

Miami Area Society of Homebrewers Meeting



October 25, 2018

2018 MASH Medal Update

- Best Florida Beer: Rachel and Bob Billany (2nd: American Wheat Beer), Ruben Sabater (2nd: American Brown Ale), Geoffrey Shideler (1st: American Strong Ale, 3rd American Light Lager)
- Hops Bops: Rachel and Bob Billany (1st: Marzen, BOS!!!!)

- MASH is at 46 medals on the year.

Present standings

1	Geoffrey Shideler	67
2	David Kirsten	61
3	Bob & Rachel Billany	43

GOLD

13

SILVER

16

BRONZE

17

Grovetoberfest – Outcome....

Wait and see....

After a somewhat negative experience with Grovetoberfest, we will wait and see about the next Swarm event



Nightlife-MASH Bottle Share BBQ



At Nightlife Brewing Company

- We had a great time
- Dave Kirsten had the best beer, followed by Matt Crawford
- If you haven't had the chance to try the Nightlife beer, head over to the brewery to check it out.
- Will also be on tap around town....

ANNOUNCING: New Partnership with Concrete Beach

Concrete Beach is launching BrewU

- A once monthly event where participants pay a small fee to receive a beer and a mini-education in beer
- Not every month, but as often as we like, MASH can serve as the instructor. A less than one hour presentation on beer, to the lay public, focusing on methodology, ingredients, history, tradition, styles, or anything. Up to the presenter.
- Any volunteers who present get to go drink for free while you present...
- First Monday of each month, beginning in the new year



National Learn to Brew Day



At Nightlife Brewing Company

Saturday, November 3rd

Start time: 9:00am

Save the Date. More info soon.

North Miami Brew Fest



SATURDAY | NOVEMBER 10

Saturday, November 10th
Start time: 12:00PM – 5:00PM
(setup is earlier)

Save the Date. More info soon.

Upcoming meeting schedule adjustments. Save the dates!

November meeting falls on Thanksgiving week,
so will instead take place on **November 29**.

The winter solstice will take place on **December 15**
at Lincoln's Beard.

Elections!



Treasurer's Report

Account Balances 10/22/18

ASSETS	
Cash and Bank Accounts	
Checking	1,805
PayPal Account	2,620
Cash Account	362
TOTAL ASSETS	4,787
LIABILITIES	0.00
OVERALL TOTAL	4,787

Cash Flow YTD

TOTAL INFLOWS	4,717
TOTAL OUTFLOWS	4,906
OVERALL TOTAL	-\$189

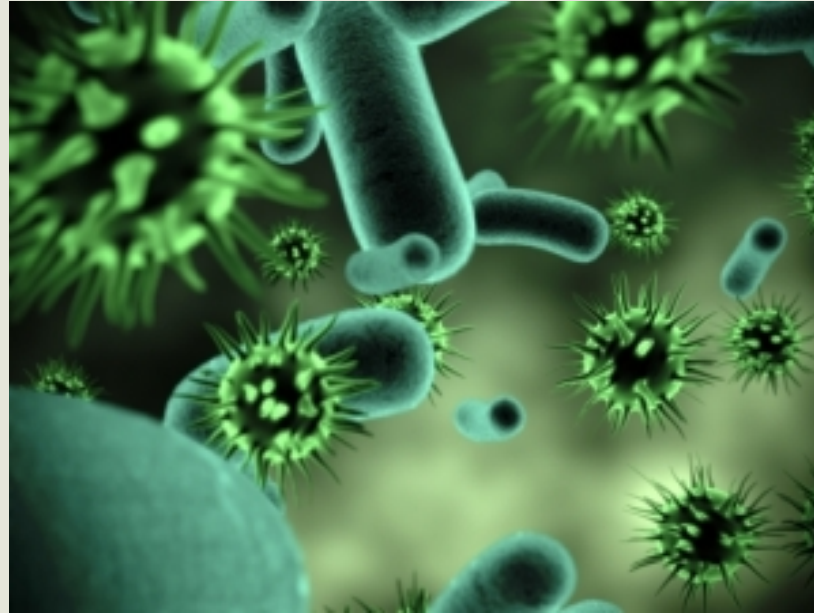
Paid Members: 50



\$198

2018 Expense Detail

Category	Amount
Coconut Cup	\$ 1,924
Reimbursement of Competition Entry Fees	\$ 523
Medal Incentive	\$ 455
Mid-year solstice party	\$ 505
Supplies	\$ 1,243
Pay Pal Fees	\$ 195
FL State Tax	\$ 61
TOTAL	\$ 4906



EDUCATION SESSION

Sanitation

Acid vs Iodine

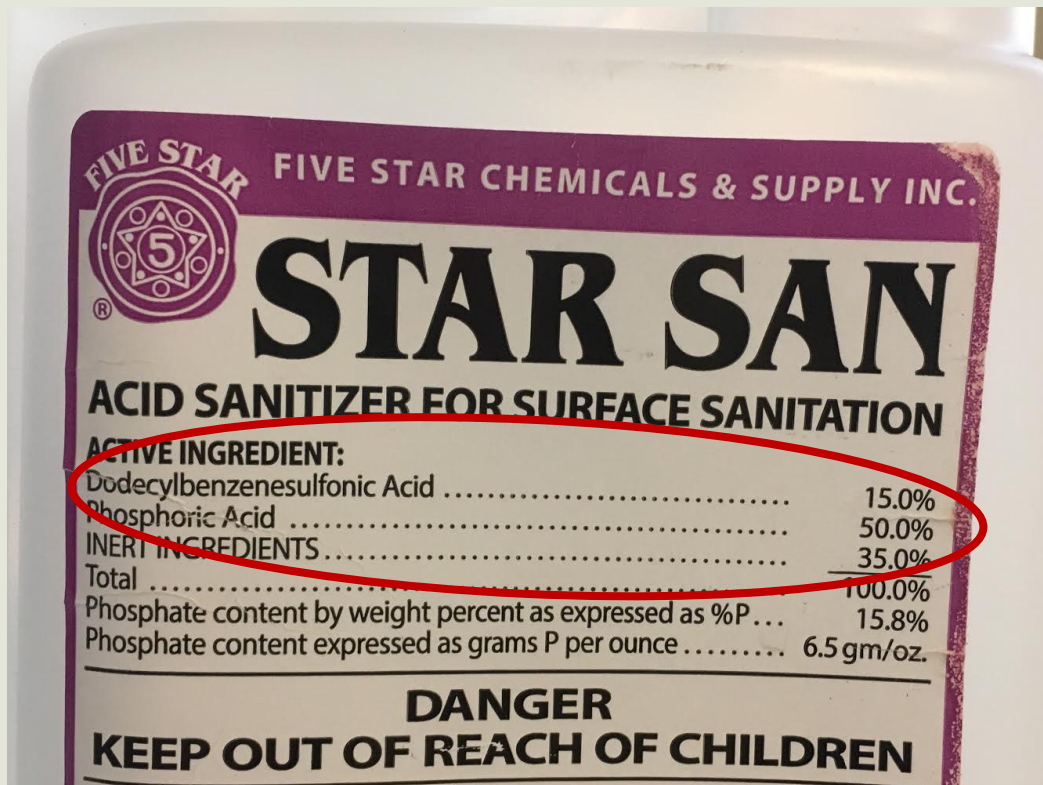
Or, my journey to battle a Brett infection

What is sanitation?

