

Bringing technology to brewing

Brewing is intended to be something simplistic right, I mean there is only 4 ingredients. Well this is a hoppy that can be as simple as you want or as complicated as you want.

Involving electronic equipment such as temperature controllers, pumps and various other items can speed up the process and allow you to do more such as control a mash temperature precisely or recirculate the wort to clear it up.

The technology aspect I am thinking of though is software. This seems to be the most overlooked aspect of brewing. Brewing software is essential in brewing as it can organize your thoughts in regards to brewing and keep track of your inventory. More importantly you can track your efficiency and various other crucial numbers to help in improving your beers.

Software such as beersmith, beertools pro and promash allow you to create a recipe that can be adjusted based on a efficiency rating (if brewing all grain) and the size of the batch. There are also other tools such as gravity adjustments, water profile creator, strike infusion temp calculator, boil off percentage, hop adjustments based on age, carbonation and many many more tools.

It is important to take as many notes as possible while brewing so if you like the beer that was made, you can go back to the same recipe when you want to brew it again and if there is anything that needs to be adjusted, you can review the notes from the previous session.

The shortest description of brewing software I can give is that it has been the best \$20 I have spent toward brewing

Next Meeting: February 18th, 2012
Location: Jeff Perkins
2423 E Poppy Hills Dr
Fresno, CA 93730

Schedule:

- 10:00 Brewing Demo (Extract)
- 12:00 Club Business
- 12:30 Style Lecture on Irish Red Ale
- 01:00 Open taps

Please bring a side dish to share at the potluck and some homebrew or some nice commercial brew to share with the other beer lovers.

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December 2011



The December 2011 meeting was held at Bencomos and a All grain brewing demonstration was giving my Joe, thank you very muchfor the demo.

Our beer style was Winter beers where we sampled the Santa's Private Reserve by Rogue, Lagunitas Sucks by Lagunitas and even some Wasail graciously donated by Tom the beer snob.



January 2012



The January 2012 meeting was held at the home of Adam Steinkraus. We were gracious enough to have Shaun Kuykendall brew an all grain beer on this fancy brew system which was a super high gravity imperial stout. This was also our style of the month where we had several classic examples such as old Rasputin, Samuels Smiths, a 3 year old homebrewed RIS and a younger one with cacao, oak and cayenne from Matt.



Upcoming Events

San Francisco Beer Week February 10th—19th <http://sfbeerweek.org/>

A whole lot of events and tasting opportunities!

Sacramento Beer week February 24 - March 4th (
<http://sacramentobeerweek.com/events/>)

Start getting your entries ready for the upcoming first round for the National Homebrew competition that are due at the end of March/beginning of April

Stone Brewing Company, heard of it?



Well, if you haven't been under a rock for the past 10 years, you have probably heard of Stone brewing. The question is have you tried all of their beers.

If you get down to the San Diego area, this is a must stop if you're a beer geek. One word of caution though, is to make sure you have the time to enjoy it as you may have a long wait too.

Stone has several beers that are only released at certain times of the year like their anniversary series or their vertical epic series and the Russian Imperial stout. These are great beers and some excellent beers to age.

Go enjoy a weekend in San Diego and enjoy and nice dinner and pint.

