

Meeting officially starts: 1830

- New member: James – likes to drink and brew hoppy beers, especially pales and IPAs
- Treasurer's report: Mike absent (may be golfing...)
- VP report
 - July was at Remington's – turn out was good
 - Larry offered to do next month, but it's an inside venue. Considering resurgence of COVID & new precautions, may not be the safest place to hold a group brew
- Liz & Nina with Imperial Yeast! (starts 1900)
 - Based in Portland; since 2014; 2nd location in Philly
 - We can tour the lab when COVID precautions are over next year
 - Lab
 - § -80 Celsius freezer holds all mother cultures (~200)
 - § Banks/grows proprietary strains for commercial brewers
 - § Everything starts and ends here.
 - Production
 - § Looks very similar to a brewery – 1bba to 30bba capacity
 - § Uses different ingredients à don't handle any grain in house because it could be a source of contamination à use organic DME/cane sugar
 - § Goal is to just feed yeast!
 - § Their kettle acts as a pressure cooker to take sterile inputs, blend them, and bring it up to 240 Fahrenheit to ensure everything stays sterile
 - § Day: cook in the morning, feed the tanks, adding increasing amounts of media until day 3, at which point they let it be to ride out the fermentation.
 - § **Make sure to cut air when terminal gravity is hit to ensure no loss. Very important when making starters at home as well**
 - § Crashed with terminal gravity à harvest the yeast, dump the media because it really doesn't taste good
 - Back to the Lab!
 - § They have lab counting software à takes a small diluted sample & adds fluorescent medium to count the cells.
 - § Different textures/consistency typically is related to flocculation characteristics
 - § QC: genetic testing (r/o diastaticus, a Saccharomyces strain which leads to refermentation), beer spoilers (lacto/brett/wild yeast)
 - Packaging
 - § Aim for 1.29 billion viable cells/mL à 200 billion cells per pack à 155 mL per pouch à **based on industry standards for quick, easy fermentation**
 - Best Practices
 - § Shelf life is 4 months from manufacture date
 - § Store cold, pitch cold (when ordering from online, do shortest transit time WITH ice pack to ensure coolness) (do not recommend taking yeast out at the beginning of the day when not pitching until afternoon/evening à when cold, it's in metabolic hibernation so it doesn't need nutrients)
 - § Pay attention to strain-specific needs (like aeration, pitch rate, etc.)
 - § When pitching – batch size, gravity, pH à very important for attenuation, reducing off flavors, etc...

- Starters

- § Older pouch, higher gravity beer, batches over 5 gallons

- § Recommend starters >2L in order to provide enough food for all cells to go through a replication cycle

- § 72 F, 1.040 OG wort for 24-48 hours

- Harvesting & Repitching

- § Rack beer off the yeast cake

- § Sanitize your container

- § Homogenize and refrigerate

- § Pitch by weight: 200-300 grams slurry/5 gallons (to compensate for not being able to completely get out trub)

- § Storage time: hours/days is best; weeks = questionable; months = buy another pouch

- § Washing vs rinsing slurry: excellent! Helps to preserve yeast for storage a little longer

- Simple tests to make your beer better

- § VDK: tests for diacetyl precursors that could show up in finished beer

- Pull 2x 50mL samples and cover

- Incubate/heat sample 1 to 150F (water bath or microwave)

- Hold sample 2 at room temp

- Wait 15 min, cool sample, perform sensory tools for buttery/slickness

- § Forced fermentation

- Determines true FG

- § Wort Stability

- Easiest!

- Pull 100 mL sample

- Incubate warm/covered for 3 days

- Observe for turbidity, gas production, growth, off-aromas

- Questions

- § Jon: Could you distill spent media? -> too many other projects going right now, but they have it on their radar

- § Brooks: What is seasonal yeast? -> based around what commercial AND home brewers do seasonally (i.e. cider yeast, 837/kviek is summer time because temp control doesn't really matter for them; could be a grab bag from the yeast bank)

- § Kevin: Why switch from cans to pouches? -> not the most ideal packaging for the yeast itself. More forgiveness with off gassing when in a pouch than a can.

- § Brooks: What do you harvest into? -> very large plastic carboys at first, then they put them into pouches or into beakers for commercial breweries.

- § Brooks: How is Casey? -> She says hello, she just had a baby! Started back at work this week

- § Underpitching is worse than overpitching

- § Liz's favorite: pilgrimage (not available to home brewers); G02 Kaiser (goes nuts!)

- § Nina's favorite: A38 Juice – can show off hops, malt profile, etc.... very versatile and will give good results almost no matter what

- § Reach out to Imperial Yeast to help dial in harvesting/repitching process at home!

- Events (Kevin)

- Disc Golf on Saturday 7/18 with Val & Nate. You must bring a mask with you, and you must wear it if unable to maintain 6ft distance from others. ****Libeery will be mobile and at this event!****
 - 7/25: Silver Moon Take Home Brew Fest @ Brooks's house. Bring beer, or else bring ice & food. Games will be there + mini beerlympics. Gear swap will happen as well. Please be cautious. Bring your mask, use the bathroom in the garage or pee on a tree. May bring camping stuff in case of not being able to drive home.
 - 8/8: COHO Bike pub crawl – mostly on the west side, about 4 pubs with outdoor settings. Bring a mask and try to stay 6 feet apart.
 - These events may be cancelled depending on what happens with COVID.
 - Can pass the can and pour, but cannot pass the can and drink from it. Please bring homebrew to any of the events. Please bring a non-glass cup to the events as well so we can safely share beer.
- Meeting end @ 2020