



SAAZ BREWZletter

March 2019

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Words from the Prez

Well, we had a pretty good showing at the February meeting at Dirty Oar. Thanks to Dan Markey for the presentation on water. This month there will be no regular monthly meeting as we have the Spring Party at Rotary Park Suntime on March 16. PLEASE RSVP for attendance on the Facebook event page (GOING) or by email to events@saaz.org. We would hate to not have enough food for the masses if they show up. Also, we are trying to be more eco-friendly, so please bring a reusable plastic cup for drinking off the kegs and shares. We also to get to see who has the best Irish or Scottish Ale.

We have purchased a bourbon barrel from Playalinda Brewing for the barrel project and are in the process of hydrating it so it won't leak. Kudos to Dave Webb for helping with the procurement and storage. Info to be coming about getting this project on the road.

As I asked earlier please encourage members you know to be active. The organization is more fun when more people participate.

CSAAZ planning is underway. We want to ask for everyone to respond to calls for committee membership to make this 25th annual event a huge success.

Hope to see you on the 16th. Sláinte!

Bob Bridges
President, SAAZ
President@saaz.org

Next Intra-Club “Smackdown”



Yep. It's time to start thinkin' about gettin' around to plannin' the old Lawnmower Beer of Summer 2019.

Brew up your best lawnmower beer (5% or less ABV) for our summer party in June. No, not the same recipe you did last year. Do some research. Get creative. The smackdowns are an opportunity for you to improve your knowledge and brewing technique as well as a chance to have fun, impress your friends, and (woo-hooooo!) win a prize!

Our summer party will be a luau theme, so you might think about adding some tropical notes... maybe some pineapple, or coconut, or banana, or hibiscus, or... Spam?

Next Event

Spring Party



Saturday, March 16 – 11:00AM to 3:00PM

Rotary Park Suntree, 6495 US-1, Melbourne

Head down the sidewalk to the large pavilion at the back left of the park as you face the water

RSVP NOW!

We need your headcount by March 10th if you and your guests plan to partake of our delicious Irish themed main courses

[Spring Party Facebook Event Page](#)

Sláinte! It's that time of the year again, when everyone is at least a wee bit Irish. Whether you're an O'SAAZer or a McSAAZer, we hope you'll plan to come out and join in on our Spring Party fun. Food, beer, music, games, fresh air, and fun... whip up one of your favorite Irish dishes and deck yourself out with your St. Patrick's Day outfits and accessories.

- We're "GOING GREEN," so **bring your own non-disposable taster cup**. You'll get one free raffle ticket when you show us your non-disposable taster cup when you check in.
- Main dishes - SAAZ will be providing **bangers** in Guinness gravy, and **corned beef**.

- Sides & desserts - **Bring a side dish or dessert to share**. Irish style/themed would be great, but is not a requirement. However, we'll be having an Irish food challenge for those who do bring a dish reminiscent of the Emerald Isle, with people's choice judging for the favorite sweet (dessert) and savory (side) dishes. There's a food sign up poll on the Facebook event page if you'd like to see what others are bringing, but for a crowd it certainly doesn't hurt to have more than one of a particular dish. Need some ideas?



- <https://www.allrecipes.com/recipes/706/world-cuisine/european/uk-and-ireland/irish/>
- <https://www.delish.com/holiday-recipes/g2009/traditional-irish-food/>
- <https://www.foodnetwork.com/topics/irish>
- Check in to the welcome table when you arrive to pick up your member name tag if you're a paid member, a guest nametag if you're not, and other goodies that we'll have waiting for you. **No charge for you or the family members living in your household if your 2019 SAAZ dues are paid. \$5 per person if you're not a paid up member and \$5 per person for each additional guest.** NOTE: Your dues and the charge for guests are to help the club cover the main dishes and other event expenses. We're still counting on you to bring a dish to share.
- **Raffle!** Please bring cash.



- **Home brew samples** and **commercial bottle shares** welcome.
- And... we'll be judging and announcing the winner of the **SAAZ Irish/Scottish Brewing Smackdown**. Bring at least two unmarked bottles of your brew to enter the smackdown. Of course we hope you'll also bring the keg for everyone to enjoy during the party (not required to enter the smackdown, but definitely appreciated!

