

Miami Area Society of Homebrewers Meeting



July 26, 2018

2018 MASH Medal Update

- HOGTOWN: Chris Lopez (bronze, American brown), Geoffrey Shideler (gold, Brett IPA)
- WALK WILD: Geoffrey Shideler (bronze, Brett IPA)
- SUNSHINE: Scott Stebbins (gold, American wheat), Geoffrey Shideler (silver, German helles exportbier), Dave Kirsten (silver, American amber ale; bronze, Vienna lager), Bob & Rachel Billany (gold, best bitter; bronze, strong bitter); Matt Crawford (bronze, Belgian pale ale).
- MASH now has 31 medals for the year.

GOLD

9

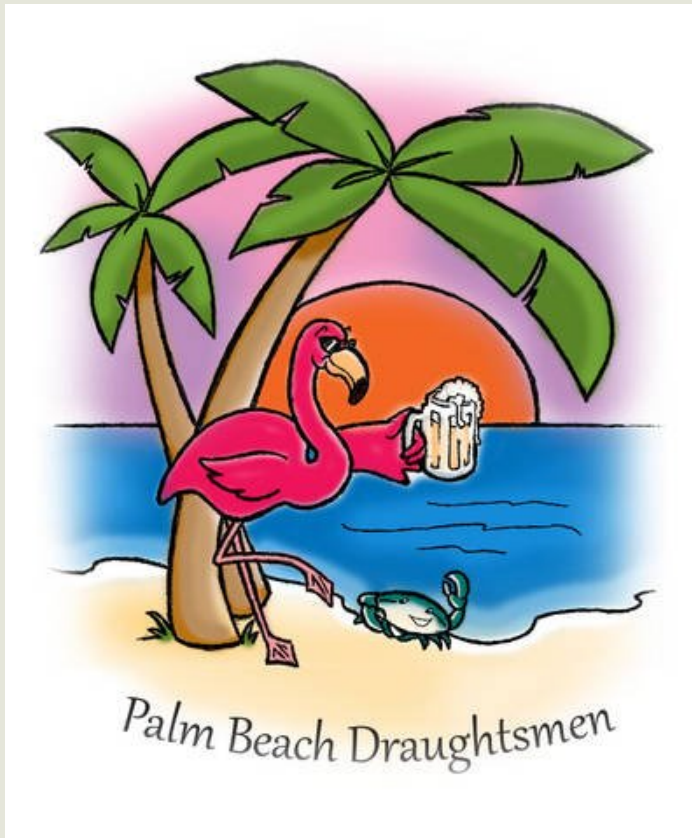
SILVER

10

BRONZE

12

Mead Day with Palm Beach Draughtsmen



Saturday, August 4, 10 am

Joe Simon's Place

1521 Oak Drive

West Palm Beach, Florida 33406

Welcome to bring basic mead gear and ingredients for side-by-side mead making

Nerd Nite Homebrew Presentation



August 9, 2018

Gramps Bar in Wynwood

Happy hour begins at 5:30,
presentations at 7:30

Grovetoberfest – Saturday, October 13, 2018

Mark your calendars.



Collaboration Brew with Nightlife Brewing Company



MASH will be participating in a collaboration brew with Nightlife Brewing Company. The beer will be produced on their 10 barrel system and distributed all throughout the Miami market with our name on it.

This is a great opportunity for:

1. Homebrewers to try out brewing on a full scale system
2. For the Miami area to encounter the MASH name
3. For club members to all brew the same beer recipe together and compare with each other and that brewed on a commercial scale

Treasurer's Report

Account Balances 7/26/18

ASSETS	
Cash and Bank Accounts	
Checking	1,805
PayPal Account	3,225
Cash Account	362
TOTAL ASSETS	5,393
LIABILITIES	0.00
OVERALL TOTAL	5,392

