

July 15, 2025

Thank you to the 18 mobsters (and guests) who joined us at Hutton & Smith! Here's a quick recap of what was covered:

- Officer's Corner
 - \$3061.55 is in the coffers today.
- Competitions
 - Competitions showing on the MidSouth Series site for 2025.
<https://midsouthbrewer.com/>
 - North Georgia Homebrew Competition - 8/23/25
 - Kentucky State Fair - 8/8/2025
 - Fugetaboutit - 10/18/2025
 - Music City Brewoff - 9/27/2025
 - New South Brew Off - 10/25/2025
 - Tennessee State Fair
 - BOCK (Bluegrass Cup) - 2/8/2025 **CLOSED**
 - Bluff City entries accepted through 2/22/25 **CLOSED**
 - Peach State Brew Off - 3/22/2025 **CLOSED**
- 2025 Sour Barrel, Flanders Red Update —The last brew in the current Chattanooga Whiskey barrel has been bottled.
- Regional beer news
 - Check out Southern Brew News: <https://www.southernbrewnews.com> (Thanks to member Tom Watson for being the Tennessee representative!!) Link on FB
- Upcoming Events
 - 2025:
 - Oktoberfest (October 11 & 12, 2025) - We need CIDERS!!!
 - Fugetaboutit Oct. 18, 2025
 - Need sponsorships -
 - Need a cellar master for judging day - Mark Gregory
 - Cost Per Entry will be \$10
 - Still looking for ideas for a day trip to a regional area for brewery hopping. Any ideas, get them in! (Nashville, Knoxville)
 - Check the Barley Mob Calendar for up-and-coming events
 - https://calendar.google.com/calendar/embed?src=dpnvvr2ijlnhgkjin3g57s5c%40group.calendar.google.com&ctz=America%2FNew_York

New Business

- Andy Perkins has decided to step down as President of the club.
 - We thank Andy for his service and commitment to the Mob!! We look forward to his continued involvement with the club.
 - More information to come on the position. If anyone is interested in taking over the position, contact the officers (Lang, Brian, or Ritchie)
- BJCP Update - We need more interest in the certification program. Who else wants to become certified? We have six possible people who want to do it.
- Quarterly beer club only contests/challenges. - Tom Watson
 - 2026
 - January - Baltic Porter
 - April - English IPA
 - July - Kveik Yeast - with any style beer
 - Sept - Cider - any style (prep for Oktoberfest)
 - 2027
 - January - Wee Heavy
 - April - Alt Bier
 - July - Kettle Sour - with any style beer
 - Sept - Dunkel Weiss (prep for Oktoberfest)
 - Homebrewer of the year challenge based on points.
- Presentation on YEAST by Chris McAlexander
 - All about Yeast and how it works to make beer!
 - Did you know the first evidence of yeast engineering was in Iran in 3500BC??
 - Louis Pasteur first proposed that yeast was solely responsible for alcoholic fermentation in 1857.
 - Yeast occurs naturally!
 - On average, a honey bee has 45 different species of yeast as it converts nectar to honey.
 - Yeast will produce predictable results only in predictable conditions!
 - Pitch rate calculator <https://mrmalty.com>
 - Given the option of liquid or dry yeast, if you are not making a starter, dry yeast is ALWAYS the better option for good beer!

- Yeast will produce heat! You need to account for that during fermentation.
- Suggestions for next learning presentation?

Next Meeting - 8/19/2025 or 8/21/2025 6:30 PM - TBD (Mean King)