacting the brewer to give feedback
  - Make a note 8X11 paper bold font, use a QR code generator, Note your beer and contact info
  - How about a minute on recommended QR code generator -am not familiar with this..
    - Sean: Try this site: <https://www.qr-code-generator.com/>
    - I use it to generate QR code for my beer labels and website
    - Labeling please make sure if you use adjuncts to put those as items used due to concerns about allergies.
- [Adam] Support your local breweries, homebrew shops, and restaurants
  - Check hours online or on phone!
  - Most Breweries have online ordering, in-person pickup, and/or delivery (Faction, Almanac, Ocean View Brew works, Drakes, Fieldwork, Alameda Island BC, Ghost Town, Ale Industries, etc)
  - Oak Barrel is open normal hours, MoreBeer stores all have curbside pickup, Hoptech has limited hours, Williams brewing has curbside pickup (though no discount here)
  - Sean: Thanks Paul Keefer for the heads up. Williams Brewing got a container full of Castle Malts from Belgium. Was deep discount 15% on all sacks so 55lb for \$39-\$6= 34.99/55lb sack
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- Homebrewing in place stories
  - Barrel Project on Slack; seeing lots of beers getting finished and packaged for storage til barrel fill on 10/17
  - Lots of Yeast talk and starters, Paul's SRM tool for measurement
- (Break)
- [Adam] Guest Presenter Peter Licht Head Brewer of Hermitage Brewing and Guided Tasting Peter Licht, joined BAM 1991
  - Helped enact officer structure and became the first president
  - Was member when World Cup of Beer was started
  - More members now, was averaging 30-35, now 100+
- Pilsner
  - Czech style Pils, Magnum and Saaz; ½ Rahr, ½ Wyerman Pils; Wyerman Munich, dry hop 1/2;lbs per barrel Saaz
  - Single infusion mash tun

- Hard water, temp hardness, Carbon filter then RO, blended with Carbon filter 50/50
  - Wyeast 3470; fermented 28-29 days
  - Fermentation temps: 52F, jackets off after 2wks, diacetyl reduction free rise in temp
  - 25 barrel brew house 50 barrel batch
    - 300+ recipes made
    - Couple large contract beers
      - 2019 contract 20k barrels
      - Hermitage mostly sells IPA and Sours
      - Good ERP system, fill silo every 20days, stock a lot of hops
      - Most production was 60% draft, down to 5%, now almost all canning
      - Variation is great to allow home Hermitage brewing to experiment, contracting allowed for beers that don't go well won't impact business as much as independent breweries that don't supplant with contract
      - Polishing and finishing
        - Hermitage uses a Centrifuge
        - It can make a Hazy with centrifuge by using high turbidity and still run through
        - Pad filters to 0.45um nominal
        - Hazy beers can hold more hop aroma due to beta acids and flavors that don't persist in clear beer
        - Most NEIPA will clear and Beta acids and haze will fade over time.
        - These are indicators of likely pathways in biology
        - Matt Youngblut wants to test Beta Acid in hazy vs. flavor solubility mechanism. Related or coincidental???
        - Yakima, Stiner, Haas the big producers are most trusted
- Hermitage History
    - Peter started brewing when moved to California
    - Went to Davis for brewing 1992-1994
    - Worked in Gilroy, Coast Range Brewing until 2007
    - Hermitage is based on Don Quixote, going to see the hermit to get drunk in the story
      - But they never get there and it's only mentioned once
    - 2008 worked at Tied House
      - 2009 SJ pub closed had 25 barrel and moved it to their production facility
      - Family that owns Tied House owns farm in Watsonville and restaurants, now same family members are principals with Tied House family and Peter
    - Contract Brewing

- 3-4k barrels at Hermitage, but makes 30-40K under contract
- Fly into the Mystery
  - Hazy, like NEIPA should be; brew it because demand
  - Strata hops
  - Brett Fontaine
  - Pineapple, little bit of funk from Mix Ferm brett
  - House ale is San Diego Super
    - Sometimes cannot make beer hazy
  - Used Kveik for style
  - Ferm time: 13day for Primary, hazy 2 dry hopping steps; this beer 16-17 days
  - 25% Oats, unmalted wheat, maybe sub oats for flaked barely
  - Conan yeast is first choice
  - Dry hopping Schedule
    - Add on day 6-7 when ferm is almost down maybe one point left
    - For hazy's earlier more often more times
    - Haze is stable if dry hop earlier
- After pitch, after dry hop, after package, etc... All monitored in a Great Lab
  - Good equipment cleaning process protocols
  - QC program is very robust, Biologist runs QC lab
  - Potential for Yeast Banking: Paul Hsi showed great interest
- Sour Foeder Solara #1
  - Mixed culture of Brett with lagered beer
  - Solera method not more than 1/3-40% of content, never more than 50% removed with fresh beer
  - No centrifuged into Foeder
  - @Matt Says new Belgium uses clarified beer in sterile transfer for worry of carryover
    - Brett pre-fermented works best. Ferment with Lager and wait until done and dump yeast and send to foeder
  - Our Bottle: 1<sup>st</sup> Solera, one year old,

Side topic:

- Off flavors
- Aceto bacteria; in barrels a problem
  - Certain amount at low levels like lambic might add a touch
  - Recover a barrel, has never been needed. Maybe dumps 2-3 batches if not great.
  - @Matt says Rare Barrel has some 12% of barrels get dumped
- There's some concern for the Barrel being used for the project
  - Peter offered a barrel but it would have bugs in it.
  - There may be a fresher barrel with a club member, so we may swap barrel out for the barrel project.