



March 24th Meeting



Facebook



Discord

Club Motto

**Strength Through Unity,
Unity Through Zymurgy**

CHEERS!

Thank you Supporters!



**BROKEN
STRINGS**
ORL BREWERY FLA



2023 Club Challenges

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

Local Brewery -

Exploration

Ellipsis

FRIDAY

APR 7TH



Coconut Cup

RESULTS ARE IN!

- **Brewers Anonymous *WINS!***
- **Congrats to John Sather and Matt Huntsworth on Heavy Medal Brewers and 2 Best of Shows**
 - **BOS Gold: Matt - 18B American Pale Ale - Hipster Skull**
 - **BOS Silver: John - 11A Ordinary Bitter - Pugsley**

Heavy Medal - Brewer

Brewer Name	Medal	Total Points	Medal Details
John Sather	1st	Total points: 11	5 medals: BOSBeer2nd:1 1st:2 2nd:1 3rd:1
Matt Hunsworth	2nd	Total points: 10	5 medals: BOSBeer1st:1 1st:1 2nd:1 3rd:2
Paul Sorice	2nd	Total points: 10	4 medals: 1st:2 2nd:2
Fernando Espino	2nd	Total points: 10	5 medals: 1st:1 2nd:3 3rd:1

Heavy Medal - Club

Club Name	Medal	Total Points	Medal Details
Brewers Anonymous (Orlando, FL)	1st	Total points: 62	28 medals: BOSBeer1st:1 BOSBeer2nd:1 1st:11 2nd:9 3rd:6
Miami Area Society of Homebrewers (MASH) (Miami, FL)	2nd	Total points: 38	21 medals: 1st:5 2nd:7 3rd:9
Cowford Ale Sharing Klub (CASK) (Jacksonville, FL)	3rd	Total points: 35	20 medals: BOSMeadCider1st:1 1st:5 2nd:5 3rd:9

Hurricane Blow Off

Location: Palm Beach

Beers Due: March 28th AT THE LATEST

- **Train Conductor: Dan Morrison**
- **Drop Off #1**
 - **Today At Meeting**
- **Drop Off #2**
 - **7:30 - 9pm Tuesday 3/28 @ ROCKPIT**



Hogtown Brew-Off



The 2023
Hogtown
Brew-Off

May 26-27th Gainesville
at Cypress & Grove Brewing

Location: Gainesville

THE EVENT IS FULL (300 entries)

- **Train Conductor: Ian O'Keefe**
- **Drop Off Deadline**
 - **4/21 Club Meeting**
 - **28 Days until deadline**
- **Actual Event**
 - **5/27/2023**

Hot 'N Humid

Location: Orlando @ Deadwords

Important Dates

- **Registrations: April 15th – May 26th**
- **Entry Delivery: May 13th – May 26th**
- **1st Round Judging: June 3rd/4th and June 10th/11th**
- **2nd Round Judging and BOS: June 17th and June 18th2**
- **Competition Date: June 24th 2023**
- **"How to Compete" article pinned in #competition-help channel**
- **LET'S DEFEND OUR HOME TURF!**



Brewer of the Year Standings

Matt Hunsworth	34
John Sather	30
David Moss	22



Facebook

BREWERS ANONYMOUS
MARCH 2023



Discord

Thank you!



NEXT: BREW SCHOOL -
SANITATION

Sanitization

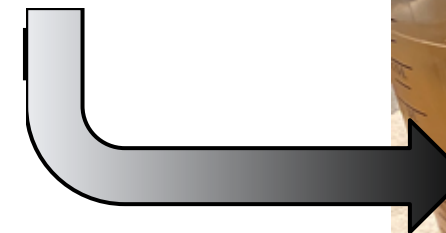
101

Episode 01-05-09



Jon Herskovits
Five Star
Chemicals

Starsa



***Don't Be Like
Mike***

Sanitization Basics

- Three levels of removing microbes
 - **Sterilize:** Removes all microbial life from a surface - *ORs & Labs*
 - **Disinfect:** Kills or inactivates both the bacteria and viruses - *Hospitals*
 - **Sanitize:** Lowers the quantity of *bacteria* on a surface to a safe level as judged by public health standards – *Food & Brewing*
- Measured in terms of “log kill”; 6-log kill means 1 bacterium left out of 1 million – a 99.9999% reduction
 - On the podcast, Jon claimed that StarSan after 3 minutes delivers a 6-log kill
- You cannot Sanitize a dirty object
 - Sanitization & Cleaning go hand in hand; PBW cleans but does not sanitize
 - Three steps: Clean, Rinse, & Sanitize

Sanitizer Options

- StarSan
 - Acid sanitizer with surfactants that allow it to flow into crevices and kill bacteria from the inside out.
 - SaniClean is the low-foaming version (for CIP), but isn't EPA certified as a sanitizer, hence marketing is limited
 - No-rinse at the proper concentration
- Iodophor
 - A halogen-based (iodine) sanitizer; a poison rather than an acid
 - No-rinse at the proper concentration, but turns things purple
- Bleach
 - Can be no-rinse at the proper concentration, but that requires acidification
 - If the pH gets too low, chlorine gas is released and you are having a bad day

Mixing & Storing StarSan

- StarSan is best prepared with Distilled or Reverse Osmosis water
 - It remains effective indefinitely as long as it is clear and has pH under 3.5
 - If it turns cloudy right away, the water is very hard. This will not raise the pH, but it will make the detergents come out of solution, making it less effective.
 - Once beer is mixed with StarSan, it overcomes the pH making it ineffective
- 1oz of StarSan in 5 gallons of water
 - 6ml of StarSan in 1 gallon of water (brew day parts soaking)
 - 1.5ml of StarSan in 32oz of water (spray bottle)
- StarSan's listed shelf-life is 1 year, but should last much much longer if kept away from heat and UV (not in a garage or shed)
 - If pH of the mixed solution is under 3.5 and it still foams, it is good
 - Color of the concentrate varies with manufacture & does not matter

Using StarSan

- Contact time is legally 3 minutes, but it kills in 30 seconds
 - Foam kills within that contact time
 - The surface must be wet for the entire time
 - Longer is better up to 3 minutes, more will not hurt*
- You do not need to let things dry; assemble parts wet
- Do not rinse! Rinsing will re-introduce bacteria
 - At the proper concentration, StarSan is no-rinse (mixing is important)
- StarSan is effective from cool through warm temps
 - Do not mix in water over 110 degrees
- Use a spray bottle to soak the surface of vessels rather than filling
 - Store clear StarSan indefinitely in the spray bottle



Cleaning Tips

- Ball Valves trap liquid in the voids behind the ball
 - Ensure that the ball is partially open when cleaning, rinsing, and drying
 - Disassemble once a year to ensure cleanliness
- Bottles can have stubborn sediment on the bottom
 - Use a bottle brush to combine mechanical & chemical cleaning
 - Chock the brush in a drill for better effect



Start Clean
Mix Right
Keep Wet
Wait Enough
Don't Rinse