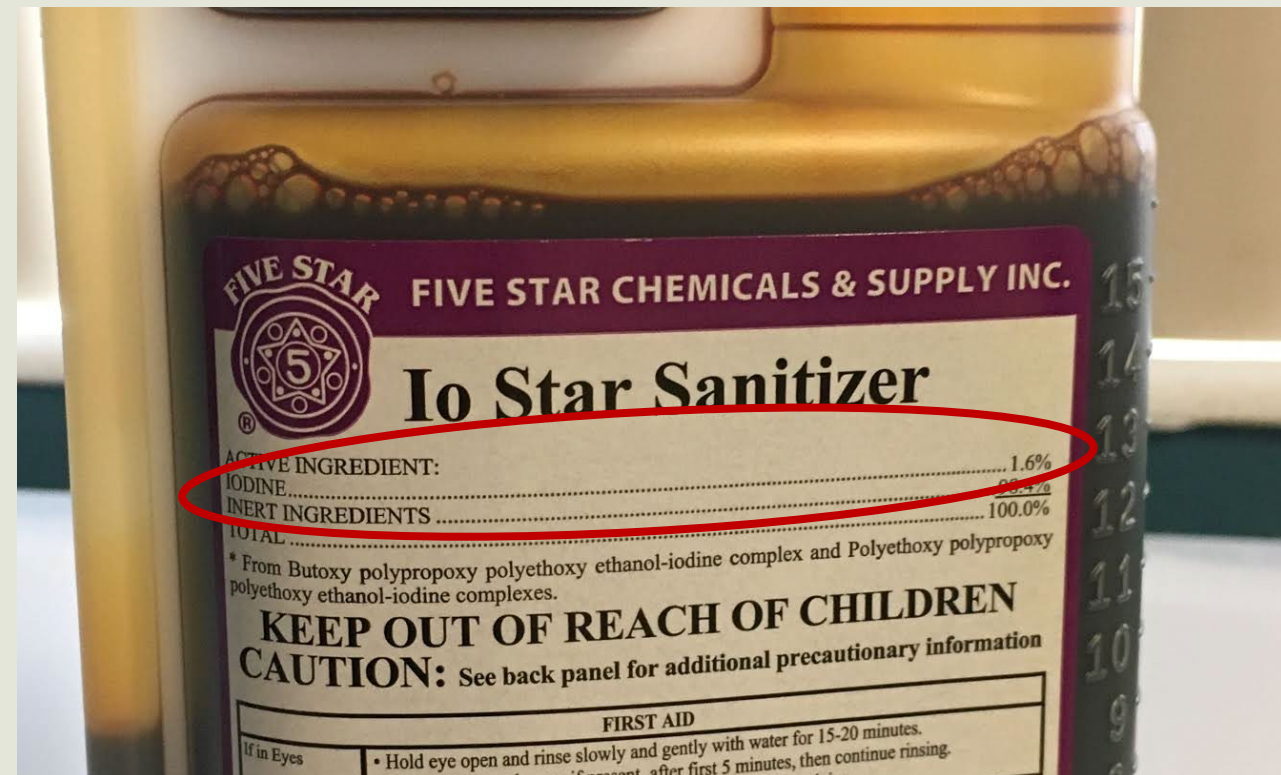
Sanitation uses an antimicrobial agent on objects, surfaces or living tissue **to reduce** the number of disease-causing organisms to non-threatening levels.

Two common sanitizers

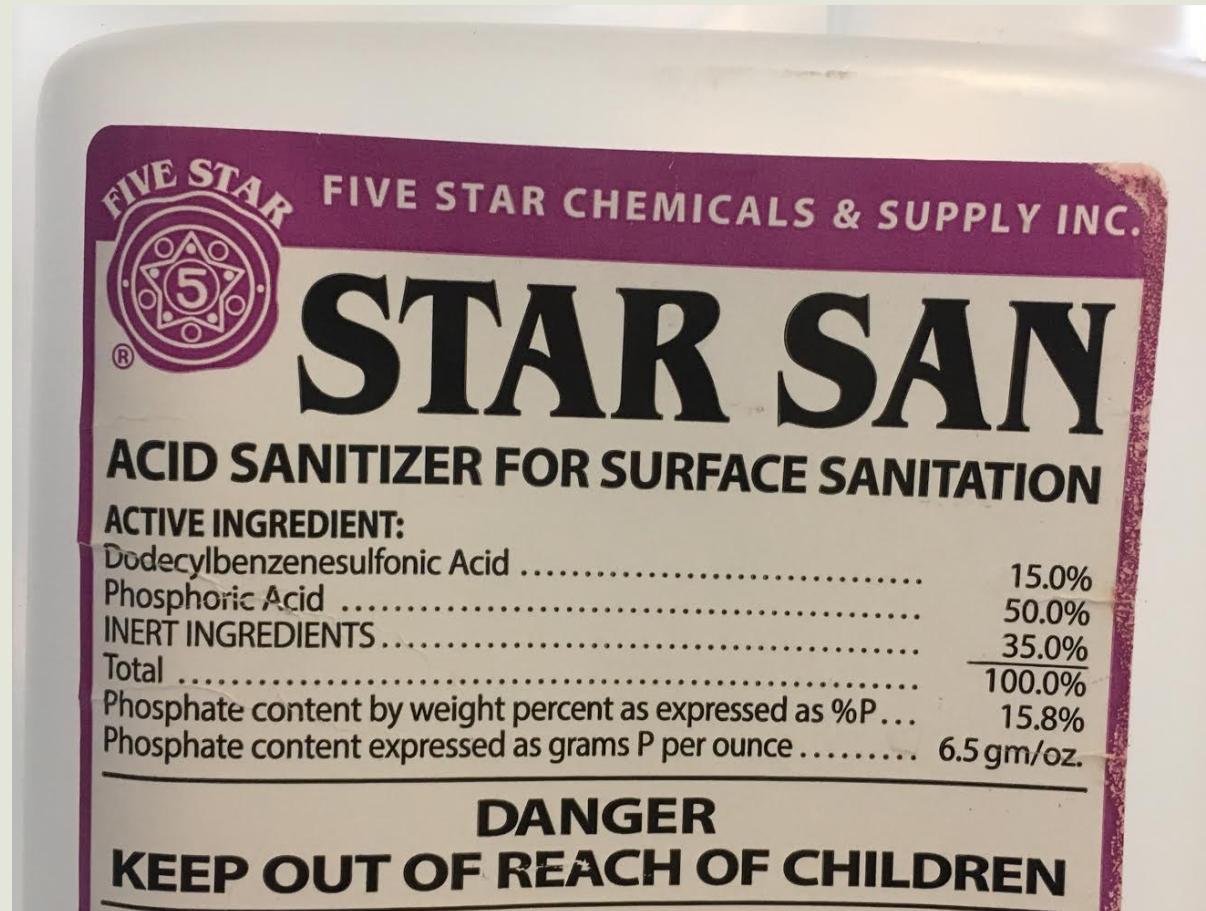
ACID BASED



IODINE BASED



Acid based sanitizer



Very acidic environments are not hospitable to life



Yeast can survive somewhat acidic environments that kill bacteria

[YEAST](#)[CLASSES & EVENTS](#)[RESOURCES](#)[PRODUCTS](#)[LAB SERVICES](#)[ABOUT](#)

