

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

June 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, June 17 at 7:00pm, is hosted by Mare Goeger and Paul Jorgensen. The meeting will be at the Goeger's home in North Albany. Pinto beans, Mexican corn soup and jalapeno cornbread will be served along with all those left-over competition beers. 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. This meeting is open to paid members only.

## PRESIDENTS CORNER

Howdy all,

Some of you may have noticed I missed the homebrew competition on Saturday. I missed it so bad I had to talk some of our members into buying some raffle tickets for me. Guilt was taking my soul over until our first run with our dragster and we went 6.92 sec in the 1/4 mile and went 198 mph! We did win the race on Sunday but I have been torn by 2 of my loves in life. It does not mean I quit homebrewing if you were wondering. I just brewed a pale ale for our friends at the drags. It should be ready just in time for this weekend's race.

Luckily we are fortunate enough to have over 50 paid members in our modest homebrew club. It sounded like most of you showed up in masses and made the Oregon Homebrew Festival run smooth as silk. Great thanks to Bob Saathoff who organized the whole operation. I would also like to thank all of the other volunteers that helped Bob out.

I hope all of you were able to get your hands on some new/used brewing equipment. It sounds like our 1st annual fermentation swap meet was a success. I would like to thank Mr. Bill since he was the man of the hour for

organizing the swap. I am sure that there are many grateful homebrewers for that.

So all in all we all had a great May in all. Some of us had some homebrew. Some made some homebrew. Some judged some homebrew. Some carried some homebrew. Some won ribbons for their homebrew. Lets all keep on a homebrewin'!

Good brews for all,  
Howie

## CALENDAR OF EVENTS

**June 17 – HOTV Monthly Meeting.** 7:00.  
Doug & Mare's in Albany.

**June 24 – Septemberfest Meeting.** 7:00 at  
the Schoppy's.

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

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

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

### ***Other upcoming events***

**June 19-20 – Oregon Brews, Blues & BBQ's.**  
McMinnville, OR. [more info](#)

**June 26-28 – North American Organic  
Brewers Festival.** Portland, OR. [more info](#)

**June 27 – 16<sup>th</sup> Annual Brews, Blues &  
BBQ's.** Stevenson, OR. [more info](#)

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

## CONGRATULATIONS!

Congratulations to the following HOTV members who placed at the Oregon Homebrew Competition:

- David Swisher – BOS 1<sup>st</sup> runner-up (Apple Apricot Fruit Cider); 3<sup>rd</sup> place light lager (Hottie Heidi), 3<sup>rd</sup> place fruit beer (Golden Girl), 1<sup>st</sup> place specialty cider (Apple Apricot)
- David Starr – 2<sup>nd</sup> and 3<sup>rd</sup> place 1<sup>st</sup> timer (Hefeweizen and Stout), 2<sup>nd</sup> place Scottish and Irish (Scottish 80), 2<sup>nd</sup>

place stout (Stout), 2<sup>nd</sup> place traditional mead

- Howie – 2<sup>nd</sup> place light lager (Hans), 2<sup>nd</sup> place pilsner (The Duke), 2<sup>nd</sup> place amber hybrid (Frans)
- Mare & Doug Goeger – 1<sup>st</sup> place light hybrid (Triticale Ale)
- Bob Saathoff – 2<sup>nd</sup> place English pale ale (Quincy's Bitter), 2<sup>nd</sup> place melomel (Blueberry Hill), 1<sup>st</sup> place other mead (Blueberry Pie Mead)
- Patrick Gorman – 1<sup>st</sup> place stout (Half Snout Imperial Stout)
- Jay Barrett – 1<sup>st</sup> place IPA (Old Hop IPA)
- Armand & Irene Schoppy – 1<sup>st</sup> place German wheat & rye (Rye Not), 1<sup>st</sup> place fruit beer (Strawberry Blonde), 3<sup>rd</sup> place spice/veg/herb (Lavendar Blonde), 2<sup>nd</sup> place standard cider (08 Common Cider), 3<sup>rd</sup> place specialty cider (Cherry Vanilla Apple Cider)
- Bobby Richards – 2<sup>nd</sup> place sour ale (Colorado Sunset), 3<sup>rd</sup> place standard cider (Sweet & Sexy)
- Dave Benson – 3<sup>rd</sup> place other mead (Rocket Fuel)
- Ron Hall – 2<sup>nd</sup> place specialty cider (Smokey Hot)

Congratulations to all the winning club members! If I left your name off the list, please let me know and I will publish it in the next newsletter. A full list of winners from the Oregon Homebrew Competition can be found on our [website](#).

## UPCOMING HOMEBREW COMPETITION INFO

by Bob Saathoff

A great big THANKS! to everyone who helped out with the competition this year. Whether you were involved in the planning, judging, entering or just showed up to see what it was all about, I really appreciate the support!

We had a good turnout with 296 entries, up from 254 last year which is generally the case for and MCAB qualifying event. (For those of you who took first in a category, you should have received information from MCAB. If you haven't heard from them yet, let me know and we'll get you hooked up.) We're still tallying up the final dollars so I won't be able to report on how much we made until the meeting, but it should around \$700.



I'm pleased with how smooth the competition ran with only minor glitches and I hope everyone had a good time. We've already identified some improvements for next year so don't be surprised if I come up to you and ask for some help during the 'off-season' in an attempt to spread some of the work out. If you have any improvement ideas you'd like to share please drop me a note.

