

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

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THIS MONTH'S MEETING

This month's meeting will be at Gary's home in Albany. He lives on 8th Avenue, two houses from Elm. The address is 1024 8th Avenue SW; 8th Avenue does not go through to Ellsworth Street, which is where the bridge comes over the river into Albany. So, it is best to take either 5th Ave to Elm then take a left onto Elm and a right onto 8th Avenue or take 9th Avenue to Elm, then a right onto Elm and a left onto 8th Street. If coming from Highway 34 take Oakville road until it turns into Queen then left on Elm (at the light) and again left on 8th Avenue. His house is the second house on the left that faces 8th Avenue. There is plenty of parking on the street.

CALENDAR OF EVENTS

March 18 – Monthly meeting. 7:00 in Albany at Gary's.

March 22 – OSU brew day. 8:00am.

April 15 – Monthly meeting. 7:00 at Dave Benson's.

April 18 – Eugene Pub Crawl. Contact Dave Benson if interested.

May 16 – HOTV Oregon Homebrew Competition. Calapooia Brewery, Albany.

Sept. 12 – Septemberfest. Benton County Fairgrounds.

Other upcoming events

Mar. 7 – Slurp and Burp. Homebrew competition in Estacada. [more info](#)

Mar. 9 – Science Pub Corvallis. 6:00 at Old World Deli.

Mar. 14 – Portland Urban Iditarod. Teams must arrive by 11:30, we mush at 12:00 sharp. [more info](#)

Mar. 15 – Alchemist Homebrew Contest. [more info](#)

Mar. 28 – Washington Cask Beer Festival. Seattle. [more info](#)

Apr. 10-11 – Spring Beer & Wine Fest. Portland. [more info](#)

PRESIDENTS CORNER

I should probably start out talking about how enthusiastic our club is getting about home brewing or how well our meetings and brew days are going. But no! I am going to talk a little about milk crates.

Good ol' milk crates have been used for a long time for hauling milk around. Today's plastic varieties are used at the home for a number of different reasons. I have used them for storage, a stepping stool, or a paint booth. My latest use has been for homebrewing. It started out as a small table in my bottling line so my back wouldn't get sore bending over. As my brewing system has evolved I use them to elevate kettles, store brewing supplies, and keep my pump off the ground. To my surprise at Armand and Irene's club brew day, we were able to improve their brew system with a milk crate. It just got me to thinkin' about how such a simple thing could bring me such happiness.

Back to club business, the club meeting at Mr. Bill's house was a hoot! I was glad to see some new faces and some returning members. We even had some new interest at the HOTV brew day. Thanks to Bill Baxter and Bob Saathoff who also invited folks to their houses to brew some beer.

Remember that the homebrew competition season is in full swing so I hope you have your beers ready. The BJCP class has been well attended and we should have a big crew of certified judges by next year. I would like to encourage all HOTV members to go out and judge at the local competitions for the experience of learning about beer and helping other homebrew clubs. Besides its just plain fun!

Good beers for all,
Howie

LAST MONTH'S MEETING

Howie started the meeting off by thanking Mr. Bill for hosting and welcoming new members. It is good to see such a wonderful turnout to our meetings and enthusiasm for our club.

The Bourbon barrel project is going forward. There are 17-18 people signed up. They are all going to brew a Scottish Wee Heavy Ale, and then it will be aged in the bourbon barrel. The date for moving the beer to the barrel is March 28 at Joel's shop (Corvallis Brewing Supply).

Bob Saathoff spoke about upcoming competitions, most notably our competition on May 16 – The Oregon Homebrew festival. Entries are due to Joel's by May 8. All committee chairs are full, but he does need a volunteer to be the assistant registrar. More volunteers will be needed before/during/after the event including stewards, people to help set up and break down, and judges. There was some discussion on whether there would be a special judging category during the festival for the individual Scottish Wee Heavy brews from the barrel project. This will not occur during the festival (due to entry guidelines), but will probably happen at another time as a club-only event. See Bob's article in this newsletter for more info on upcoming homebrew competitions.

The next meeting will be held in Albany. Gary will host. The April meeting will be in Philomath at Dave Benson's. There will be no meeting in May because the competition will be held that month. Doug & Mare traditionally host the June meeting at their home in Albany.

Club brew days - The March club brew day will be hosted by Joel at his shop. More details will come out over the HOTV email list.

