BREWERS ANONYMOUS HOMEBREW CLUB

ORLANDO, FL

# January 20th Meeting

Facebook

Discord

# Club Motto

# Strength Through Unity, Unity Through Zymurgy

CHEERS!

# Thank you Supporters!

BROKEN STRINGS
ORL BREWERY FLA

TACTICAL BREWING CO.

AMERICAN HOMEBREWERS ASSOCIATION

ORLANDO, FL
DEADWORDS
BREWING
XXX

360

# 2023 Club Challenges

| MONTH | CHALLENGE |
| --- | --- |
| February | Scottish/Irish |
| April | Historical Ales |
| June | Thiol-ized Yeast |
| August | Session Beers (<5%) |
| October | Vegetable Beers |
| December | Mead |

# Brewer of the Year 2022

Congrats Mike Thompson!

# Local Brewery - Exploration

Broken Strings

# FRIDAY FEB 3RD

# Best Florida Beer

**Congrats to everyone that submitted an entry!**

# 2022 Club Standings

## 3rd Place - Brewers Anonymous

After climbing to the top in 2020, we as a club have been in the top 3 of the state 3 years running!

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# Coconut Cup

**The First circuit comp of 2023!**

**Location: Miami**

**Club M.A.S.H**

**Registration: Feb 10th**

**Beers Due: Feb 10th**

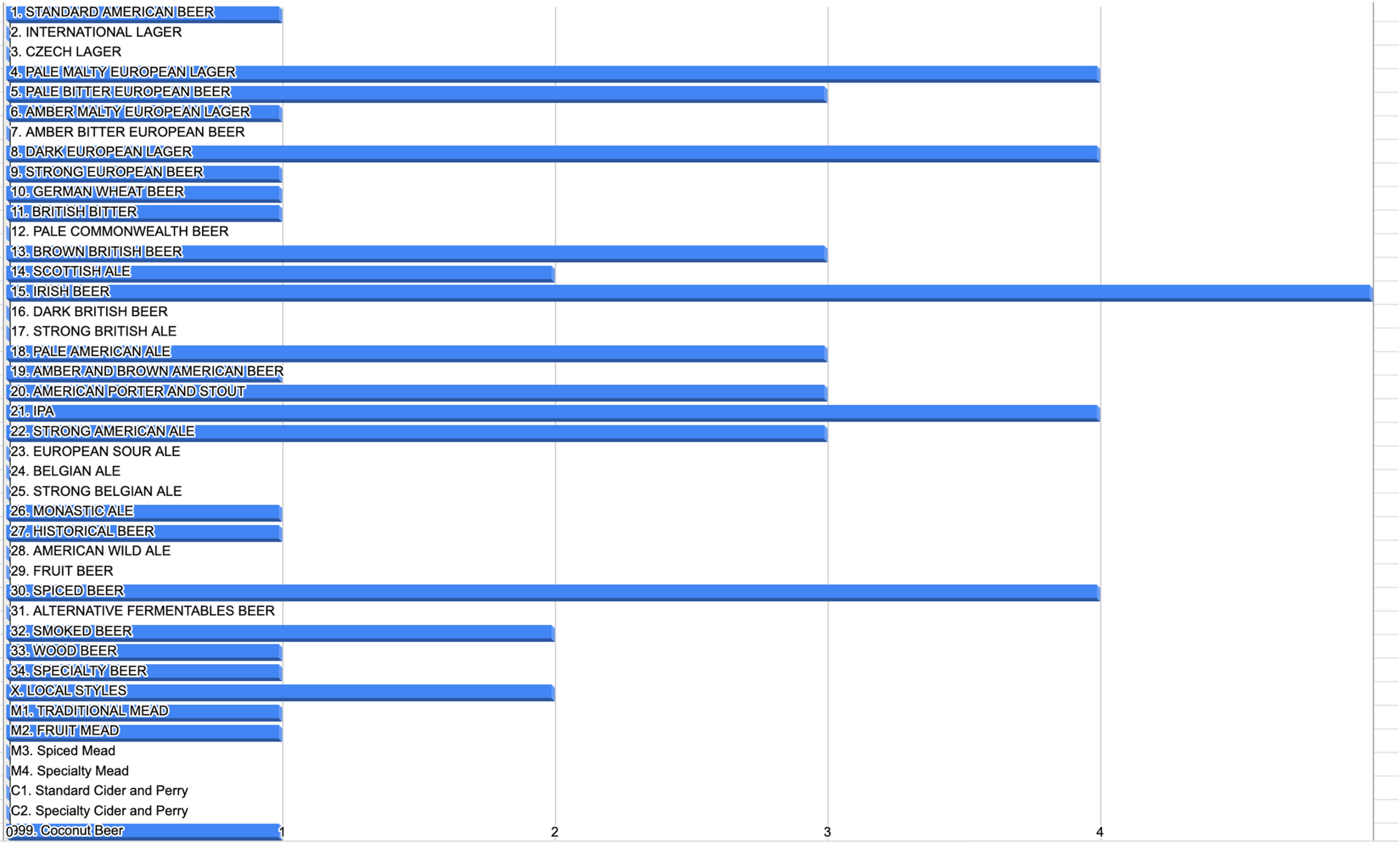
- **21 days away if you brew today**
- **Kenny is our Train Conductor on 2/10**
- **Potentially raising max to 6 entries per brewer (still 3 bottles per entry)**

