

Placer Ultimate Brewing Society



May 2023
General Membership Meeting



7B **Altbier**
19B **California Common**
27 **Kentucky Common**

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Agenda



- Introduction of First Time Attendees
- General Brewing Q & A
- Directors Reports
- Tech Session: Forced Diacetyl Test
- Crooked Lane SR 16 Clone Discussion
- Altbier, CA & KY Common Competition
- Close Meeting

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First Time Attendee Introductions



- Name?
- Brewing Experience (if any)?
- How did you hear about us?
- Is there anything specific that you would like from this meeting?



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Board of Directors Introductions and Reports



- President – Eric Oddo
- Vice-President – Steve Juhnke
 - Style Calendar
- Secretary – Nathan Hausch
- Treasurer – Mark Schindler / Dave Grima
 - Finance Update
- Communications and Membership – Matt Hall
- Public Relations and Fundraising – Don Isbell
- Activities – Phil Menzies

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Beer Style Calendar



Month	Style
January 2023	"Light" Belgian - Witbier, Pale Ale, Single, Biere de Garde (24A, 24B, 24C, 26A)
February 2023	"Medium" Belgian - Saison, Blonde, Golden Strong Ale, Tripel (25A, 25B, 25C, 26C)
March 2023	"Strong" Belgian - Dubbel, Dark Strong Ale, Belgian Sours (26B, 26D, 23B - 23F)
April 2023	PUBS Invitational - Brews of Belgium
May 2023	Altbier, California Common, Kentucky Common (7B, 19B,27)
June 2023	Brewer's Best
July 2023	Crooked Lane SR-16 Clone Competition
August 2023	British Bitter, English IPA, Dark Mild (11A - 11C, 12C, 13A)
September 2023	Brewer's Best
October 2023	Oktoberfest Beers - Festbier, Marzen, Vienna Lager (4B, 6A, 7A)
November 2023	Bocks - Helles, Dunkles, Doppel, Eis, Weizen (4C, 6C, 9A, 9B, 10C)
December 2023	Open Category - Holiday Event

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Monks Collaboration Update

Initial Thoughts

- Stainless Sample #3
- Barrel Sample #2
- Barrel Sample #1

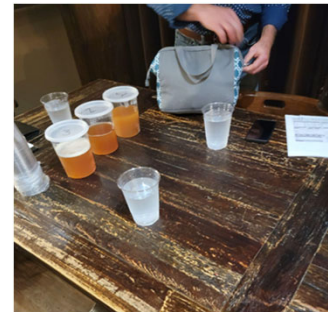


Official Collaboration Release

Monks Cellar

- Wednesday May 31st
- 6:30PM

Attending?



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Events: Rocklin Brewfest



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GJS-TXVX-HECV



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Rocklin Brewfest Schedule



7:30 AM	Access to brewfest area opens
7:30-8:30 AM	PUBS volunteers start setting up pop-ups, tables, banners, etc
10:00 AM	Homebrewer competition entrants can access via staff check-in booth
11:00 AM	Lunch starts
11:30 AM	Entries must be available to pickup for judging
11:45 AM	BJCP judging starts
12:30 PM	Brewers' meeting – MANDATORY
1:00 PM	VIP entry opens
1:30 PM	Regular entry opens
1:30 PM	Commercial & homebrewers start pouring
2:30 PM	Teardown volunteers get brewfest access
4:00 PM	Homebrew winners (BJCP judging & popular choice) announced
4:30 PM	Brewers stop pouring
5:00 PM	Gates close
5:00 PM	Fence/Table teardown starts

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Brewfest Competition Entrants



- **IMPORTANT** - Your entries **MUST** be ready for pickup by 11:30am
- You have the option to:
 - Pour your beer into steward's pitcher when requested
 - OR provide 3 x 12oz bottles or cans to steward
 (this could help avoid cloudy beer from moving kegs around)
- If you need to leave your pouring station before your beer is picked up by a steward, you **MUST** designate a responsible person
- You **MUST** respond to Rotary's email query preceding the event stating the BJCP style # of your entries
- You can enter one or two beers (but not more like prev. years)
- You must bring 5 gal of each beer entered to pour for attendees
- You should post a sign for attendees stating the beer name & style

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PUBS equip for pouring your beers



