

2018 Baltibrewer Survey Results

23 responses, 1 of which only provided the written feedback. All the percentages are based off a sample of actual responses.

What age range do you admit to?

- 48% - 30-40
- 24% - <30
- 14% - 40-50
- 14% - >50
- 1 person admits nothing!

While homebrewing is fairly strong in the 30-40 demo generally, Baltibrew skews young with 72% in the 20-40 range (2013 the AHA had 60% in the 30-50 cohort, 2017 results not yet published). Somewhat less skewed when compared to the results captured by the Brulosophy online survey in 2017 (65% in that under 40 cohort, 44% 30-40 & 21% <30).

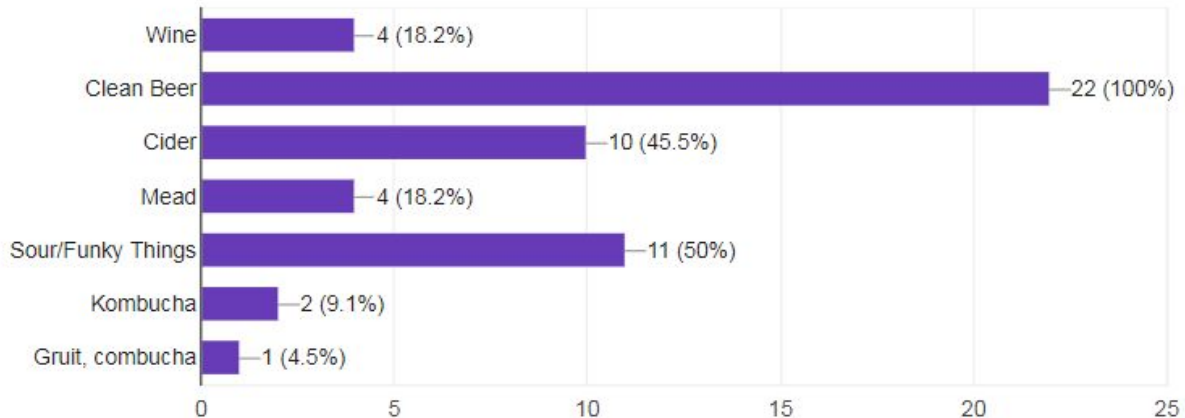
Profession

- I made the categories too granular to bucket in any meaningful way.
- Well over 50% were in the sciences, engineering, or technology related fields.
- Other industries are represented, including publishing, broadcasting, retail, manufacturing, construction, the arts, servicing, education, finance, real estate, marketing, legal.

Experience

- 50% - 5+ years
- 45% - 3-5 years
- 1 person in the 1-2 year range

What types of fermented beverages do you produce



We have many more sour brewers (50% vs 30%) than the Brulosophy average.

How often do you brew?

- 41% - Monthly
- 18% - More than once a month
- 18% - Quarterly
- 14% - Not actively brewing
- 10% - A few times a year

What is the average volume of wort produced during a typical brew day?

- Almost 70% do 5+ gallons, 20% doing 10+ gallons, and the remainder doing 2-4 range. No 1 gallon brewers.

Which is your primary method of wort production?

- 73% are All Grain Brewers, the rest are evenly split between extract and partial mash. Which means we've more partial mash brewers than the Brulosophy survey captured.

