



MASH

Monthly Meeting

April 24, 2025



Welcome
New Members



Club Finances

Balance Sheet

Miami Area Society of Homebrewers

As of Apr 18, 2025

Report Type: Accrual (Paid & Unpaid)

April BALANCE SHEET

ACCOUNTS

Apr 18, 2025

Assets	
Cash and Bank	
BankUnited	\$1,840.00
Cash on Hand	\$66.00
PayPal	\$2,169.31
Total Cash and Bank	\$4,075.31
Other Current Assets	
Total Other Current Assets	\$0.00
Long-term Assets	
Total Long-term Assets	\$0.00
Total Assets	\$4,075.31



Club Finances

April CASH FLOW



Cash Flow

Miami Area Society of Homebrewers

Date Range: Jan 01, 2025 to Apr 18, 2025

CASH INFLOW AND OUTFLOW

Jan 01, 2025
to Apr 18, 2025

Operating Activities	
Sales	
Coconut Cup Entry Payments	\$2,921.17
Member Dues	\$427.76
Sales	\$176.00
Total Sales	\$3,524.93
Purchases	
Coconut Cup Expenses	-\$1,307.48
Medal Incentive	-\$200.00
Utilities	-\$104.76
Total Purchases	-\$1,612.24
Inventory	
Payroll	
Sales Taxes	
Other	
Net Cash from Operating Activities	\$1,912.69

Brewer of the Year (BotY)

Updated Categories:

1. Style of the Month (Intra-Club Competition)
2. Florida Circuit
 - Coconut Cup (MASH)
 - Hurricane Blowoff (West Palm Beach)
 - Hogtown Brewoff (Gainesville)
 - Hot 'N' Humid (Orlando)
 - First Coast Cup (Jacksonville)
 - Commander SAAZ (Space Coast)
 - Sunshine Challenge (Orlando)
 - Best Florida Beer (Tampa)
3. National Homebrew Competition & Other BJCP Sanctioned Competitions (NEW!)



Brewer of the Year (BotY)

Rules:

Points Awarded for Style of the Month

First Place – 5 points

Second Place – 4 points

Third Place – 3 points

Entering a beer – 1 point

Points Awarded for External Competitions

First Place – 5 points

Second Place – 4 points

Third Place – 3 points

Best of Show – Additional 5 points

B.O.T.Y runs from December to November of each year. MASH awards for B.O.T.Y are given out at the Winter Solstice party.



Brewer of the Year (BotY)

Current Standings

Intra-Club Standings (Style of the Month)

Jim Walsh – 15 Points
Macorix Perera – 14 Points
Rafael Dubois – 7 Points

Florida Circuit (BJCP Competitions)

Bob Billany – 9 Points
David Kirsten – 9 Points
Gary Fuller - 8 Points
Helena Espino – 8 Points

NHBC & Other BJCP Competitions

Adam Reynolds – 19 Points

Brewer of the Year!

Adam Reynolds – 24 Points
Macorix Perera – 18 Points
Jim Walsh – 15 Points





Hurricane Blowoff

Awards Ceremony – April 26th

Hogtown Brewoff

Entries Due – May 2nd

Awards Ceremony – May 24th

Commander SAAZ

Entry Window Opens – June 16th



Celebrate the 28th annual Big Brew on May 3, 2025

About Big Brew

In 1988, May 7th was announced before Congress as National Homebrew Day.

The American Homebrewers Association created Big Brew as an annual event to celebrate National Homebrew Day around the world.

Held on the first Saturday in May, Big Brew for National Homebrew Day is an opportunity to fire up the kettle and raise a glass to the greatest hobby there is—homebrewing!





Big Brew Day Competition 2025



This is a club versus club competition. Which AHA registered homebrew club in the USA can brew the best version of the official recipe?

Winners of the Competition (First, Second, and Third-place clubs)

- Will have their homebrew club featured in *Zymurgy* Magazine
- Will have all entry fees donated to their designated charitable organization.
 - First-place winner: 50% of all entry fees.
 - Second and third-place winners: 25% each of all entry fees.