No club only tasting this month. We'll be looking at Amber hybrid brews during the July meeting and European Amber Lagers in Aug, so get those beers ready. Also, be thinking ahead to Belgian Strong in Oct and English Brown in Jan.

Cheers,  
Bob

### Local Competitions

Competition	Deadline
<a href="#">Spirits of Baker County (Baker County Fair)</a>	07/24/2009
<a href="#">Evergreen State Fair 2009</a>	08/05/2009
<a href="#">Oregon State Fair 2009</a>	08/07/2009
<a href="#">Washington Mead &amp; Cider Cup</a>	8/15/09

### 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

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.

### 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.

June Top 10	
David Swisher	199
Bob Saathoff	113
A & I Schoppy	105
Eric & Jamie Howard	101
Doug & Mare Goeger	58
John Sterner	51
Bill Baxter	44
David Starr	42
Ron Hall	38
Dave & Stine Benson	37

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## DEAD GUY ALE CLONE KIT - PART 2

by Jon Fulton

Well gang, here we go again. More of the learning curve from the new guy, me. First a quick recap. On January 25th I brew my first batch of beer in 10 years. I used a Rouge Dead Guy Ale kit from Brewcraft. For a first attempt, it came out very drinkable. It's biggest weakness was that it was too sweet. Some of the feedback I got was, "a little yeasty", "maltyness is a little weak", "is good, but nothing really stands out", "little to no hop aroma". I took all of this to heart and set out to make some changes in batch number 2.



The changes I decided on were to cut back on the supplied sugar by 20% and add my aroma hops with only 7 minutes left in the boil. Well, the adding of the aroma hops went off as planned. As for the adding 20% of the sugar... well, it got added. My little snafu was not noticing that I had not added the sugar till after the wort had been chilled to 113 de-grees. So on went the burner, again. With the temperature at around 165 I started adding the sugar in. I kept stirring and adding sugar until I was at 185. Once I stopped hearing the candy sugar clinking around on the bottom I started the chiller.

If you read my first story in the March newsletter you know Howie came over to lend a hand with the first batch. Howie clued me in on pouring the wort through a screened colander to aerate it. It seemed to work fine for that batch

but, this time I had a new plan i.e. change number 3. If you look closely on the floor in the background of the above picture, you can see the O2 bottle with regulator I scored for a guy I work with. New plan, aerate the wort for 25-28 seconds with O2. It worked like a champ. I pitched the yeast and started waiting.

What I noticed right off the bat was how fast fermentation started. With the first batch fermentation started to show at 24 hours. After 36 hours I had a good head going. Batch 2 started to show fermentation after about 18 hours and by 24 hours it was rocking and rolling. Now I started to wonder if I had made too many changes. Well I would just have to wait.

Now is the funny anecdotal part of this article. If you look at the picture of the carboy you can see I was using the dual outlet cap. The reason for using the cap was so I could do a CO2 transfer to the secondary. Okay, it sounded simple. Hook up all the lines, push out the beer with a few pounds of CO2 and I am done. So, I hooked it up, hit it with about 7 or 8 lbs. of CO2 and beer started to flow. That is until the pressure started to equalize between the carboys. Hmmm slow flow, what to do? Yes, add more CO2 pressure. Flow started and then slowed again. Hey if it worked once it should work again. Up with the pressure. Hmm, it does not seem to be working

as well this time. So I leaned over to take a closer look. I can tell you with the ut-most of confidence that a carboy with a dual output rubber cap will take just at 30 psi before it decides to blow its top. Just so happens it did this as I was look-ing over it to see if there was a problem. It all kind of happened in slow motion, I could see the orange cap coming at me with the racking cane still in it. Then, smack, right on the end of my nose. I was just lucky my beer did not end up on the bottom of fermenting freezer. So I made a mental not to myself "When using CO2 to transfer always have the primary above the secondary to take advantage of the siphoning effect". Now back to the important details. The primary fermentation lasted for 4 days. I racked over to the secondary on the 5th day. After 7 days in the secondary I crash cooled to 36 degrees for 2 days. My OG was 10.58 and FG came in at 10.12, not bad. I kegged 3 gallons and bottled the rest. Now that I look back on it, I should have kegged and bottled before I cooled the beer. But it did carbonate well in the bottles anyway.

After a week in the bottles it took a couple to the BJCP class. I got way different reviews this time. The consensus was, the beer was a definite step in the right direction. It had better malt character and it had lost almost if not all of the sweetness. I think it did lack in mouth feel and was still missing a good hop aroma as well. When I started analyzing what changes made the most difference I kept coming back to the O2 I used. I think what happened in the first batch was a lack of O2. If my yeast ran out of O2 then it could not have finished all of the ferment-able sugars. With batch 2 I did use less sugar but, I feel that the yeast did such a good job converting it all that the beer lost out in balance, mouth feel and aroma profile. As for a taste differ-ence between the kegged and the bottled, not much at all.

The planned changes for batch 3 are to only take out 10% of the sugar and add the aroma hops with 3 min. left in the boil.

Well, batch 3 went off without a hitch. Since this article has gone a little long you will just have to wait to hear about it next month. I can tell you it is all in a keg and it is better than the first two batches. I will be bringing some to the next HOTV meeting for you to try. See you soon.



## **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
- CO<sub>2</sub> kit - Includes CO<sub>2</sub> 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: Armand Schoppy  
COMPETITION CHAIR: Bob Saathoff  
EDUCATION CHAIR: Charley Renn  
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