ACID WASHING YEAST

Problem: Bacteria in the pitching yeast. Acid washing can help to reduce the number of some bacteria, but is not a complete solution. We usually do not recommend acid washing because:

*Acid washing only reduces the number of bacteria, but they regenerate up to numbers that impact flavor.

*Acid washing has different impacts on different yeast strains. It is not an effective way to kill wild yeast.

However, if acid washing is done, here is an effective method:

Begin with and keep the yeast between 36-40°F.

Determine how much yeast will be needed to pitch, put in a fermenter 15-20 minutes before the yeast will be pitched.

Add food grade phosphoric acid until the pH of the slurry is between 2.0-2.5.

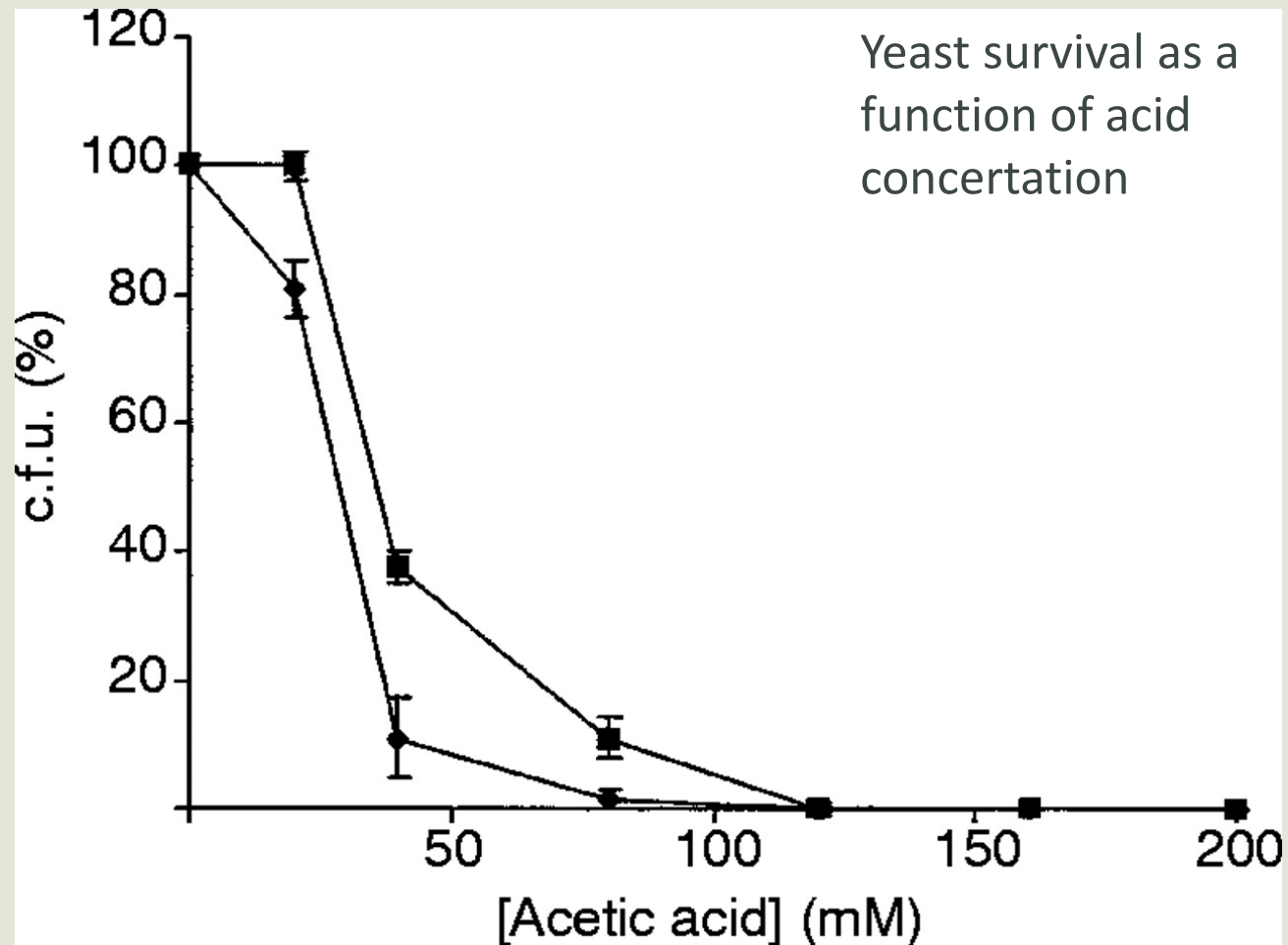
Continue to mix/stir constantly until pitching, 60 to 90 minutes.

Add the entire mixture to the fermenter.

This can result in cold shock, but it is important that the temperature of the yeast be maintained. Yeast damage with acid washing, but you want to minimize it.