- **PUBS will provide Jockey Box taps for members to pour beers**
 - There are currently 9 PUBS members entered
 - We have identified 12 taps (4 x PUBS JBs & 2 loaned)
 - So we need a count of your entries
- We will also have a number of loaned CO2 tanks & distributors
 - But if you have any available, bring them along!
 - Better to have extras than to run out
- PUBS will also have a few glass rinsers
 - These are powered by pressurised water kegs
 - There may be a limit based on distributor ports
 - So bring along a squirt bottle to rinse attendees' glasses

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Volunteers Needed to Help PUBS



Task	Start	End	NEEDED
Set-up Homebrew Area & PUBS Booth	7:30 AM	10:00 AM	Several
Manning Homebrew Area Entry & Exit	1:30 PM	4:30 PM	1
Manning PUBS Booth	1:30 PM	4:30 PM	1 (Rotate w. Eric)
Judges	11:30 AM	2:00 PM	See Big Mike
Stewards	11:30 AM	2:00 PM	2
Count People's Choice Tickets	3:30 PM	3:45 PM	2
Teardown Homebrew Area & PUBS Booth	5:00 PM	6:00 PM	ALL
Teardown fencing & fold up tables	5:00 PM	6:00 PM	ALL

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Homebrew Pouring 2022



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Pouring PUBS Entries 2022



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BJCP Judging 2022



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PUBS Booth 2022



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Events: Brew Camp - June 16-18



- Starts day after PUBS June General Meeting
- Location: **Forbes Creek Campground, Foresthill**
- **Friday (Setup Camp, Hang Out)**
 - Arrive any time after noon
 - Pot Luck Dinner Friday Nite. Hot charcoal avail 6:00-7:30 to grill.
Feel free to bring something to share with the group too!
- **Saturday (Brew Day, Hang Out)**
 - Breakfast (Pancakes, Bacon, Sausage)
 - Help out brewing, go for a hike, swim in the lake, or....
 - Dinner (Menu TBD)
- **Sunday (Hang Out, Break Camp)**
 - Breakfast (Eggs, Bacon, Sausage)
 - Leave by noon

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Brewing Last Year



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That Evening



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Book Now for Brew Camp



- **Options:**
 - Come up Fri & camp, brew Sat morning, camp Sat night
 - Come up Sat morning to brew, camp Sat night
 - Come up on Sat to brew w/o camping
- **Reserve and pay via PUBS Store** <https://placerbrewers.org/store>
 - Camp 1 or 2 nites: **\$35** for adults & teens. 12 & under free
 - Brew Day Only: **\$15** for adults & teens. 12 & under free.

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Events: 2023 NCHF



- Finally announced dates: Fri Sept 15 thru Sun Sept 16
- NCHF hasn't opened booking yet
 - Last year ½ went on sale July 16 & ½ on July 24
- More details on NCHF: <https://nchfinfo.org>
- We have booked 4 adjacent campsites for night of Thu Sept 14
 - Need volunteers to come "populate" them that night
- Jeff is spearheading our plan to win best booth for 3rd year in row
 - The pressure is on!
 - This year's theme: "Feelin' Groovy"
 - We will announce the 1st planning session soon - all invited

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Lake St. Francis Resort Layout - PUBS Location



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PUBS Campsite C21 in 2022



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In the Evening at Campsite



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NCHF Club Booths (2022)



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Our Winning Booth (2022)



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It Takes Planning & Work - GET INVOLVED



- Now: Ideas! Suggestions for props.
- June timeframe: 1st planning meeting
- Implementation meeting
- Aug timeframe: Dress rehearsal - build booth, then pack
- **Contact Jeff Jacobs**



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Tech Session: Primer - What is Diacetyl?



- Diacetyl is a flavor compound that imparts aroma characteristics described as butter, butterscotch, or buttermilk.
- During fermentation, yeast excretes a precursor into the fermenting beer, where it breaks down chemically to produce diacetyl. However, the diacetyl is subsequently reabsorbed by the yeast cell and converted to a compound with no significant flavor characteristics.
- Removing the beer from the yeast too early can result in incomplete reabsorption.
- Diacetyl can also be formed by certain beer spoilage bacteria most notably during post-fermentation storage and sometimes in unsanitary beer lines.

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Tech Session: Forced Diacetyl Test



A “Forced Diacetyl Test” is a simple, non-quantitative way to evaluate your beer for the presence of diacetyl.

