



MASH

Monthly Meeting

January 25, 2024



Welcome
New Members



PRESIDENT'S GREETING

2024 Board of Directors

President – David Kirsten

Vice-President – Chris Nash

Treasurer – Rafael Dubois

Secretary – Gerardo Coronel

Librarian - Marty Stockdale

Event Coordinator – Danny Smyth



2023 Brewer of the Year Winners!

Intra-Club Competition (Style of the Month)

Gary Fuller

Inter-Club Competition

Fernando Espino

Brewer of the Year

Gary Fuller



Club Finances

2023 CASH FLOW



Cash Flow

Miami Area Society of Homebrewers

Date Range: Jan 01, 2023 to Dec 31, 2023

CASH INFLOW AND OUTFLOW		Jan 01, 2023 to Dec 31, 2023
Operating Activities		
Sales		
Coconut Cup Entry Payments		\$3,524.08
Coconut Cup Raffle		\$125.46
Member Dues		\$802.38
Miscellaneous Revenue		\$9.16
Total Sales		\$4,461.08
Purchases		
Coconut Cup Expenses		-\$1,953.04
Competition Entry Fee Reimbursement		-\$844.00
Legal Fees		-\$39.80
Legal/Administrative Expenses		-\$62.10
Medal Incentive		-\$795.92
Monthly Meeting Expenses		-\$455.47
Repairs & Maintenance		-\$29.93
Special Events		-\$249.51
Taxes – Corporate Tax		-\$61.25
Utilities		-\$124.20
Uncategorized Expense		-\$10.00
Total Purchases		-\$4,625.22

Club Finances

END OF YEAR BALANCE SHEET



Balance Sheet

Miami Area Society of Homebrewers

As of Dec 31, 2023

ACCOUNTS	Dec 31, 2023
Assets	
Cash and Bank	
BankUnited	\$1,840.00
PayPal	\$1,389.25
Total Cash and Bank	\$3,229.25
Other Current Assets	
Total Other Current Assets	\$0.00
Long-term Assets	
Total Long-term Assets	\$0.00
Total Assets	\$3,229.25
Liabilities	
Current Liabilities	
Total Current Liabilities	\$0.00
Long-term Liabilities	
Total Long-term Liabilities	\$0.00
Total Liabilities	\$0.00

Club Finances

JANUARY 2024 CASH FLOW



Cash Flow

Miami Area Society of Homebrewers

Date Range: Jan 01, 2024 to Jan 22, 2024

CASH INFLOW AND OUTFLOW

Jan 01, 2024
to Jan 22, 2024

Operating Activities

Sales

Coconut Cup Entry Payments \$2,898.60

Member Dues \$305.57

Total Sales \$3,204.17

Purchases

Coconut Cup Expenses -\$547.30

Medal Incentive -\$25.00

Printing and Reproduction -\$109.63

Special Events -\$107.79

Total Purchases -\$789.72

Inventory

Payroll

Sales Taxes

Other

Net Cash from Operating Activities

\$2,414.45

Club Finances

JANUARY 2024 BALANCE SHEET



Balance Sheet

Miami Area Society of Homebrewers

As of Jan 22, 2024

ACCOUNTS	Jan 22, 2024
Assets	
Cash and Bank	
BankUnited	\$1,840.00
PayPal	\$3,803.70
Total Cash and Bank	\$5,643.70
Other Current Assets	
Total Other Current Assets	\$0.00
Long-term Assets	
Total Long-term Assets	\$0.00
Total Assets	\$5,643.70
Liabilities	
Current Liabilities	
Total Current Liabilities	\$0.00
Long-term Liabilities	
Total Long-term Liabilities	\$0.00
Total Liabilities	\$0.00

2024 Coconut Cup – Important Dates

Entry Registration: January 8th – February 8th

- Registration Closed - Competition reached entry cap limit in 1 day!
- You may review and edit your entries through February 8th
- **No changes will be allowed after February 8th**

Judge Registration:

- Judging to be conducted at Spanish Marie Brewing
- Additional rounds to be conducted virtually
- Register via Reggie
- Indicate style preferences / How many flights?
- Open to ALL – You will be paired with a BJCP Judge

Entry Delivery by Sorting Day – February 10th

- Deliver to Spanish Marie Brewing
- We need your help sorting entries!!!



2024 Coconut Cup



- We will receive nearly 1,000 bottles of beer from across the state!
 - Organizing and labeling entries
 - Judging (Preliminary Sessions and Main Event)
 - Setup and Cleanup
 - Swagmeister
 - Catering
 - You'll think of something!