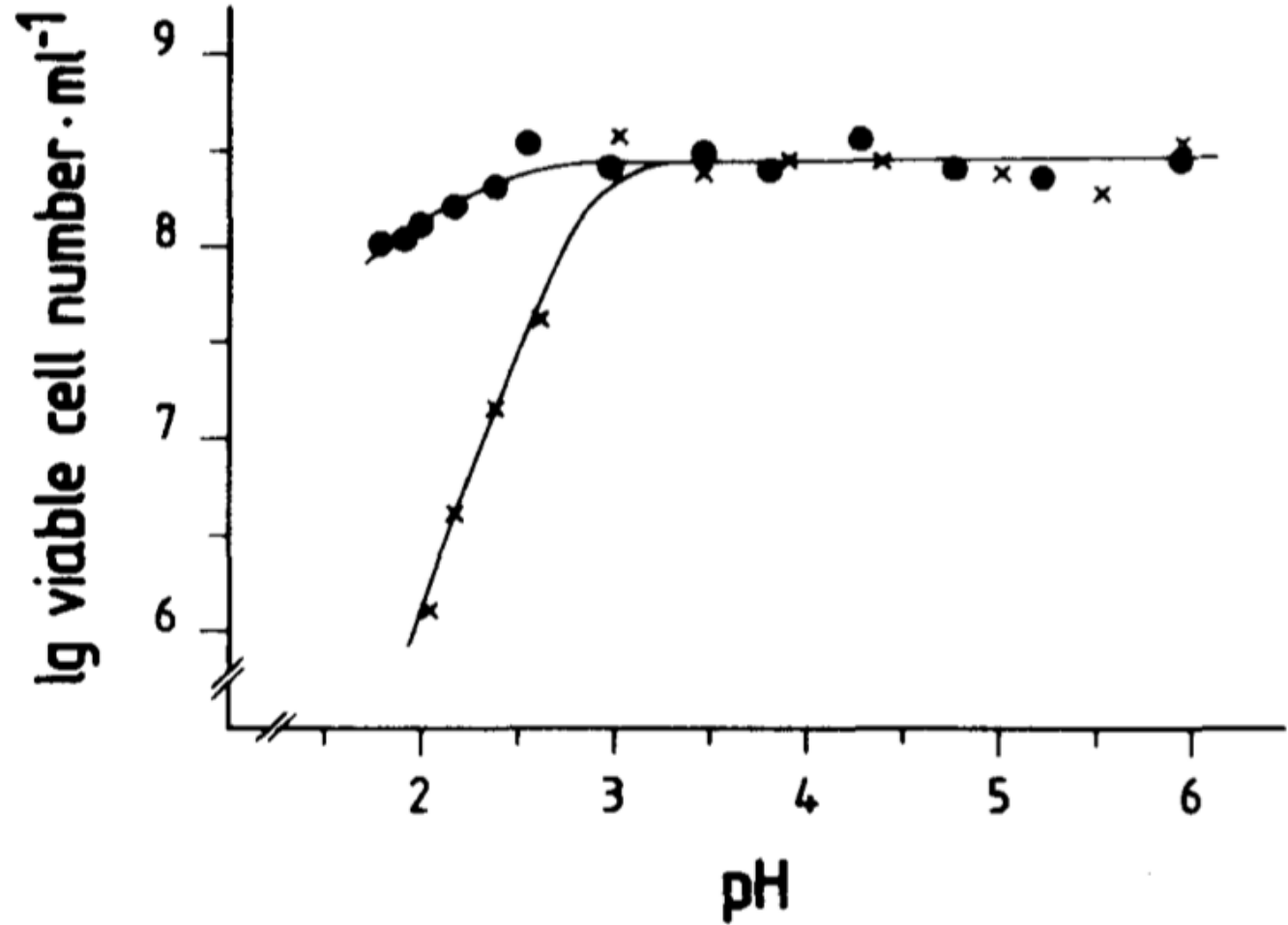
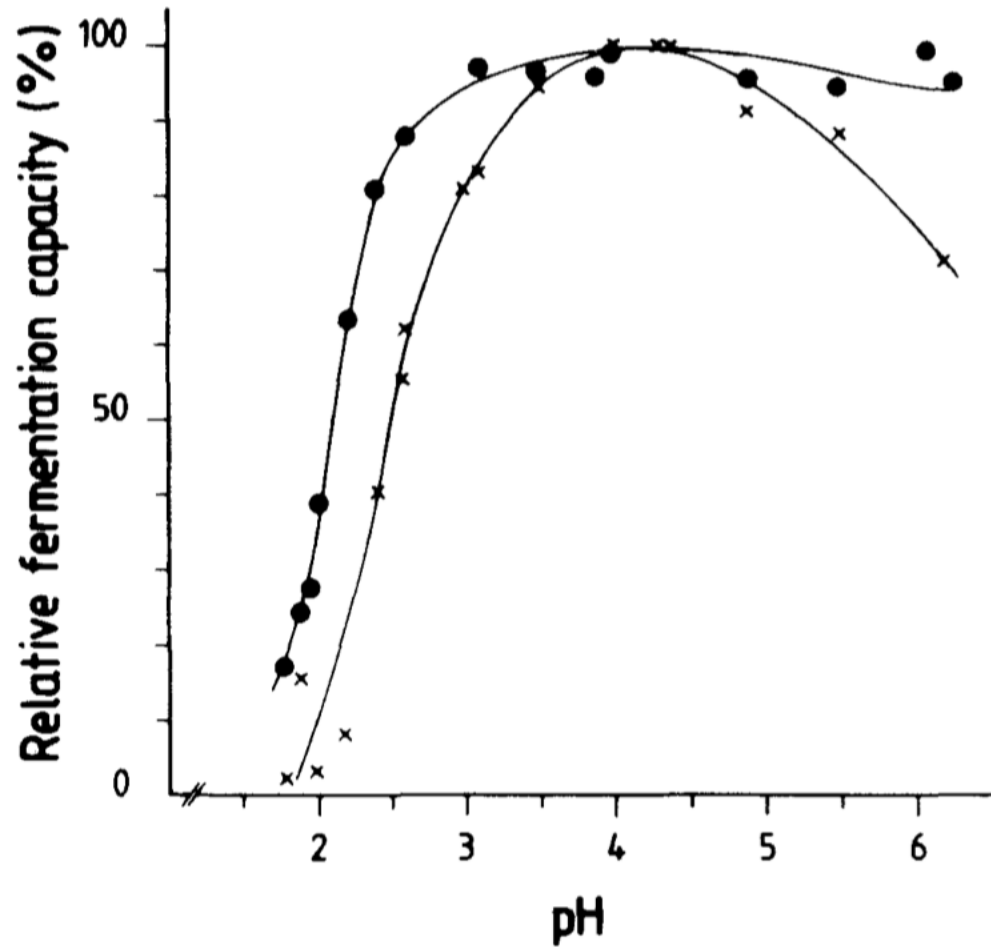
“Add food grade phosphoric acid until the pH of the slurry is between 2.0-2.5. Mix thoroughly to get an accurate reading.”

But, concentration matters.
Acid destroys cells, including beer yeast!