What you need:

- Two (2) glasses
- Aluminum foil
- Hot water bath
- Ice water bath
- Thermometer
- Sharpie (optional)

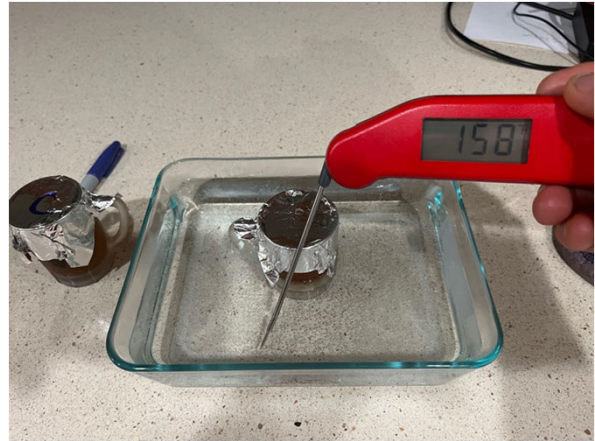


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Forced Diacetyl Test - Process



- Collect two samples of beer, cover with aluminum foil
- Mark one glass as the control
- Prepare a hot water bath (140 - 160F)
- Place test glass in hot water bath for 10 - 20 min.



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Forced Diacetyl Test - Process



- After heating time has elapsed, cool sample
- Replace hot water with an ice bath
- Swirl sample to speed the cooling process



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Forced Diacetyl Test - Process



- Cool test sample to about the same temperature as the control sample
- Perform sensory analysis (sniff the beer!)



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Forced Diacetyl Test - Results



Control

Conclusion

Negative
ready to package

Negative
diacetyl present

Test

Negative

Positive

Beer is

Some

Needs more time on the yeast

SOURCE: YEAST - THE PRACTICAL GUIDE TO BEER FERMENTATION, WHITE & ZIMAS, NEFF, PAGE 228-229

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Crooked Lane SR 16 Clone Discussion



SR 16

Style 22A - Double IPA

Originally brewed to share with fishing buddies for Steelhead on the Salmon River, SR16 is a West Coast Double IPA that inspires a sense of adventure in IPA satisfaction. A double that drinks like a single, you won't believe the burst of Citra and Amarillo hops reside in this!

ABV: 8.5%

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Crooked Lane SR 16 Clone Discussion



Recipe Basics: OG: 10.71 FG: 1.006

64.5 - 71.1% 2-Row

14.9 - 16.4% Pilsner

5.0 - 5.4% White Wheat

0.5 - 5.0% Munich I

0.2 - 1.6% Caramunich I

6.4 - 9.0% Dextrose

39 IBU CTZ FWH

Equal additions of Citra at 15, 10, 5 minutes & WP

Dry Hop with Citra and Amarillo in 2 charges (75%/25%)

Cal Ale Yeast

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Commercial Samples



Anchor Steam

Style 19B - California Common

Anchor Steam derives its name from the 19th century when “steam” was a nickname for beer brewed on the West Coast under primitive conditions and without ice. While the origin of the name remains shrouded in mystery, it likely relates to the original practice of fermenting the beer on San Francisco’s rooftops; the foggy night air naturally cooled the fermenting beer, creating steam off the warm open pans.

ABV: 4.9%



Alaskan Amber

Style 7B - Altbier

The name of this beer style comes from the German word “alt” meaning “old”. This refers to the aging that alts undergo since they ferment more slowly and at colder temperatures than most ales. Slow fermentation helps condition the flavors in Alaskan Amber, contributing to its overall balance and smoothness.

FG [?]: 38*

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Guidelines and Rules



- Judge beer to style, not whether you like it or not.
- If you’re not familiar with the style ask!
- Brewers work hard at their craft and are sharing their beer with you to learn.
- The brewer might be sitting next to you, so be considerate of what you say - offer constructive feedback if you detect a flaw.
- Maximum Beer Score is 50
- Minimum Beer Score is Unlucky 13 - **Explain the Score!**
 - Outstanding (45 - 50): World-class example of style.
 - Excellent (38 - 44): Exemplifies style well, requires minor fine-tuning.
 - Very Good (30 - 37): Generally within style parameters, some minor flaws.
 - Good (21 - 29): Misses the mark on style and/or minor flaws.
 - Fair (14 - 20): Off flavors/aromas or major style deficiencies. Unpleasant.
 - Problematic (13): Major off flavors and aromas dominate. Hard to drink.

