



**APRIL BREWSLETTER**  
**Meeting APRIL 10th**

**★Club Competition Month★**

Brewer of the Year points will be awarded to participants this month.

Please drop off your entries at Andrew's house no later than 6 PM on April 9th. To ensure that there is no bias, make sure the bottle and cap are unmarked and the last 4 digits of your phone number are taped to the bottles.

Also email Thomas @ galvint2@gmail.com with your last 4 digits as I will not be judging the beers. The winner will be announced at the April 10th meeting and points will be awarded to brewer of the year.

**April Zoom Meeting Link**

Time: Apr 10, 2021 02:00 PM Pacific Time (US and Canada)

<https://ucla.zoom.us/j/98660359076?>

Meeting ID: 986 6035 9076

Passcode: 337367

## 2021 Monthly Styles

Each month has a dedicated beer style where we go over the history, ingredients, judging and tips and tricks in brewing and tasting the style of the month. Certain months are also club competitions, where those that brew the style can have their beer judged and awarded points for Brewer Of The Year.

April – April 10th 2021 **BJCP 20B** American Stout (Club Competition)

May – May 8th 2021 **BJCP 2** International Lager

June – June 12th 2021 **BJCP 21A** American IPA (Club Competition)

July – July 10th 2021 **BJCP 25B** Saison

August – Aug 7th **Mead & Cider**

September – Sept 11th 2021 **BJCP 29 (a-c)** Fruit Beers (Club Competition)

October – Oct 9th 2021 Any Bock (**weizenbock, eisbock, doppelbock, dunkles-bock, helles-bock**)

November – Nov 13th 2021 **BJCP 26 (a-d)** Trappist Ales (Club Competition)

December – Dec 11th 2021 Holiday Party (Best of Show)

**Style Of The Month**  
**BJCP 20B** American Stout

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A fairly strong, highly roasted, bitter, hoppy dark stout. Has the body and dark flavors typical of stouts with a more aggressive American hop character and bitterness.

Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have the flavor of slightly burnt coffee grounds, but this character should not be prominent. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Low to high hop flavor, generally citrusy or resinous. Low to no esters. Medium to dry finish, occasionally with a lightly burnt quality. Alcohol flavors can be present up to medium levels, but smooth.

## **2021 Commercial Example Exchange**

This year we are having an opt-in method to participate in the commercial example portion for the style of the month. Our Vice-President will be selecting and purchasing commercial examples from local breweries so you don't have to.

It is \$20 and you can pick up the April commercial example (one per person) from his house before the April meeting in his contactless beer fridge in his backyard.

If you wish to participate, please sign up using [this form](#) so Andrew knows how many beers to buy. You can also sign up for the April - May commercial

example event using this form and pay Andrew when picking up the  
March beers.

**Thank you for being a member and please  
forward this email to other beer  
enthusiasts. 2021 is free membership**

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