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 3\textsuperscript{rd} PLACE!
<table>
<thead>
<tr>
<th></th>
<th>Cash Flow</th>
<th>Account Balances</th>
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<tr>
<td><strong>INCOMES</strong></td>
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<td>Coconut Cup</td>
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<td>Coconut Cup Expenses</td>
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<td>Food &amp; Drink for Judges &amp; Volunteers</td>
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<td>Summer Solstice Party</td>
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<td><strong>TOTAL Entertainment</strong></td>
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<td><strong>OVERALL TOTAL</strong></td>
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• 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/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 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!
BRANDING UPDATE

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
TWEAK IT, GEEK IT, FREAK IT

GETTING THE MOST OUT OF YOUR HOME BREW RIG
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 regimen. 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).

AND....
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:

\[
Mash\_Efficiency = \frac{\text{Pre-Boil\_Vol} \times 1000 \times (\text{Pre-Boil\_SG} - 1)}{\sum (\text{Grain\_Wt} \times \text{Grain\_PPG})}
\]

Likewise **Brewhouse Efficiency** can be calculated by:

\[
\text{Fermenter\_Vol} \times 1000 \times (\text{OG} - 1) / \sum (\text{Grain\_Wt} \times \text{Grain\_PPG})
\]

**Lauter efficiency** is calculated by dividing mash efficiency by the conversion efficiency.
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.

From *Brulosophy*: “One perspective when it comes to dealing with the woes of low efficiency, definitely the simplest to employ, is to accept it for what it is and compensate by using a touch more grain. …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%

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?
TRY IT OUT! RECORD IT! COMPARE!

BREWING IS SCIENCE. USE THE SCIENTIFIC METHOD.
YES, BUT CAN I GO FASTER?

TIPS FOR GETTING YOUR BREW DAY...DONE.
1. **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)
QUESTIONS, SUGGESTIONS OR FREE DRINKS?
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!