Miami Area Society of Homebrewers Meeting

SEPTEMBER 2019

RUNDOWN

1. News
2. Branding Update
3. Collaboration Project Update (from Matt)
4. Education Session (from David on Brewing Sour Beers)
5. BoTY

NEWS: Commander Saaz Medals

- David James — 2 Bronze, 1 Silver, 1 Gold and BOS!!!
- Dave Kirsten — 1 Bronze, 1 Silver
- Gerardo Coronel — 1 Bronze
- Stevel Hiller — 1 Silver

NEWS: Medal Count

Gold: 20

Silver: 18

Bronze: 24

TOTAL: 62

NEWS: LAST 2019 Circuit Competition

Best Florida Beer (Tampa) — Competition 10/19

NEWS: Learn to Homebrew Day

- Saturday, November 2, 2019
- Urban Brewers
- Go here:

  https://www.homebrewersassociation.org/aha-events/learn-to-homebrew-day/aha-lthd-event/?site_id=5654

NEWS: North Miami Beer Festival

- Saturday, November 16, 2019; 2 — 7p.m.
- 6 club members can pour and get in free
- Tickets are $45 — 75
- Visit https://www.northmiamibrewfest.com/

NEWS: BJCP Update

- 7 members took the exam on Saturday, September 14…and now we wait

BRANDING UPDATE

- Logo options are in development
- We've already seen a couple of different rough drafts
- Looking to finalize by the October meeting

COLLAB UPDATE

And now, an exciting collaboration update from Matt Crawford

EDUCATION SESSIONS

KEEP IT GOING

Get involved, share ideas,
teach others, make better beer

Yeast Strains and Specifics:
In Pursuit of Sours

The Basics:

What is a sour?

What drives flavors in a sour?

Long vs short aged sours

Basic Principles of Brewing Sours:

what to do and what not to do

“grist” of the matter – an example recipe

What's a sour?

Any beer where acidity takes the place of bitterness

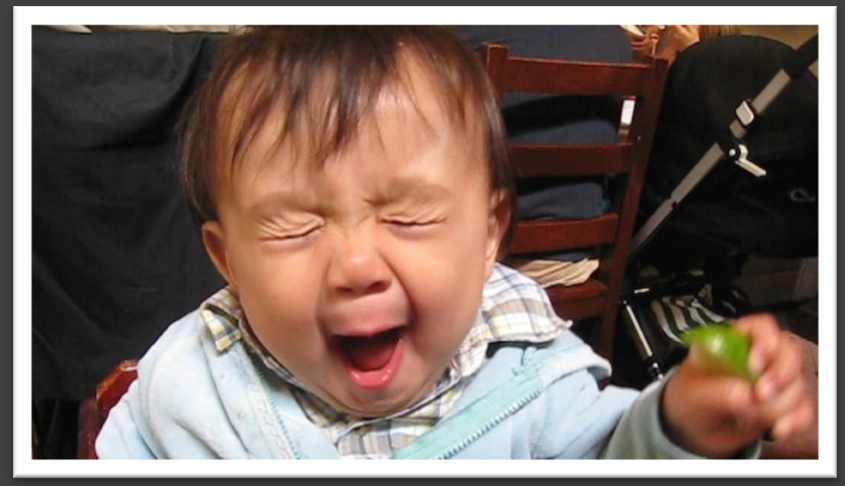
"Sour ale, Wild ale, Mixed Culture, Mixed ferm, Spontaneous ferm" is ultimately all just nomenclature

Drinkability important, and drinkability depends on balance:

While many like ***sour*** beers, less sour is generally a better place to aim

Many of the best sours have acidity, but are not defined by it

Fruit can take the edge off, so can blending



Flavor Drivers

Wort Composition: Give the microorganisms what they need

Microorganisms: Lactic Acid Bacteria (LAB) is the main driver of acidity, but many also produce other compounds (adds complexity)

Adjuncts and additions: Fruits, herbs, spices make for near infinite number of flavor combinations, so experiment – remember balance is key!

