

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

April 2010
Volume XXX, Issue 4

THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. This month's meeting, April 21 at 7:00 pm, will be at [Calapooia Brewing](#) in Albany. They are located at 140 Hill Street.

CALENDAR OF EVENTS

Apr. 21 – Monthly Meeting. 7:00 pm, Calapooia Brewery, Albany.

May 1 – Pub Crawl. 8:00 am. See Dave's article in this newsletter for more info.

May 15 – Oregon Homebrew Festival. Judging starts at 9:00 am. Calapooia Brewery, Albany. [more info](#)

Sept. 25 – Septemberfest. [more info](#)

OTHER UPCOMING EVENTS

Apr. 17 – Firkin Fest. Green Dragon, Portland, OR. [more info](#)

Apr. 23-24 – Oregon Garden Brewfest. Silverton, OR. [more info](#)

May 21-23 – Brewer's Memorial Ale Fest. Newport, OR. [more info](#)

June 25-27 – North American Organic Brewers Festival. Portland, OR. [more info](#)

July 22-25 – Oregon Brewer's Festival. Portland, OR. [more info](#)

PRESIDENTS CORNER

Howdy all,

Colored eggs and screaming kids, nothing an oak aged, cherry soaked doppelbock can't fix. Don't worry, most of the eggs came out looking just fine. Just a couple of strange colors that my daughters thought would look nice. I would never mix purple and yellow!

I have been brewing at a feverish pace. The problem is that only 2 of them are ready for our competition. Remember that we have the best

homebrew competition in the west. I am planning on having at least 6 beers ready for May. Someone from our club needs to win one or both of the Best of Show ribbons. I am working on it, how about you? Wouldn't it be nice to hear HOTV called out in every category during the awards ceremony! Or even have one of our brewers help brew the Ninkasi beer for Septemberfest?

I just ran out of my Olde Ale which just about made me cry. I was starting to bottle it up when the keg blew on the first bottle. A little miscalculation on my part! I was going to win the Alchemist competition at Block 15 with that one. That just leaves me with a Pre Pro Pils and a Roggenbier which is just starting to take on some carbonation.

Bubbling through the airlocks are a German Pils and an IPA. In the IPA I added 5.45oz of homegrown Chinooks in at the boil. Plus a lot more as the brew went along. I have to make room for this years harvest. The cooled wort made my mouth pucker from the bitterness. The aroma wasn't too bad either. While sparging a fly came by just as I opened the lid for the grant and fell in. A little protein shouldn't hurt. Dead Fly IPA has a nice ring to it. Can't wait to taste the finished product.

The next brew on tap is a Cascadian Black Ale (Pacific Black Ale as I like to call it). The last one I made turned out ok, but the hops were a little lacking. Bittering and aroma were disappointing even though I added almost 18oz of hops. There is a thought going around, well maybe only a couple of us, but that the dark malts kill the hop profile. I am going to try a lighter dark malt and stronger hops. Maybe even try this thing called dry hopping. Isn't it fun experimenting? I don't think that I will give up all of my secrets just right now. Recipe will follow.

Good beers for all,
Howie

20lb 2 row
4lb Belgian Munich
1lb Crystal (80L)
1lb Chocolate Rye (cold soaked overnight)

153F mash temp

60min - 4oz Chinook
45min - 2oz Citra
30min - 2oz Chinook
15min - 2oz Centennial - Add 2qts of strained choc rye(boil before adding to kettle)
0 min - 5oz Cascade

LAST MONTH'S MEETING

by Armand Schoppy

Howie called the meeting to order at 7:40 PM. Howie welcomes everyone; thanks Scott Caul for hosting meeting, Welcomes new member Nate to meeting. Big Thank you to IRENE SCHOPPY about website and how good it looks!!! Announces that he brought some Cascade Hop rhizomes if anyone would like them please take.

Jeremiah:

- Heading up the rhizome exchange again this year if you have any you wish to exchange please contact him. He will head up an exchange at the festival again this year. Contact him if you wish to participate.
- Bourbon Barrel looks good, there will be a tasting and topping off at CBS on 3/18
- Taking Ideas for next Bourbon Barrel project, Items mentioned: Baltic Porter, Old ale, Strong Ale, Imperial Stout.

Sterner:

Fiscal status is good, \$5000 in cash after accounting for donations. We have seed money for the festival.

Dave Benson:

Pub Crawl May 1 In Portland, we need 25 participants for it to be worthwhile, Club will buy 2 corney kegs for the bus and the cost will be about 20 to 25 buch ahead, we will try to hit new stuff.