Next General Membership Meeting

Sunday, April 14 @ 2PM

(Note: 2nd Sunday instead of 3rd due to Easter)

World of Beer, Viera (back patio)

2290 Town Center Ave, Melbourne, FL 32940



• EDUCATIONAL SESSION - "HOPS"

Please be courteous to our presenters and to those who want to listen and learn. Socialize and share homebrew before and after the meeting presentations (not during). Thanks in advance!

• MEET & GREET 2:00-2:30 MEETING BEGINS @ 2:30

- BRING YOUR HOMEBREW** and solicit feedback from other brewers to help you improve. PLEASE NOTE: Not a commercial beer share. Let's show appreciation to our hosts... buy their beer and tip your server / bartender.

Are Your SAAZ Dues Paid for 2019?



At a mere \$20/year for an individual or \$30/year for both you and your other half, it's a bargain to be able to say you're a real member of the most awesome homebrew club on Florida's Space Coast... the only club with a funky cool cosmic explorer as their mascot... the hosts of the biggest and close to the longest-running club- sponsored competition in Florida and the jam-packed beachin' beer weekend that accompanies it... the club that knows how to have fun and learn at the same time... the club that's the most on the coast, and dedicated to making brewers out of non-brewers and better brewers out of those who already brew. In it for the long haul? A single lifetime membership is available for only \$150 and the new lifetime family membership is only \$250.

If the mere honor, lofty status, awesome nametag and bragging rights of membership aren't enough, let's look at a few of the member perks. For probably far less than you'd spend at one brewery visit, you get registration fee reimbursement for your first two SAAZ-associated entries in Florida Circuit beer competitions and for your first entry in the AHA National Homebrew Competition, free attendance for you and family members living in your household at our fun and frivolous SAAZ parties, the ability to participate in our annual brewery bus tour and other member-only events, activities, drawings and discounts, and the ability to vote in elections and member policy-making decisions. Also, please note that the **SAAZ Members** Facebook page is for... well, members. This is a heads-up that we'll be updating the access list for the page in the next week or so to match it to our current members list. If you're a SAAZ member and a Facebook user, please join the page for brewing discussion, announcements about club activities and nearby brew/beer events, and fun interaction with other members.

Dues can be paid online on our [website](#) or directly to SAAZ Treasurer Anne Gregg at an upcoming event.

Upcoming SAAZ Events



- **March 16** – Spring Party @ Rotary Park, Suntree (Irish/Scottish Smackdown)
- **April 14** – General Meeting @ WOB Viera (**NOTE: 2nd Sunday, due to Easter**)
- **May 19** – General Meeting @ TBD
- **June 8** – Bottoms Up Beer Run @ Wickham Park, Melbourne
- **June 15** – Summer Luau Party @ Bonnie & Ed Worme's residence in Melbourne (Lawnmower Beer Smackdown)

OTHER BREW / BEER EVENTS: Also check the event page off the **SAAZ Members** Facebook page titled [Brew Events Around Us](#) for some beer-centric events in our area and across central Florida.

GOOGLE CALENDAR: Do you or your family already have your own Google calendar? If you'd like to add the SAAZ Google calendar to your calendar view, email your request to editor@saaz.org from your Gmail account. We'll send you an invitation to enable viewing of the SAAZ calendar along with yours.

TEXT ALERT SYSTEM: Sign up for text messages in case of last minute SAAZ event cancellations or emergency change of venue by texting **SAAZ** to **24587**. **IMPORTANT:** 1) This service is no longer a reminder service. Going forward, it will be used only for announcing changes and cancellations, not for reminding you of upcoming events. 2) Since we pay by the message and phone number, this list was purged at the beginning of February to ensure we're not paying to alert individuals who are no longer active. Please sign up again if you wish to subscribe to the alert service.

