

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

July/August 2009
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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, July 15 at 7:00pm, is hosted by Bill & Christiane. The meeting will be at their home in Independence. Anyone who might have a brew at home that they would like to share is welcome to bring it along. Directions will be forthcoming in a separate email. There will be no meeting in August, instead plan on attending the annual HOTV picnic in Avery Park in Corvallis on August 23.

CALENDAR OF EVENTS

July 15 – HOTV Monthly Meeting. 7:00 Bill & Christiane's in Independence.

July 29 – Septemberfest Committee Meeting.

Aug. 23 – Annual HOTV Picnic. Lion's Shelter, Avery Park, Corvallis

Aug. 30 – BJCP Exam. Contact Charley if interested.

Sept. 12 – Septemberfest. Benton County Fairgrounds. [more info](#)

Other upcoming events

July 23-26 – 22nd Annual Oregon Brewers Festival. Portland, OR. [more info](#)

PRESIDENTS CORNER

Howdy all,

Spring has finally turned into summer and my brewing schedule has gotten crazy. A lot of work and less brewing is more like it. As many of you might have heard, I am working part time down at Oregon Trail Brewery. I am not brewing full time or much of the time, more like cleaning and filling kegs. None the less, I am learning a lot about the commercial side of brewing.

Just because I have started this new adventure doesn't mean I quit homebrewing. I just brewed a lager last weekend that turned out bigger than I thought. Brew house efficiency is going up and the gravity ended at 1.061 when I was shooting for 1.055. The color also is a little dark. Too much Roasted Malt? I am trying to figure out how to make an Orange (in color) Lager. I will just have to keep making more beer until I get it right!

On tap I will be brewing a Double Black Pacific Ale. I have hops that are taking up space in the freezer so you know this will be hoppy. Once that has emptied my primaries I will tackle an Ocktoberfest. Once on a roll with the lagers I should be knocking out a Pre Pro Pils and a Schwartz just before the holidays. I have no lack for beer right now but there are just too many different beers to brew and so little time.

Good Beers for all,
Howie

LAST MONTH'S MEETING

Howie started off the meeting by thanking Mare & Paul for hosting, and welcoming new member Joe, who just moved here from Utah.

Bob Saathoff talked about the competition that was held last month. He thanked all the chairs for their hard work. We had 296 entries (300 was the goal), and made about \$700. The Best of Show winner from Ft. Worth, Texas is interested in coming to the competition next year, with some others from that brew club.

Jeremiah gave us an update on the rhizome exchange – so far it has made \$28. He will use some of that money, plus equipment donations from club members, to pot up the rhizomes that didn't sell. The barrel from the Scotch Wee Heavy project has gone sour, a decision needs to be made whether we should sterilize it or use it for sours. Bill & Christiane will try to culture the bacteria in the barrel to see what kind of bacteria it is. The barrel is now at Mr. Bills with water in it and topped off with a bung.

Howie brought up the idea of having a sister brew club, maybe the Ft Worth club. Since we may travel to see our sister brew club, some

members were dismayed with the Texas choice and are hoping for a different state (Alaska, Colorado). Howie says anyone with connections to other clubs should come up with some suggestions.

Hop Madness is currently scheduled for the same weekend as Septemberfest. Dave Wills is trying to reschedule it, perhaps at a hop farm. We need to bug Dave Wills so he changes the date, because many club members would like to go to Hop Madness and Septemberfest.

Howie is disappointed with our club because only one person has volunteered to host the June club brew day. Doesn't anyone in this club brew (not in summer...). Bill Baxter volunteered to host the June club brew day on the 27th, Bobby or Joe will host the July brew day.

Jeremiah asked the club if anyone would be interested in a club brew day out at the Herb Garden in Alsea (where they have hop vines growing and can donate the hops, as well as any herbs we want to use). There was much agreement that this was a great idea. Jeremiah will work on setting that up.

Irene thanked Jon Fulton for submitting an article to the newsletter and announced that any club member can do the same – beer or brew pub reviews, brewing adventures, etc would all be welcome.

We need a banner for the club to use at Hop Madness and Septemberfest. Perhaps Nathan from the club can help us design a new logo/banner.

THE HOTV PICNIC

The annual HOTV summer picnic will be on August 23 at the Lions Shelter in Avery Park in Corvallis, starting around noon. More details will come out over email. Mike Gallagher is planning a pre-picnic golf game. As usual, it'll be a 9-hole tournament, best-ball rules. Prizes, as always, will be awarded by Bob Saathoff for good and hilarious shots, ridiculous golf attire and whatever categories he comes up with on the day. The course will be the back 9 of Trysting Tree. First group tees off at 7:30am, plan on convening at 7am. Cost is normally \$20. [Email Mike](#) if you are interested.

CONGRATULATIONS!

Congratulations to David Swisher, who won the following at the Sasquatch Brewfest in Eugene:

- 1st place Belgian Ale for Big Butt Belgian, a Belgian Golden Strong Ale
- 2nd place Belgian Ale for Three Tits Triple, a Belgian Tripel

UPCOMING HOMEBREW COMPETITION INFO

by Bob Saathoff

So we made it through our competition and now we can rest, right? Well not exactly - there are still other competitions coming up! David Swisher has generously offered to collect entries for the Baker County Fair. Anyone who wants to enter should bring their entries (2 bottles with the normal bottle labels – no entry fee) to the July meeting and David will get them to the competition folks. And the State Fair is just around the corner. (According to Dave Benson, that's the competition to enter if you want to win ribbons.)

