

Summer Competitions

June: Beer and food Pairing

Thornapple Brewery

Top notch food and complementary beers. Pick a style, any style. We had dark beers, European beers, and IPAs to go with the main courses and desserts. Beauty contest, so it was our fault the winner was Troy Schmidt/Melanie Mayse & Gordon/Nancy Schipper. Thanks for all the effort to cook and brew for our delights. Always an enjoyable evening so make sure you plan for it next June and vacation another week.

July: Kentucky Common

Gravel Bottom Craft Brewery

BJCP judging on a not so common beer. Unique combination of flavors expected in this style. Low to medium-low caramel, toffee, bread, or biscuity notes. Low grainy, corn-like sweetness is common. Medium to low floral or spicy hop flavor. Medium to low bitterness, no coarse or harsh aftertaste. Finish is fairly dry. Lots of options but keep them low and keep them balanced. And the winner is...Ian Purvis. Don't see this style very often, so keep making it to enjoy.

August: Catharina Sour

City Built Brewery

First sour for me and what an adventure. At first it was too sour, then added too much fruit puree and had to leave in the sink for three days, then attenuated too much, and then added too much puree again. Eric Smead and DT definitely did a better job keeping it sour and adding just the right amount of sweetness. Congrats!

September: Imperial Stout

Railtown Brewing Company

Who has the oldest Imperial Stout? That would be Chad Banks. BJCP judged again. Age definitely impacts the flavors of this style. Strong aroma and flavors including roast coffee, bittersweet or dark chocolate, cocoa, or slightly burnt quality, European or American hops, fruits including dark fruits, and alcohol that's not too hot or solventy. Went to a best of show for top three and I was blessed with a first-place finish. Made it about 2 years ago and somehow saved three bottles.

Now a word from our President:

Michigan Homebrew Festival

Here are the PTB medalists, as awarded at the Michigan Homebrew Festival, and PrimeTime got a special 'High Gravity Award' for the best 'medals to entries' record. Full results are at <https://comp.michiganbeercup.com/> Note for next year, there are 34 Beer categories, 2 Cider & 4 Mead, so think about your favorite brew and go for it!

Greg Sanial, Gold Munich Bliss 5C German Helles Export
Ian Purvis - Gold Paddington Beer 11A Ordinary Bitter
Bill Smith - Gold Sci Guy's Neat IPA 12C English IPA
Matt Mead - HM Dingos Do Eat Babies! 12B Australian Sparkling Ale
Jeff Carlson - Bronze Westside Dark Mild 13A Dark Mild
Greg Sanial - Gold Gold Rush 19B California Common
Frank Zamarripa - Silver Ellie's Thick Dog Stout 20C Imperial Stout
Greg Sanial - HM Never Made This Before 21B6 White IPA
Bill Smith - Bronze Sci Guy's Belgian Dream 24B Belgian Pale Ale
Greg Sanial - HM Reese's S'mores 30A Spiced/Herb/Veg. Beer
Eric Smead - Bronze No Gluten For Punishment 31 Alternative Grain Beer
Jeff Carlson - Silver PrimeTime Perry C1D New World Perry
Jeff Carlson - Gold Westside Oaked Fire Cider C2F Specialty Cider & Perry
Jeff Carlson - Silver Westside Azacca C2E Cider with Herbs/Spices

Upcoming Events - and they're on the website!

October 2 - Thirsty Thursday @ Brass Ring Brewing (host, Chris Gibbons)
October 16 - Regular meeting & comp. @ Trailpoint Brewing (host, Jeff Knoblock)
November 7 - Thirsty Thursday @ Mitten Brewing (TO BE CONFIRMED)
November 16 - Bus trip (CONFIRMED) to Grand Haven area breweries.
November 20 - Regular meeting & comp. @ Brewery Vivant (host Evann McUmbler)