Cash Flow YTD

TOTAL INFLOWS	4,505
TOTAL OUTFLOWS	4,090
OVERALL TOTAL	415

Paid Members: 46



\$520



EDUCATION SESSION

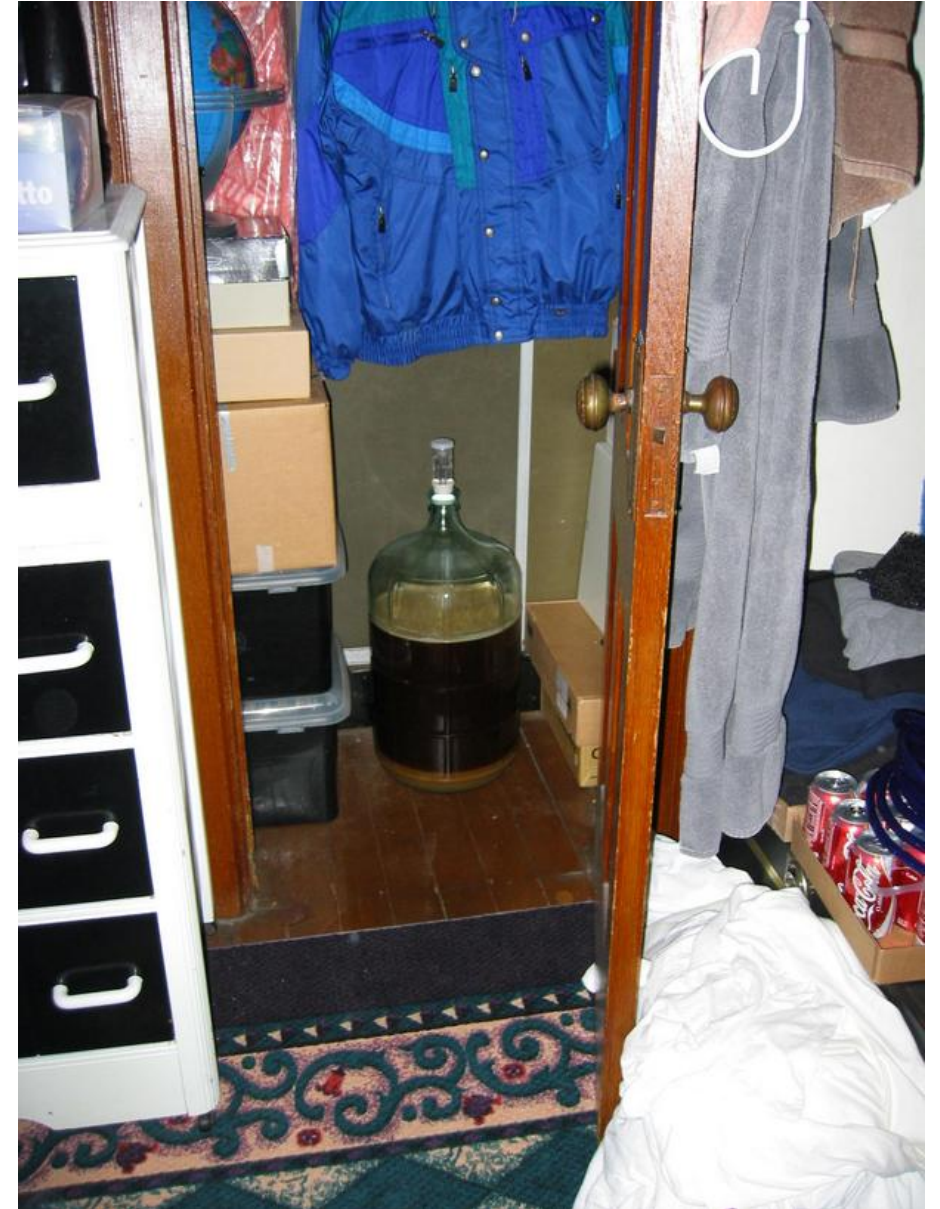
Talk for GRAMPS

“Why your friend’s homebrew tastes like crap”

the stigma of the homebrewer

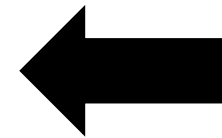


[sorry fella, hope nobody here knows you]





Miller Lite is good.



I mean,
says it right here.
“A fine pilsner beer”

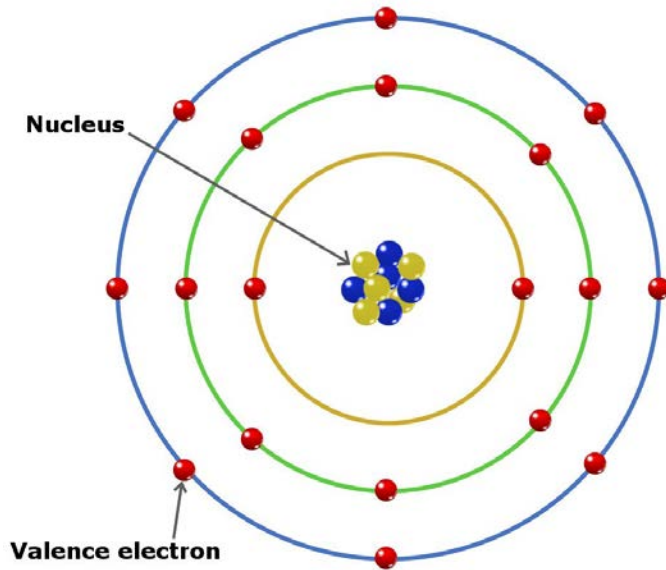
During the production of beer, many things can go wrong