# Hurricane Blow Off

**Location: Palm Beach**
**Club M.A.S.H**

**Registration Start: Feb 24th**
**Beers Due: March 31st**

- **Train Conductor needed!**


1. STANDARD AMERICAN BEER
2. INTERNATIONAL LAGER
3. CZECH LAGER
4. PALE MALTY EUROPEAN LAGER
5. PALE BITTER EUROPEAN BEER
6. AMBER MALTY EUROPEAN LAGER
7. AMBER BITTER EUROPEAN BEER
8. DARK EUROPEAN LAGER
9. STRONG EUROPEAN BEER
10. GERMAN WHEAT BEER
11. BRITISH BITTER
12. PALE COMMONWEALTH BEER
13. BROWN BRITISH BEER
14. SCOTTISH ALE
15. IRISH BEER
16. DARK BRITISH BEER
17. STRONG BRITISH ALE
18. PALE AMERICAN ALE
19. AMBER AND BROWN AMERICAN BEER
20. AMERICAN PORTER AND STOUT
21. IPA
22. STRONG AMERICAN ALE
23. EUROPEAN SOUR ALE
24. BELGIAN ALE
25. STRONG BELGIAN ALE
26. MONASTIC ALE
27. HISTORICAL BEER
28. AMERICAN WILD ALE
29. FRUIT BEER
30. SPICED BEER
31. ALTERNATIVE FERMENTABLES BEER
32. SMOKED BEER
33. WOOD BEER
34. SPECIALTY BEER
X. LOCAL STYLES
M1. TRADITIONAL MEAD
M2. FRUIT MEAD
M3. Spiced Mead
M4. Specialty Mead
C1. Standard Cider and Perry
C2. Specialty Cider and Perry
099. Coconut Beer
0
1
2
3
4

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BREWERS ANONYMOUS
JANUARY 2023

# Thank you!

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NEXT: BREW SCHOOL -YEAST
SLANT

# Creating Yeast Slants

# Pros and cons

## Pros

- Long term storage 2+ years, indefinite with maintenance
- Specialty yeast collection
- Non-generations and very low risk of mutation
- Yeast is always 100% clean with no flavor transfer from previous beers
- Does not require a lot of yeast - Does not affect your starter size
- This process can be used to collect dregs from a bottle and collect yeast

## Cons

- Does require some specific equipment
- Requires about a week lead time to get a full starter ready
- It is not viable to keep blends

# Cleaning Primer

| | |
|---|---|
| Clean | Cleaning is the removal of dirt, oils, protein, and other material until the surface is free from the presence of foreign substances. It is not possible to sanitize until the surfaces are clean. |
| Sanitize | Sanitizing is the reduction of microorganisms, usually with heat or chemicals, to a point considered not harmful to humans. It does not guarantee a kill rate of 100 percent, but rather to a minimum kill ratio of 99.9 percent. The products for sanitizing are often no-rinse at proper concentrations. |
| Disinfect | Disinfection is a reduction of microorganisms to a minimum kill ratio of 99.999 percent. The chemicals used in disinfection are often unsafe for consumption, requiring a rinse after use. |
| Sterilize | Sterilization is the complete inactivation of all organisms: fungi, bacteria, viruses, and spores. Steam requires a minimum of 15 minutes at 250° F (121° C) or 3 minutes at 273° F (134° C). Dry heat requires at least two hours at 320° F (160° C). |

White, Chris (2010). *Yeast the practical guide to beer fermentation* (pp. 185 Figure 6.2)

# Equipment needed

- Glass Test Tubes w/ storage and autoclavable caps - The test tubes must be autoclavable (pictures next)
- Test Tube holder
- Pressure Canner
  - Pressure recommendation is 15 (15 PSI gets to 250F, 10 PSI get to 240F)
- Agar Agar
  - http://www.shop.willpowder.com/
  - Asian agar agar contains sugar, *do not use*
- Dry Malt Extract (DME) to make a starter
- Inoculation Loop
- Mineral Oil
  - Food grade, can be found at pharmacies
- Glass Measuring Cup/Beaker/Pipette
- Electrical Tape
- Masking Tape/Labels
- Gas Stove/Alcohol Lamp for aseptic work environment (lab technique)
- Cookie Sheet

