

Placer Ultimate Brewing Society



February 2024 General Membership Meeting

**“Dark” New
World Beers
(20A-C/22B-D)**



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Agenda



- Welcome/Introduction of First Time Attendees
- General Brewing Q & A (6:30 - 6:40)
- President's Report (6:40 - 6:50)
- Technical Session: Historical Brew (6:50 - 7:00)
- “Dark” New World Beers Style Competition (7:00 - 8:30)
- Close Meeting (8:45)

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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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General Brewing Q&A



Any questions for the group

- (i.e. beer style you haven't brewed but want to know more about)?
- Question on a new technique?
- Feedback on new equipment you may be interested in?
- Looking to go from gas to electric or electric to gas, or to an all-in-one?

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President's Report



President – Steve Juhnke

- General Club Attendance & Guidelines
- Congratulations to club members that placed at El Dorado County Fair
 - Michael Frenn (7 placing beers), Cindy Ricciuti-Brown (2 placing beers), Kevin Smithson (3 placing beers), Syd Bailey (1 placing beer) and Kent Brown (1 placing beer)

Vice-President – Nathan Hausch/Cynthia Ricciuti-Brown

Secretary – Albert Gilding

- December BOD minutes approved and posted on website

Treasurer – Dave Grima/Brandon Kriner

- We have \$1,141 as of 2/9 in the bank, no major expenses pending.
- 2024 budget has been approved & adopted by the board at the February board meeting.

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President's Report



Communications and Membership – James Temple

- Up to 47 members (paid) including 26 gold members. 26 members are listed as AHA (target is 75%). If you have renewed yet, please do, your dues help fund the club and club activities. We still have about 25 renewals to go.

Public Relations and Fundraising – Don Isbell/Eric Oddo

- Monk's Cellar Collab (led by Don & Joe)
 - Met w/ Andy @ Monk's during our Feb BOD meeting. We suggested a 4 styles (Black IPA, Bock, White IPA & Mexican Lager). Monk's has confirmed their preference will be a Mexican Lager, and we will likely target a release on or around 5/5 (Cinco de Mayo & last day of Sac Beer Week). Collab PUBS Membership brew day will be either 3/16 or 3/23.
- Clone Comp (led by Brandon)
 - Moksa is on board; beer TBD. Logistics would be May GM meeting to present and August GM meeting for judging and feedback of entries by Moksa.

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President's Report



Activities – Phil Menzies

- PUBS Invitational
 - We are up to 54 entries as of 2/14 (majority entries is PUBS) w/ just under 6 weeks left to go. Entry drop off will be opening March 18, and closed March 30. Judging will take place at St. Matthews Lutheran Church in Rocklin this year, a huge Thank You to Nathan for helping set this up. The judging event will be on April 6, and at this time we're looking for stewards (please see James if interested) and volunteers for day of as well as food. If you're interested in volunteering or food donations please see Steven.
 - We have secured many sponsors for this event including brewing opportunities with Crooked Lane, Monk's Cellar and GB Brew Co, prizes from Inkbird, HopsDirect, FiveStar, Imperial Yeast and Boring Rose.

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President's Report



Activities – Phil Menzies

- H2H NCHF Hoppy Hour Brew Comp
 - High Desert Brewgade (Nevada)
 - Reached out looking to do a friendly head to head competition with PUBS for Hoppy Hour @ NCHF. We need PUBS brewers who are interested in brewing Kentucky Common, New Zealand Pilsner and Weissbier. Each of the 2 clubs will pour 1 of each at hoppy hour, in a friendly head to head for club bragging rights.
- Competitions
 - World Cup of Beer 2/28
 - Queen of Beer 4/13
 - Check our website under Competitions for more BJCP sanctioned homebrew comps

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President's Report



Activities – Phil Menzies

- Brewfests (w/ homebrew section)
 - Elk Grove Brewfest 4/27
 - Rocklin Brewfest 6/1
 - Truckee Brewfest 7/13
- AHA Big Brew Day Sat 5/4 (anyone interested in hosting)?

Sergeant at Arms - Joe Pitzner

- We received a thank you letter from Homeaid for our participation in the 2023 blanket drive. PUBS helped collect over 40 blankets which helped Homeaid provide 1,350 locally to various organization for those in need.