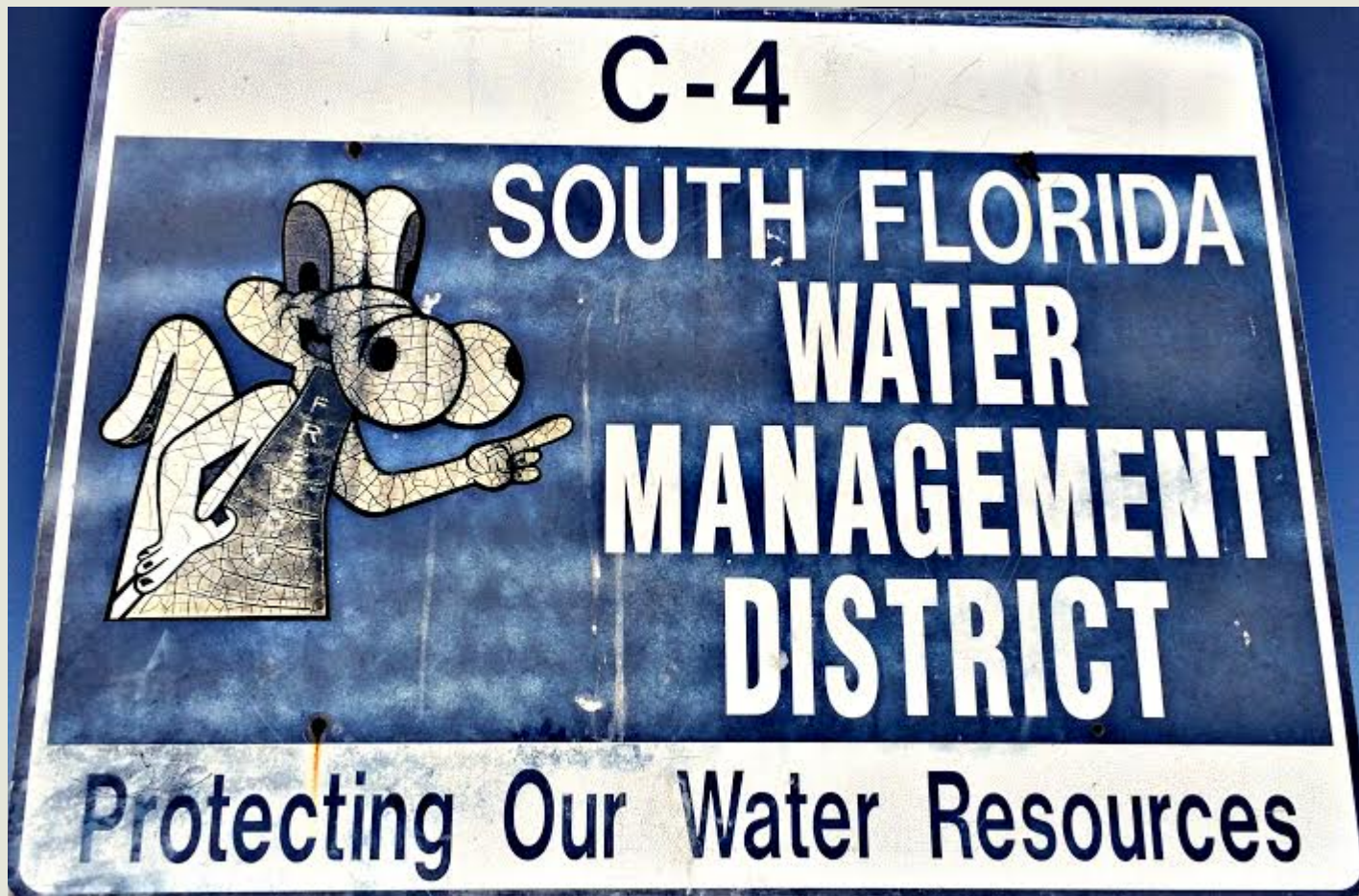


<http://mic.microbiologyresearch.org/content/journal/micro/10.1099/00221287-147-9-2409#tab2>

More proof...



REMEMBER: South Florida Water is VERY basic

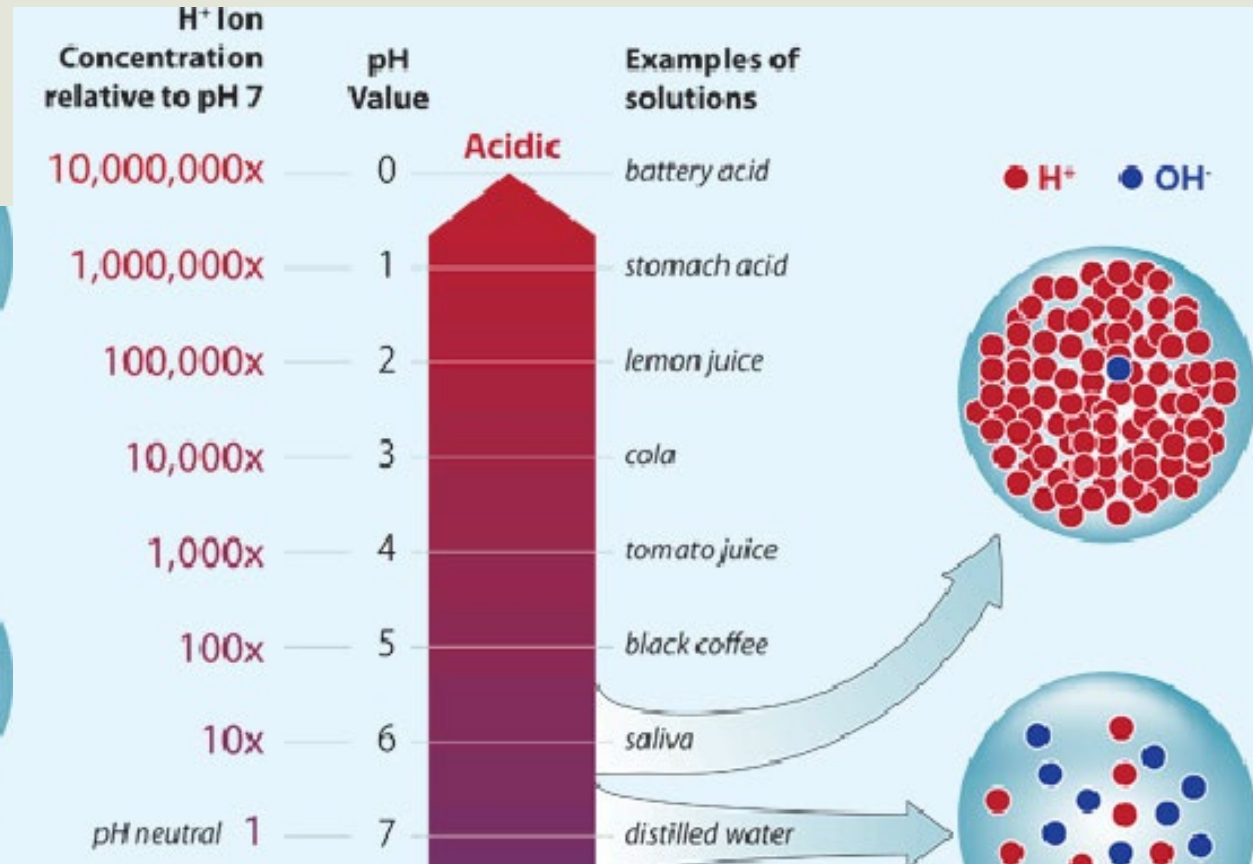
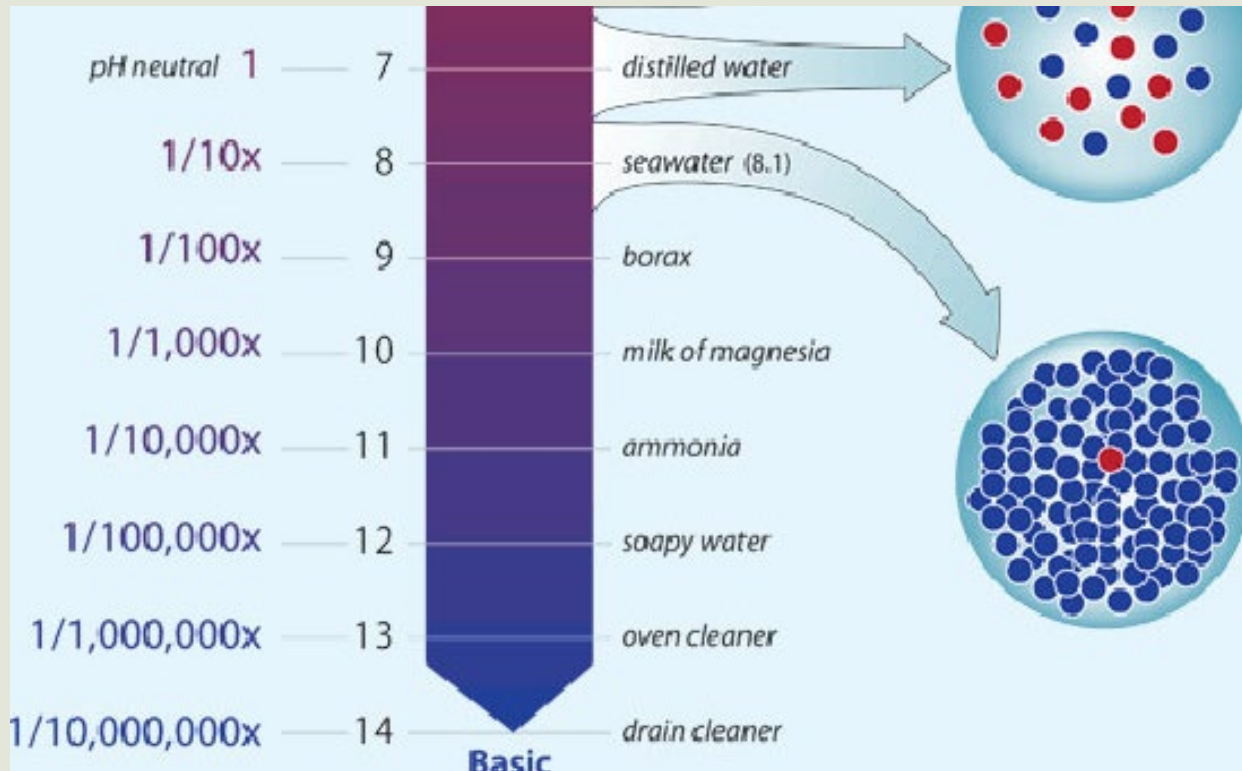