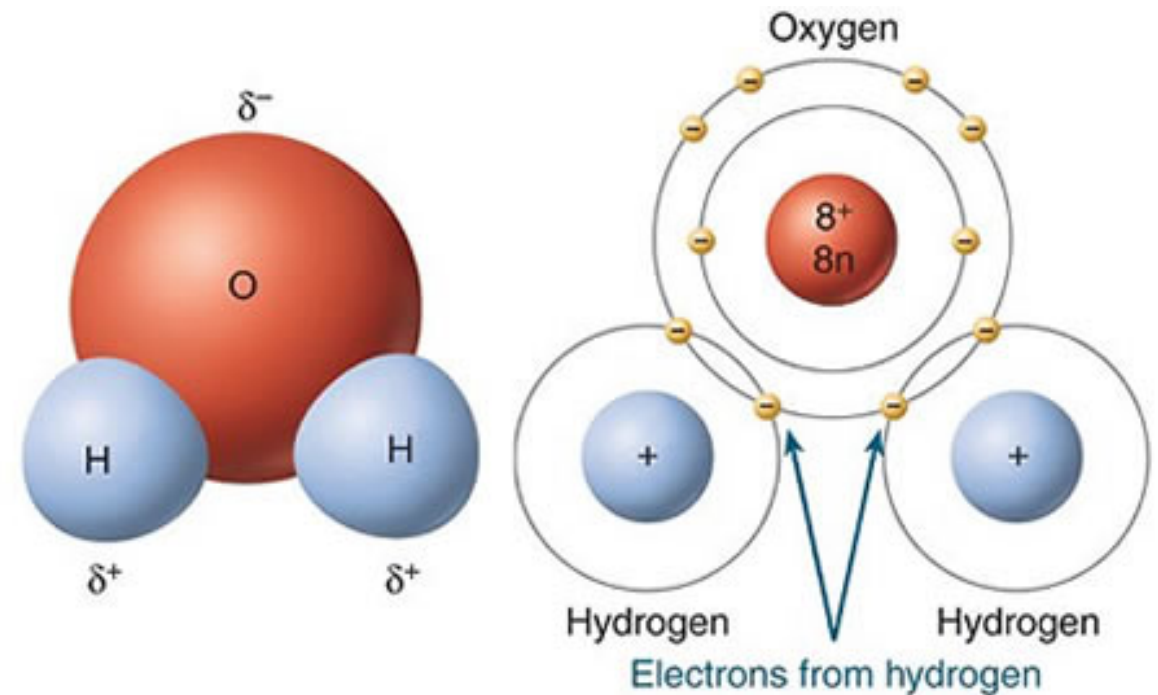
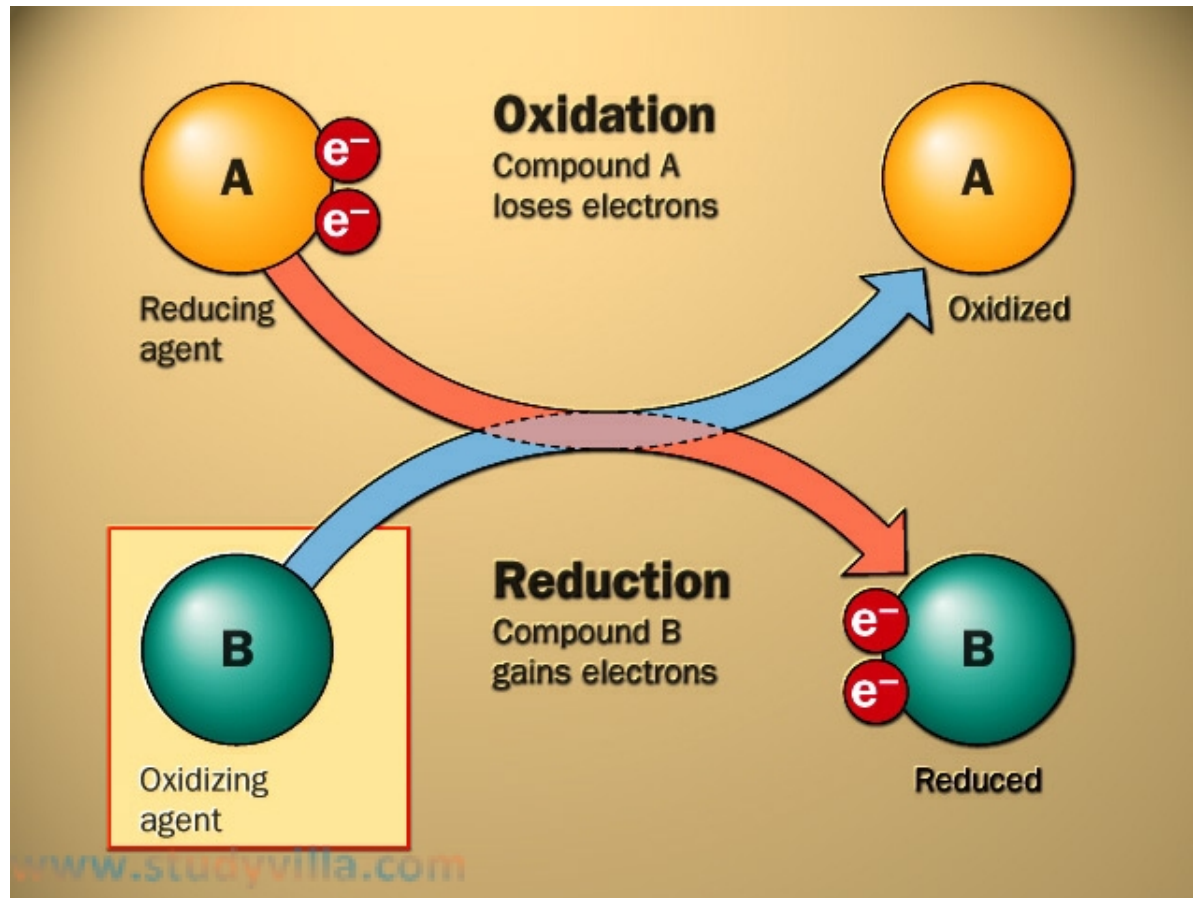
oxidation