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Beer Style Calendar



Month	Style
March 2024	<u>Light & Wild New World Beers:</u> American Light Lager, American Lager, Cream Ale, American Wheat Beer, Mexican Lager, Japanese Rice Lager, Australian Sparkling Ale, American Amber Ale, California Common, American Brown Ale
April 2024	PUBS Invitational
May 2024	Brewer's Best
June 2024	Pre-NCHF Club Keg Comp (French Pilsner or Clone of Dixie Blackened Voodoo)
July 2024	Kviek (any style) & Saison
August 2024	Local Brewery Clone Comp (Moksa, beer is still TBD)
September 2024	Brewer's Best
October 2024	Cider, Mead & Kombucha and Sours
November 2024	Wood Aged & Spiced Beers
December 2024	Brewer's Best - Holiday Event

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Historial Brewing: PUBS Member Spotlight



Brandon Kriner presentation of historical brewing project.

[Monticello Beer.pptx](#)

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Cheers to History:

EXPLORING THE BREWING LEGACY OF MONTICELLO



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Peter Hemings

The Brewer of Monticello



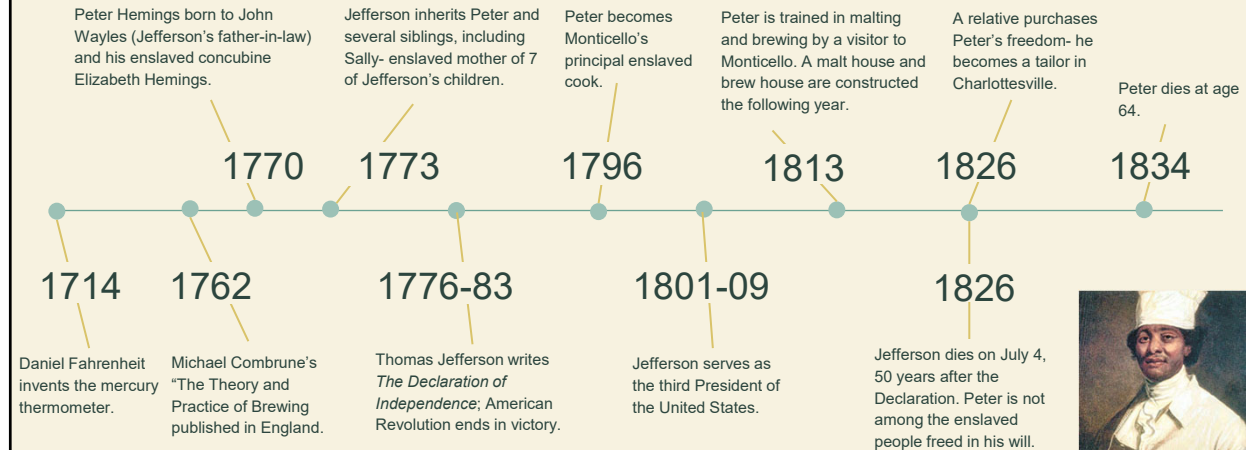
Peter's brother Robert- no portraits of Peter survive



Restored enslaved quarters at Monticello

2

The life of Peter Hemings

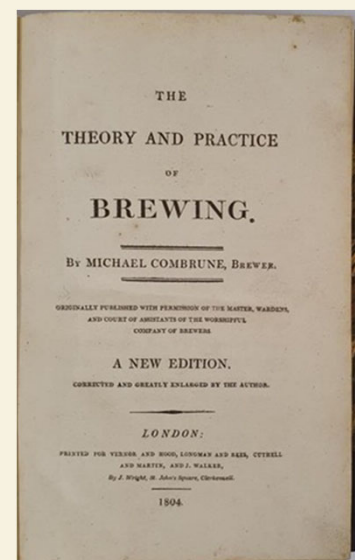


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Fall 1813- the brewing begins

"I lent you some time ago the London & Country brewer and Combrun's book on the same subject. we are this day beginning, under the directions of Capt Millar, the business of brewing Malt liquors, and if these books are no longer useful to you I will thank you for them ..."