Our tap water pH ranges from the high 8's to low 9's.

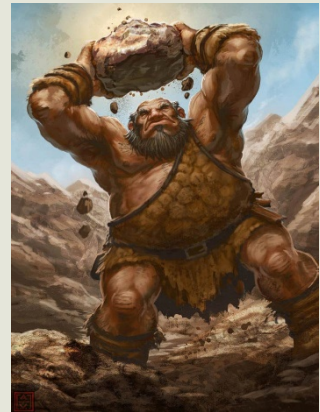
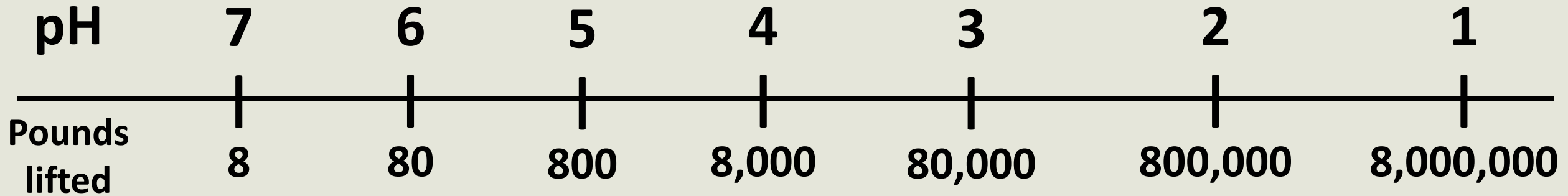
Neutral is 7

pH is on log scale

What does that mean? Small changes in pH are actually quite large changes.