A flash refresher on oxygen

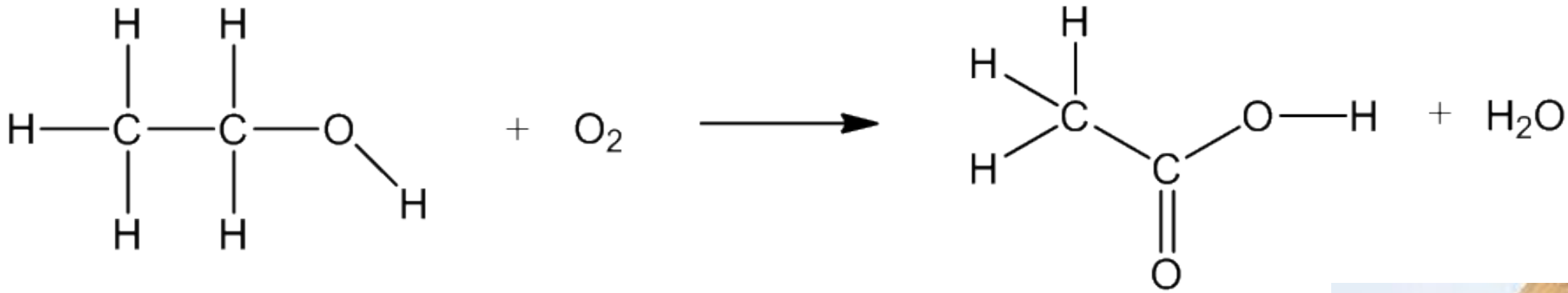


Pauling Electronegativity Values																		He
H 2.1																	Ne	
Li 1.0	Be 1.6											B 2.0	C 2.5	N 3.0	O 3.5	F 4.0	Ar	
Na 0.9	Mg 1.3											Al 1.5	Si 1.9	P 2.2	S 2.6	Cl 3.0	Kr	
K 0.8	Ca 1.0	Sc 1.4	Ti 1.5	V 1.6	Cr 1.7	Mn 1.5	Fe 1.8	Co 1.9	Ni 1.9	Cu 1.9	Zn 1.6	Ga 1.8	Ge 2.0	As 2.2	Se 2.6	Br 2.8	Xe	
Rb 0.8	Sr 0.9	Y 1.2	Zr 1.3	Nb 1.6	Mo 2.2	Tc 1.9	Ru 2.2	Rh 2.3	Pd 2.2	Ag 1.9	Cd 1.7	In 1.8	Sn 2.0	Sb 2.1	Te 2.1	I 2.5		

A flash refresher on oxidation



Example: Alcohol + O₂ = VINEGAR
[depends on which compounds are oxidized]



