

Brewcommune Meeting Notes

Meeting notes from November 19, 2013 at Out of the Park Pizza

Discussed

Overview of Beach City learn to homebrew day, club turnout, and great reception.

Finalizing of new club officers for 2014. They are as follows:

President: Swedish Men's Bikini Team (also known as Chris L.)

Vice President: Jon W.

Treasurer: Sam B.

Secretary: Tim R (Blackcomb)

Style and Comp. Coord: Brad W.

SCHF 2014. Talked about location of the sites, voting on the style of beer (club voted lager), and how Tim R (Blackcomb) was placed so far away from everyone else :P. Brian C has promised to bring more sours. Also discussed were adding name + style to beers on the board as names don't always give an idea of style and universal club labeling of kegs for easy identification.

Chris L talked about doing more events as a club. It was brought up about perhaps working towards judging certification and Brad N talked for a few moments about his experiences working as a judge at competitions.

Conversation about the next years club barrel brew. A new post will be made with voting enabled to decide which should be brewed. Mentioned were an Old Ale or a Porter.

Tim R (maltbarley) did a style presentation on lagers. The beers passed around as style guidelines were:

Trumer Pils

Sierra Nevada Summerfest

Weihenstephancer Original Premium

Kostritzer

Celebrator Doppelbock

Zodiac Porter

Homebrews Shared

Forgive me if I left anyone off. All beers shared were quite good, and if I didn't hear it announced I may have missed it. Here are beers that were passed around:

Tim R (maltbarley) - Mystery beer in Shasta bottle
Jon W - Espresso coffee porter
Chris L - Pale Ale using Sedona hops
Jon W - Pale ale using fresh hops from Dan H.
Brian and Sam - Blonde Ale (Brads recipe)
Chris L - Moose Drool clone
Tim R (maltbarley) - Oktoberfest
Tony - Pumpkin Ale
Jon W - Pale ale with Simcoe hops
Curtis - Kolsh
Brad N - My Bock
Will L (new member) - Hef
Tony - Wit using muscat grapes
Brad N - Rye IPA