

MASH MONTHLY MEETING AUGUST 2022



PRESIDENT'S GREETING



TREASURER REPORT

TOTAL BALANCE: \$5,099.01

EXPENDITURES

- T-SHIRTS AND MEMBERSHIP CARDS \$1000
- TASTING GLASSES \$125
- JOCKEY BOX REFURBISHMENT \$160
- NEW HORIZONTAL BANNER \$60
- COMPETITION ENTRY FEE \$50
- BJCP EXAM EXPENSES \$80.84
- SUNSHINE CHALLENGE RAILROAD GAS \$116.76



COMPETITION UPDATE

FLORIDA CIRCUIT

CASK 206 POINTS

MASH 193

BREWERS ANONYMOUS 178

UPCOMING COMPETITIONS

SUNSHINE CHALLENGE AWARD CEREMONY 9/16 - 9/17

SPRINGHILL SUITES ORLANDO AIRPORT

BEST FLORIDA BEER - TO BE DETERMINED

ALL COMPETITION INFORMATION IS LOCATED AT REGGIEBEER.COM



NEW - OLD BUSINESS

PICK UP YOUR T-SHIRTS \$25

NORTH MIAMI BREWFEST - 11/12@ 1PM

WOODY'S BACKYARD GRILL MIAMI SPRINGS

MYSTERY TONES - FUNK, ROCK, SOUL, BOOGIE 7-
11PM

COULD THERE BE A DAVE K SIGHTING?



EDUCATION SESSION

ALL ALES BELGIAN



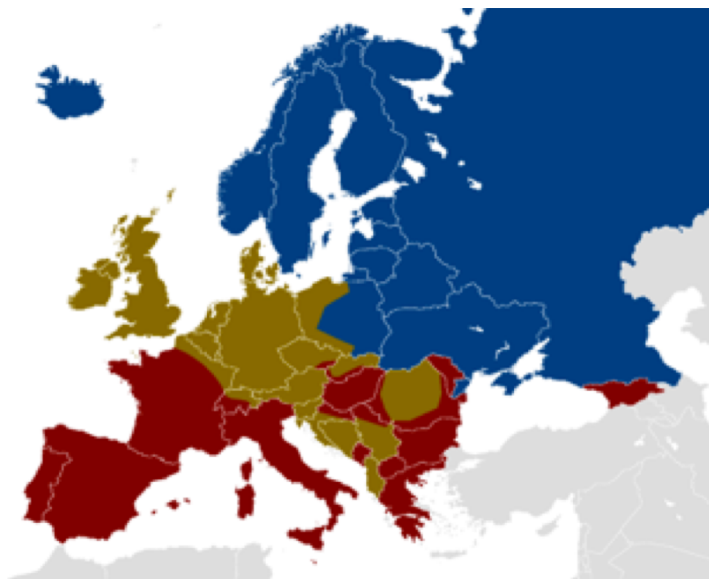
Everything You Ever Wanted to Know about Belgian Beer

(but were afraid to ask)



Why is Belgian beer special?

- Geography – at the center of three major gastronomic cultures, ideal conditions for hops & barley cultivation
- Variety – 408 active breweries in Belgium today (for comparison, Germany has 1300 and 8x/population), and over 1,500 different documented styles as of 2021
- Innovation – Belgium is responsible for many key innovations in beer science, esp re YEAST!



VERY Brief History



Early Middle Ages – commoners brew “farmhouse” beers at home (early Saison)



Most beer in this era is “gruit” brewed with herbs & spices other than hops – rosemary, heather, ivy & yarrow most common



19th Century – Discovery of yeast & pasteurization results in industrial brewing boom. Belgium has some macrobreweries, but Britain, Germany & USA largely control the world market. Traditional Belgian styles are kept alive by small family-run breweries – and homebrewers!



Monastic brewing traditions flourish. Monks are responsible for many early brewing innovations.