Upcoming Competitions

Visit the websites for full details

- Circuit Comps - First two comped by the Commander himself for dues-paid members
 - [Hurricane Blowoff](#) - Boynton Beach
 - Competition date: 13 April
 - Beer, Mead, Cider
 - \$8 per entry, 3 bottles, limit 5 entries per brewer
 - Deadline for entry/delivery 29 March at 16:00, fewer than 50 entry slots left.
 - Sean McCoy to shuttle entries on 21 March. If not ready by then, must be delivered yourself or shipped on your dime. McCoy has shippers if needed.
 - [Sunshine Challenge](#) - Orlando
 - Competition date: 22 June
 - Beer, Mead, Cider
 - \$8 per entry, 3 bottles, limit 3 entries per Brewer
 - Entry window open 16 April - 19 May
 - Hogtown Brew-off
 - Dates TBD, but coming soon. Usually May comp date.
 - Bottle extras now to be ready for entry when open.
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SAAZ Stars



Mac Monroe – Winner of a 50 lb bag of grain of his choice in the membership raffle at the January meeting, Mac generously donated the grain back to the club. It will be used to create beer for the BUBR charity run. Thanks, Mac!



Congratulations to our Coconut Cup Winners from SAAZ!

Sean McCoy	1st	8B: Schwarzbier
Sean McCoy	1st	19B: California Common
Sean Gregg	2nd	33B: Specialty Wood-Aged Beer
Brian Cavins	3rd	5B: Kolsch
Sean McCoy	3rd	32A: Classic Style Smoked Beer
Brian Cavins	3rd	33B: Specialty Wood-Aged Beer

The Commander Wants YOU!



Calling all SAAZers! Our Commander is turning 25 this year, and this one will be big! We, VP Sean McCoy and Competition Coordinator Chris Baum, are working to make this an event to remember. With nearly 600 entries on average, Commander SAAZ is the largest homebrew competition in the state. We expect a similar, if not greater, turnout for 2019. Because 25 years is a milestone, we are scouting prime beachfront locations, planning fun events, and inviting VIPs in the brewing industry to increase the draw from around the state and country. Yes, brewers from other states have submitted entries to our esteemed competition for us to judge. We are kind of a big deal, if you haven't noticed, and it is never too early to start planning.

To maintain our high expectations, we need your help. To make this a competition to remember, we need volunteers. Our biggest opportunity is in building a steward corps. We are hoping for at least 20 stewards to donate their time to the judging periods. During the months leading up to Commander SAAZ, we will be recruiting and training those of you (and even your family members, if interested) to learn what it means to be a steward. Surprises are fun for birthdays and Christmas, but not for those who volunteer for something important. Just remember, the more volunteers we have, the sooner everyone can participate in the extracurricular activities. One team, one fight.

We would also like to form a planning committee to involve those of you with ideas for enhancing the attendee experience. While Chris and I deal with the behind the scenes, clerical business, we hope to have some ambitious folks help to make those who came from elsewhere want to come back and bring more people next year. No reasonable idea will be ignored. Show me what you got!!

Cheers, Fellow SAAZers,

Sean McCoy, SAAZ VP

Recent Events and Activities

February General Meeting @ Dirty Oar Beer Company



Pack-the-Pub Social @ Hell 'N' Blazes Brewing Company



Better Brewing: Using Old Yeast

By Bob Bridges

What to do with a wet yeast pack that is old?

Wanted to write a little article about those Wyeast or White Labs yeast packs we buy to “brew soon,” but don’t get around to using very quickly. What do you do with them? Once they get some age on them, some people will hang on to them until they eventually reach the point that they can justify throwing them away. Others are quicker to cut their losses and toss it when it is over 3-6 months old.

Viability is the ability to live, grow and develop. Well, obviously we understand that the older the yeast package gets, the less viable the yeast become. Out of all the billions of yeast cells that started in that pack, how many are left that can do the task at hand?

Beersmith and other apps can predict the viability of cells in the pack for you if you enter the date the pack was created and then the date of the brew that will use them. The results will give you a feel for what needs to be done to ensure a proper pitch rate for a successful fermentation.

