



Next Meeting@ Your House

Our next meeting will be a virtual meeting on September 12th at 2 PM via Zoom.

Info is below:

Time: Sep 12, 2020 02:00 PM Pacific Time (US and Canada)

Join Zoom Meeting

[https://ucla.zoom.us/j/97775828025?
pwd=SkQ5aUU1MEc0NmdlSjZxNjZlcFBOZz09](https://ucla.zoom.us/j/97775828025?pwd=SkQ5aUU1MEc0NmdlSjZxNjZlcFBOZz09)

Meeting ID: 977 7582 8025

Passcode: 022365

One tap mobile

+16699006833,,97775828025#,,,,,0#,,022365# US (San Jose)

+13462487799,,97775828025#,,,,,0#,,022365# US (Houston)

Reminder: We are going to enter one beer into the California Homebrew Association's Best of Show Club Competition.

Here are the styles for the competition, these are tough styles.

Helles (2015 5C)
Kolsch (2015 5B)
Hefeweizen (2015 10A)
Amber Lager / Marzen (2015 6A)
German Pilsner (2015 5D)

Entries must be 12 oz bottles.

We are going to have a mini competition to decide which beer to send to the CHA. Styles must be one of the above and entries must be dropped off at the homebrew store by 9/18, meaning you have 6 weeks to brew and bottle your entry. Entries will be judged 9/19 and the winning beer will be submitted to the CHA club comp.

So we would need two bottles of your beer dropped off at the homebrew store by 9/18, and the winner would need to submit three bottles to the CHA.



Breweries In LA County Are In Trouble

Every other county in the state of California allows brewery taprooms to partner with 3rd party vendors and caterers. Taprooms are not the problem, taprooms are not causing additional spread, and breweries are not going to survive this crisis if things in LA County do not change.

The L.A. County Brewers Guild estimates that 40% of breweries in LA County are at risk of closing in the next 3-6 months. These are fellow homebrewers who need our help.

Below is a link to send pre-written messages in support of LA Brewers to

members of the LA County Board of Supervisors. Scroll down to the middle of the page that pops-up and thanks!

[Click Here To Email Supervisors](#)

STYLE OF THE MONTH

BJCP #29 **Fruit Beer**



The Fruit Beer category is for beer made with any fruit or combination of fruit under the definitions of this category. The culinary, not botanical, definition of fruit is used here – fleshy, seed-associated structures of plants that are sweet or sour, and edible in the raw state. Examples include pome fruit (apple, pear, quince), stone fruit (cherry, plum, peach, apricot, mango, etc.), berries (any fruit with the word ‘berry’ in it), currants, citrus fruit, dried fruit (dates, prunes, raisins, etc.), tropical fruit (banana, pineapple, guava, papaya, etc.), figs, pomegranate, prickly pear, and so on. It does not mean spices, herbs, or vegetables as defined in Category 30, especially botanical fruit treated as culinary vegetables. Basically, if you have to justify a fruit using the word “technically” as part of the description, then that’s not what we mean.

NO TOMATO'S

October Meeting (Tenative)- September 12th 2-6 PM

Eagle Rock Brewery
Style of the Month: Schwarzbier (8B)

If we cannot meet, we can have (yet) another Zoom meeting.

**And that's it.
Thank you for being a member.**



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Yeastside Brewers Subscriber

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