↑
Ethanol

↑
Acetic
acid

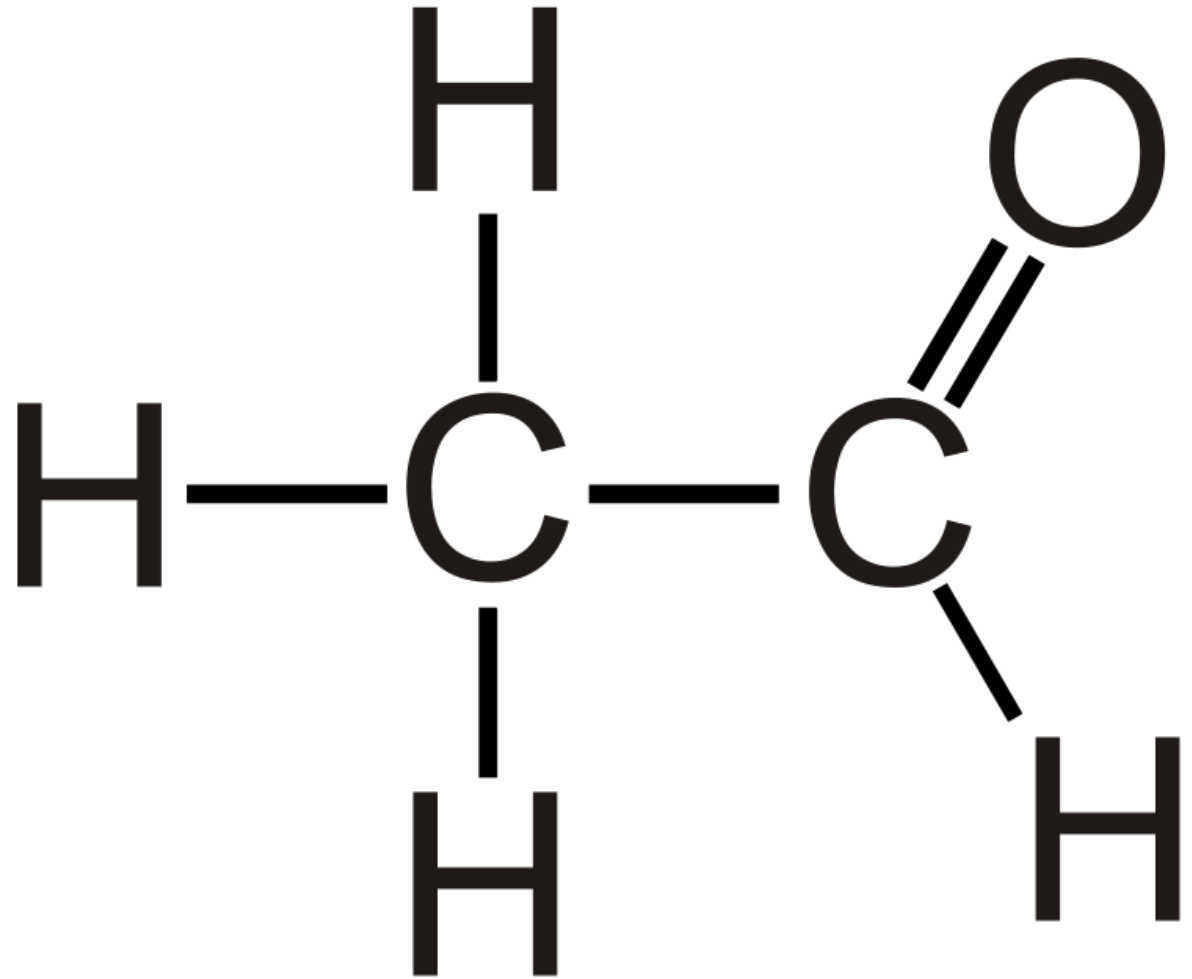




green beer

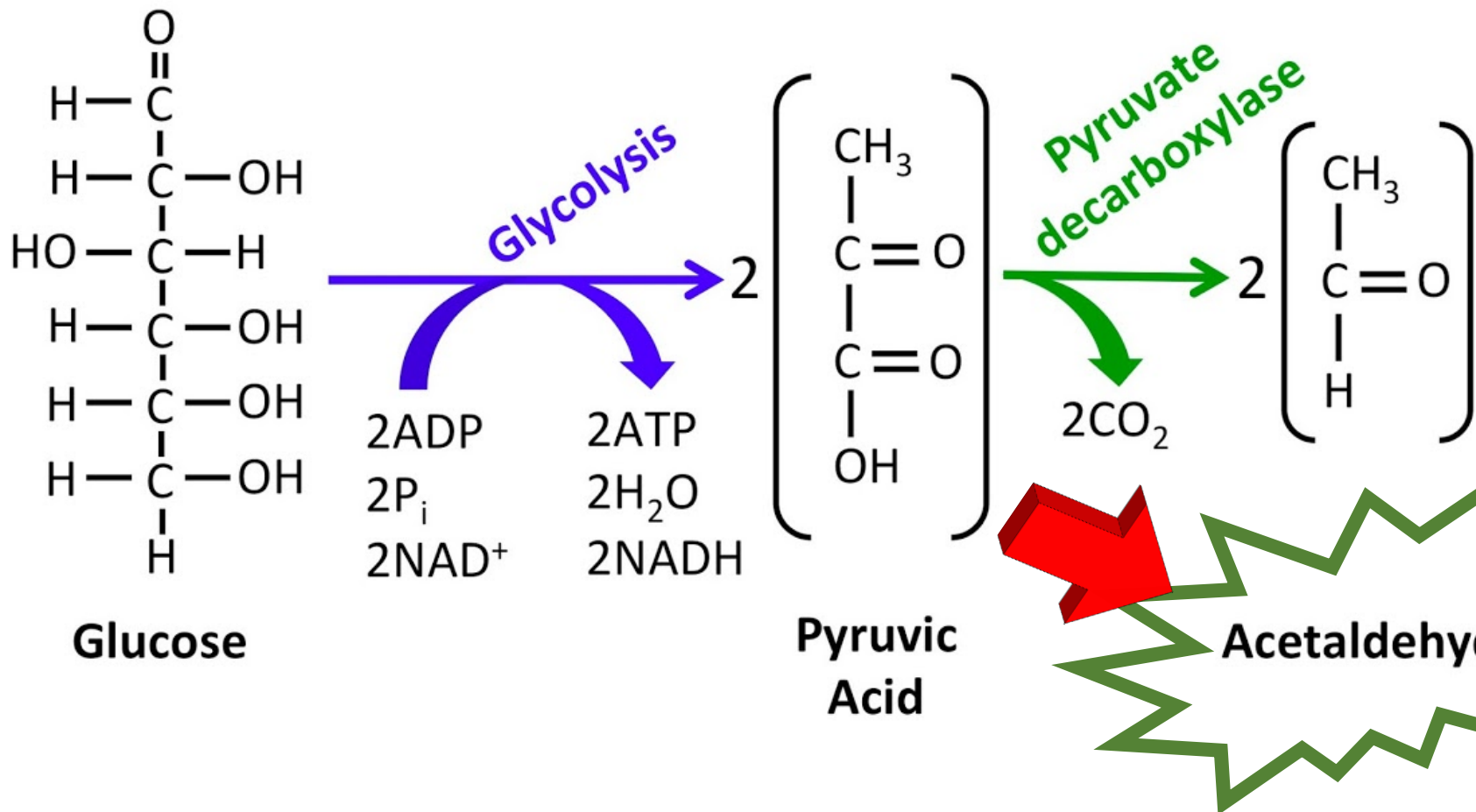
acetaldehyde

Acetaldehyde is a naturally occurring organic compound that is found in everything from ripe fruit to coffee.





