



# May 19th

# Meeting



Facebook



Discord

# Club Motto

**Strength Through Unity,  
Unity Through Zymurgy**

CHEERS!

# Thank you Supporters!



# 2023 Club Challenges

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

**Local Brewery -**

**Exploration**

Persimmon Hallow

**FRIDAY**

**JUNE 2ND**

# Hogtown Brew-Off

**Award Ceremony**  
**5/27/2023**



The 2023  
Hogtown  
Brew-Off

May 26-27th Gainesville  
at Cypress & Grove Brewing

# Hot 'N Humid

**Location: Orlando @ Deadwords**

## **Important Dates**

- **Entry Delivery Due: 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!**





# Commander SAAZ

**Awards: August 19 2023**

Dates for Entry Registration: 2023-Jun-12 - 2023-Jul-27

Dates for Judge and Volunteer Registration: 2023-Jun-12 - 2023-Aug-19

Dates for Entry Delivery: 2023-Jun-12 - 2023-Jul-27

Entry limit for competition: 400

Entry limit per brewer: 4





# Sunshine Challenge

## Awards: September 16 2023

Dates for Entry Registration: 2023-Aug-01 - 2023-Aug-18  
Dates for Judge and Volunteer Registration: 2023-Aug-01 - 2023-Aug-18  
Dates for Entry Delivery: 2023-Aug-13 - 2023-Aug-22  
Entry limit for competition: 400

# Treasure Coast Brew Fest

**Awards: November 4 2023**



Dates for Entry Registration: 2023-Aug-01 - 2023-Oct-13

Dates for Judge and Volunteer Registration: 2023-Aug-01 - 2023-Oct-13

Dates for Entry Delivery: 2023-Aug-01 - 2023-Oct-13

Entry limit for competition: 50

# FL Circuit Delivery Deadlines

Event	Days Left	Date	Day
Hot 'N Humid	7	5/26	Friday
First Coast Cup	36	6/24	Friday
Commander Saaz	64	7/22	Saturday
Sunshine Challenge	93	8/20	Saturday