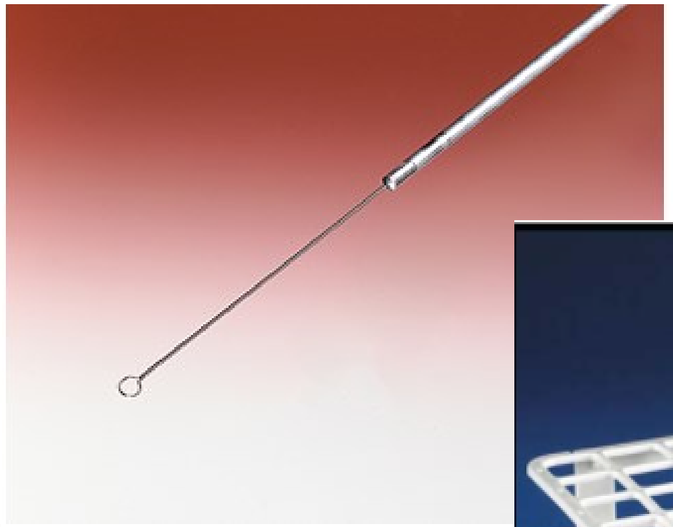
# Test Tube Caps

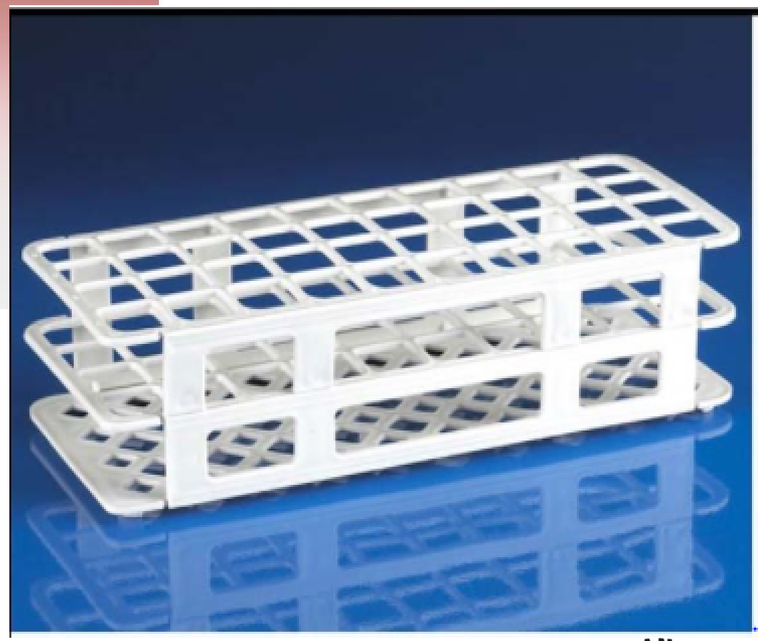
Autoclave Cap



Storage Cap (Don't Autoclave)