HOTV website news – HOTV now has a facebook page, if you are on facebook look us up! The website is being updated, there is now an updated events calendar, and some web pages devoted to recent events (the holiday party, club brew days). If you host or attend an event and take some pictures, please forward those to Irene for possible inclusion on the website or newsletter. Submissions for the newsletter are much appreciated!

The OSU brewday will be on March 22, starting around 8-8:30. We will be brewing a *Bierre de Garde*, using a decoction mash. This is a strong French farmhouse ale. Everyone participating will bring a carboy to fill at OSU, and you will pitch the yeast yourself. This type of ale should be aged at a cool temperature. This is another possible club-only competition, we can judge in the future.

Septembeerfest is Sept. 12 at the fairgrounds. The committee chairs are filled, and the next meeting will be March 10 at 7:00 at the Schoppy's. Contact Armand if you are interested in volunteering.

A litter patrol needs to be done soon. Pete will be sending out an email to the list about when that will be.

The Portland Iditarod is shaping up. Mr. Bill is the captain of our team, which the club is sponsoring. Oregon Trail is donating a pig to the sled. There is enough interest for one team, perhaps 2. Contact Mr. Bill if you are interested!

Bill Baxter gave us a 501(c)(3) update. He has filed for 501(c)(3) status, we need to establish a board of directors (current HOTV officers). After we receive this status we will be a corporation, and members pay a fee to join. This limits our liability at club events like meetings/etc. Members will be responsible for serving themselves. This will require us to change our bylaws, as the Vice President will no longer have to make sure the President always has a beer. Dues will be tax-deductable.



If you haven't paid your dues yet (ie: Scum Sucking Deadbeat), see John Sterner and pay up.

The swap meet is still happening, perhaps on June 13. Mr. Bill volunteered to work on this, and Bob has done some work on it already.

Anyone recognize this beer, seen at the meeting?

FEBRUARY CLUB BREW DAY

by Armand Schoppy

First I would like to thank everyone for coming and for all your help. Most people arrived via bike, even Howie from Albany. While the grains were mashing, we watched a movie that Mr. Bill made at a past HOTV beer festival (back when the competition and festival were the same day). Food was also abundant – veggie chili, cornbread, chocolate chip cookies, chips & guacamole, and homemade beer bread by Mr. Bill. There was homebrew to share, and there was also a pig of Oregon Trail's new pale ale – Pioneer Pale. The brew went beautifully with lots of help from the experienced brewers (thanks to Howie for the milk crate idea!). This was only our second all-grain brew, so we really appreciated the experience of fellow club members. It was really easy! Why haven't I

done this sooner (mainly because we were acquiring equipment to do so)? I learned a lot and look forward to making my next brew. The club brew day was fun and a great way to spend the day making beer, drinking beer, talking about beer, and sharing with other club members. It is also a great opportunity for new and potential members to see what the club is doing. I look forward to hosting another brew day in the future.



UPCOMING HOMEBREW COMPETITION INFO

by Bob Saathoff

Congratulations to Howie for winning the Strong Ale category at the KLCC competition last month. Way to go Howie! Also, congratulations to John Sterner for having his Belgian Tripel selected to be sent in to the AHA Club only competition. You'll have to make sure you report back to the club how your beer scores, John.

So how do you get your beer selected for the AHA club only competition? Well see the second list below and make sure to bring a couple bottles of the appropriate style to the club meeting listed. We taste extract beers in April and there's still plenty of time to brew one up in any beer style you choose. So I hope to see lots of folks with bottle(s) in hand at that meeting.

Speaking of plenty of time to brew, have I mentioned that our competition is coming up quickly? I hope everyone's keeping that in mind for their brewing plans. We're an MCAB qualifying event this year so you have a chance

to win entry into a pretty good nationwide competition. In addition there are a number of other local competitions to consider. Check out the list below. Don't forget that entries earn points for the HOTV homebrewer of the year award.

Cheers,
Bob

Local Competitions

Competition	Deadline
World Cup of Beer	3/14/09
Cascade Brewers Cup	3/15/09
AHA National 1st Round NW Region	4/8/09
The Oregon Garden's Homebrewers Classic	4/13/09
27th Annual Oregon Homebrew Festival	5/8/09
Sasquatch Brewfest Homebrew Competition	5/22/09
2009 Puget Sound Pro-Am	5/26/09

AHA Club Only Competitions

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

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.

CONGRATULATIONS!