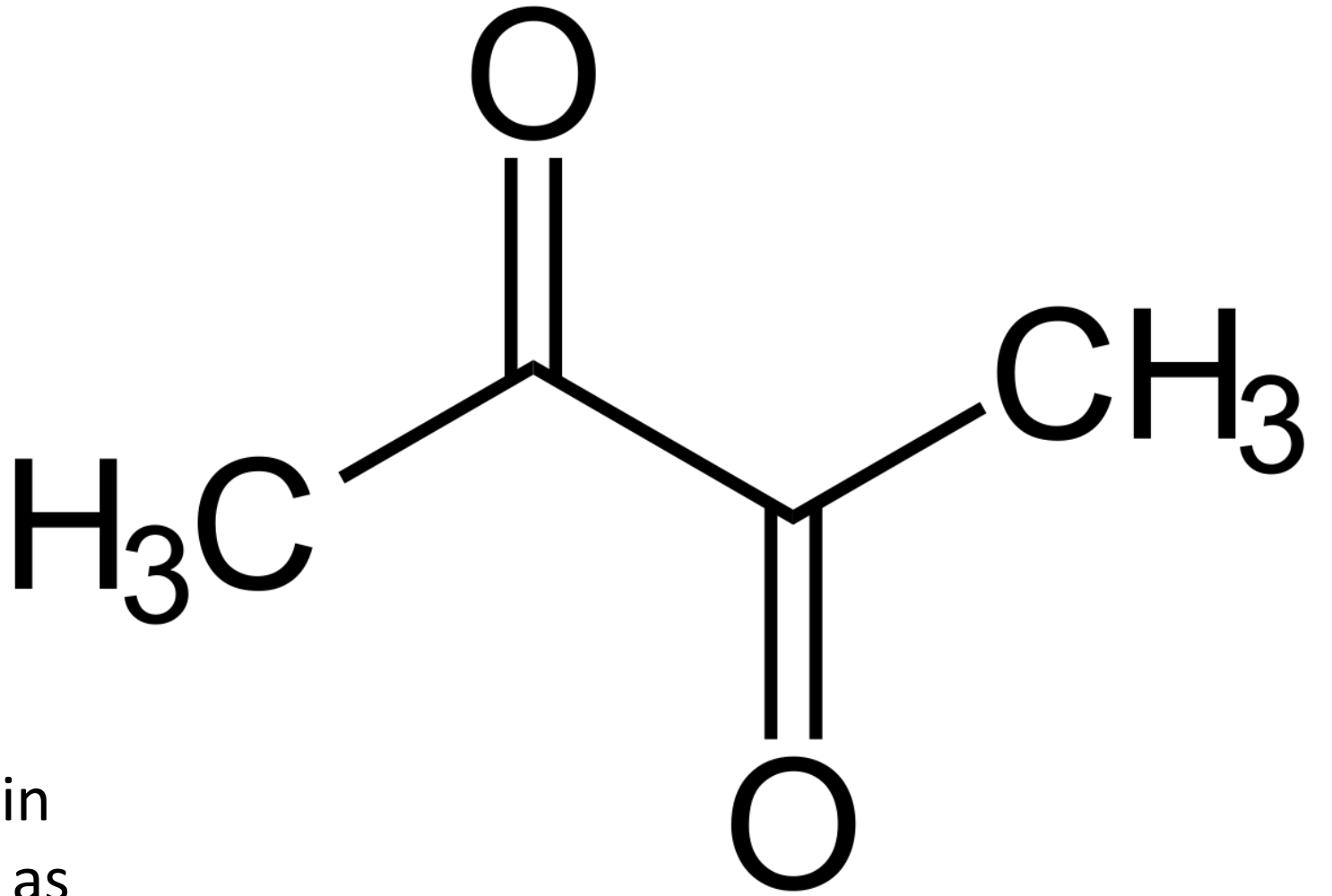
acetaldehyde



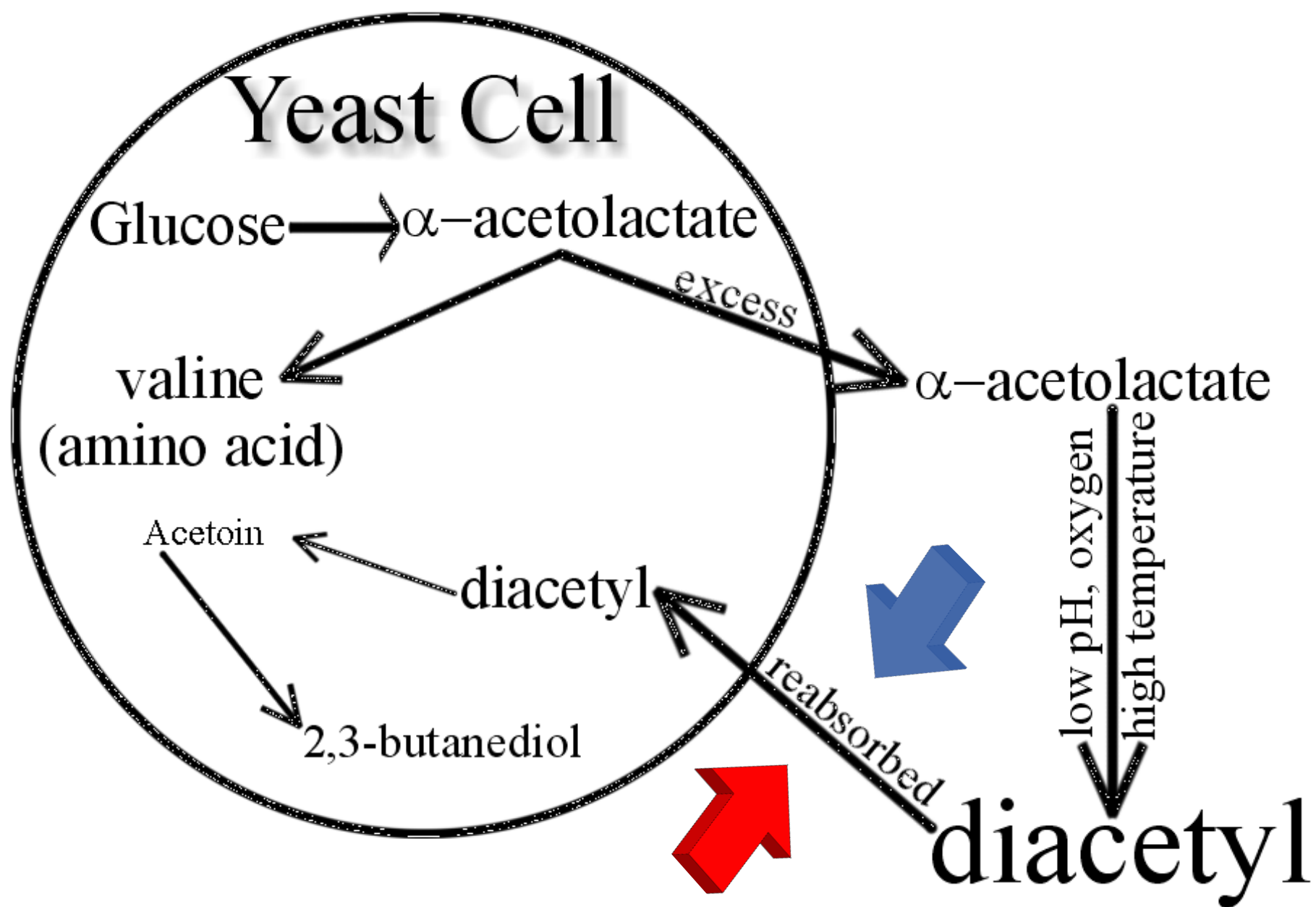


buttery

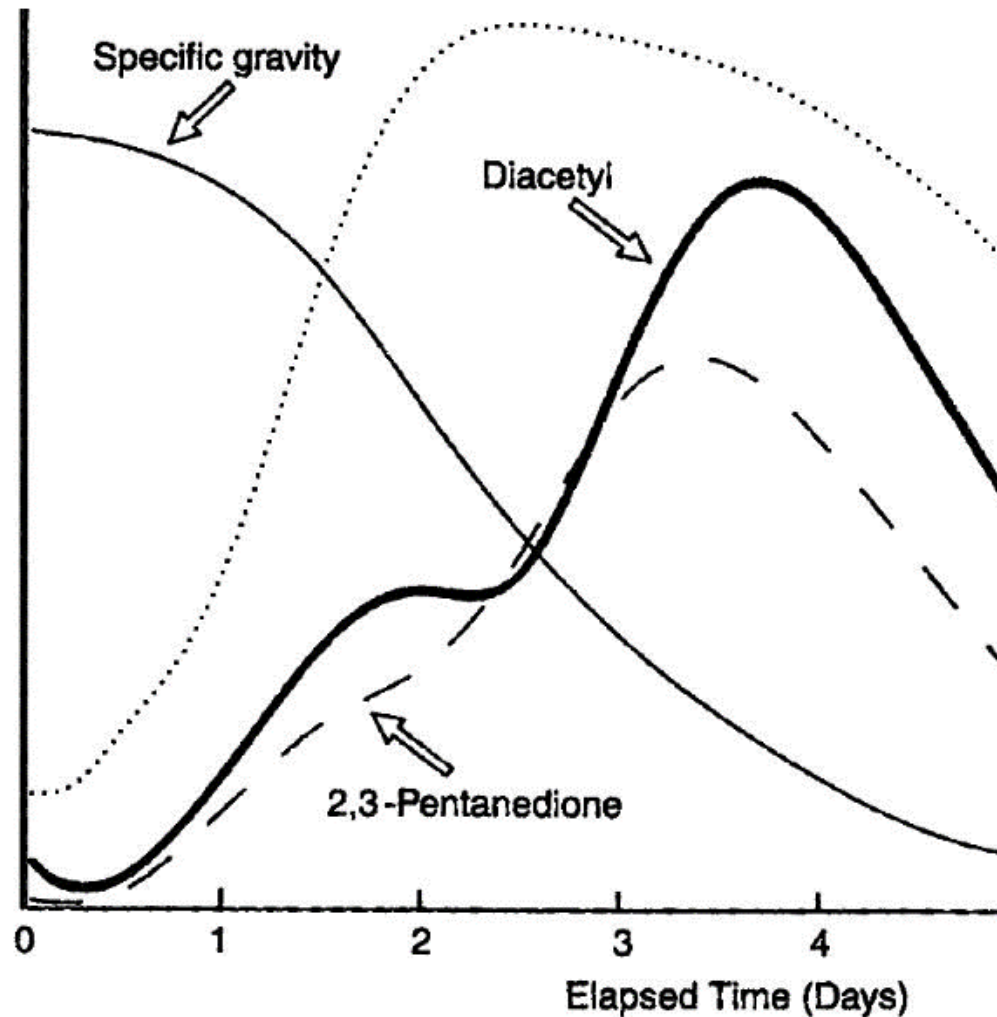
diacetyl



A natural by-product of fermentation. It is detectable in beer at concentrations as low as fifty parts per *billion*.



Employing the “diacetyl rest”