13th Century – Hop usage in brewing is discovered likely in Germany, and spreads across Europe. Belgium keeps some gruit traditions that can still be seen in some styles today



21st Century - HUGE global growth of popularity. Belgian beer exported around the world. UNESCO declares Belgian beer culture an “intangible cultural heritage of humanity” in 2016



Sour & Mixed-Ferm Belgian Beer



- Lambic – “easy drinking”, lightly sour beer w/ wheat base. Often has fruit additions. Good intro
- Kriek – a specific substyle of Lambic made with sour cherries
- Gueuze – Sour & funky wheat bear. Stronger, tarter, funkier & more carbonated Lambic
- Oud Bruin – malt-forward sour brown ale with complex malt character
- Flanders Red – Very sour, fruity, complex red-brown beer. Always aged in oak barrels. Not for the faint of heart!
- Most Belgian sour beers can be cellared for a long time, and vintage beers are highly regarded
- “Spontaneous Fermentation” – can be any base style made w/ wild fermentation. Tons of variety
- Blending is very common in sour breweries
- Traditional sour breweries (ex: Cantillon) use antique equipment and no temp control



Witbier



- Belgian version of a Weissbier
- Characterized by yeast and spice additions that drive the flavor
- Malt can be 30-60% wheat. Most use 50/50 wheat/pils
- Belgian witbier yeasts are best, but German hefeweizen yeast can be used
- Minimal hop additions
- Orange peel and coriander seed are traditional spice additions. Added late in the boil. Can also be added via “dry hopping” post-ferm. Some breweries claim “secret” additions
- Ferments warm around 68°
- Drinks like a fruitier, spicier, more complex hefeweizen with typical Belgian yeast notes (spice, pepper, lemon zest, light phenols)



“Easy-Drinking” Belgian Beer

- Belgian Pale Ale – Most “restrained” Belgian style. Not too hoppy. Light, well-balanced malt. Just a touch of Belgian yeast character.
- Biere de Garde – A malt-forward style that can be light, dark, or amber. Should feature a nice blend of interesting malts. Not too hoppy, and light on the Belgian yeast character. Very popular style in France as well.
- Belgian Blond Ale – Bright, golden, malt-driven beer with a stronger presence of Belgian yeast (fruity/spicey/clove/peppery).
- Very similar malt and hop profile to easy-drinking British ales, with yeast making up the difference.



Best Yeast: Imperial Gnome/Wyeast Belgian Ardennes/WL Belgian Ale



Saison

Three Saison Commandments:

1. Thou shall be bone-dry
2. Thou shall be effervescent
3. Thou shall be complex

Best (only) Yeast: Omega Saisonstein's Monster
(seriously, don't use anything else)

Anything else goes! Incl but not limited to:

- Color: light, amber, or dark
- ABV: 3-4% = "Table" 5-7% = "Standard" 8%+ = "Super"
- Wheat, oats, rye, other grains
- Specialty malts
- Sour
- Brett/pedio
- Barrel-aging
- Fruit & spice additions
- Alternative fermentables (honey, molasses, beat sugar)
- Incredibly versatile style!



Monastic Beer

- Beer styles traditionally brewed in monasteries
- Two classifications: Trappist and Abbey
- Singel: Blond, dry, hoppy, and clean. More hop-driven than a Belgian Blond. Easy-drinking. Lighter ABV
- Dubbel: Dark amber to copper-brown. Malt-driven with complex flavors (esp caramel and toasted sugar). Dark or dried fruit esters. Restrained phenolics. Medium ABV
- Tripel: Strong, yeast-driven pale ale. Well balanced between malt, hops and yeast character. Should be semi-sweet to dry. Spicy, peppery, clove-like phenols and zesty fruit esters drive flavor
- Quad / BDS: The strongest of the monastic ales. Dark, thick, and incredibly complex. Big Belgian yeast flavors are on full display, so rich malt and robust hops should balance it out. Often uses toasted/burnt sugar as an adjunct
- Malt bills are typically pretty simple
- Pils & pale with a bit of caramel, biscuit or toasted supporting malts. Never roasty.
- Beet sugar commonly used to boost ABV



Typical Hops

- Noble Hops – Hallertau, Saaz, Tettnang
- Styrian Golding & EKG
- Fuggle
- Cascade
- Strisselspalt
- Perle
- Bittering Hops (stick to Euro) – Galena, Northern Brewer, Magnum



Stay Away From:

- American IPA hops (ie Citra, Amarillo, Simcoe, Mosaic)
- Australia/NZ hops
- Anything described as “fruity” “juicy” or “dank”



Best Belgian Yeasts

Imperial B45 Gnome / Omega O24 Belgian Ale A / Wyeast 3522 Belgian Ardennes

- More restrained Belgian yeast notes (esters/phenols). Good for smaller Belgian beers. High flocculation. 74-78% attenuation. Ferment in high 60s

SafAle BE-256 / Mangrove Jack M41 Belgian Ale

- Dry option for lighter Belgian beers. Similar characteristics to Gnome

Omega Saisonstein's Monster

- The BEST Saison yeast. A hybrid of two strains (OYL-027 Belgian & OYL-026 French). No true substitutions. 85-90% attenuation. Eats EVERYTHING!