Bill Baxter:

501C3, moving forward, working on paperwork needs to be finished and reviewed with layers, hoping to have it complete by the competition.

Mort P.:

Competition, would like to hear any suggestions, previewed poster and handouts for competition, Ben Potter is going to work with Dave Benson on figuring out label generation and registration for competition website.

Dave Swisher:

Oregon Garden judging on April 11th award ceremony on April 24th, Medals gifts and awards for winners and beer and food for

judges, Judging starts at 9am see link 6 dollar entry fee.

Ron Hall:

If you are thinking of going to the COHO Spring fling to Judge contact Ron he has a place to stay in Bend.

Iditarod update:

Big thank you to Mr. Bill and Patrick. What happens at the Iditarod stays at the Iditarod.... YOU KNOW WHAT HAPPENED!!



The SS Ipanic sets sail at the Portland Iditarod

Club Meetings:

April Calapooia

May Competition

June Doug and Mare's

July Bill and Christiane

HOTV hosting a BJCP exam the weekend of Dec. 5th and 6th more info to come

Meeting ended at 8:24 pm

ANNUAL PUB CRAWL

by Dave Benson

Well, that time of year is coming again. Our pub crawl is set for Saturday, May 1st. The destination is the Portland area for this event. Most of the destinations are set, but I won't reveal all of them just yet. We will have roughly the same time table as last year. We will meet at Reser Stadium in Corvallis to dump off vehicles and catch the bus, roughly at 8:00am. Then head over to Albany at the park and ride by the health club and Tom's garden center. We should leave there around 8:30 for an arrival in PDX around 10. Then the fun begins. There will be 2 five gallon cornies for satisfying the bus rider's thirst on the trek up there. Anyone who is coming can also bring a corny, like Little Dave did last year. We enjoyed his Coconut Bourbon Imperial Porter (I think that was the style?) on the trip to Eugene. The morning stop was initially intended to be Hair of

the Dog brewery, but they are in the midst of a brewery move and looks like this won't happen, so I am getting a replacement. It has been a little difficult to find a spot to stop for lunch that can guarantee to serve a group of our size so I will let you know where we are going to stop for lunch so you can check out the menu and know what you want before we get there. We will split the group up and 1/2 will go to Roots Organic brewery, the other 1/2 to Lucky Labrador brew pub. Figure out which one you will want before we get up there. Roots is pretty small and they warned that the service will be somewhat slow, only one cook and one server. They are trying to get more, but no guarantee yet, so be patient and tip well. Lucky Lab is bigger and can accommodate a larger group. The two places are close together, so a quick meander down the road and you can swap between the two places. After that we have other sites we are going to, so prepare to have fun. There are some new ones I haven't been to and am very excited to go check them out. We will try to provide some entertainment on the bus ala Bob Saathoff's label ID contest. Please [email me](#) and let me know if you are going to come and the number of people. I have a list compiled of the people so far. Also include if you will be getting on the bus in Corvallis or Albany and a contact number in case you're late. The price isn't set yet, it depends on the number of people, but last year it was \$25 for non members and \$20 for members. Should be a real fun time, so sign up and let me know you'll be coming.

CONGRATULATIONS

Congratulations to the following HOTV'ers who won at the Slurp & Burp:

- David Swisher – 3rd Place Munich Helles, 2nd Place Schwarzbier, 1st Place Common Perry, 3rd Place Common Cider Dry
- Doug & Mare – 1st Place American Wheat & Rye
- Armand Schoppy – 1st Place American Pale Ale, 3rd Place Dunkelweizen
- Paul & Mare – 3rd Place Mead

[Click here](#) for the full list of winners.

Congratulations to Patrick for winning the Alchemist Homebrew Contest. Look for his Imperial Red to be brewed at Block 15 in the near future! Patrick also won 2nd place at the

[MCAB](#) in the Stout category for his Foreign Extra Stout titled Caravan Stout

UPCOMING HOMEBREW COMPETITION INFO

by Mort Piripi

Hi everyone, the Oregon Homebrew Festival fast approaches, luckily there's time to get some judging in at some great local competitions. Anyone planning on going to the Homebrewers Classic in Silverton or COHO Spring Fling in Bend, let people know so that car pools can be organised.

There is no Club-Only category this month, the next tasting (Meads) will be held at the July meeting for the August competition..

