



# SONS OF LIBERTY HOME BREW CLUB

February 1, 2016 Meeting Agenda

## Board Members:

**President:** Lee Debeaudry

**Vice President:** Leigh McBain;

**Treasurer:** Mikal Morris

**Secretary:** John O'Connell

Time	Event	Topic	Presenter	Notes / Details
7:00pm	Meet & Greet	Informal meet and sign in.	Everyone	
7:30	Club Business	1. New Members Introduction	Lee / Leigh	Chris Kent
		2. January Notes	John	Posted in Sons of Liberty Homebrew Club website <a href="http://www.solhbc.com">www.solhbc.com</a>
		3. By-laws update	Harry / Joe	Next meeting to review updates.
		4. Treasure's report	Mikal	26 members and \$870
		5. March Meeting	Lee / Leigh	Liberty Street Brewing Company Annette May will be guest speaker about beer styles
		6. April Meeting		Location to be determined.
		7. Upcoming Events Rat Fest	Lee / Leigh	Feb. 20, 2016 Tickets still available to purchase. \$30 per person
		8. MLK Brew day Update	Jeff / Mikal / John	Jeff – Imperial Stout 10 gal. Mikal – Session Coffee IPA Bill – Black IPA John – Backyard Pilsner Special thanks to LSBC Production facility for opening their doors and allowing us to brew in a warm environment.
7:55pm	Tech / Teach Forum		Leigh	Looking for anyone to present new Tech or teach about a favorite subject.
8:00pm	Guest Speaker	Ascension Brewing Company		Mike Cellar manager Brandon Brewmaster

8:30pm	Round up	Tell about your beers	Everyone	See below.....
8:45pm	Open Forum		Everyone	
	NHC registration opened today		Everyone	Apply to enter your beer(s) for judging.  Information can be found on SOLHBC website.

Steve – Robust Porter  
 Lee – Meloma sweet mead  
 Kim – Soft parade clone  
 Bret & Jennifer – Pale ale  
 Chris – American Brown (Pete’s wicked clone)  
 Jeff – Strong Scotch ale & Imperial Stout  
 Harry – Rum Casket holiday ale  
 Bill – Kentucky Barrel  
 Dan – 2014 English Barley wine  
 Russian imperial stout  
 Dave - Hard root beer Rowdy  
 John - Apple Cider

Brandon Brewmaster.  
 6 months officially open.  
 Oak aged sours production room (800sq ft) downstairs  
 Roasted Chestnuts being used in their new beer coming out soon. Could become regular beer.  
 “Never see the same beer twice” is their motto.  
 8 barrels a day brewed  
 Distribution starting next month  
 Going to expand production facility because they are having trouble keeping up with demand.  
 Future plans to be able to do weddings at Production facility/event center.