-Jefferson to his neighbor (and malt supplier) William Meriwether, September 17, 1813



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Brewing at Monticello

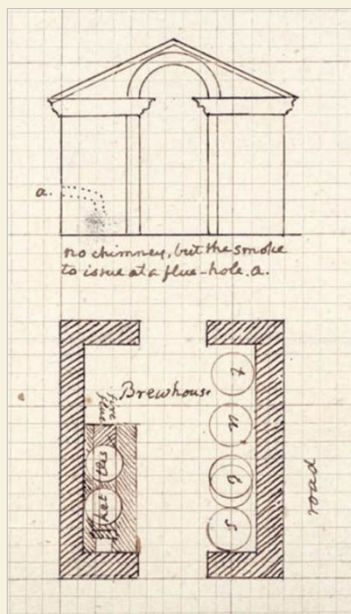
"...we do not raise barley."

- Malting was done in fall and spring when the weather was best.
- Wheat and corn were malted on site and used for the grist.
- Hops were grown in Monticello's gardens.
- Water was sourced from springs or cisterns on the property.
- Yeast was probably acquired from neighbors.
- Large batches were brewed immediately after the malt was ground.
 - Three 60-gallon casks were brewed in each session.
 - A bushel (34 lbs.) of malt was used for 8-10 gallons of strong beer.
 - $\frac{3}{4}$ lbs. of hops were added for each bushel of malt.



That's 612 lbs. of malt and 13.5 lbs. of hops per 180-gallon batch!

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Jefferson's undated plan for Monticello's brewhouse



The restored beer cellar at Monticello



Reproductions of the clay and glass bottles that were used to store beer at Monticello.

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“Hemings Heritage Ale”

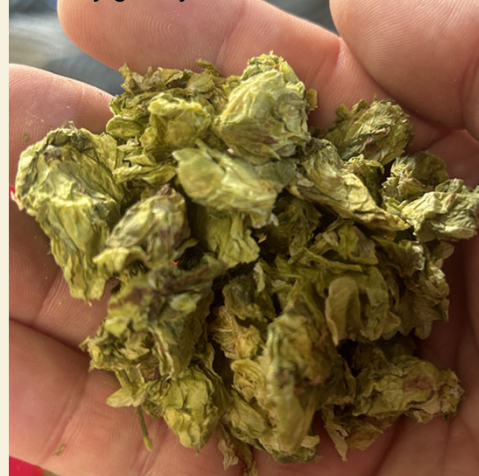
Malt

- 5 lbs of white wheat malt
- 5 lbs of pale malted corn



Hops

- 2 lbs. Virginia native whole cone
- Earthy/grassy aroma, 5.74% AA



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“Hemings Heritage Ale”

Water

- Started with distilled water.
- Added minerals to re-create modern local Charlottesville water source.
 - Water profile provided by Albemarle County Service Authority (ACSA) and Decipher Brewing.
- **Water was the biggest challenge in creating the recipe**
 - Modern water comes from nearby reservoirs, which have different chemistry than the spring water and rainwater used on Monticello.
 - Modern water is treated, Monticello’s water was not.



Yeast

- US-05- I could not find any information about the yeast that was used at Monticello.

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Technique

My Technique

- 15 gal BIAB
- 2-step mash based on Combrune's advice
 - 30 mins @ 140°F
 - 30 mins @ 158°F
- 180-minute boil
 - Mash had a low yield, so a long boil was necessary to get to an acceptable SG
- SG: 1.035
- Projected FG: 1.007
- Projected ABV: 3.7%
- IBU: 51
- SRM: 4.3- pale with greyish-blue hues from malted corn.

Monticello Technique

- Large copper brew kettles
- Wooden barrel mash tuns
- 4 or 5 step mash based on Combrune's process- 1 hour per step!
- Long boil until wort had evaporated to desired volume- no way to measure gravity.
- Open fermentation.
- Cellar conditioned in corked glass or clay bottles.
- Served as a "table liquor"- "small beer" typically around 3.5-4% ABV.

The brew is fermenting as we speak- I'll bring some to share at the March meeting!