# Equipment needed





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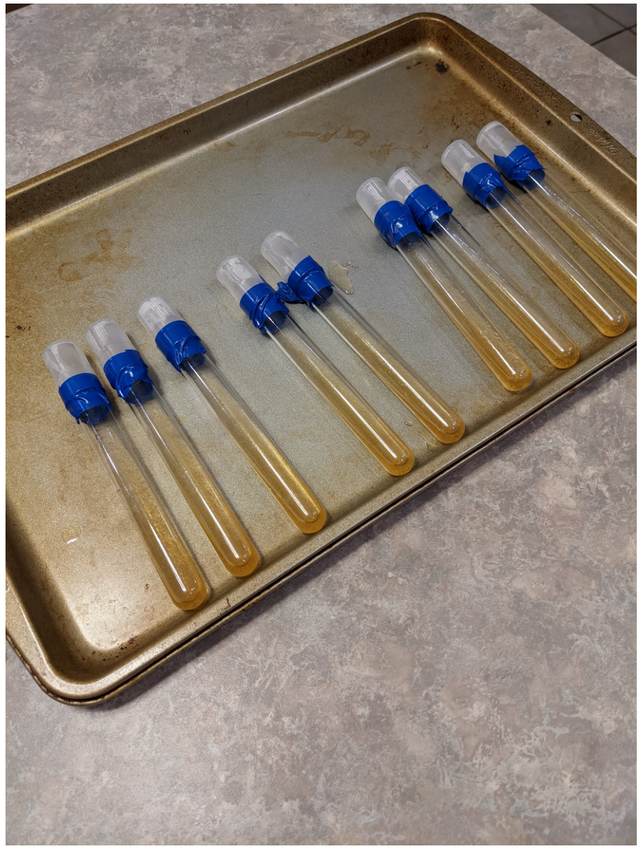
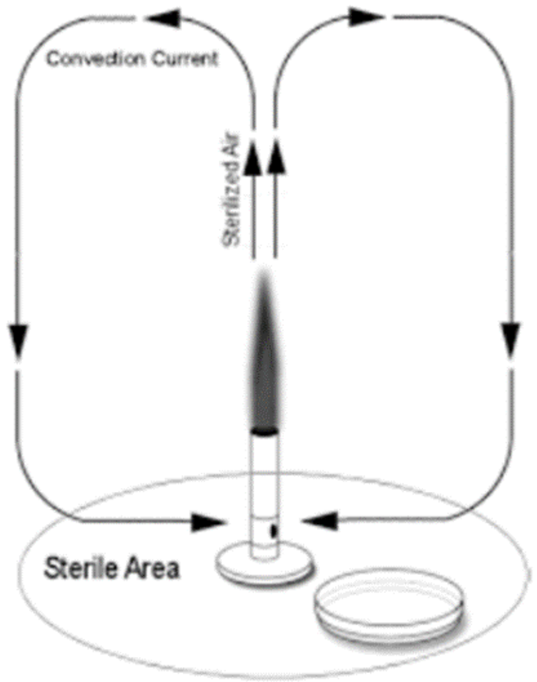
# Preparing Slants

- Make a starter shooting for SG of 1.025-1.030
- Pour about 10ml into some test tubes to make miniature starters
- Make agar mixture and pour about halfway up the test tube (1.5g per 100ml of starter)
- Fill same amount of test tubes half-way with mineral oil. You will need one of these for each slant
- Use the autoclave caps and put all test tubes in rack, into pressure cooker
- Set pressure to 15PSI. Once pressure is reached, set timer for 15 minutes. Once you can remove the tubes and swap the caps to the plug style
- Place them on the cookie sheet, propped up so that the liquid contacts as much of the test tube as possible
- Let sit for a few hours till agar has set.
- Cover cap with electrical tape
- Store at room temperature for about a week to two weeks and watch for any signs of infection

# Prepared Slants



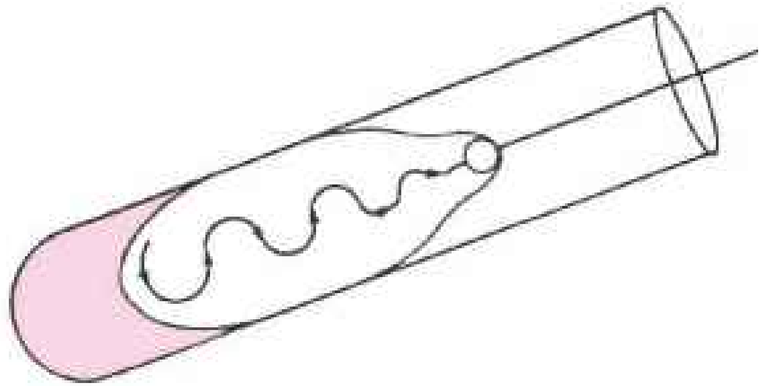
# Aseptic Lab Technique




- Remove the cap from the slant and flame the lip of the tube for a second to two to sterilize it
- Put the inoculation loop in your flame source to sterilize it
- Gather yeast with inoculation loop
- When closing slant, flame lip again and flame cap carefully. Then wrap with electrical tape again

# Inoculating Your Slants

- Take your inoculation loop and insert it into your yeast source
- Swipe the inoculation loop all over the surface area of the prepared slant. You want to cover as much of the surface as possible
- Do the lab technique
  - Flame the lip of the tube and the cap
  - Wrap the cap and tube tightly with electrical tape
- Label your yeast slant
- Store at room temperature for about a week to promote growth
- Do the lab technique then add mineral oil for long term storage
- Store in a refrigerator until ready to use



# Inoculation Loop Picture

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# Making a Starter From Your Slant

- 10ml > 100ml > 1L – Step up by 10x
- Do the lab technique to gather yeast from slant
- Add to one of the sterilized 10ml mini starter test tubes
- Store at room temperature with cap on but no tape. Shake every once and awhile. About 24 to 36 hours. Make sure to burp the cap.
- Transfer to 100ml (stir plate or shake). About 24 to 36 hours
- Transfer to 1000ml and use stir plate for at least 24 hours
- You can pitch at this point or step up to any larger size e.g., 2L