



Barley Mob Brewers

of Chattanooga

Sit-Down Minutes

March 20, 2018

Meeting location: The Tap House
Prepared by: Andy Perkins
Approved by: Chris Arnt
Next meeting: Hutton & Smith Brewing

Quote: Isn't beer the holy libation of sincerity? The potion that dispels all hypocrisy, any charade of fine manners? The drink that does nothing worse than incite its fans to urinate in all innocence, to gain weight in all frankness? - Milan Kundera

Members present:

Mark & Martha Gregory (Big Ass Scottish, Sad Strong Ale), Mark Hilling, Alan Carey, Paul & Lucy Cahill (Saison), David Graham (Centennial IPA), Allen "Meat" Vessell (Choc. Bourbon Porter, Amer. Strong Ale), Connor Choate (Saison), Brandon Hudson, Austin Kness, Scott & Bonnie Phillips, Andy Perkins, Ken Harrison, Brian Bender, Ricardo de Condora, Joseph Lee, Tim Morris, Perrin Carr

Guests Present: Tommy Lape (Key Lime Mead, Revolution, Goose Island BCB Barleywine), Adam Sellers (Bearded Iris Tunnel Vision), Eric McGaffic (Viel Rubber Band Man, Sam from Other Half), Melissa Gallagher, Alex Reyland

New Business:

Barrel Project Event is this weekend at Monkey Town Brewing in Dayton, TN. All members are welcome to show up at the brewery, but only those that reserved can get a ride on the party bus. We are brewing a Russian Imperial Stout. Cargill Malts has graciously donated some prizes for a "Name the Beer" contest. More information to come via email from Andy.

Pro Am Competitions Chattanooga Brewing will hold a spring Pro Am for Farmhouse style beers. Please be planning and brewing your entries now. Chris is trying to get them to push this out until Summer instead of Spring. Hutton and Smith is asking for more entries for their Pro Am as their last round only had a few entries. Bring your entries to the April meeting. Check your email soon for a list of acceptable yeast strains for the H&S competition. This is a great opportunity to win a chance to brew your beer at a couple of our great local breweries and have it served on tap around town.

Brew Skies will be held at The Chattanooga Choo Choo on April 14, so be planning and brewing your beers for that now. Scott was able to get them to agree to give us 2 tickets for 5 gallons instead of 10. They want club to bring 12 kegs total. All spots for kegs are filled.

Chattabrewga Chris was able to confirm that we will get the same deal as last year. Kegs for passes but we have to pour our own beer from the pool of people who donate kegs. Further information will be provided closer to the event. It will be the Saturday before Mother's Day again this year.

Peach State Brew Off and Extravaganza! Club did well in both events. For full listing of winners, see our website (<https://www.barleymob.com/>) for the results from each event.

New Local Homebrew Supply Shop We have been asked to not specifically mention details that were discussed, but there is a new Homebrew Supply shop that will be opening on Amnicola. They plan on offering grain by weight (so if you need 5.1 lbs, you don't have to buy 10; just 5.1) and hops by ounce. Be on the lookout for more information about this shop.