



MARCH BREWSLETTER

Meeting March 13th

March Zoom Meeting Link

Time: Mar 13, 2021 02:00 PM Pacific Time (US and Canada)

[https://ucla.zoom.us/j/95355113976?](https://ucla.zoom.us/j/95355113976?pwd=aHAwVkNHNTBPTBvFlaTkJEZz09)

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Meeting ID: 953 5511 3976

Passcode: 435656

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.

March – Mar 13th 2021 **BJCP 15 (a-c)** Irish Beer

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)

March Style Of The Month **BJCP 15 (A-C) Irish Beer**



The traditional beers of Ireland contained in this category are amber to dark, top-fermented beers of moderate to slightly strong strength, and are often widely misunderstood due to differences in export versions, or overly

focusing on the specific attributes of beer produced by high-volume, well-known breweries aka Guinness.

Lower Hops, Lower Alcohol (Except for Extra Foreign) but full of flavor from the roasted barley. Fun Fact: Guinness has less alcohol (4.2%) and fewer calories than most American-style lagers.

March Homebrew Example: **Fast, Cheap & Easy** - Irish Dry Stout

This is a recipe I have tweaked a large number of times, since I usually brew an Irish Dry Stout no matter what for St. Patrick's day. In typical Irish fashion, I wanted a beer that is as fast as possible and as cheap as possible. Usually this is an easy beer, but this year I changed up a few things.

Grain - Standard 7-2-1.

7 lbs of base grain (2-row is fine if you want to keep it cheaper, but I went Maris Otter this year).

2 lbs of flaked barley.

1 lb of roasted barley. I pulverized it again this year using the espresso setting on my coffee grinder using Jamil's technique. Last year this was a pain and led me to cleaning out my ball valves and felt it added a lot of astringency. This year added it last 10 min in a separate BIAB.

Hops: 2 oz of Challenger @ 5.4AA @ 60 min - any English hop will work, or any bittering hop really, you will not taste any of it anyway.

Yeast - Nottingham @ 50 degrees for 3 days, then 62 for 10 days and 68 for last day before cold crashing.

I wanted to see how low I could go with Nottingham and intended to raise it one degree a day after first three days but my temp controller bugged out on day 3. So will see how it goes and if there is anything I need to change for next year.

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 March commercial example (one per person) from his house before the March 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 Mar - 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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Yeastside Brewers Subscriber

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