Here is an example of a healthy, recently packaged yeast pack. In a common American Pale Ale recipe with a 1.051 OG looking for an estimated ABV of 5.4 using yeast packaged on 3/1/2019 for a brew on 3/10/2019, Beersmith will calculate the viability at 89.45%. Since there are 100 billion cells in the pack at 100% viability (essentially at packaging), then there will be 89.4 billion cells at 89.4% viability. Then there is the need to calculate the actual cell count needed to ferment the wort. Per the recipe, there is a need for 199 billion cells for a proper pitch to ferment well with little lag and produce a healthy ferment. So, even with a recently packaged yeast, there still needs to be a starter created or multiple yeast packs (in this case two) must be used to reach the proper pitch rate. Remember that these are currently healthy, just produced, yeast.

Now, let’s take a look at a yeast package that has some age on it. Let’s theoretically use a pack that was packaged on 1/1/2019, to be used on the same brew date of 3/10/2019. Now the calculated viability is 56.26%, meaning there are 56.2 billion cells of the 199 billion required. Doing the math, it would take about 4 packs of this yeast to have a proper cell count for the pitch... but you only bought one. Assuming you create a starter with a stir plate, you can bump the cell count up to the needed level with just a one liter starter made with this pack. Therefore, the three month yeast can be used. It just needs a starter to achieve the correct pitch rate.

Okay, let’s go one more step. Now let’s theoretically use a six month old yeast pack packaged on 9/10/2019, with the planned brew date still 3/10/2019. The viability is now calculated at 23.15%, or 23.1 billion cells of the 199 billion required still available. 199 divided by 23.1 would yield a requirement for nine packs of yeast from that date. Again, you only bought one. There is no way to create a single step starter to achieve the cell count. It will get to a point of about 139 billion cells and then no matter how much larger you make it, you won’t be increasing cell count... you will simply be making beer.

So, how does one use this six month old yeast package to brew? More time is one of the answers. More time will be needed to actually step the yeast count up in two stages. Going back to Beersmith and selecting the “Use Two Stage Yeast Starter” check box will provide you with recommendations for the size of each of the two starters. You may have to play with one or the other to hit the perfect cell count. In this case, the first starter will be .75 liters and result in 121.3 billion cells from the 23.1 billion. Let that starter settle, decant the wort off the top of the yeast and then add this to a second starter of .75 liters for a resultant 202.8 billion cells. This will take essentially twice as long for building the starter, but you will have a viable and proper pitch with which to ferment.

I have even brought yeast up from packs that were years old, but had to do that in many stages, starting at 250ml, then to 500ml, to one liter and forward. It can be done, but can take a while.

A lot of decisions to be made. At some point you may look and say, "Well \$7.00 for the original pack, \$7.00 for the new one, and I don't have to do anything but a single starter. That is easier." Either way, you don't want to simply pitch straight from a single older pack of yeast. However, if you make starters, that older pack in the LHS or in your refrigerator is still viable, as long as you perform the right calculations.

Hope this helps some of you faced with this problem. I do it all the time because the LHS is an hour each way and I buy what I think I am going to brew, and then sometimes the plans don't work out. Then, I just have to plan ahead a little more.

Cheers!

Reminder: Spring Forward

Daylight Savings Time begins on **Sunday, March 10th**



Advantages to Daylight Savings Time...

- It's light outside later, so more weekend brew time in which you can see what you're doing. Maybe you can even sneak in a brew session after work during the week now?
- Your pet, who never adjusted to standard time last fall, will stop bugging you for dinner an hour early.
- The clock in your car will finally be right again.
- You can skip the gym this weekend by claiming that's the hour that you "lost."

Feedback/Contact Us

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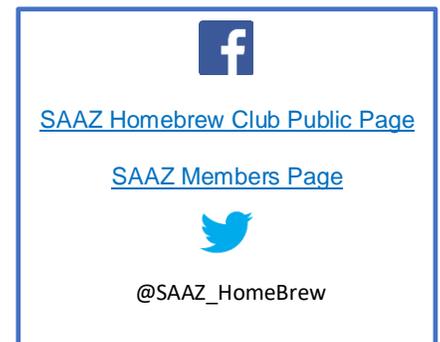
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Not sure who to email?

Use info@saaz.org and your email will be forwarded to the appropriate person(s)
