

Placer Ultimate Brewing Society



March 2024 General Membership Meeting

**“Light” New World
Beers (1A-
1D/2A/12B/19A-C)**



Agenda



- Welcome/Introduction of First Time Attendees
- General Brewing Q & A (6:30 - 6:40)
- President's Report (6:40 - 6:50)
- Upcoming events (6:50 - 7:00)
- Step Brewers & Monticello (7:00 - 7:15)
- "Light" New World Beers Style Comp (7:15 - 8:30)
- Close Meeting (8:45)

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?

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

Vice-President – Nathan Hausch/Cynthia Ricciuti-Brown

Secretary – Albert Gilding

- January & February BOD minutes approved and posted on website

Treasurer – Dave Grima/Brandon Kriner

- We have \$1,304 as of 3/15 in the bank, this is including invitational revenue.

President's Report



Communications and Membership – James Temple

- Up to 53 members (paid) with around half being gold members. If you have renewed yet, please do, your dues help fund the club and club activities. We still have about 27 that were members in 2023 that have not renewed.

Public Relations and Fundraising – Don Isbell/Eric Oddo

- Monk's Cellar Collab (led by Don & Joe)
- Moksa Clone Comp (led by Brandon)
 - Presentation by Corey Meyer (head brewer @ Moksa) at May general membership meeting. We will be doing a West Coast Pilsner, it is a new beer for them. Judging / tasting will be at the August general membership meeting.
- Barrel Project - TBD (working on logistics)

President's Report



Activities – Phil Menzies

- **Competitions**

- Queen of Beer - submission dates TBD, judging 4/20
- Cal State Fair Homebrew - submiss. dates TBD, judging May 24-26
- Check our website under Competitions for more BJCP sanctioned homebrew competitions

- **Brewfests (w/ homebrew section)**

- Elk Grove Brewfest 4/27
- Foothills Brewfest 5/4
- Rocklin Brewfest 6/1
- Truckee Brewfest 7/13

- **AHA Big Brew Day Sat 5/4 (anyone interested in hosting)?**

President's Report



Activities – Phil Menzies

- **H2H NCHF Hoppy Hour Brew Comp**
 - High Desert Brewgade (Nevada)
 - They are looking to do a friendly head to head competition with PUBS for Hoppy Hour.
 - **We need PUBS brewers to brew Kentucky Common, New Zealand Pilsner & Weissbier.** Each of the 2 clubs will pour 1 of each at hoppy hour, in a friendly head to head for club bragging rights.

Sergeant at Arms - Joe Pitzner

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 Awards
May 2024	Brewer's Best
June 2024	<i>**Pre-NCHF Club Keg Comp (French Pilsner or Clone of Dixie Blackened Voodoo)</i>
July 2024	Kviek (any style) & Saison
August 2024	Local Brewery Clone Comp (Moksa, West Coast Pilsner)
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

Monk's Cellar Collab



Styles Presented:

White IPA, Standard Bock, Black IPA (wookey jack style) and Mexican Lager w/ lime

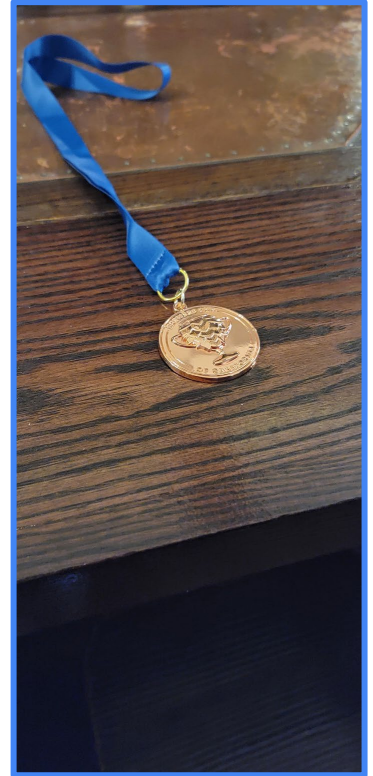
Style Chosen:

Mexican Lager

Collaboration:

Kick Off Meeting (via Zoom) w/ Monks on Sunday Feb 28th

Continued tweaking of the recipe throughout the week & set brew day for March 16























Monk's Cellar Collab



Brew Day

All went well, (no wort in our face this time!) and hit target OG @ 12.5 plato w/ approximately 6.6 bbls into the fermenter. Did a cone to cone transfer of the WLP 925 off of the Vernon St. Lager (gen 2) into the tank and fermentation was off within 12 hours.

Targeting a ready date of around 4/20, and are discussing a release party for 5/5 (CINCO DE MAYO!!!).

We will be working with the crew over at Monks on possibly adding additional lime to the finished beer, or maybe even a tequila barrel version.