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Acknowledgements

- **Tim Brown- Albemarle County Service Authority**
- **Brad Burton- Decipher Brewing, Charlottesville, VA**
- **Michael Combrune, 18th Century English Brewer**
- **Thomas Jefferson's Monticello Online Encyclopedia**
 - Beer
 - Peter Hemings
- **Mountain View Hops- Christianburg, VA**
- **Deer Creek Malthouse- Glen Mills, PA**

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Glossary

- **Alcohol by Volume (ABV)**- a measure of the percentage of alcohol in the overall volume of beer.
- **Alpha Acids (AA)**- a measure of the bitterness that a given hop strain imparts to a beer when boiled in the wort.
- **Brew in a Bag (BIAB)**- a brewing process where all the grain is steeped in hot water in a large kettle for an hour to remove the fermentable sugars. The large bag holding the grain is then removed from the kettle and drained. The resulting wort is then boiled along with hops.
- **Fermentation**- the process by which yeast converts the sugars from the grain into ethanol and carbon dioxide.
- **International Bitterness Units (IBU)**- a measure of the bitterness of beer. Higher IBU value indicates more bitterness.
- **Mash**- the process of extracting the fermentable sugars from the grain by steeping in hot water. BIAB is a type of mashing process.
- **Gravity**- a measure of the density of a liquid relative to water. Water has a gravity of 1.000. The difference between the starting gravity (SG) before fermentation and the final gravity (FG) after fermentation determines the alcohol percentage of the final beer.
- **Standard Reference Measurement (SRM)**: a measure of the color of finished beer. Higher SRM value indicates darker beer.
- **US-05**- a dry American ale yeast made by Fermentis. I chose this because it ferments cleanly without significantly changing the flavor of the beer. The yeast used at Monticello may have been substantially different.
- **Wort**- beer that has been boiled, but not yet fermented. Wort becomes beer after fermentation is complete.

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202402 PUBS February
Presentation - Wide

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“Dark” New World Beers - February Style Competition



For BJCP style guides go to
www.placerbrewers.org → Presentations → February 2024

OR use the QR Code to the right

- 20A - American Porter
- 20B - American Stout
- 20C - Imperial Stout
- 22B - American Strong Ale
- 22C - American Barleywine
- 22D - Wheatwine



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BJCP Commercial Samples



American Porter - 20A

- Deschutes Black Butte Porter
- Sierra Nevada Porter

American Barleywine - 22C

- Sierra Nevada Bigfoot
- Anchor Old Foghorn

American Stout - 20B

- Avery Out of Bounds Stout
- Deschutes Obsidian Stout

Wheatwine - 22D

- The Bruery White Oak

Imperial Stout - 20C

- North Coast Old Rasputin Imperial
- Great Divide Yeti Imperial

American Strong Ale - 22B

- Stone Arrogant Bastard

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Guidelines and Rules



- Judge beer to style, not whether you like it or not.
 - We are looking at Appearance, Aroma, Mouthfeel, Flavor and Overall Impression
- 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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Guidelines and Rules



When more than 8 entries, we will split into an A and B group. Group A and Group B will get different beers, so please be sure to listen to the steward as to what entry number and BJCP style number of the beer you're being served.

Either the top 2 or top 3 from each group will be pushed to a BOS (best of show) panel, where BJCP judges will determine the 1st, 2nd and 3rd place beers overall. Points will be awarded to the 1st, 2nd and 3rd place beer, as normal.

There will be 7 minutes per entry for the group to judge (either as a whole, or split into groups when there are more than 8 entries submitted).

Google Timer [Link to Timer](#)

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- Close Meeting / Thank you to High Hand (8:45)

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Next Meeting



Date: Thursday March 21, 2024

Time: 6:30pm

Location: The Annex Taproom & Provisions - 103 Sacramento Street, Auburn, CA



Styles: Light New World (American Lager/Light Lager, Cream Ale, American Wheat Beer, International Pale, Australian Sparkling, American Amber, California Common & American Brown)



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Club Sponsors - Thank You!