The club only tasting this month is Amber hybrid brews. Howie took second in this category at our competition. Hopefully we'll have some other beers out there that can stand up to his. Also, don't forget that next month is European Amber Lagers and be thinking ahead to Belgian Strong in Oct and English Brown in Jan.

Cheers,
Bob

Local Competitions

Competition	Deadline
Spirits of Baker County (Baker County Fair)	07/24/2009
Evergreen State Fair 2009	08/05/2009
Oregon State Fair 2009	08/07/2009
Washington Mead & Cider Cup	8/15/2009
Jackson County Harvest Fair	09/11/2009
Novemberfest	11/03/2009

AHA Club Only Competitions

Club Mtg	Style	BJCP Style #
July 09	Amber Hybrid Beers	7
Aug 09	European Amber Lager	3
Oct 09	Belgian Strong Ale	18
Jan 10	English Brown Ale	11
Feb 10	American Ales	10
Apr 10	Extract Beers	1-23
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.

SEPTEMBERFEST



Septemberfest is September 12 at the Benton County Fairgrounds. This is the second annual Septemberfest and will be great fun. The festival starts at 2:00 and goes until 9:00. We are in need of people to help set up on Friday the 11th, before the festival on the 12th, and for 2 hour shifts during the festival. You can sign up to volunteer [on-line](#) or see Mort Piripi at the July meeting or August picnic.

Volunteers will get free admission to the festival and a volunteer t-shirt. Visit the [Septemberfest webpage](#) for information about entertainment, attending breweries, and more.

HOTY LIST

Each month, an updated HotY list is put on the website. I will also be listing the Top 10 in the newsletter. Notify Howie if you need points awarded.

July Top 10	
David Swisher	214
Bob Saathoff	115
A & I Schoppy	107
Eric & Jamie Howard	103
Doug & Mare Goeger	68
John Sterner	53
Bill Baxter	51
David Starr	42
Ron Hall	40
Dave & Stine Benson	39

DAVID'S BIG BREW DAY

by David Swisher

On May 6th I had the opportunity to brew for a day with Ike Manchester from Craft Brew (Widmer) at the Rose Garden. Ike is a fantastic Brewer and as it turns out a nice guy. My day began at 5:30 am (a bitch for a retired guy). I left for The Rose City at 6:00. Why do people get up this early, I forget? For me the answer was to brew with the big boys, my chance to learn from the big dogs. I arrived ahead of schedule about 7:20, found my way to the brewery back door and waited, no sign to assure me I was in the right place. Finally about 7:45 a cleaning lady offered to let me in...I declined and decided since I was in the right place (boots in hand, smile on face) don't piss off the brewer by being in his cave, and a little after 8:00 Ike appeared from the stairwell (face mask in hand, explaining, "I thought you might need a mask when your grinding the grains"). Hell I was there to drink beer, right, not grind grain and work. I donned my boots and eagerly hopped up and down awaiting my first task. Ike calmly proclaimed "you don't need the boots to put grain in the hopper" and proceeded to pull the Bike Town Brown Southern English Brown grain bill and calm me down by showing me the bill and letting me know I would be worked to the bone just to let me know brewing great beer is hard work. The grain bags were all lined up on the platform ready for the hopper, well ready for me to load into the hopper. Only about 140 pounds needed to be loaded, as the 330 lbs of 2 row were already in the hopper. So onward to the task. After the big grind I was shown how to stir the 10 bbl mash in and let go with the paddle, shoulder surgery couldn't stop me even if it was painful. I proceeded until Ike took the paddle from me and showed me again how to do it, then when I explained my recent surgery he let me stir (my way) and we completed the mash in. Ike is, lets say, taller then me and the brewery is his and a short guy has to stand on tip toes to reach the pin that holds the lid open on the mash tun so I'm sure it was kind of funny watching me open and close the lid, as it had to be done often. After the mash

in the measuring of the hops...to the pellet. Then we set up the pump to the boil kettle, filled the kettle and began the boil. I asked seriously "where's your help to remove the grains from the tun"? Ike replied with a grin "that's what you're here for". So by now I'm hot, lift the grain in, lift the grains out...I looked at Ike "I should of worn my I'll work for beer t shirt" I shouted. He then allowed me to remove the heavy metal screens, wash them, then wash the tun from top to bottom. All this time I'm thinking to myself, when do we get to drink the beer? Everyone else who's been on a brew for a day gets lunch, beer and all kinds of stuff...WHERE'S THE BEER? I found out the beer, all 320 gallons, was in the brew kettle. We then added the hops to the boil, added the brown sugar, more hops, more hdro tests, etc. We stopped for our sandwich, brought a p&j. Then finished the boil and I got to clean the kettle. If you get the impression I was worked hard and therefore had a hard time, the answer is I'd do it again in a heart beat. It wasn't about the free lunch or beer, it was about the great experience. If you get the chance to Brew For A Day, bring your boots and a smile on your face, cause the free beer isn't free...And P.S. I never did get a beer. Good Day, David S.

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
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COMPETITION CHAIR: Bob Saathoff
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