THE BAY AREA Mashtronauts Mashtronauts Uplink MASHTRONAUTS

Upcoming Club Events

Monthly Meetings

The meetings will take place the 2nd Tuesday every month at 7:00 PM in person at Hoppin Grape. Check your email/Facebook for the link if you prefer to stay virtual.

F.A.R.T. Schedule

In person Friday Afternoon Revival Time has resumed. Please check the website for locations and dates as these will change on a rotating basis

First Friday Education Class

The first Friday of every month will be a Mashtronauts member education class. We will begin with an ongoing malt sensory training.

Homebrew Festivals

Various events are in the works, or being planned with BAM homebrewer's participating. City Acre Brewing's event is July 17th. Dixie Cup's event is planned for October 16th.



In This Issue

CAPCOM Update P.1

Lunar Rendezbrew Recap P.2

LR27 Mashtronaut Winners P.3

Upcoming Competitions P.4

CAPCOM's Update

What an evenful Spring we've had with the Mashtronauts. We have seen a rapid rise in our membership which is fantastic! Many of our new members have fit right in as part of the club. The way I see it, the club exists for three main purposes.

First is the social aspect. We have returned to normal monthly Mashtronaut meetings with dinner and a bottle share. If you have not already come back to the meetings post Covid, we encourage you to do so. F.A.R.T.'s have also returned. You can check Facebook or the calendar on the website for locations each Friday starting around 5:00 pm. These are great opportunities to make some new friends and learn (or teach) more about brewing.

Second is education. This spring has seen the beginnings of our planned education opportunities for club members. We recently held our first mead class, and it was a hit! We have also implemented a monthly education class on the first Friday of every month at Hoppin Grape at 6:30 pm. Topics will vary each month. To begin with, we started the BJCP malt sensory class. This will be ongoing

for the next few months along with other topics. No matter what your experience level, you can learn something or help teach others by participating in the classes.

Third is competition. While not all brewers care to compete, there is a portion of the club that does. We have made significant strides as a club in recent competitions, and hope to finish the year out strong and rise in the Lone Star Circuit Rankings. We're already looking towards next year as well to build upon our success from this year. It's a tough road to the top with some very competitive clubs in front of us, but I know the Mashtronauts are up to the challenge. The future is bright! Be sure to check out the upcoming competitions listed on the website.

Whether you are in the club for the social activities, education opportunities, or to compete, we are excited that you are a Mashtronaut. We hope that you can participate in many of the upcoming events we have planned. Stay tuned for even more opportunities such as brew ins, and other special events. Cheers!



LUNAR RENDEZBREW 27: RECAP

Lunar Rendezbrew 27 was a major success. We had entries from 13 states, over 450 beers entered, and we met every deadline. On top of that, we put on a pretty entertaining virtual awards show!

Putting on a competition this size took a team effort. Thank you to the club officers for their hard work in making the competition possible as we made our way out of the pandemic. Lynley Todd, Tristin Marcks, Jared Wettenstein, Randy Daily, and John Black served on the committee, but received contribtions from across the club for

bottle sorting, judging, and silent action donations (and bids). With the success of the event, our club is financially able to have the club events and education opportunities that we desire to provide.

The club would like to recognize our Pioneer Level sponsors one more time for LR27: Hoppin Grape Homebrew Supply, Bakfish Brewing, and Daquari TimeOut. The event would not be a success without these great sponsors. Be sure to thank them in person! We also had a couple of Mashtronauts that donated items to the silent

auction. Amanda Lerman made a beer lovers quilt that was a big hit at the auction. Thank you to Amanda for that amazing contribution!

The planning of Lunar Rendezbrew 28 is about to begin. We will need more committee members this year, so please stay tuned for how you can be a part of the planning committee. LR28 will be our biggest and best Rendezbrew ever!



Brewer Spotlight

Joel Cervantes

Joel Cervantes was introduced to homebrewing by close friends and former Mashtronauts Cesar & Amelia Gonzalez roughly 10 years ago. Although the idea of homebrewing had crossed his mind, Joel didn't start homebrewing until 2020 around the start of the Covid pandemic. He brews on an all grain gravity system.

Joel is happliy married to Monica and blessed with three kids who are active in sports, scouting, and music (probably why it took so long to start brewing).

Joel joined BAM in early 2021 and is happy that he joined as he has already learned many "cheap tricks" from members on how to improve his brewing.



Brewing Tips

BU:GU Ratio

What we find in comparing beer styles is that balance can be calculated by comparing the hop bitterness to the original gravity of the beer recipe. It is this IBU and OG balance relationship that primarily controls a homebrew's hoppy impression or the relative bitteness.