Lallemand Belgian Wit / SafAle T-58 / Mangrove Jack M21 Belgian Wit / Imperial B44 Whiteout

- Ideal Witbier strain. Liquid & dry options. Similar to Hefeweizen yeast but more spice & less banana. 72-78% attenuation. Ferment in mid-high 60s

Wyeast 3787 Trappist High Gravity / Imperial B48 Triple Double / White Labs Abbey Ale

- The authentic Westmalle strain. Wyeast has the truest version. Ideal for big high-gravity/monastic ales. 12%+ alcohol tolerance. 74-78% attenuation

Safbrew BE-256 / Mangrove Jack M47 Belgian Abbaye

- Dry options for high-gravity monastic ales/big Belgians. Slightly lower alcohol tolerance.



Brew Your Own

A Bottle of Nits - 5.1C

Miller
Adapted

Type: All Grain

IBU : 24 (110000)
WASZ : 6.7
Color : 3.5B
Caloricity : 2.5 (100 kcal)

Original Gravity : 1.060
Final Gravity : 1.000

Fermentables (16.1L)
1.4L - Pilsner 90.2.7.7 (50.00)
1.2L - Wheat Malt 2.1.7.7 (41.00)
1.2L - WYZ 1.1660 2.0.7.10.101

WASZ (1.12 gal)
10.00L - 6.12.00 - 00100 - 20.20.15.1001
1.2L - 6.5.00 - Adams - 5.40.0.10.0
1.0L - 6.5.00 - Adams - 6.00.0.10.0

Specialties
WASZ - 3 g - Calcium Chloride (CaCl2)
WASZ - 1.5 g - CaCl2 (20000)
WASZ - 1 g - Bitter Salt (Na2SO4)
WASZ - 0.5 g - CaSO4 (10000)
1.0L - Salt - 0.5.00 - Defender Salt
1.0L - Salt - 0.5.00 - Orange Peel Salt

Yeast
1 pkg - (Allward) (Yellow) 4th Region

Must Mfg 2000 60 min
Batch Size : 5 gal
WASZ : 6.50 gal
Post-Boil vol : 5.71 gal

WASZ : 6.7
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1.0L - Salt - 0.5.00 - Defender Salt
1.0L - Salt - 0.5.00 - Orange Peel Salt

Yeast
1 pkg - (Allward) (Yellow) 4th Region

Westland 12 - 11C

Belgian Dark Strong Ale
Adapted

Type: All Grain

IBU : 15 (110000)
WASZ : 6.7
Color : 12.0B
Caloricity : 2.9 (100 kcal)

Pre-Boil Gravity : 1.060
Original Gravity : 1.060
Final Gravity : 1.020

Fermentables (16.1L 2.0 gal)
1.4L - Malt - 1.1660 2.1.7.7 (50.00)
1.2L 2.0.7.7 - 10.00 - 10.00 - 10.00 - 10.00 - 10.00
1.2L - Malt - 1.1660 2.1.7.7 (50.00)

WASZ (1.12 gal)
10.00L - 6.12.00 - 00100 - 20.20.15.1001
1.2L - 6.5.00 - Adams - 5.40.0.10.0
1.0L - 6.5.00 - Adams - 6.00.0.10.0

Specialties
WASZ - 3 g - Calcium Chloride (CaCl2)
WASZ - 1 g - CaCl2 (20000)
WASZ - 1 g - Bitter Salt (Na2SO4)
1.0L - Salt - 0.5.00 - Defender Salt

Yeast
1 pkg - Special 14th Region High Gravity 100

WASZ (1.12 gal)
10.00L - 6.12.00 - 00100 - 20.20.15.1001
1.2L - 6.5.00 - Adams - 5.40.0.10.0
1.0L - 6.5.00 - Adams - 6.00.0.10.0

Specialties
WASZ - 3 g - Calcium Chloride (CaCl2)
WASZ - 1 g - CaCl2 (20000)
WASZ - 1 g - Bitter Salt (Na2SO4)
1.0L - Salt - 0.5.00 - Defender Salt