2024 Coconut Cup

Judging Schedule

Saturday, 2/17/24

Sunday, 2/18/24

Saturday, 2/24/24

Sunday, 2/25/24

Saturday, 3/2/24 (If Necessary)

Sunday, 3/3/24 (If Necessary)

Friday, 3/8/24

Saturday, 3/9/24 – FINAL JUDGING & AWARDS CEREMONY

In-Person Judging to Be Held at:

Spanish Marie Brewing



2024 Competition Schedule

<u>Competition</u>	<u>Club</u>	<u>Location</u>	<u>Entry Limit</u>	<u>Entry Limit per Brewer</u>	<u>Entry Date</u>	<u>Awards Ceremony</u>
Hurricane Blowoff	Palm Beach Draughtsmen	Boynton Beach	250	3	2/19 - 3/22	April 20th
Hogtown Brew-Off	Hogtown Brewers	Gainesville	400	3	4/1 - 5/1	May 25th
Commander SAAZ	Space Coast Association for the Advancement of Zymurgy	Melbourne	400	4	6/12 - 7/27	August 19th
Suncoast Challenge	Central Florida Home Brewers	Orlando	300	3	8/18 - 8/31	October 6th



Marketing Material Flyer

Thanks,
Gerardo!



Love Beer?

JOIN US!



**MASH
HOMEBREW
CLUB**

Brew it yourself!
MASH is here to help you get started
and to bring you beer to the next level.
Share the ❤️ for beer with friends.

Follow us to learn more



Marketing Material – Flyer



Marketing Material – Business Card

MASH
HOMEBREW CLUB



MIAMI, FL



New Business

1. Club Equipment & Supplies

- Check Out System To Be Implemented
- Monitored by Librarian (Marty Stockdale)

2. Anything Else???



CELEBRATE AUSTRALIA DAY AT BAY 13!

We are having a huge party on our patio with unlimited beer tastings, wine sampling, live bands and local food vendors with plenty of fun for everyone.

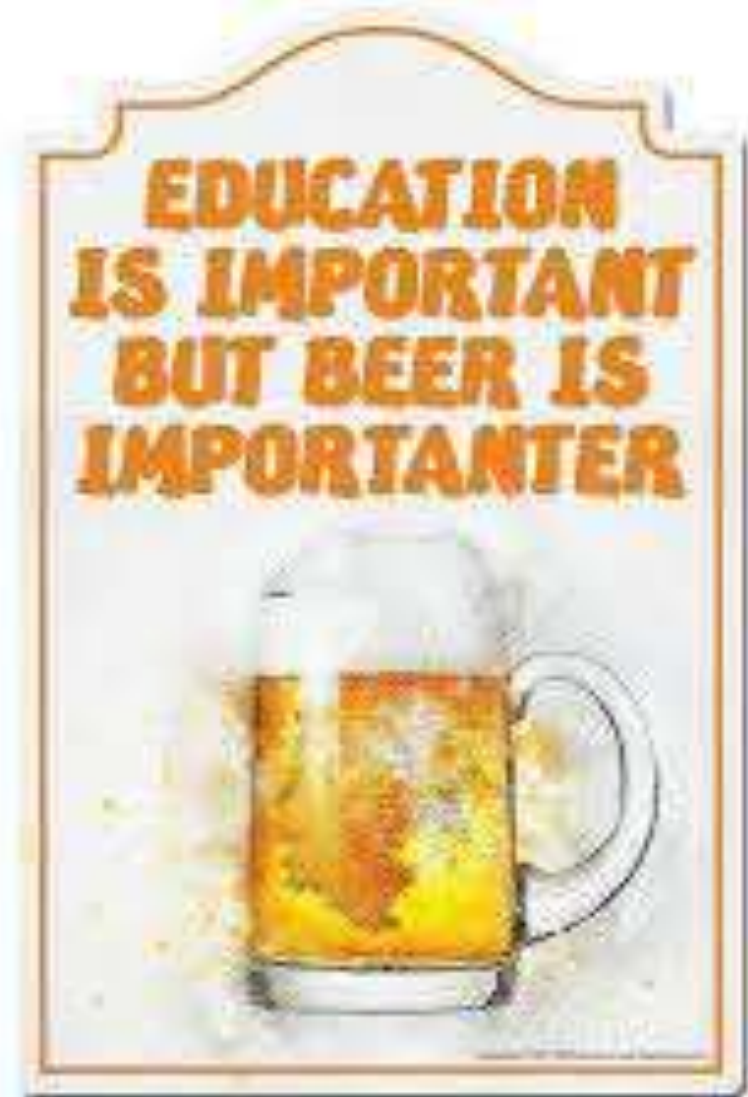
Enjoy beers from some of Florida's finest craft breweries, Australian food, unique merchandise, great music, fun games and community!