Oxidation is inevitable: In long term sours it is not considered a fault if it is not overpowering (think sherry flavors vs wet cardboard or old fritos)

Brewer's Bugs

Lactobacillus: Lacto is lighter on the palate and is more tart and tangy than sourness derived from other bugs. The presence of certain hop acids will slow the growth of most Lactobacillus. Generally not considered an supplier of complexity

Pediococcus: Produces Lactic acid, heavy amounts of diacetyl, and a more complex sour (think lambic vs berliner weisse). Works poorly in oxygenated environment.

Brettanomyces: the great oxidizer (wont produce acids without O_2). The great attenuator (will chow through 'unfermentable' dextrin). The great survivor (can stay active for years, so watch for bottle bombs).

Brewer's Bugs

Acetobacter: Responsible for producing vinegar by oxidizing ethanol to acetic acid. Acetobacter requires oxygen and fruit flies and bees can carry acetobacter, so **WATCH THOSE AIRLOCKS**

Generally speaking, the hardest flavor to blend out of a long term sour is vinegar. Although in small amounts it can be a contributor to complexity, a strong vinegar taste means dumping the batch

The creation of acetobacter is based on how you take care of your barrels.

Short term sours:

Generally light and/or fruity, and not meant for long term storage – lactobacillus and S. cerevisiae only

vs.

Kettle souring is easy!

no need to fear: low or no risk of contamination

no need to fear: short turnaround time

no need to fear: lacks “complexity” that most people dislike in sours (e.g. horse blanket, barnyard, acetic)

no need to fear: many ways to sour – pure lactobacillus cultures, probiotics, unmashed/raw grain

Long term sours:

generally acquires acidity from several sources, and has long lasting bugs that continue to attenuate and add complexity

Be patient. Don't look or taste every day, no more than 1x per 3 months
There is little control over the fermentation, barrel aging, and the final product; the bugs do the work.

The beer will tell you when it is ready, not the oth

A beer is ready when its stable and tastes ready.
If you are just starting out making funky beers, mak
palatable will be considered a success. Don't expec 6 months

Mixed fermentation means proper sani

Sour brewer’s Dos and Donts

Do: consider what is a reasonable goal – start with something simple
Do: keep on top of sterile brewing practices!
Do: experiment! But more importantly, keep it logged!
Do: find other sour lovers and get feedback. Ask questions!
Do: consider the timeframe – longer sours will need different wort compositions

Don’t: overcomplicate the grist for simple sours – no kitchen sink approach
Don’t: get impatient – every taste or SG test is a bit more oxygen added
Don’t: be afraid
Don’t: forget to give me some of your sour beers when theyre ready

Do it yourself: an example grist and brewing steps for quick berliner weisse

5.5gal batch, assumes 75% efficiency, 60min boil. End ABV is ~4%
4lbs Pilsner
3lbs Wheat
1lb torrified wheat (adds to bready flavor and aids in head retention)

- Mash at 152F, sparge, boil (no hops!) for 30min (more for sterilization than flavor), cool to 100F
- Transfer to carboy and pitch OYL605 or other lactobacillus culture, purge headspace with CO2 if possible. Keep warm (90-95) if possible.
- When pH of 3.3-3.5 is reached (24-48hrs), re-boil for 60min w/ enough hops to add 5-10IBU. Adding hops is not necessary, but aids in long term storage. Re-boiling **IS** necessary, to reduce to final volume and to kill off any unwanted bugs
- Ferment with your yeast of choice, keg or bottle at 3 volumes CO_2

MASH ANNOUNCEMENTS

Floor is free

BoTY Competition

Month: Standard American Beer

Looking ahead
August: British Bitter
September: Trappist Ales
October: Amber Malty European Lager

THANK YOU!

Miami Area Society Of HOMEBREWERS