These BU:GU ratios gives us a good indication of the hop bitterness compared to the original gravity. However, there are other secondary factors that can affect the relative bitterness, as well, including dryness (from a low final gravity), astringency (as from roasted grains), and other flavor and mouthfeel characteristics. You may want to take these into consideration when trying to produce a well balanced beer. For example, a high proportion of caramel malt in the double IPA example may help take some of the edge off the IBUs, while the dryness of the tripel may make it seem more bitter than the IBUs suggest.

I'd encourage you to explore the BU:GU ratio for some of your favorite beers to figure out how you define good balance. Try calculating the ratio for some of your homebrews and use this number to determine whether you've hit the mark or not on hop bitterness and balance.

- David Ackley

https://blog.homebrewing.org/buqu-ratio/

LR 27 Recap

Key Competition Statistics

Beer Only Gold Medals

Bay Area Mashtronauts 8
Cane Island Alers 7
Ninja Homebrewers 7

Overall Club Medals

Cane Island Alers 30
Ninja Homebrewers 27
Bay Area Mashtronauts 19

Number of People to Enter

Bay Area Mashtronauts 21
Cane Island Alers 15
North Texas 9

Number of Beers Entered

Cane Island Alers 84
Ninja Homebrewers 79
Bay Area Mashtronauts 74

LONE STAR CIRCUIT STANDINGS

Club Points

Cane Island Alers181Ninja Homebrewers88Foam Rangers78North Texas59Bay Area Mashtronauts58

Individuals

John Black 10th (Tied)
Randy Daily 10th (Tied)
Blake Villermin 24th (Tied)
Jonathan Reasoner 29th (Tied)
Ryan Cooper 79th (Tied)
Jason Thomas 79th (Tied)
Logan Sammons 79th (Tied)

Teams

Lisa & Sanjay 6th (Tied)

Jared & DImas 18th (Tied)

Adolph & Keith 18th (Tied)

Michael & Amanda 18th (Tied)

Keith & Mindy 25th (Tied)

LR 27 Mashtronaut Winners

BEST OF SHOW (BEER)

Blake Villermin - American Stout (Ist)

Randy Daily – Burton Ale (3rd)

Gold Medals

Randy Daily – 3 (Doppelbock, Burton Ale, Am. Barleywine)

John Black – 3 (Irish Red, Smoked Pecan Porter, Mushroom Biere de Garde)

Blake Villermin – 2 (American Stout, Witbier)

Silver Medals

Michael & Amanda Lerman – I (Australian Sparkling)

Adolph Postel & Keith Brooks - I (Kolsch)

John Black – I (Irish Stout)

Bronze Medals

Randy Daily – 2 (Aus. Sparkling & Mushroom Porter)

Lisa Montemayor & Sanjay Thomas – 2 (Oatmeal Stout & Witbier)

Keith & Mindy Brooks – I (Kolsch)

Ryan Cooper – I (Wood Aged Beer)

Logan Sammons – I Scottish Light Ale

Jason Thomas – I (Am. Pale Ale)

CONGRATULATIONS TO OUR WINNERS!



New Members

Bob Love

Kennda Lynch

Sam Lynch

Juan Reza

Tim Stoddard

Thom Bowie

Jeremy Hatfield

David Canamar

Mashtronauts, please welcome our newest members!

Competition Corner

Alamo City Cerveza Fest (Bexar Brewers)

This competition is set for July of this year. Registration dates are set for July 5th – August 7th. This will earn points on the Lone Star Circuit, and does not list any style restrictions.

Limbo Challenge (North Texas)

This competition is set for July of this year. Registration dates are set for July 12^{th} – July 28^{th} . All entries must have a starting gravity of 1.050 or lower.

Clash of the Carboys (Redstick Brewmasters)

This event is part of the Bayou State Circuit in Louisiana. The entry deadline is July 23rd. Watch the website for more details.

Dixie Cup 38 (Foam Rangers)

Dixie Cup registration opens August 5^{th} and ends September 2nd. The awards event is being planned for October $15 - 17^{th}$. This will earn points for the Lone Star Circuit.

Southern Yankee Beer Co. (Spring, Tx)

Southern Yankee Beer Co. will host their annual wort share competition. Each brewer can pick up 6 gallons of the same wort on July 24th from the brewery to do anything they want with. Entry fee is \$25, and limited to a max of 20 participants.

Bakfish Homebrew Competition (Pearland, Tx) ???

The jury is still out on whether or not this competition will take place this year. It was listed as a Nuts N Bolt point earning event. The Bakfist team is discussing it, so we will let you know as soon as we know if this will happen for 2021.

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2021 Mashtronauts Officers

CAPCOM (Communications):

General Correspondence:

Mission Specialist (Education):

Mission Commander (President): Lynley Todd Commander @Mashtronauts.com

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