Yeast
1 pkg - Special 14th Region High Gravity 100

Specialties
WASZ - 3 g - Calcium Chloride (CaCl2)
WASZ - 1 g - CaCl2 (20000)
WASZ - 1 g - Bitter Salt (Na2SO4)
1.0L - Salt - 0.5.00 - Defender Salt

Yeast
1 pkg - Special 14th Region High Gravity 100



12.0B

French Connection - 6.8C

Belgian Blood Ale
Adapted

Type: All Grain

IBU : 21 (110000)
WASZ : 6.7
Color : 8.0B
Caloricity : 2.0 (100 kcal)

Pre-Boil Gravity : 1.060
Original Gravity : 1.060
Final Gravity : 1.020

Fermentables (16.1L)
1.4L - Pilsner 90.2.7.7 (50.00)
1.2L - Pilsner 90.2.7.7 (50.00)

WASZ (1.12 gal)
10.00L - 6.12.00 - 00100 - 20.20.15.1001
1.2L - 6.5.00 - Adams - 5.40.0.10.0
1.0L - 6.5.00 - Adams - 6.00.0.10.0

Specialties
WASZ - 3 g - Calcium Chloride (CaCl2)
WASZ - 1 g - CaCl2 (20000)

Yeast
1 pkg - Special 14th Region High Gravity 100

Must Mfg 2000 60 min
Batch Size : 5 gal
WASZ : 6.50 gal
Post-Boil vol : 5.71 gal

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Original Gravity : 1.060
Final Gravity : 1.020

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1.4L - Pilsner 90.2.7.7 (50.00)
1.2L - Pilsner 90.2.7.7 (50.00)

WASZ (1.12 gal)
10.00L - 6.12.00 - 00100 - 20.20.15.1001
1.2L - 6.5.00 - Adams - 5.40.0.10.0
1.0L - 6.5.00 - Adams - 6.00.0.10.0

Specialties
WASZ - 3 g - Calcium Chloride (CaCl2)
WASZ - 1 g - CaCl2 (20000)

Yeast
1 pkg - Special 14th Region High Gravity 100



8.0B



And now... let's taste!

Cantillon Kriek 100% Lambic Bio

- Kriek lambic –lambic made with sour cherry
- One of Cantillon's signature recipes. Unchanged for roughly 120 years
- Aged 20 months in oak barrels then conditioned on 200g/L sour cherries
- I have not tried yet. Going off reviews
- Dark cherry color
- Oak & tart red fruit aroma, with very little malt
- Clean lactic sourness, mild sweetness from cherry, oak tannins, a light bready malt blanket, and very restrained hop bitterness.
- Should be very complex



Westvleteren 12

- Belgian Quad / Belgian Dark Strong
- Yeast: Wyeast Trappist High Gravity
- Brewed exclusively at Saint-Sixtus Abbey of Westvleteren
- Sometimes called the best beer in the world
- Extraordinary complex flavor! I get: toasted bread, burnt sugar, caramel, plum, dark fruit, cherry, chocolate, licorice and Christmas spice. What do you get?
- Layers of complexity that shift and change as you drink
- High carbonation and full mouthfeel
- A fireplace beer
- Cellars well!

Belgian Blonde Ale

- Homebrew example
- Yeast: Imperial Gnome
- Milder Belgian yeast character (spicy/peppery phenolics)
- Apple/stone/pomefruit esters
- Mild Noble hop flavor – herbal, floral, earthy, woody, light spice
- Hops: Saaz & Styrian Golding
- Delicate bready-sweet malt finishes semi-sweet (50% pils/50% pale malt grist)
- High carbonation
- Somewhat hazy – should be clearer
- Easy-drinking

BOTY

STANDARD AMERICAN

- 1A AMERICAN LIGHT LAGER
- 1B AMERICAN LAGER
- 1C CREAM ALE
- 1D AMERICAN WHEAT BEER

NEXT MONTH - FRUIT BEER

- 29A FRUIT BEER
- 29B FRUIT AND SICE BEER
- 29C SPECIALTY FRUIT BEER



BREWER OF THE YEAR STANDINGS



RUNNING AWAY WITH IT

Brewer Name	Total Points
Fernando Espino	78
Macorix Perera	48
Jim Walsh	38
David Kirsten	36
Rafael Dubois	35
Danny Smyth	31
Bob Billany	30
David James	25
Gary Fuller	22
Kayla Almeida	20
Steve Hiller	18
Jamie Mann & Danny Eisenberg	17
Chris Nash	15
Chris Lopez	15
Roosevelt de los Santos	12

