Miami Area Society of Homebrewers Meeting



OCTOBER 2019

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: Best Florida Beer

- David James 1 Bronze, 2 Silver
- Dave Kirsten 1 Bronze, 2 Silver
- Matt Waldron 1 Bronze, 1 Gold
- Bob & Rachel Bilany 1 Bronze, 2 Silver
- Louie Jarvis 1 Silver
- Keith Howard 1 Silver



NEWS: Medal Count



Gold: 21

Silver: 26

Bronze: 28

TOTAL: 75

NEWS: 2019 Florida Homebrew Circuit

WE TOOK 3RD PLACE!



MASH ACCOUNTS October 2019

Year-to-Date Cash Flow

Appual Duer	808 69
Annual Dues Rear Fastival Braseads	090.00
Coconut Cun	00.00
Entry Fac	2 167 00
Daffle	5,107.00
TOTAL Cocoput Cup	4 052 00
Other Inc	4,032.00
Pala shirt	120.00
TOTAL INFLOWS	5,232.56
UTFLOWS	
Coconut Cup Expenses	
Food & Drink for Judges & Volunteers	965.78
Medals & Prizes	599.75
Postage	148.84
Refund	24.00
Registration System	125.00
Supplies	175.76
TOTAL Coconut Cup Expenses	2,039.13
Education	110.75
BJCP Training	269.50
Books & Supplies	22.45
TOTAL Education	402.70
Entertainment	
Summer Solstice Party	218.22
TOTAL Entertainment	218.22
Medal Award	500.00
Pay Pal Fees	189.55
Reimbursement of Competition Entry Fees	700.00
Supplies	8.56
lax	

61.25

61.25 4,119.41

1,113.15

State

TOTAL Tax

OVERALL TOTAL

TOTAL OUTFLOWS

Account Balances

ASSETS	
Cash and Bank Accounts	
Checking	1,840.00
PayPal Account	4,548.37
TOTAL Cash and Bank Accounts	6,388.37
TOTAL ASSETS	6,388.37
LIABILITIES	0.00
OVERALL TOTAL	6,388.37

NEWS: 2020 BoTY

- Survey is going out any day now look for it in your email!
- We plan to announce the schedule at the November meeting

NEWS: 2020 Election

- Elections are coming up
- Nominations open at the November meeting
- Can nominate in person, via email or on Slack



• Voting to take place at the End of Year Party / December Meeting

NEWS: Learn to Homebrew Day

- Saturday, November 2, 2019
- Urban Brewers
- We have an opening for a BIAB brewer
- Go here for deets:

https://www.homebrewersassociation.org/ahaevents/learn-to-homebrew-day/aha-lthdevent/?site_id=5654



NEWS: North Miami Beer Festival

- Saturday, November 16, 2019; 2 7p.m.
- 6 club members confirmed
- Tickets are \$45 \$75; 20% off with promo code MHB20
- Visit https://www.northmiamibrewfest.com/

NEWS: Veza Sur #HECHAENMIAMI Block Party

- WHEN: Saturday, November 23rd, 3PM-6PM
- WHERE: Veza Sur Brewing Co, Wynwood
- ENTRY: Accepting any styles of your choice, minimum 15 gallons of product, maximum 2 beer styles
- PRIZES

Judges choice: \$800 gift card to Urban Brewer's

People's choice: 1 case of Veza Sur beer plus \$75 bar tab to enjoy the rest of

the Block Party!



WE HAVE A NEW LOGO!

MASH

MIAMI AREA SOCIETY OF HOMEBREWERS

LOGO IDENTITY



GREAT EGRET OF FLORIDA















EDUCATION SESSIONS

KEEP IT GOING

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



BEFORE WE GET STARTED...

Taking notes/stats - if you don't do this, the rest of this talk may be pointless. SCIENCE!!!

Define "Efficiency": Brewhouse efficiency vs. ALL OTHER TYPES OF EFFICIENCY



EFFICIENCY IS EVERYTHING...AND IT ISN'T.

brewhouse efficiency = conversion efficiency * lauter efficiency.

Conversion efficiency measures how well the mash extracted the grist (malt and mash tun adjuncts). The benchmark is the fine grind extract that was determined in the laboratory. If all of that is extracted, the mash efficiency is 100%.



Three fundamental efficiencies:

- 1. Conversion efficiency. How well your mash converts starch into sugar. Things like grain crush, mash pH, time, and temperature will affect it. In a properly conducted mash, this should be near 100%, and can be monitored by checking the gravity of first runnings.
- 2. Mash efficiency, which is how much sugar reaches your boil kettle. This includes the conversion efficiency above, but also factors in the way you sparge, and losses to grain and dead space in the MLT. If your conversion efficiency is good and your mash efficiency poor, look to your sparging regimine. There's also a relationship between gravity and mash efficiency- higher gravity beers will have lower efficiency and lower ABV beers higher efficiency, unless sparging and boil length are adjusted to compensate (basically sparge a high gravity beer further and then boil longer to bring the gravity up).

