

## Meeting Minutes – July 2016

7/12/16

### Old Business:

New Banner - Mike secured a new banner, kept simple, and leaving a blank area on both ends where a tap list could be temporarily be written for use with our jockey box at pouring events.



Jimmy Carter Yappy Hour

Animal Rescue League of Iowa Fundraiser

Thursday, June 16 at 5 PM - 7 PM

5452 N.E. 22nd St., Des Moines, Iowa 50313

Unwind with your pup after work at Yappy Hour! The ARL and Iowa Brewers Union are pairing up for the Jimmy Carter Yappy Hour at Bailey's Bark Park at ARL Main. Bring your dog and enjoy local homebrews all in support of the ARL. The ARL will also have fun freebies! This is a free event, but an RSVP is required due to space.

<http://www.arl-iowa.org/events/jimmy-carter-yappy-hour-D06162016.aspx>

<https://www.facebook.com/events/1047492341992619/>

Mike reported the event was short, but went well. More events are to come.

DSM Craft Beer Festival

Saturday, June 18, 2016

VIP 1-5 p.m. General Admission 2-5 p.m.

Downtown Des Moines – 200 block of E. 3rd Street (entry gate at intersection of Walnut & E. 3rd)

The Iowa Brewers Guild is pleased to announce the details of the Sixth Annual Iowa Craft Brew Festival. Over 45 Iowa breweries, along with a host of regional and national craft breweries, will be featured at this year's festival. Participating breweries will be pouring unlimited beer tastes of approximately 300 beers, including a variety of limited release brews. In addition to an array of outstanding beers, the ICBF will feature food from Ceviche Bar, Iowa Taproom, Formaro Stuffed, Melts without Borders, Over the Top, and Forefathers Bacon; educational seminars; street shenanigans from Josh Peters' Dangerous Fun Show; Human Foosball; and, for goodness sakes--we'll even have an app for you to download soon (stay tuned)! This event will sell out—no day-of tickets will be available.

<http://www.iowabeer.org/events-1/#icbf>

Colette and Mark served for Raccoon River, and “a good time was had by all.”

5th Annual Beer Nuts in Cedar Rapids

Saturday, August 20, 2016 from 1:00 PM to 5:00 PM

Benz Beverage Depot - 501 7th Avenue SE, Cedar Rapids, IA 52401

Tickets are \$20 in advance/ \$25 at the door and will include glassware and beer tastings from clubs across the state, food vendors will be available, and Live Music will be provided. A portion of proceeds will benefit Pints for Prostates. You can see a list of beers being poured with our web app, found here:

<https://crbeernuts.herokuapp.com/>.

Tickets are on sale now at:

<https://www.eventbrite.com/e/2016-cedar-rapids-beer-nuts-homebrew-fest-tickets-21610580829>.

The annual Mead Day event hosted by Mark and Colette Simpson at their house near Ames (which is essentially the club's big annual celebration) is scheduled tentatively for Saturday, October 8<sup>th</sup>. Apples will be ground, mead will be made, and homebrew samples will run through the club's jockey box or from bottles and growlers brought. Hold the date for now – more details will follow.

Big Brew Day Recap - Scott brewed a Ginger Beer:

<https://s3-us-west-2.amazonaws.com/homebrewassoc/wp-content/uploads/2016/04/Summertime-Ginger-Ale-%E2%80%93-All-Grain-FINAL.pdf>.

Chase brewed an Alt Beer using the recipe provided here:

<https://s3-us-west-2.amazonaws.com/homebrewassoc/wp-content/uploads/2016/04/Strike-Team-Chanukah-Altbeer-%E2%80%93-All-Grain-.pdf>.

Both were presented for sampling after the meeting agenda was done.

Iowa State Fair

Saturday July 30<sup>th</sup> will have judging of small flights. Sunday, July 31<sup>st</sup> will be the main beer judging. The fair will be using the older BJCP style guidelines for evaluation. This is a great opportunity to volunteer as a steward. Breakfast and lunch are provided, as well as free admission and a parking pass to the fair. It's a great opportunity to taste, add numbers, and help serve. Judging will take place at the Elwell Family Food Center which is air conditioned, large, and quiet.

### **New Business:**

Olde Main Brewing Co Event to introduce the New Master Brewer, Cory O'Neel. Cory was former head brewer at Granite City and subsequently worked for a malting company before taking the position of head brewer at Olde Main. His primary focus has been cleaning up, and getting the old recipes to their original intent. There has been a

noticeable in the quality of the brews being served, and the event scheduled this week will showcase two new brews. Event details below:

Olde Main Brewing Company is pleased to announce the release of 2 Limited Edition Brews at our Meet the Brewer Bash Friday July 15! Join us for an evening of tastings, tours and live music from Damon Dotson!

1. "Summer Citron" A brand new recipe to beat the heat... Summer Citron is a refreshing ale brewed with zest of lemon and grains of paradise; a seed from the ginger family, which adds a subtle peppery, citrus after-note. This light-bodied beer is made with American two-row barley and wheat and sweetened with Iowa honey. Reminiscent of the Munich Weiss beers and the light effervescence of England's shandy, it pairs perfectly with sun and sandals

2. "About Time India Pale Ale" When we announced we would be brewing an India Pale Ale, the name was obvious. Everyone said "It's About Time"! As we refresh the Olde Main beer family it was clear we needed at least one extraordinary IPA. This first incarnation is assertively hop-forward with enough malt body to provide balance. Generous dry hop additions create a full flavor and aromatic extravaganza, yet with a crisp and clean finish.

Contact Jacque Ross for RESERVATIONS [JacqueOMBC@gmail.com](mailto:JacqueOMBC@gmail.com)

Grab a Brew and Meet its Maker!

4pm Brewery Tour

6pm Beer Tasting and Complimentary Appetizers

7pm Brewery Tour

9pm Damon Dotson live in The Pub

21+ after 10pm. Please Celebrate Responsibly

Cyclone Liquors will have their Summer Showcase this Thursday from 4-7pm. "This is always one of our favorite shows and is a great way to try product and learn a little about it. This is a FREE event that will promote most of our distributors throughout the store. Please make sure you bring valid ID with you as we will check at the door. You must be 21 years of age or older to attend. See you then!" It's recommended to show up before 5pm, as it gets busy very quickly.

Treasury Report: Mike paid for club's cost of the website for the last couple of years, \$156. He splits the cost of the domain name he shares with the club. Currently we have

\$970 in the bank and roughly \$100 cash. We should think about how we want to spend this, possibly with Sensory Evaluation or hop kits. Possibly for BJCP study classes.

2016 Cityview Brewfest at 7 Flags Event Center, Saturday, July 16th, 2016 from 4-7 PM. Tickets available at:

<http://sevenflagseventcenter.com/events/2016/07/16/default-calendar/2016-cityview-brewfest>

Paralleling the Jimmy Carter Yappy Hour last month, a new event at the Des Moines Social Club, 900 Mulberry Street, August 25<sup>th</sup>, 5-7pm.

Mike posted the monthly competition styles on our Facebook page. Next month is Mead, Cider, and Cyser.

Monthly Style Competition:

Submissions:

|   |           |              |
|---|-----------|--------------|
| Mixed-Fermentation Sour Beer (28B) - 1D base fermented with pedio, lacto, brett | 1st place | Lucas Gray   |
| Spice, Herb, or Vegetable Beer (21A) - Ginger Beer                              | 2nd place | Scott Nelson |