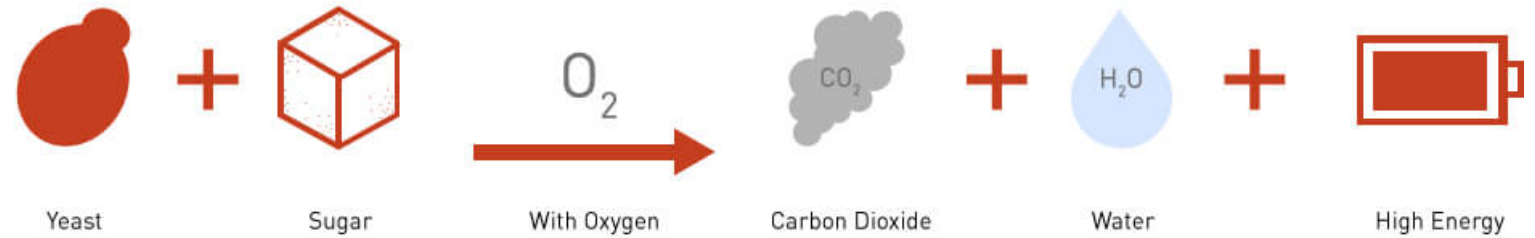




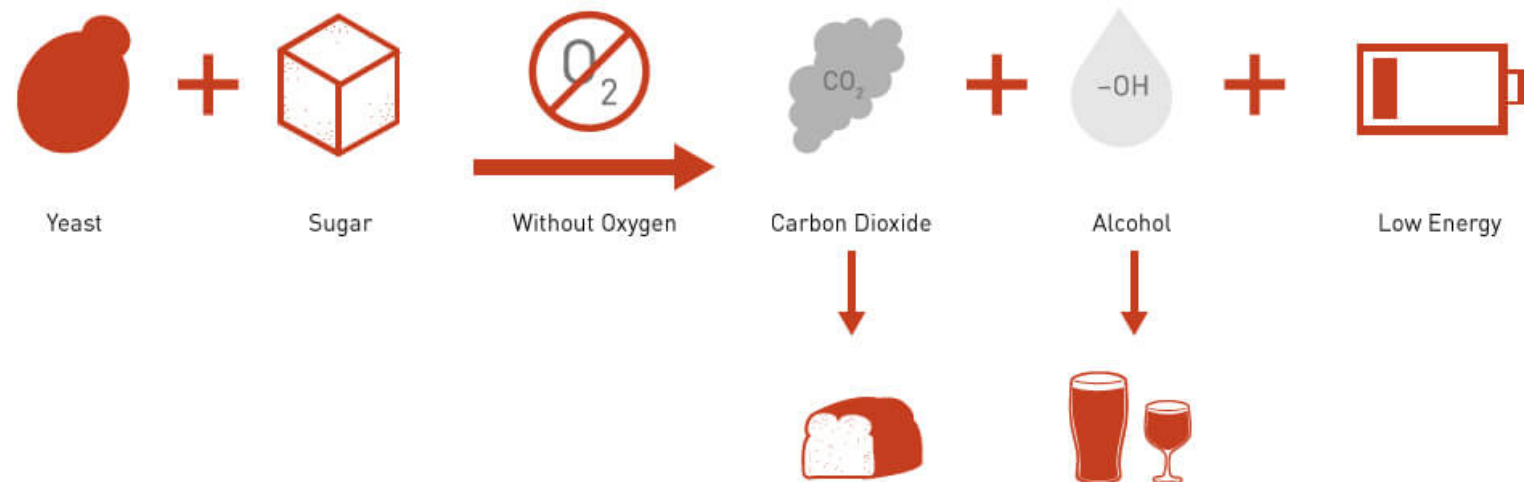
infection

The most common organisms considered beer spoilers by most brewers are *Lactobacillus*, *Pediococcus*, and wild yeasts including *Brettanomyces*.

Respiration



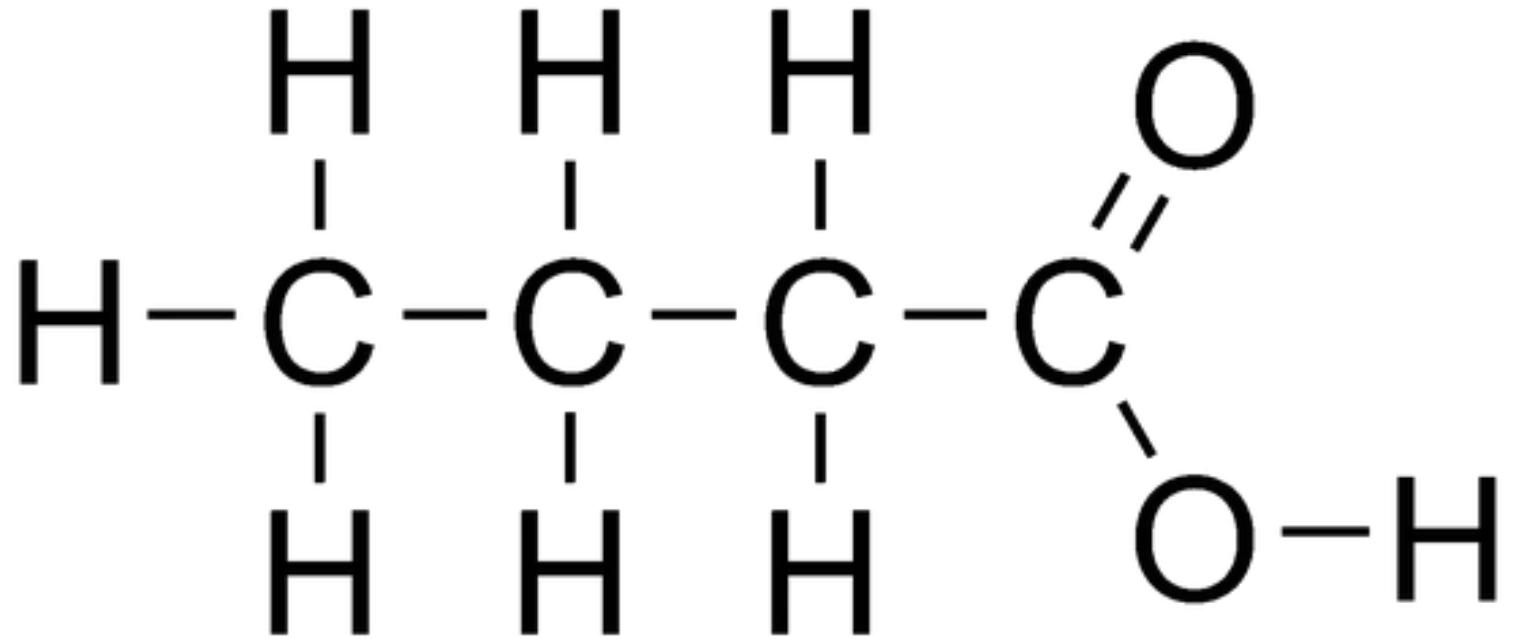
Fermentation



butyric acid



Produced by *Clostridium butyricum*, *C. kluyveri*, and *Megasphaera* spp. Typically described as “baby sick.”



enteric (adj.) - relating to or occurring in the intestines.



Don't make



beer.



HOMEBREWERS

Visit us at
miami-homebrew.org

The background features a dark, textured collage of various school and office supplies. On the left, there is a globe. Above it, a ruler and two circular objects, possibly coins or washers, are visible. In the center, a stack of books is depicted. To the right, a microscope is shown. At the bottom, there are more books and papers. The entire background has a chalkboard-like texture.

MASH ANNOUNCEMENTS

Floor is free



BoTY Competition

July: Strong British (17A-D) and American (22A-D) Ale

Looking ahead

August: Brown British Beer (13A-C)

September: Strong Belgian Ale (25A-C)

October: German Wheat Beer (10A-C)

November: Specialty Beer (34B&C)