3. Brewhouse efficiency, which is how much sugar makes it to the fermenter. Includes both above efficiencies, but also factors in losses to hop matter, chiller, etc. This is easily the most variable. Where the other two can be made very consistent procedurally, brewhouse efficiency can vary widely recipe to recipe, namely with losses to hop/kettle trub depending on your process (and even if you toss it all in the fermenter you'll just lose it later on when you package), although equipment losses should be pretty standard batch to batch.



Mash efficiency can be calculated from the grain bill, pre-boil volume, and pre-boil SG (after thorough mixing of the pre-boil wort) by dividing by the pre-boil gravity times the SG-1 times 1000 by the sum of each grain weight times the grains PPG: *Mash_Efficiency* = Pre-Boil_Vol * 1000 * (Pre-Boil_SG - 1) / Sum (Grain_Wt * Grain_PPG)

Likewise **Brewhouse Efficiency** can be calculated by: Fermenter_Vol * 1000 * (OG - 1) / Sum (Grain_Wt * Grain_PPG)

Lauter efficiency is calculated by dividing mash efficiency by

the conversion efficiency.

...BUT YOU'RE A HOME BREWER, SO...

consistent efficiency is more important than high efficiency, especially at homebrew scale (commercially both are important). If you can get consistent efficiency in the 70s (or even upper 60s) that's probably good enough.

SO STOP WORRYING ABOUT EFFICIENCY!!!

From *Brulosophy*: "One perspective when it comes to dealing with the woes of low efficiency, definitely the simplest to employ, <u>is to</u> <u>accept it for what it is and compensate by using a touch more grain.</u> ...this is a good option for those who don't want to, or can't, purchase more equipment, particularly if efficiency is consistently around 65%, as the cost for the compensatory grain is usually negligible. While there seems to be a sect of brewers who pride themselves on super high efficiency, the beer they make fares no better than the brewer getting less efficiency. It's a banal competition that distracts from the real focus of brewing, which *is making good beer.*

BUT THERE ARE SOME EASY EFFICIENCY FIXES:

- 1. MILL YOUR OWN GRAIN TO FIT YOUR SYSTEM AND TO STAY FRESH
 - 1. BIAB FINE MILLING IMPROVES EFFICIENCY
 - 2. TRADITIONAL REFINING YOUR MILLING CAN CHANGE OUTPUT 5-8% EASY
- **2. FRESH INGREDIENTS** FRESH MALT IS EFFICIENT MALT (AND TASTIER)
- **3. STIR THE MASH** ANOTHER BUMP STIR THAT MASH EVERY 15 MINS, FOR 5 SECONDS, MINIMAL HEAT LOSS TO THE MASH
- 4. BIAB "THE PHAUX VORLAUF" DURING MASH OUT
- **5. ACCURATELY MEASURE EVERYTHING** LOSSES, GAINS, READING AT EVERY LEVEL JUST TO FIND THE HOLE IN YOUR SYSTEM. DEDUCTIVE ZYMURGY!
- 6. LEARN YOUR EQUIPMENT AND SET IT IN YOUR BREW SOFTWARE
- **7. GET BEERSMITH.** IT'S \$20, AND IT WILL PAY FOR ITSELF IN HALF YOUR FIRST BATCH. SURE, BREWERS FRIEND, BREWTOAD (SHUT DOWN) EXIST, BUT NOT

AS DETAILED.

8. TRY A DIFFERENT BREWING METHOD – TWEAK TO "MASH IN A BAG", BREW IN A BAG, BATCH SPARGE TECHNIQUES, FLY SPARGING, ETC. WHAT WORKS FOR YOU?





BUT SIFU, I HAVE A NEED... A NEED FOR SPEED!!!

- Stage prep method Prep your water, grains, hop additions and clean/sort your gear the night before. The next day roll up to a system you just have to turn on and take through the steps.
- 2. Actual short cuts: Short boils, no chill, yeast temp chill using higher temp (e.g. Kveik yeasts, fast lager (Google: Brulosophy Fast Lager) ...etc.
- 3. Every shortcut or method has its tradeoffs, always ask: Is it worth it for you?
- 4. Upgrade your equipment: WHERE DOES IT HELP MOST PER \$? e.g. Jaded Hydra Chiller – turned hour to 90 min chill times into 15 mins tops. "Quality" mill (3 row) – faster mill time, better efficiency. Heat Source: Faster boil times (tie to temp control)



MASH ANNOUNCEMENTS

Floor is free

BoTY Competition

Month: Standard American Beer

Looking ahead

October: Amber Malty European Lager November: Smoked and Wood-Aged Beers December: Best of Show

THANK YOU!