Example of pH scale, in easier to understand terms



Be mindful of Star Sans pH changes

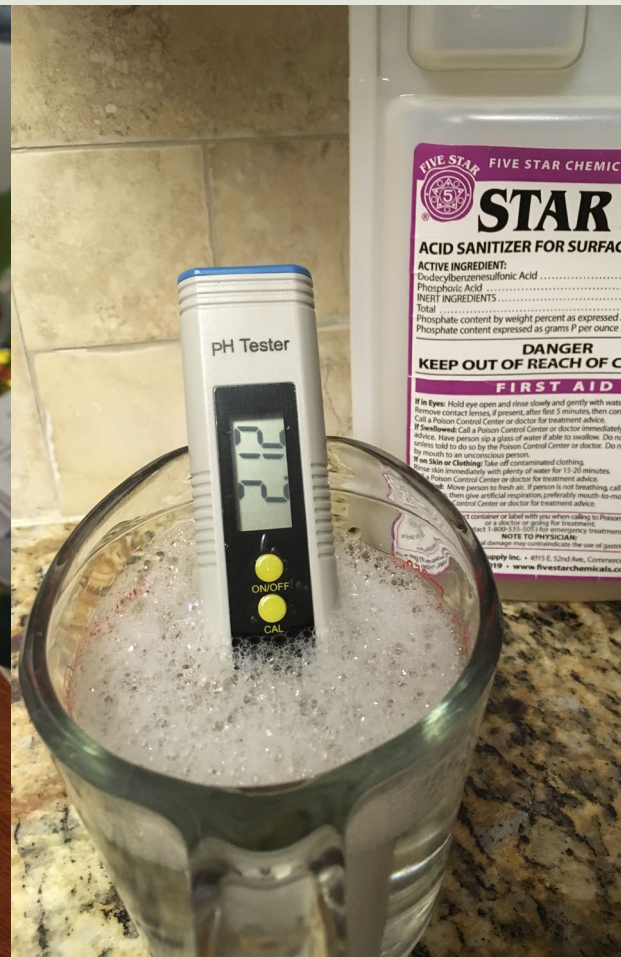
Untreated tap water



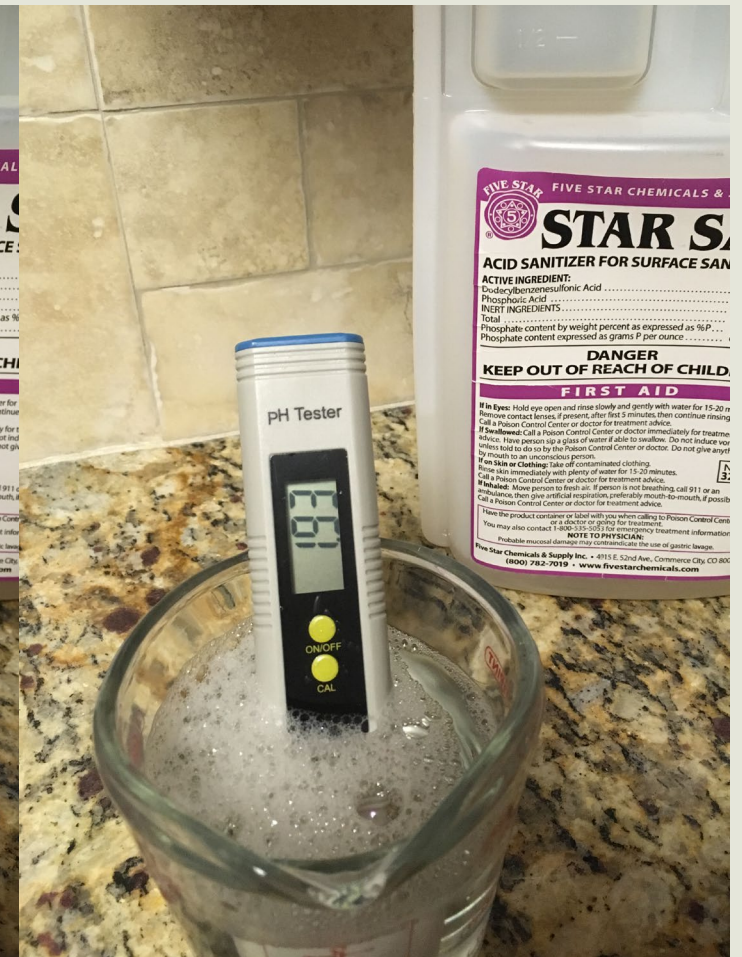
Standard dose



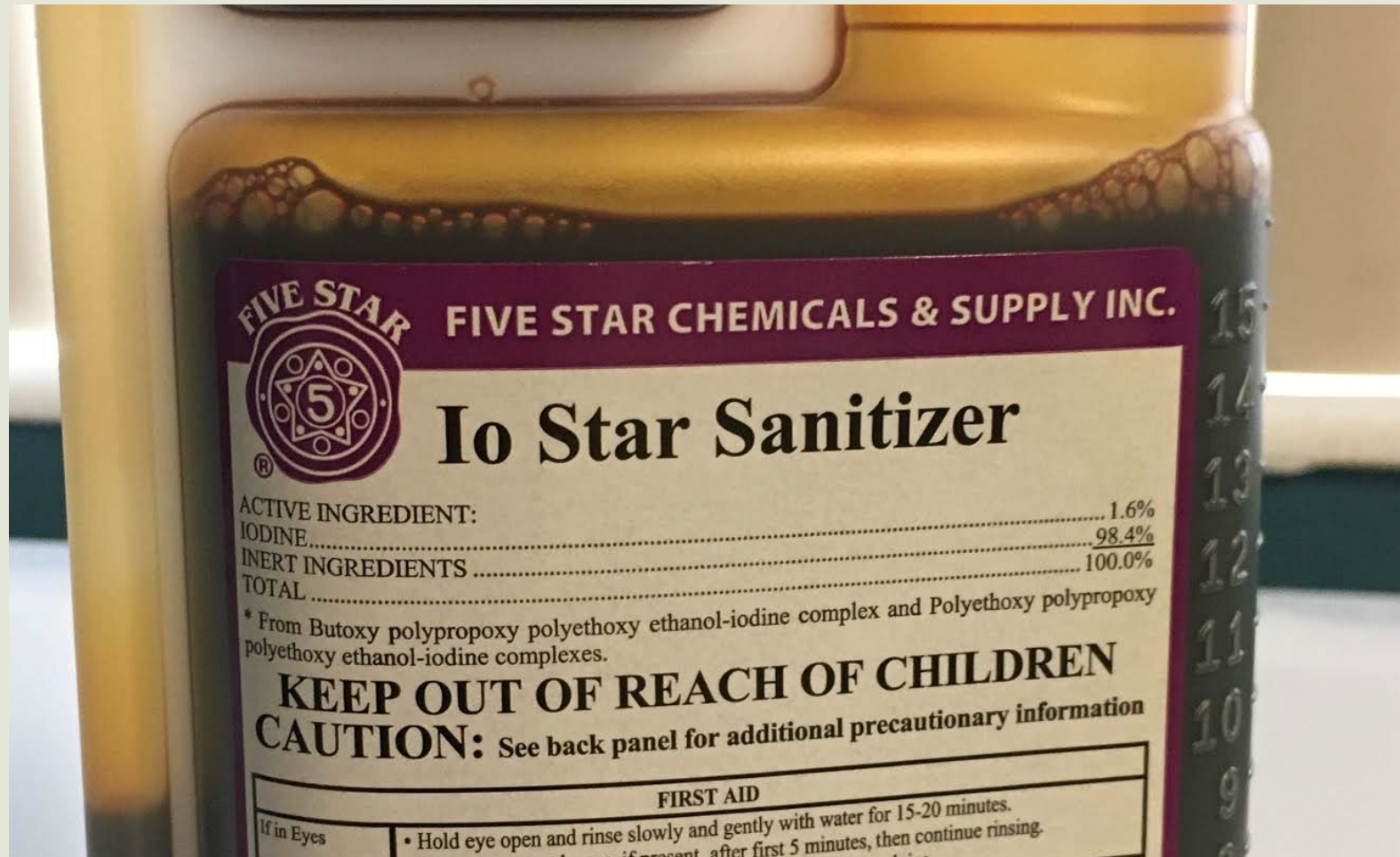
Two doses



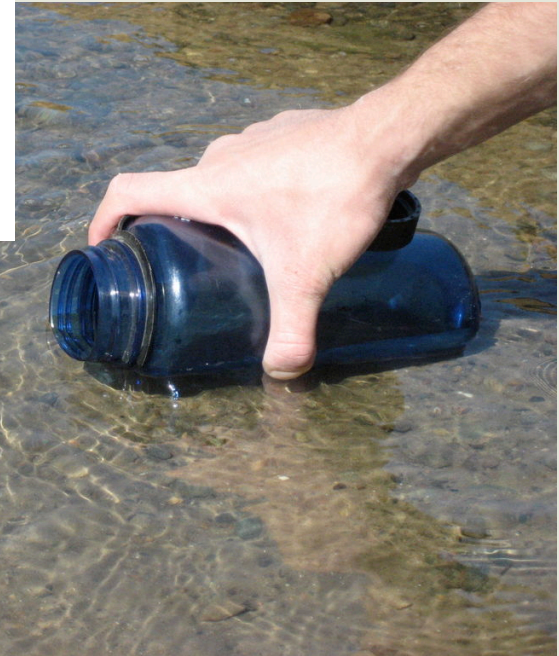
Four doses



Iodine based sanitizer



Iodine based sanitizers are common



Used in hospitals

Used to treat drinking water

Iodine threatens integrity of bacteria cells

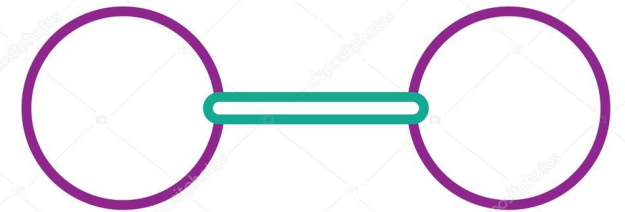
BACTERIA

or

Fungi

+

I_2



iodine

Iodine reacts with proteins and causes cell destruction

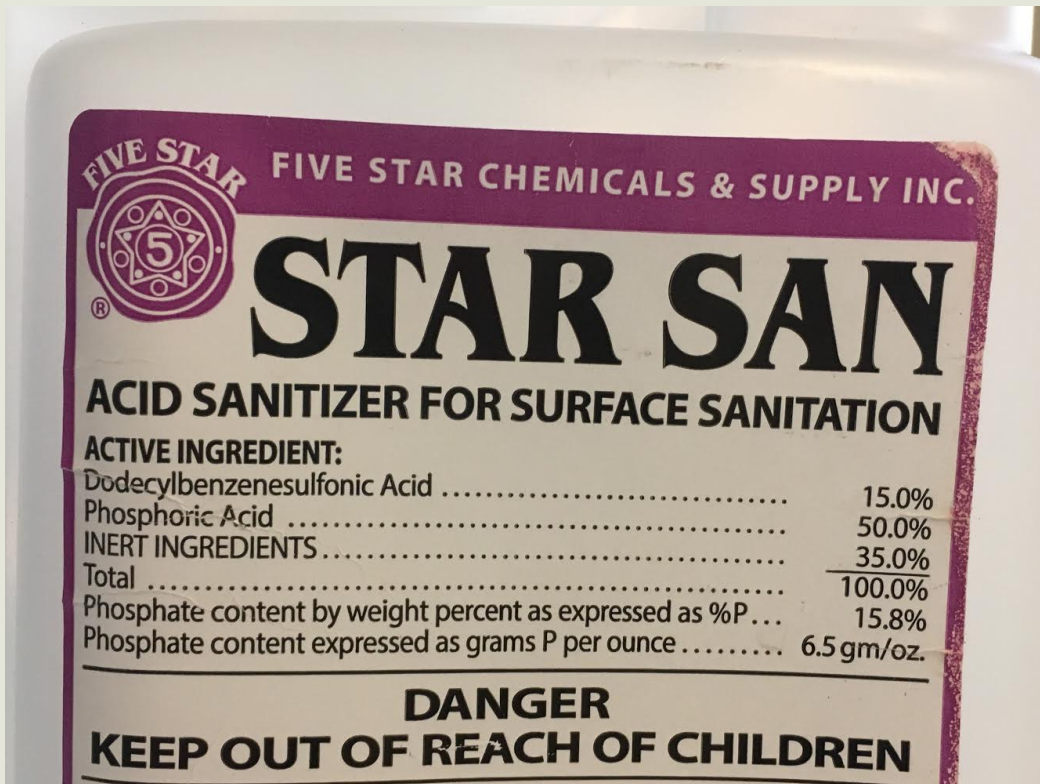
IMPORTANT: NOT SENSITIVE TO pH