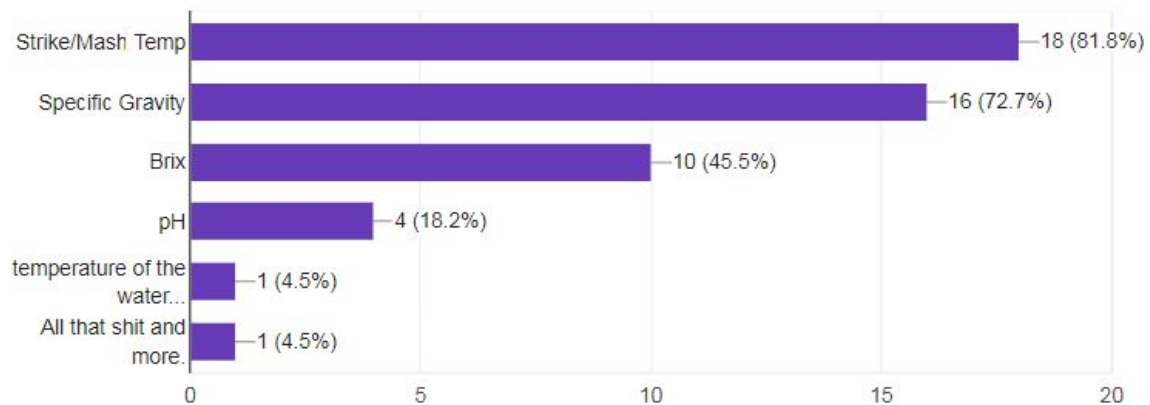
All Grain Brewers: Which of the following best describes your methods?

- 47% us batch sparge, 30% Fly Sparge, 23% BIAB (either full volume of w/ a sparge)

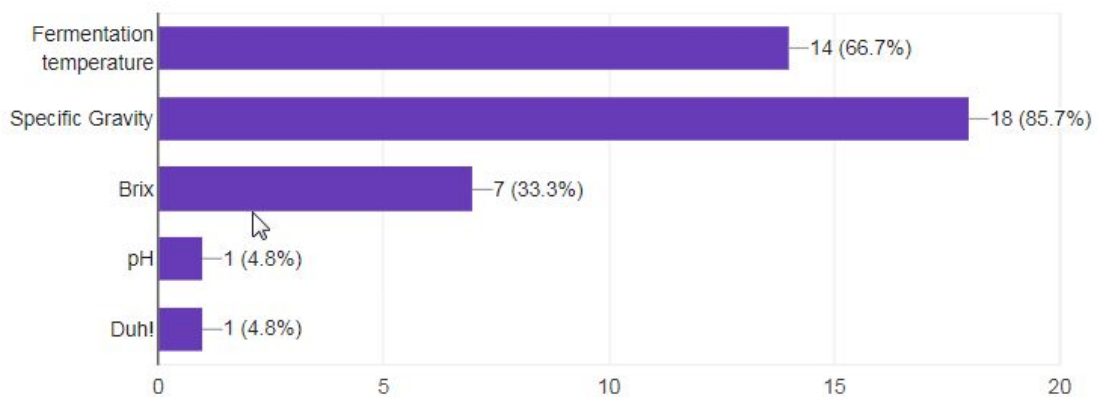
What is your average pre-boil efficiency?

- 75% hit that 70-80 % efficiency, and all but 1 of the rest is above that.

Which of following readings do you take during brew day?



Which of the following readings do you take during/after fermentation?



Which describe your use of secondary fermenters?

- 27% always use a secondary, 27% never use a secondary, and the rest use it for specific things, the most common being extended aging.

What best describes your preference for yeast?

- 40% have no attachment to dry/liquid/starters/direct pitch/rehydration/pitching from the cake.
- Among those who do have a preference, liquid yeast is king, with only 3 brewers in camp dry.

How do you most commonly package your finished products?

- Two keggers for every bottle conditioner in the club.

The prototypical Baltibrewer is....

- A mid-thirties, STEM inclined brewer who's been at it for 5 or more years. They produce multiple types of clean and funky fermented beverages via all-grain fly or batch sparging and kegging the final product.

Why do we brew?

- Common theme in the responses because we like to!
- Enjoy making or creating things
- Mixing art and science, experimenting
- Enjoying the company of other homebrewers/beer drinkers
- Oh course, drinking the finished product

What is your favorite piece of equipment in your brewhouse/best purchase?

- We love our kettles/burners/HLT
- Wort Chillers, false bottoms & torpedo screens
- Fermenters - both conical and Spediels
- Stir plates, big flasks & keezers

Feedback on Baltibrew

- We love sharing the beer, socializing, getting feedback, picking brains, and big events
- Common desire for more structure, specifically around ed topics and sensory feedback
- Trouble attending events/meeting because of time/location
- Lack of food @ meetings
- Concern about recruitment