PUBS Invitational



Competition Status

- **78 entries** as of 3/21 (62% from PUBS, but DOZE catching up)
- **8 days left to register - Deadline Midnight Fri Mar 29**
 - Entries must be paid by then
 - Entry drop off is open, **closes March 30**
- Judging will be at St. Matthew Lutheran Church in Rocklin
 - A huge Thank You to Nathan for helping set this up.
- **Judging will be on April 6** - We're looking for:
 - Stewards (please see James T if interested)
 - Volunteers for the day (please see Steve J)
- Detailed schedule for April 6 will be sent to volunteers

PUBS Invitational



Great prizes from PUBS Invitational Sponsors

- Including co-brews with:
 - Crooked Lane
 - The Monk's Cellar
 - Granite Bay Brewing



PUBS Invitational



FOOD - LUNCH



PUBS Provided:

Bratwurst in a bun w. Sauerkraut & condiments

Donations Confirmed:

Potato Salad – Matt H.

Mac & Cheese - Cindy

Cookies – Dave L

Deviled Eggs - Matt H

Donations Needed:

Other Salads (green/pasta/slaw)

Other Snacks (finger food)

Other Sweets (cookies/brownies)

Special items (vegan/vegetarian)

Rocklin Brewfest - Sat June 1



Rocklin Brewfest



- **Pour your beers & enter them in competition (bring 5 gal)**
 - Prior entrant registration: **NOW**
 - New entrant registration: **APRIL 1**
- **Represent PUBS & explain homebrewing at our booth**
- **Volunteer to help:**
 - Man the homebrew area
 - Teardown fence at end of day



PUBS Annual Clone Competition



- **HOW IT WORKS**

- **PUBS Members compete to clone a commercial beer**
- **Kickoff is at meeting at chosen brewery**
 - Members taste the beer
 - Head brewer provides recipe
 - Explains their brewing process & takes questions
- **Members have a couple of months to brew**
 - Entries are collected & judged by brew crew at brewery
- **Judging results announced at meeting back at brewery**

PUBS Annual Clone Competition



2024 Clone Competition

- Brewery: Moksa Brewing
- Beer: West Coast Pils (new beer “Balance Line”?)
- Brewer: Cory Meyer, Head Brewer
- PUBS Liaison: Brandon Kriner
- KEY DATES
 - Kickoff meeting: May 16 PUBS Gen Meeting at Moksa Barrel House
 - Entry deadline: TBD
 - Awards meeting: Aug 15 PUBS Gen Meeting at Moksa Barrel House

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Step Brewers

What happens when 2
brewers brew (almost)
the same recipe



A Tale of Two Brews		Jeff Jacobs-Swamp Brew	Brandon Kriner-El Dorado
Batch Size		6 gallon	5 gallon
Method		BIAB- 90 min boil	BIAB- 60 min boil
Fermentables	Pale 2-Row	14 lbs. <ul style="list-style-type: none"> • 152 °F for 75 min • 168 °F for 10 min 	13 lbs. <ul style="list-style-type: none"> • 149 °F for 60 min
	Honey	2 lbs. @ 30 min boil	3 lbs. @ 30 min boil
	White Grape Juice	12 oz concentrate @ primary- 3 days	96 oz organic juice @ 20 min boil
Hops	Simcoe 13% AA	1/3 oz. @ 60 min boil	
	German Tradition 5.1% AA		2 oz. @ 60 min boil
Yeast		WLP 001 California Ale	WLP 3711 French Saison
Other	Saffron	12 threads @ flameout	
Gravity		SG: 1.077 FG: 1.009	SG: 1.071 FG: 1.004
ABV/IBU/SRM		9.0% ABV 12 IBU 4.1 SRM	8.8% ABV 36 IBU 6.7 SRM

Let's taste them!



Swamp Brew- Jeff Jacobs



El Dorado- Brandon Kriner

What differences do you see, smell, and taste?

- Malt, hops, esters, yeast, dryness, mouthfeel, carbonation level, texture, head retention, clarity?

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“Light” New World Beers - March Style Competition



For BJCP style guides go to

www.placerbrewers.org → Presentations → March 2024

OR use the QR Code to the right

1A - American Light Lager

19A - American Amber Ale

1B - American Lager

19B - California

Common

1C - Cream Ale

19C - American

Brown Ale

1D - American Wheat Beer

2A - Mexican Lager



BJCP Commercial Examples



American Light Lager - 1A

- Bud or Coors Light
- Michelob or Old Milwaukee Light

American Lager - 1B

- Budweiser, Coors, Miller
- Pabst Blue Ribbon

Cream Ale - 1C

- Genesee Cream Ale

American Wheat Beer - 1D

- Bell's Oberon
- Goose Island 312 Urban Wheat

International Pale - 2A

- Asahi Super Dry (Japanese rice)
- Corona Extra (Mexican)

Australian Sparkling - 12B

- Coopers Sparkling Ale

American Amber Ale - 19A

- Full Sail Amber, North Coast Red Seal, Anderson Valley Boont Amber

California Common - 19B

- Anchor Steam

American Brown Ale - 19C

- Bell's Best Brown, Avery Ellie's



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.



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 **8 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 - Thankyou Annex**

Next Meeting



Date: **Thursday April 18, 2024**

Time: 6:30pm

Location: **High Hand Brewing** (in the open area, near the stage)
- 3750 Taylor Rd., Loomis, CA



**PUBS 2024 Invitational New World Brew
Challenge Presentation & Awards**



NURSERY | CAFE | BREWERY

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





Thank You for Coming
and
See You Next Month!

