MASH MONTHLY MEETING FEBRUARY 2022





Treasurer's Report

- Current funds \$6,626.92
- Income
 - Coconut cup \$3,024.27
 - Members dues 199.74
- Expenses
 - Coconut Cup \$1,062.02
 - Medal Incentive \$125
 - Meeting expenses \$55.60







Coconut Cup 2022

- Judging will be virtual and in person-
 - 2/26, 2/27, 3/6, 3/12, 3/13 10 AM @ Unbranded
- Finals Friday 3/18 10 AM
- Best of Show, Keg Competition and Awards Ceremony 3/19 10 AM





Florida Circuit 2022 DEFEND THE CUP

- Hurricane Blow Off March 7th to March 25th Only 150 entries
- Hogtown BrewOff March 1st to March 31st
- Hot and Humid April 1st to May 13th
- Sunshine Challenge July 18th to August 13th



Other Events

Veritage Miami April 14th @ Wynwood Walls Lauder Ale Home Brew Competition



Swap Table

Place to trade, sell or give away:

- Ingredients
- Equipment







Education Session

Everything you want to know about judging but were afraid to ask.

ttp://www.bjcp.org		AHAIR ICP S	anctioned Co	mnetition Pro	ram http://www	w.homebrewersassociatio
,				imperioon r re	rem important	
Judge Name (print)			Category #	Subcat	egory (a-f)	Entry #
Judge BJCP ID			Subcategory (spell out)			
			Special Ingredients:			
Judge Email	Use Avery label # 516	-/	Dente town		ate size, cap, fill level.	
BJCP Rank or Statu				cuon: Li Appropri	are size, cap, nit sever,	tabel removal, etc.
Apprentice	☐ Recognized	Cotified.	Comments			
☐ National	☐ Master	Grand Master_	Aroma (mappe	opeiate for style)		
☐ Honorary Master ☐ Provisional Judge	☐ Honorary GM ☐ Rank Pending	☐ Mead Judge ☐ Cider Judge	Comment on mall,	lops, esters, and other in	remail was	
Non-BJCP Qualifica		El Cital Stage				
Professional Brower	☐ Beer Sommelie	GABE/WBC				
☐ Certified Cicerone ☐ Sensory Training	☐ Adv. Cicerone ☐ Other	☐ Master Cicerone				
Descriptor Definitio	or (Mark all that	annihit:	Annearance	(as appropriate for style)		
☐ Acetaldehyde – Green apple-like aroma and flavor.			Comment on color	clarity, and head (retent	on, color, and texture)	
Alcoholic - The are						
ethanol and higher a	deohols. Sometimes	described as hot.				
Astringent - Pocker	ring, lingering barsh	ness and/or dryness				
in the finish/aftertast			Flavor (10 appr	sprints for styles		ntaste, and other flavor characteristi
Discetyl - Artificial		or toffee arema ickness on the tongue		hops, fermentation chara	steriotics, balance, finish uf-	stack, and other flavor characterists
DMS (dimethyl sub canned corn-like are	fide) - At low levels					
Estery – Aroma and flavorings, or roses).	For flavor of any est	er (fruits, fruit				
Grassy - Acoma'dla	vor of fresh-cut grad	s or green leaves.				
☐ Light-Struck - Similar to the aroma of a skank.			Mouthfeel (as	appropriate for style)	unions, actions on, and o	to other constant
☐ Metallic - Tinny, coiny, copper, iron, or blood-like flavor.			Comment on your,	, acronamin, warren, or	annes, arrigine), and o	ner passe sensonen
Musty - Stale, must	ty, or moldy aromas	tlavors.				
Oxidized - Any one cardboard, papery, o	or combination of	tale, winy/vinces,				
☐ Phenolic – Spicy (cl adhesive strip, and/o	love, pepper), smoky or medicinal (chlorop	r, plastic, plastic phenolic).	Overall Impr	ession		
Solvent - Aromas at alcohols). Similar to			Comment on overs	d drinking pleasure asso	ated with entry, give sugge	tions for improvement
Sour/Acidic - Tarte and clean (factic acid						
☐ Sulfur – The arons	of rotten eggs or bu	ming matches.				
☐ Vegetal - Cooked, o	canned, or sotten veg	petable aroma and				
flavor (cabbage, oni						





BotY

American Stout 20B American Porter 20A





