



May Zoom Meeting Link

Time: May 8, 2021 02:00 PM Pacific Time (US and Canada)

[https://ucla.zoom.us/j/98959145116?
pwd=VWR5MmRNVklzTWxoN05YbC8vQkYzdz09](https://ucla.zoom.us/j/98959145116?pwd=VWR5MmRNVklzTWxoN05YbC8vQkYzdz09)

Meeting ID: 989 5914 5116

Passcode: 936690

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.

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 2** International Lager



International lagers are the premium mass-market lagers produced in most countries in the world. Whether developed from American or European styles, they all tend to have a fairly uniform character and are heavily marketed. Loosely derived from original Pilsner-type lagers, with colored variations having additional malt flavors while retaining broad appeal.

Hedy's Midnight Vacation

International Dark Lager

OG:1.048

FG: 1.009

ABV: 5.1%

Grain Bill for 4 gallon batch:
4 lbs 9 oz (63.4%) German Pilsner Malt
2 lbs 4 oz (31.3%) Vienna Malt
3 oz (2.6%) Victory Malt
3 oz (2.6%) Midnight Wheat

Mash at 152 degrees for 60mins.

Boil Wort for 75 mins.

Hops:
.03 oz Magnum (16.1 IBU) at 60 mins left of boil
.50 oz Saaz (1.7 IBU) at 5 mins left of boil

Yeast: White Labs #WLP940: Mexican Lager Yeast (1.3 L Starter)
Fermentation: Primary 4 weeks at 54 degrees
Lagering: Keg for two weeks at 38 degrees before bottling

Cinco De Drinko Corona Clone
International Pale Lager
OG:1.042
FG: 1.005
ABV: 4.5%

Grain Bill for 5 gallon batch:
8 lbs (85%) German Pilsner Malt
1 lb (10%) Flaked Maize
8 oz (5%) Carapils

1.3 grams CACL in the mash
Mash at 152 degrees for 60mins.

Boil Wort for 60 mins.

Hops:
1 oz Saaz (3 AA) at 60 mins left of boil
1 oz Saaz (3 AA) at 10 min
1 oz Saaz (3 AA) at flameout
1/2 tablet of whirlflock at 15 min

Yeast: 34/70 x 2 packages rehydrated
Fermentation: 1 week at 50 degrees, slowly raised to 68
Lagering: Keg for 4 weeks with gelatin added before carbing.
Beergun to bottle the week before

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 May commercial example (one per person) from his house before the May 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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