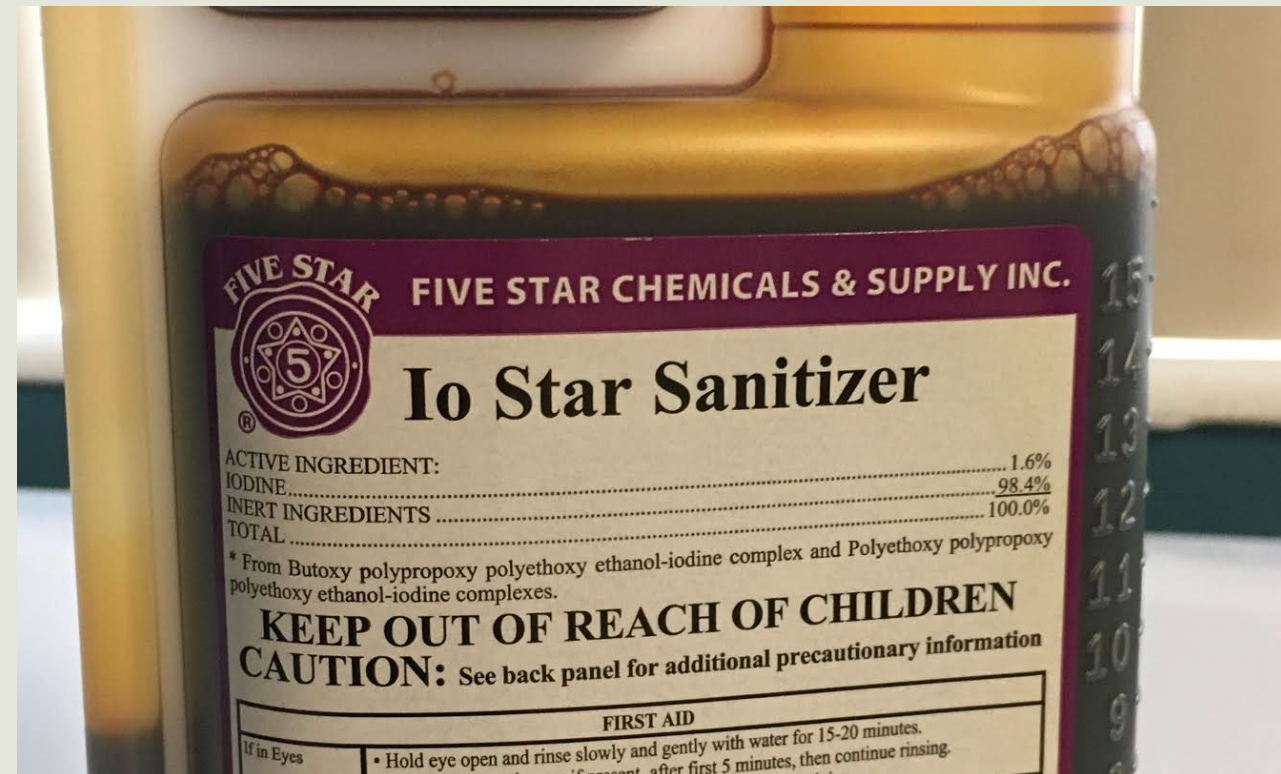
http://www.ioteq.com/technology_ivc.cfm

It is like removing bricks from a wall, the wall will fail.

Discussion and questions?



VS



The background features a dark, textured collage of white line-art icons. These include a globe, a stack of books, a microscope, a compass, a ruler, a pencil, and various geometric shapes like circles and triangles. The icons are scattered across the entire background, with some appearing more prominent than others.

MASH ANNOUNCEMENTS

Floor is free



BoTY Competition

September: Strong Belgian Ale (25A-C)

Looking ahead

November: Specialty Beer (34B&C)

December: Best of Show