30+ BREWERIES, WINE, 3+ BANDS, GAMES & MORE!



Monthly Education Session

1. Do It Yourself – Paint Can Heater
2. Beer Styles – Dark British Beer



Paint Can Heater (for Homebrewing Fermentation Chamber)

Full Instructions Available At: [Paint Can Heater \(for Homebrewing Fermentation Chamber\) : 6 Steps - Instructables](#)

- 1 empty paint can
- 1 ceramic light fixture
- 1 electrical mounting bracket
- 1 lamp cord with plug
- 1 light bulb (I have w 60 watt bulb)
- 2 small nuts with bolts

Tools needed:

- 1 screwdriver
- 1 drill with bits
- 1 wire cutters/strippers
- 1 hammer



Beer Styles – Dark British Beer

16. [Dark British Beer](#)

This category contains average to strong, bitter to sweet, modern British and Irish stouts that originated in England even if some are now more widely associated with Ireland. In this case, “British” means the broader British Isles not Great Britain.

16A. [Sweet Stout](#)

16B. [Oatmeal Stout](#)

16C. [Tropical Stout](#)

16D. [Foreign Extra Stout](#)



Beer Styles – Dark British Beer

Sweet Stout

Overall Impression

A very dark, sweet, full-bodied, slightly roasty stout that can suggest coffee-and-cream, or sweetened espresso.

IBU

20 - 40

SRM

30 - 40

OG

1.044 - 1.060

FG

1.012 - 1.024

ABV

4% - 6%



Oatmeal Stout

Overall Impression

A dark, roasty, full-bodied stout with enough sweetness to support the oat backbone. The sweetness, balance, and oatmeal impression can vary considerably.

IBU

25 - 40

SRM

22 - 40

OG

1.045 - 1.065

FG

1.010 - 1.018

ABV

4.2% - 5.9%

Tropical Stout

Overall Impression

A very dark, sweet, fruity, moderately strong stout with smooth, roasty flavors, yet no burnt harshness.

IBU

30 - 50

SRM

30 - 40

OG

1.056 - 1.075

FG

1.010 - 1.018

ABV

5.5% - 8%

Foreign Extra Stout

Overall Impression

A very dark, rich, moderately strong, fairly dry stout with prominent roast flavors.

IBU

50 - 70

SRM

30 - 40

OG

1.056 - 1.075

FG

1.010 - 1.018

ABV

6.3% - 8%

Beer Styles – Dark British Beer

Sweet Stout

Style Comparison

Much sweeter and less bitter-tasting than other stouts, except the stronger Tropical Stout. The roast character is mild, not burnt like other stouts. Can be similar in balance to Oatmeal Stout, albeit with more sweetness.

Commercial Example

Mackeson Triple XXX Stout



Oatmeal Stout

Style Comparison

Most are like a cross between an Irish Extra Stout and a Sweet Stout with oatmeal added. Several variations exist, with the sweeter versions more like a Sweet Stout with oatmeal instead of lactose, and the drier versions more like a more nutty, flavorful Irish Extra Stout. Both tend to emphasize the body and mouthfeel.

Commercial Example

Samual Smith Oatmeal Stout

Tropical Stout

Style Comparison

Tastes like a scaled-up Sweet Stout with higher fruitiness. Similar to some Imperial Stouts without the high bitterness, strong or burnt roastiness, and late hops, and with lower alcohol. Much sweeter and less hoppy than American Stouts. Much sweeter and less bitter than the similar-gravity Foreign Extra Stouts.

Commercial Example

Dragon Stout

Foreign Extra Stout

Style Comparison

Similar in balance to an Irish Extra Stout, but with more alcohol. Not as big or intense as an Imperial Stout. Lacking the strong bitterness and high late hops of American Stout. Similar gravity as Tropical Stout, but with a drier finish and higher bitterness.

Commercial Example

Guinness Foreign Extra Stout



February BotY Style: **DARK BRITISH BEER**

SEE YOU NEXT MONTH!

