

# MASH MONTHLY MEETING MAY 2022



# Treasurer's Report

- Current funds \$6,411
- Future expenses: \$1,465- 1,765
  - Solstice Party \$500-600
  - T-shirts \$350 - 550
  - Tasting glasses \$125
  - Membership cards \$250
  - Jockey box refurbishment \$160
  - New Horizontal Banner \$60



# Competition Update

- 36 Point lead in Florida Circuit
- Upcoming
  - Hogtown - 5/28
  - Hot n' Humid 6/11
  - 1st Coast Cup opened 5/23 up to 400 entries - opens to 5 entries per brewer on 6/6
  - Commander Saaz opens 6/20
  - Sunshine Challenge opens 7/18
  - Best Florida Beer TBD



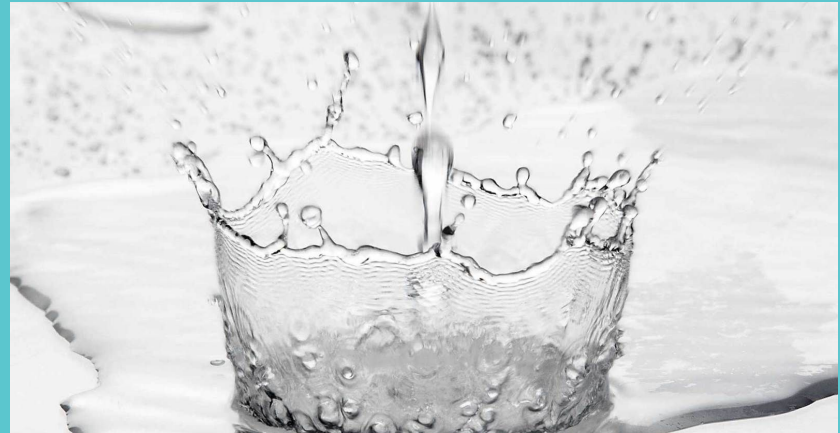
# Business

- Roosevelt wins Lauder Ale Homebrew competition with his Saison
- AHA/Big Brew Day - Fun Warm Times- thank you to all who shower up to brew and support
- Summer Solstice Party 6-11 @ Dave's house - catered by Shorty's BBQ
  - RSVP
  - Watch the Hot n' Humid awards
- Merchandise Sign up
- Email or Slack? Best way to communicate





# Brewing Water & Chemistry



# Water Basics

- **Cation(+)** and **Anion(-)**

**Calcium (+) - Clarity, flavor & stability**

**Magnesium (+) - hardness & mash pH**

**Sulphate (-) - accentuates bitterness (drier, crispier)**

**Chloride (-) - makes beer seem fuller & sweeter**



# Hardness & Alkalinity

**Total Water Hardness >150 ppm (Palmer) - Miami is 51 ppm (ward '22)**

**Total Alkalinity >100 ppm (Palmer) - Miami is 44 ppm (ward 22')**



# Sulfate to Chloride Ratio

**2:1 - drier more assertive hop balance (3:1 for hoppy beers)**

**1:2 - less bitter, rounder and maltier balance**

**<400 ppm for sulfate    <150-200 ppm for chloride**

**Convert water to Liter - 1L of water = 1Kg**

**$(1g/1000g) \times 1,000,000 = 1000ppm$**





# BotY

**Belgian Wit 24 A , Pale 24B & Biere de Garde  
24 C**

**Next month: Czech Lagers 3A, 3B, 3C, 3D**