Club president Howie scored a first place finish at the KLCC Homebrew Competition for his Strong Ale. [see the list of winners](#)

The wine group headed up by Ron Hall, and including members Bob, Jerry, Howie, Bill Baxter, Matt Brown, and John Sterner, won a gold medal for their Cabernet at the Newport Seafood and Wine Fest.

NOTES FROM A ROOKIE

by Jon Fulton

For those of you who have not met me, my name is Jon Fulton. I joined the HOTV in October of last year. About ten years ago I did several 5 gallon extract batches, none of which turned out very well. So, once I decided to try again, I figured I would need some help. That is when I joined the HOTV. My main reason for joining was to tap what I hoped would be a vast amount of experience and knowledge. Yes, I did get both and more.

Then, it only took three months to do my first 5 gallon batch. I decided to try the Brewcraft Rogue Dead Guy Ale kit, since it is my brew of choice. That is when most of you may have read my email asking if anyone had any experience with the kits. No one had tried the kits before, but, I did get lots of suggestions at the January meeting. My next email was to let everyone know brew day was to be January 25th. The only one who was able to make it was Howie. Thank you Howie, you were more help than you think.



What I got when I opened the kit was bags of extract, candied sugar, grain and two vacuum sealed foil bags of hops, one for flavor and one for aroma. The recommended yeast was Pacman. As for instructions, well, to say they were good would be a gross exaggeration. They were only good for the timing of the brew. The only suggestions on the instructions were to have a grain bag and 2 bags for the hops. I am just glad I read the instructions before I got ready to brew so I knew to have some bags on hand.

My equipment for the brew was simple, a stainless steel pot capable of holding around 8 gallons, a propane burner, an immersion chiller, plastic fermentation bucket, a 6 gallon carboy and various utensils. I did go out and buy some grain bags, one medium and 2 small.

I will spare you every detail of the brew steps and just give you what I changed. The instructions call for a partial boil. I started with 6 gallons knowing I would boil off around 1.5 gallons over the brew time. The instructions call for you to add only half of the extract after you remove the grain bag and add the rest later. If you are doing a full boil just add it all. When the boil was done I went to the chiller and added about $\frac{3}{4}$ of a gallon of cold water. It took only 15 minutes to hit my mark of 70 degrees. I poured the brew through a screen into the fermentation bucket. Doing this seemed to be enough for aeration. I took my OG reading, 1.064 @ 70 degrees. My yeast was ready so it went and I sealed it up. The bucket went into a freezer I have setup to hold a 70 degree temp.

After 6 days my air lock was bubbling once every 1 to 2 minutes so I racked over to the secondary. There was one problem during my racking, air leaks. It took me about 1/3 of the brew going over way to foamy before I figured out my mistake. I probably could have racked over on day 4 or 5. The reason I say this is because after three days in the secondary I had no sign of activity. So I went in and added 1/3 cup of dextrose in about one cup of water. This got things going again.

My original plan was to bottle on February 8th but, I had to put it off till the 10th. When I pulled the carboy out for bottling, I checked the color against a real Dead Guy, not bad. I also took a gravity reading, FG 1.012. This gave me a 5.2% AV. I added $\frac{3}{4}$ cup dextrose and started filling bottles. After 36 12oz. and 7 24oz. bottles I was having visions of a keg system in my future. Calculating out what I bottled I figured I finished with 4.69 gallons. This should be about right because there was a fair amount of yeast left at the bottom after both fermentations.



Bottle conditioning lasted 5 days before I had to try one. After a few hours in the fridge, I poured my first one. I did have a real Dead Guy on hand to compare them. Color was spot on, head was a $\frac{1}{2}$ shade darker and it was about twice as hazy. Aroma was fair. Not much in the way of hop aroma. Mouth feel was good if not a tad creamier than it should have been. The taste was not bad. It did come off a bit sweeter than the real stuff, but overall, real close. After getting a little feedback from the HOTV members at the February meeting I pulled out a six-pack for a little more bottle conditioning time. My hope was the extra time would pull down the sweetness a little.

What I got was not what I had expected. For one, the brew seemed to get a little cloudier. I also think it

brought out a little more of the off flavors. There is the chance the oxidation I picked up when racking over to the secondary may have been more pronounced with the longer bottle conditioning.

Overall, it has been a good learning experience. I plan on doing a second batch of the Dead Guy. This time I will drop 20% of the candied sugar and I am going to try and hit a good 5.5% on my ph. I am also going to take greater care in avoiding oxidation. Batch number 2 should be drinkable by the April meeting.

Take care,
Jon Fulton

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
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