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

BREW HOUSE SUPPLY

BREW IT YOURSELF...5 GALLONS AT A TIME

- Brewmeister – 10% discount on brewing ingredients
- Monk’s Cellar - Meeting Location
- Loomis Basin Brewing Company - Meeting Location
- Auburn Ale House/The Annex - Meeting Location
- Kathrin’s Biergarten – Meeting Location
- Moonraker Brewing Co. – Meeting Location
- **High Hand Brewing - Meeting Location**



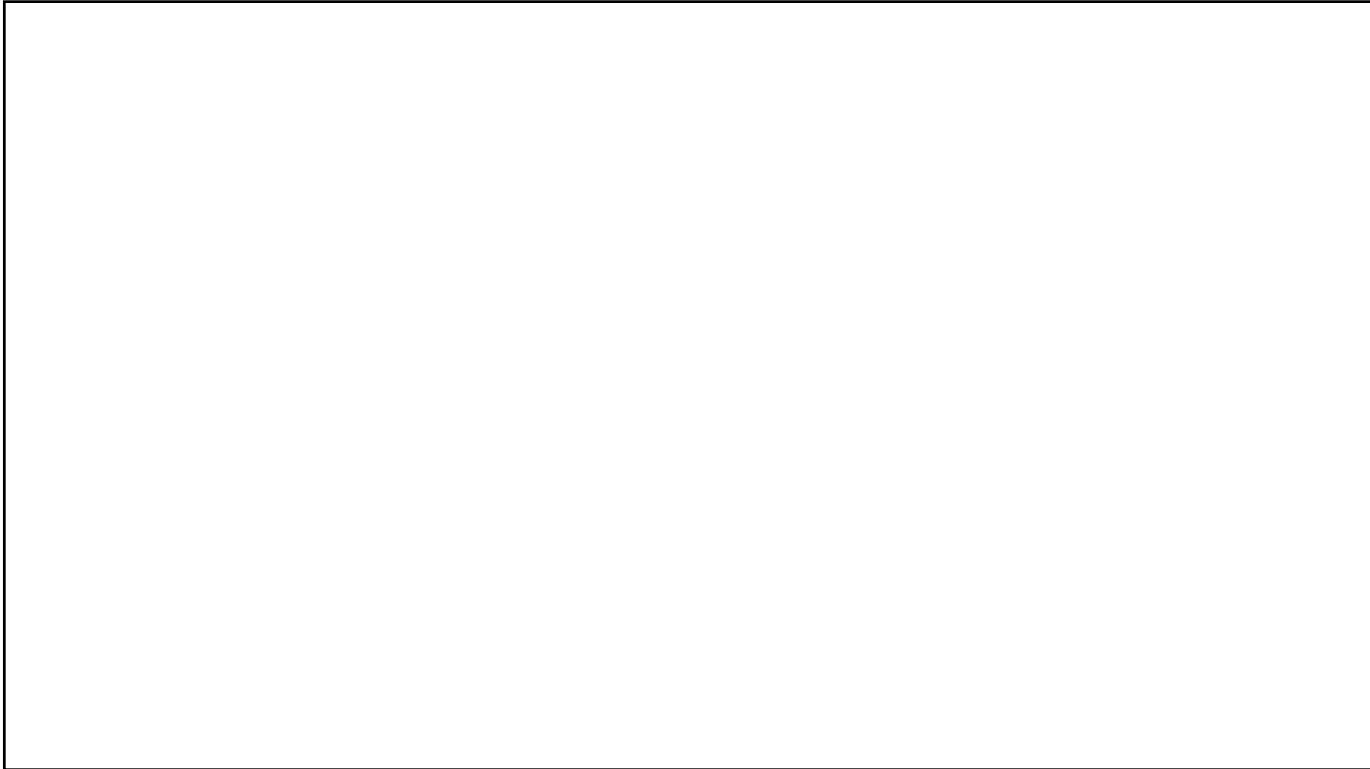
NURSERY | CAFE | BREWERY

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Thank You for Coming and See You Next Month!




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**Placer Ultimate
Brewing Society**



February 2024 General Membership Meeting

Tonight!! @ High Hand
Brewing, Loomis, CA
Time: 6:30pm
Date: Thursday 2/15/24

**“Dark” New
World Beers
(20A-C/22B-D)**

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