Local Competitions

Competition	Date
AHA National Homebrew Competition 1st Round, Northwest Region	04/10/2010
Oregon Garden's Homebrewers Classic	04/11/2010
COHO Spring Fling	04/24/2010
Sasquatch Brew Fest	05/08/2010
Oregon Homebrew Festival	05/15/2010

AHA Club Only Competitions

Club Mtg	Style	BJCP Style #
July 10	Mead	24,25,26

During the club meeting before entries are due, HOTV members can bring in their beers for consideration into the AHA Club Only competitions. Beers will be judged side-by-side by BJCP certified club members (and anyone else who wants to try them). We'll select one beer to enter to represent our club and the club will pay the shipping (ground only) and entry fee. The winner is responsible for the packaging and getting the entry down to Joel's shop in time to make it by the deadline.

MEET HOTV!

by Irene Schoppy

This month I am featuring my favorite HOTV member. No, not Howie! Of course I am talking about my husband, Armand Schoppy. Hey, I was away most of the month so I couldn't make it to any of the events to interview anyone

else! Armand was born in the Frank Sinatra wing of the Atlantic City Hospital in AC, New Jersey. He lived in Southern New Jersey until 2005, when he packed up his wife and cat Gizmo and moved to Corvallis. He works for the Community Services Consortium (CSC) as a classroom instructor for one of their alternative education programs in Lebanon, working with at-risk high school youth.

What is your favorite beer style to brew/drink? My favorite style to brew is any new style I haven't brewed before, and wacky styles my wife thinks of. I like the challenge! My favorite to drink is NW Pale Ale.

When did you start brewing and what was the first beer you brewed? I started brewing cider and wine in 2001. I started brewing beer about 3 years ago. I had never considered brewing beer until moving here! I attended one of Joel's beginner classes at the co-op and my first brew was a Chocolate Porter, using Joel's basic Porter recipe.

Do you brew all-grain or extract? I started with extract and about a year later began brewing all-grain, after attending club brew days.

How long have you been a member of HOTV and what is your favorite part of HOTV? I have been a member for 2 ½ - 3 years, and I like attending club brew days to see other set-ups and get ideas, and I like all the stuff the club does (pub crawls, Septembeerfest, the competition, etc)

If you were a brewing grain, what grain would you be? Rye malt, because it's spicy.

What would be your ultimate beer-related vacation? Touring the pubs of Ireland and hiking and backpacking with my wife.

Tell me something about yourself that most HOTV'ers don't know. I spent one month of a summer working on a commercial clamming boat out of Atlantic City, NJ. That was the

hardest job I've ever had and it made me want to finish college.



Armand proudly wearing one of his ribbons

SCUM SUCKING DEADBEATS

You know who you are! Club dues are owed at the beginning of each year. This is an excellent way to spend some of your IRS refund! Aren't getting a refund? Probably bad karma because you haven't paid yet! Get back in good graces and pay up. Please see John Sterner at the next meeting to pay your dues and continue your membership. Membership comes with many benefits, including social events, use of advanced brewing equipment, brewing information, and association with some of the best brewers in the northwest. Your support of these activities will improve your knowledge and skills! Deadline is April 30, if you haven't paid by then you will be removed from the email list and won't be entitled to any member benefits. Dues are \$20.

HOTV CLUB EQUIPMENT

by Joel Rea

Our club has brew gear that is available for members to use. All of the items reside at Corvallis Brewing Supply. If you check out a piece of club equipment, please clean and return it to Corvallis Brewing Supply as soon as possible for other members to use. There is a one week check out limit unless pre-arranged with the equipment dude...that would be me.

- RIMS (Recirculating Infusion Mash System) Due to the tenacity of this piece of equipment I would strongly suggest that you have a training brew session with someone who has experience in using it.
- Motorized Grain Mill
- CO₂ kit - Includes CO₂ bottle, regulator and tool box full of draft parts
- Oxygen Bottle and Infusion Stone
- Counter Pressure Bottle Filler
- Low-Pressure Burner with tank
- 12 gallon Stainless Steel Liquor Tank
- 15 gallon Stainless Steel Mashtun / Lautertun
- Bench Capper
- 10 gallon Cornelious Keg
- AHA Style Guidelines Books 1-8

If you have a piece of equipment that is collecting dust and you would like to donate it to the club please let me know. –Joel

PRESIDENT: Eric 'Howie' Howard
VICE PRESIDENT: Dave Benson
TREASURER: John Sterner
SECRETARY/NEWSLETTER EDITOR: Irene Schoppy
FESTIVAL CHAIR: Scott Caul
COMPETITION CHAIR: Mort Piripi
EDUCATION CHAIR: Charley Renn
LITTER CZAR: Mr. Bill