Schedule of Events

- 05/03/2025: Big Brew Day. First day to register your club for the competition.
- 10/01/2025: Competition Entry Window Opens
- 10/20/2025: Competition Entry Window closes. All entries must be received.
- 11/08/2025: Big Brew Day Competition





Big Brew Day Competition 2025



Official Rules

- You must enter the competition as an AHA registered homebrew club.
- The competition is limited to 300 entries. First come, first served.
- Each club is allowed to enter one (1) entry.
- Entry fee is \$25. All entry fees go to 1st, 2nd and 3rd place winner's designated charities.
- An entry consists of three (3) 10 ounce or larger bottles/cans.
- The entry must be the official recipe for Big Brew 2025, Big Blimp! Barleywine.
- All entries in the competition must be brewed on Big Brew Day at a gathering of your homebrew club.
- A gathering is defined as at least two (2) individuals.
- Homebrew clubs are encouraged to brew several batches of the official Big Brew 2025 recipe on Big Brew Day, and to hold a club-only competition (COC) to select the club's competition entry.
- All homebrew clubs must designate a registered charitable organization.
- A photograph of your club brewing on Big Brew Day is required. If you win, this photograph may be used in *Zymurgy* Magazine. Up to four (4) photographs may be submitted.
- Photographs of winning clubs will be used depending on the content. Please keep it clean and appropriate. The selection of all photographs is at the discretion of the American Homebrewers Association.



Celebrate the 28th annual Big Brew on May 3, 2025

MASH Big Brew Day Competition

- The club encourages all members to participate.
- Entries will be reviewed by all members of the club at our meeting on September 25th
- The brewer of the beer selected will be refunded for the cost of ingredients.

Big Brew Hosts

David Kirsten

7511 SW 59th Place, South Miami

Any one else???



OFFICIAL RECIPE

Big Blimp! American Barleywine

The official homebrew recipe for Big Brew 2025 is based on Donna and Larry Reuter's award-winning American barleywine that took home the gold in the 2019 (Providence, R.I.) and 2023 (San Diego, Calif) National Homebrew Competition Final Rounds. The recipe has been updated with high-quality ingredients from the Big Brew 2025 sponsors, Lallemand Brewing and Rahr Malting Co. Expect a bold and hoppy strong ale of the highest caliber!

LEARN MORE:
SCAN THE QR CODE OR VISIT
HOMEBREWERSASSOCIATION.ORG

Yield: 5 US gal. (18.9 L)
Original Gravity: 1.096 (22.9°P)
Final Gravity: 1.018 (4.6°P)
ABV: 11.2%
IBU: 100
SRM: 17

Malts & Adjuncts

19 lb. (8.62 kg) Simpsons Finest Maris Otter
1 lb. (454 g) Simpsons Crystal Light Malt
8 oz. (227 g) Simpsons Crystal Medium Malt
4 oz. (113 g) Dingemans Special B®
4 oz. (113 g) Rahr Dextrin Malt
1 lb. (454 g) dextrose in boil

Hops

0.75 oz. (21 g) Cascade, 5.8% a.a., FWH
0.75 oz. (21 g) Centennial, 12.8% a.a., FWH
0.75 oz. (21 g) Chinook, 10% a.a., FWH
1.25 oz. (35 g) Cascade, 5.8% a.a., whirlpool
1.25 oz. (35 g) Centennial, 12.8% a.a., whirlpool
1.25 oz. (35 g) Chinook, 10% a.a., whirlpool
1 oz. (28 g) Cascade, 5.8% a.a., dry hop 4 days
2 oz. (57 g) Centennial, 12.8% a.a., dry hop 4 days
1 oz. (28 g) Chinook, 10% a.a., dry hop 4 days

Yeast

2 packs (22 g) LalBrew BRY-97™

Water

Ca 5 ppm, Mg 42 ppm, Na 60 ppm, Cl 80 ppm, SO₄ 20 ppm

Additional Items

1 tsp. Irish moss @ 10 min

Directions

Mash at 150°F (66°C) for 90 min. Target mash pH of 5.3. Batch or fly sparge for 15 to 30 min. Boil 90 min. Begin chilling. Add whirlpool hops when wort reaches 190°F (88°C) and whirlpool 30 minutes while continuing to chill wort to 60–62°F (16–17°F), then aerate and pitch yeast. Dry pitching without rehydration is recommended (more straightforward process, more consistent fermentation performance, and reduced risk of contamination). Ferment 21 days in primary at 60–62°F (16–17°C), then dry hop for 4 days. Keg with 3.5 oz. (99 g) of corn sugar in a simple syrup (mixture of water and sugar, typically 1:1) and allow carbonation to develop over 2 weeks. Crash cool to 30°F (-1°C) and hold 2 weeks, then age until ready to serve.

New Business?





May BotY Style:
Pale American Ale

SEE YOU NEXT MONTH!