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Club Sponsors



- Sponsors – Thank You!
 - **O’Hara Brew House Supply – 10% discount on brewing ingredients**

BREW HOUSE SUPPLY
BREW IT YOURSELF...5 GALLONS AT A TIME

- Crooked Lane Brewing Company
- Monk’s Cellar
- Loomis Basin Brewing Company
- Auburn Ale House
- Kathrin’s Biergarten
- Moonraker Brewing Co.

CROOKED LANE
BREWING COMPANY

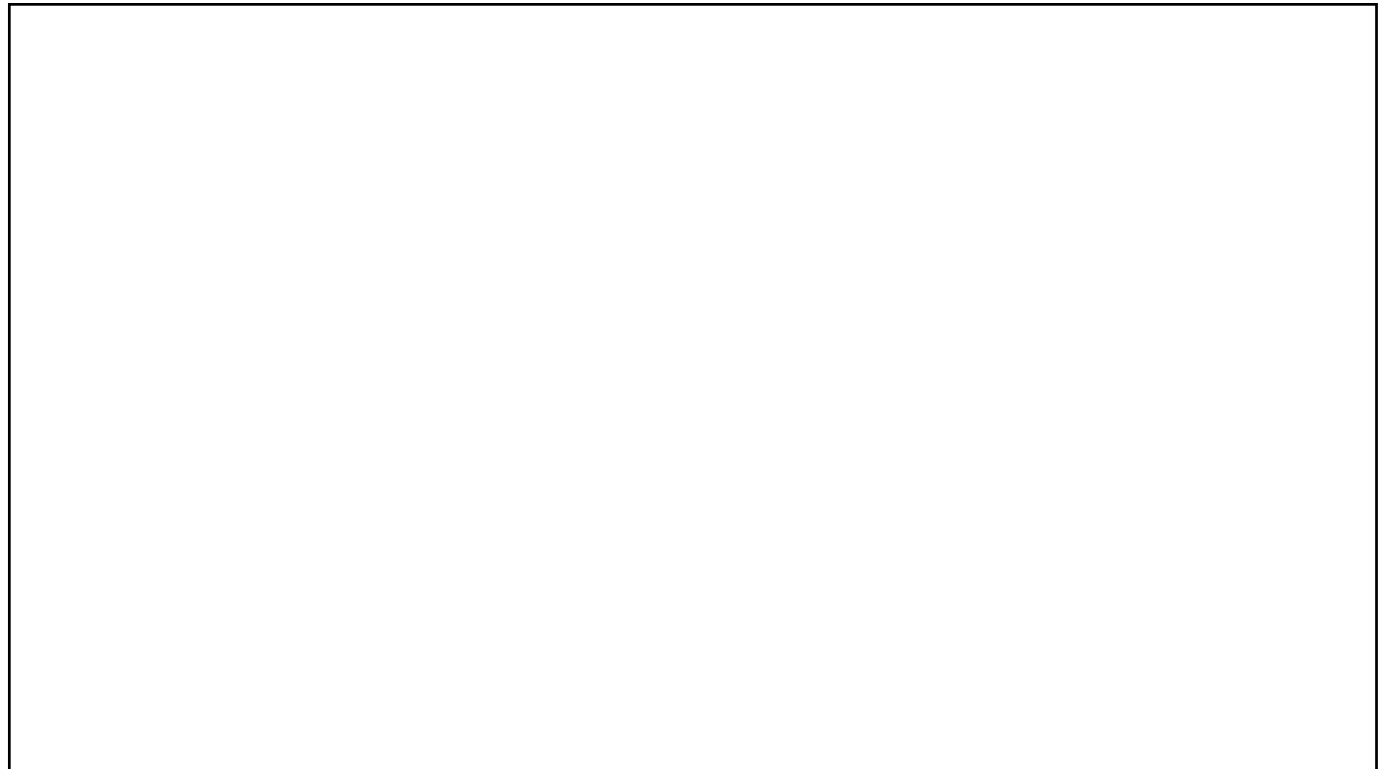
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Thank You for Coming
and
See You Next Month!



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Placer Ultimate Brewing Society



May 2023

General Membership Meeting

Date: Thursday May 18, 2023

Location: Crooked Lane Brewing
Auburn, CA

Time: 6:30pm

Monthly Style Comp.

7B Altbier

19B California Common

27 Kentucky Common