# **Fantasy Brew-Off**

**Draft: July**

**Judging: September**

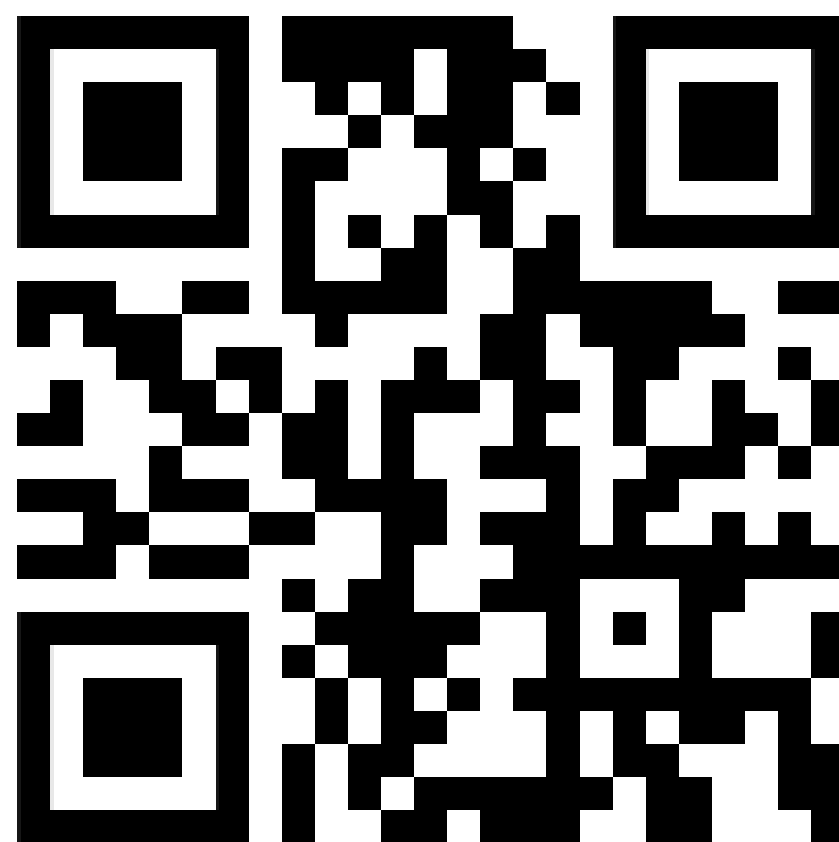
# Brewer of the Year Standings

Matt Hunsworth	42
John Sather	35
Clint Shannon	30
Max Furth	30

# Greater Florida Homebrew

## Community Discord Server

Scan QR for invite Link





Facebook

BREWERS ANONYMOUS  
MAY 2023

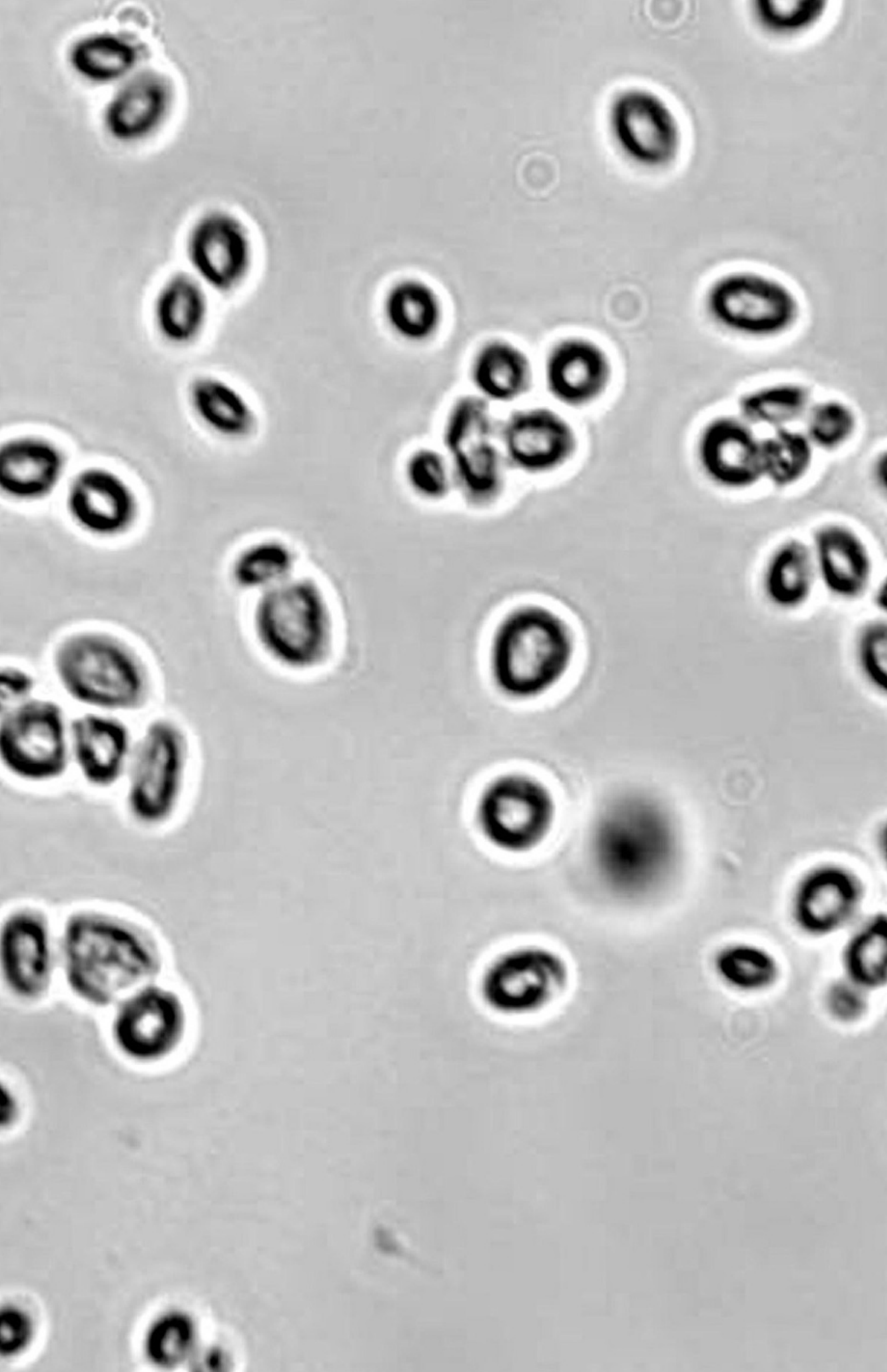


Discord

# Thank you!



NEXT: BREW SCHOOL - THIOLIZED  
YEAST



# Discover Thiolyzed Yeast

Thiolyzed yeast is a specialized yeast product that can elevate the flavor profiles of beer. Let's dive into what it is and how it works.





# The Process of Thiolizing Yeast

## 1 Step 1: Culture Growth

Yeast cells are cultured and grown to high density for optimal thiol production.

## 2 Step 2: Thiolization

The yeast is treated with specialized enzymes that increase production of specific sulfur-containing compounds. (IRC7, patB )

## 3 Step 3: Drying

The yeast is dried and packaged, ready for use in brewing.

# Common Beer Styles That Use Thiolyzed Yeast



IPAs

Thiolized yeast can accentuate the hop flavors and aromas that are characteristic of this popular beer style.



Wheat Beers

The fruity and spicy notes that thiolized yeast produces are a great match for the wheat beer style.



Sour Beers

Sour beers can benefit from the complex aroma profile produced by thiolized yeast.

# Factors to Consider When Using Thiolyzed Yeast

## 1 Beer Style

Consider which beer styles are most compatible with the flavor profile produced by thiolyzed yeast.

## 2 Yeast Dosage

Thiolyzed yeast is highly concentrated, so it is important to use the correct amount to avoid overpowering the beer.

## 3 Temperature Control

Optimal temperature range for fermentation varies by yeast strain. Be sure to research the ideal temperature for thiolyzed yeast usage.



# Thiolized Yeast: The Science

1

## Sulfur Compounds

Thiolized yeast produces 2AP, 3MH, and other sulfur compounds which can impact beer aroma and flavor.

2

## Chemical Reactions

The additional  $\beta$  – lyases during fermentation helps to promote the freeing of the Thiol Precursors

3

## Biochemistry

The molecular and metabolic processes involved in yeast thiolization are complex, involving numerous enzymes and chemical intermediates.

# The Future of Thiolyzed Yeast in Brewing



## Research

Studies are ongoing into new ways to enhance thiolization and customize yeast strains to suit particular beer styles.



## Industry Growth

The continued growth of the craft beer industry is likely to lead to increased demand for specialized yeast products like thiolyzed yeast.



## Community Engagement

As brewers continue to experiment with new yeast strains and flavor profiles, there will be an increasing emphasis on collaboration and sharing of knowledge within the industry.

# Thiolized Yeast: Conclusion and Future Prospects

## Conclusion

Thiolized yeast is a great tool for brewers who want to create more complex and nuanced beer flavors. It may be more expensive than standard yeast products, but the benefits of its specialized flavor profile can justify the cost.

## Future Prospects

Research continues into new ways to thiolize yeast and produce even more specialized flavor compounds. As the craft beer industry continues to evolve, it is likely that thiolized yeast will continue to be an important tool for brewers.