

Homebrewers Of Peoria – April 14, 2021 Business Meeting

Meetings continue to be held online

Beer Education with Matt Riggs from Riggs Beer Company

- Farm to Glass Focus
 - Value proposition of integrating malt growing and processing into the beer production process
 - Relatively unique for breweries to use locally grown and processed ingredients
 - Consumers value the story of beer and value local sources
 - Improves control and satisfaction from a brewer's perspective
 - Increases crop/process diversity in a world of homogenous supply
- Integrating malting process into the brewing process
 - Breakdown of malting vs brewing objectives
 - Malted adjuncts vs traditional cereal mashes
- Challenges of vertical integration
 - High levels of variability from one crop to another
 - Additional work and expense cuts into integration savings; malting process and sourcing/growing atypical brewing grains
 - Result is that local small batch growing/malting is likely to be relatively expensive and variable in specification
 - Choosing nonstandard grains requires additional effort and consideration to improve specification or work around non-spec malt
- Shifting business priorities for COVID
 - Canning was not a consideration until tap-room/draft sales decline
 - Contract mobile canning with specialty counter-pressure canning process
 - Canning successes likely to continue even with gradual shift back to taproom focus
 - Virtual events help maintaining interest in the brewery

Old Business

- Club Dues for 2021 overdue. \$20 for single member, \$25 for household.
- Frühlingsmarkt – German American Society Spring Market. April 17. A booth has been offered to the club if we want to provide any kind of demonstration or education. Due to mild interest and recent COVID outbreaks among the German American Society, plan to forgo this year. Potential participation for next year.

New Business

- Social continues online for April. Plan online game night.
- Big Brew Day Virtual Brew Day – May 1 10:00AM. In regular Zoom Channel
- Next beer swap focus on SMaSH beers or local ingredients. Noelle proposed SMaSH for June, local for July. Dates to follow in May meeting.
- May Education – Noelle on health benefits of beer
- June Education – Taylor has tentatively volunteered to present on hops. Possible maltster guest speaker arranged by Will. Discuss details at May meeting.

- Possibly resume in person meeting in June. Table full discussion for May meeting. David volunteered to spearhead outreach to lapsed members to invite them to discuss at next meeting.

Next meeting May 12, 2021. Continue to meet online.