

Meeting Minutes – June 2016

6/14/16

Old Business:

New Banner - We discussed creating a new banner for the club with an updated logo. Something simple with our logo, club name, and the year the club was founded. Mike will put together a few simple designs, and the club can look them over. We're looking at an 8' by 4' or 5' by 3' banner that's simple and has the club website address on it. Luke brought up leaving a blank area on one end or both where a tap list could be temporarily written for use with our jockey box at pouring events.

T-Shirts - Colette has 3 or 4 t-shirts left from the last order. Mike also brought in a tie-dye t-shirt from an earlier order for anyone who wanted it. We discussed a potential t-shirt order later in the year. If we use the same place as last time, they should have the design saved which may lower the minimum number of shirts needed for an order or at least keep our costs down. The last order had three colors – olive, tan, and gray blue and the cost was roughly \$15. The order minimum was 20-30 shirts. Colette will check with Christine for more details about the last order.

Sensory Evaluation / Hop Kit - Matthew brought up purchasing a sensory evaluation kit that provides ingredients to dose beers in order to determine off-flavors. This can also be done with household items. Mark also brought up hop kits which could also be used to help learn different hop varieties, which would be nice with so many new hops on the market now. We'll discuss again at a later date, probably fall when more members are available.

BJCP Study Class - We have previously held a study class for people interested in taking the BJCP exam, and/or people just interested in expanding their beer knowledge. It would also be good for those already certified now that the new style guidelines are out. With the AHA National Homebrewers Conference coming to Minneapolis next year, it will be possible for attendees to get a guaranteed seat for the written test (an online test would need to be completed prior to this). Cider exams may also be available. If people are interested, we should determine if it's something a club member could host/run (Mark & Colette have offered in the past). If a study class were to happen, it would likely not be until the fall/winter. More discussion to come.

<http://www.bjcp.org/index.php>

Big Brew Day Recap - Scott brewed a Ginger Beer using the recipe provided here:

<https://s3-us-west-2.amazonaws.com/homebrewassoc/wp-content/uploads/2016/04/Summertime-Ginger-Ale-%E2%80%93-All-Grain-FINAL.pdf>.

He said it had a great ginger flavor and aroma, but is a bit different from the clear ginger beers on the market. Chase brewed an Alt Beer using the recipe provided here:

<https://s3-us-west-2.amazonaws.com/homebrewassoc/wp-content/uploads/2016/04/Strike-Team-Chanukah-Altbeer-%E2%80%93-All-Grain-.pdf>

which was lagered and turned out well. Sebastian brewed a Porter. It unfortunately stuck during fermentation, but he plans to revive it and keg 3 gallons then age 2 on oak.

Three new attendees – Nick, Nathan, Brandon

New Business:

The triumphant return of our president!

Jimmy Carter Yappy Hour

Animal Rescue League of Iowa Fundraiser

Thursday, June 16 at 5 PM - 7 PM

5452 N.E. 22nd St., Des Moines, Iowa 50313

Unwind with your pup after work at Yappy Hour! The ARL and Iowa Brewers Union are pairing up for the Jimmy Carter Yappy Hour at Bailey's Bark Park at ARL Main. Bring your dog and enjoy local homebrews all in support of the ARL. The ARL will also have fun freebies! This is a free event, but an RSVP is required due to space.

<http://www.arl-iowa.org/events/jimmy-carter-yappy-hour-D06162016.aspx>

<https://www.facebook.com/events/1047492341992619/>

Olde Main Brewing Co Event to introduce the New Master Brewer, Cory O'Neel!

Friday, July 15 at 4 PM to July 16 at 2 AM

316 Main St, Ames, Iowa 50010

Join us for a night of Live Music from Damon Dotson as we introduce our New Master Brewer, Cory O'Neel! Grab a Brew and Meet its Maker!

4pm Brewery Tour

6pm Beer Tasting and Complimentary Appetizers

7pm Brewery Tour

9pm Damon Dotson live in The Pub 21+ after 10pm.

<https://www.facebook.com/events/140837456333918/>

DSM Craft Beer Festival

Saturday, June 18, 2016

VIP 1-5 p.m. General Admission 2-5 p.m.

Downtown Des Moines – 200 block of E. 3rd Street (entry gate at intersection of Walnut & E. 3rd)

The Iowa Brewers Guild is pleased to announce the details of the Sixth Annual Iowa Craft Brew Festival. Over 45 Iowa breweries, along with a host of regional and national craft breweries, will be featured at this year's festival. Participating breweries will be pouring unlimited beer tastes of approximately 300 beers, including a variety of limited release brews. In addition to an array of outstanding beers, the ICBF will feature food from Ceviche Bar, Iowa Taproom, Formaro Stuffed, Melts without Borders, Over the Top, and Forefathers Bacon; educational seminars; street shenanigans from Josh Peters' Dangerous Fun Show; Human Foosball; and, for goodness sakes--we'll even have an app for you to download soon (stay tuned)! This event will sell out—no day-of tickets will be available.

<http://www.iowabeer.org/events-1/#icbf>

39th annual AHA National Homebrewers Conference

Minneapolis

June 15-17, 2017

Stay tuned for more details later this year. You can expect conference registration to open mid-winter 2017.

<http://www.homebrewcon.org/news/see-minneapolis-june-15-17-2017/>

Iowa State Fair

August 11-21, 2016

Competition deadlines are coming up. Judging and Steward opportunities will be available.

5th Annual Beer Nuts in Cedar Rapids

Saturday, August 20, 2016 from 1-5pm

Benz Beverage Depot - 501 7th Ave SE, Cedar Rapids, IA 52401

Tickets are \$20 in advance/ \$25 at the door and will include glassware and beer tastings from clubs across the state, food vendors will be available, and Live Music will be provided. A portion of proceeds will benefit Pints for Prostates. You can see a list of beers being poured with our web app, found here:

<https://crbeernuts.herokuapp.com/>.

Tickets are on sale now at:

<https://www.eventbrite.com/e/2016-cedar-rapids-beer-nuts-homebrew-fest-tickets-21610580829>.

The annual Mead Day event hosted by Mark and Colette Simpson is scheduled tentatively for Saturday, October 8th.

Monthly Style Competition:

Submissions:

American IPA (21A)	2nd place (tie)	Sebastian Speer
Fruit Beer (29A) (Am. IPA base)		

American IPA (21A)	2nd place (tie)	Chase Colton
American IPA (21A)		
Double IPA (22A)	1st place	Scott Nelson