

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

March 2010  
Volume XXX, Issue 3

## 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, March 17 at 7:00pm, is hosted by Scott Caul. The meeting will be at the his home in Corvallis. Bring some homebrew to share if you have it, and an extract beer to be judged for the AHA club-only competition (see Mort's column for more info)! Directions will come out over the HOTV email list.

## CALENDAR OF EVENTS

- Mar. 17 – Monthly Meeting.** 7:00 pm, Scott Caul's in Corvallis.  
**Mar. 21 – Brew Day.** Jeremiah's in Corvallis.  
**May 15 – Oregon Homebrew Festival.** Judging starts at 9:00 am. Calapooia Brewery, Albany. [more info](#)  
**Sept. 25 – Septemberfest.** [more info](#)

## OTHER UPCOMING EVENTS

- Mar. 13 – Portland Urban Iditarod.** Portland, OR. [more info](#)  
**Mar. 27 – Washington Cask Beer Festival.** Seattle, WA. [more info](#)  
**Apr. 2-3 – Spring Beer and Wine Fest.** Portland, OR. [more info](#)  
**Apr. 3 – Alchemist Homebrew contest awards.** 5:00pm, Block 15 Brewery, Corvallis  
**Apr. 23-24 – Oregon Garden Brewfest.** Silverton, OR. [more info](#)

## PRESIDENTS CORNER

Howdy all,

Brewing beer and homebrew competitions have been on my mind lately. I was slacking with my brewing towards the end of 2009, but made up for it with a Barley Wine. I have 15 gal. of homebrew in kegs and 25 gal. fermenting. Yeah Beer!

One barley infused evening I decided that I needed to brew as many varieties as I could for our competition in May. Planning is the key. I brewed what I thought would be the toughest first, a Roggenbier. Turns out that sparging rye isn't all that difficult. The gluten rest at 105 F for 30min seems to help out a lot. Where I failed was sparging too quickly. It only took 35min to sparge 11 gal of wort. I was sooo worried about sticking the mash, I just did it as fast as possible. Turns out I only pulled 1.041 from the grains (recipe to follow). I tried 2 kinds of yeast to dial in the style. They are both fermenting away nicely and should make a nice session bier!

I would like to hear from others in the club trying to use rye in their recipes. How the sparging goes and how the rye turns out in the beer. I may try a chestnut/rye for a holiday style in the near future. But for now I need to make a Pale, IPA, German Pils, Vienna Lager, Belgian Dubbel, and a Schwarzbier. What are my chances? Don't worry, have a lot of homebrew! Good beers for all,  
Howie

## Redrum Roggen

10 lbs Flaked Rye (30min gluten rest @ 105F)  
8 lbs 6-row  
4 lbs Munich  
1/2 lb Choc Rye

60min 3oz Hallertauer  
30min 3tbs irish moss  
5min 1oz Saaz

White Labs 550 Belgian Ale  
White Labs 380 Hefeweizen IV

## LAST MONTH'S MEETING

Howie started off the meeting by thanking Little Dave for hosting, and welcoming new members Nathan and Ron.

There will be a new club t-shirt, out in time for the homebrew competition. The new logo will be on the back, and something (maybe I Love Homebrew) on the front. Talk to Howie if you want a special size. Also we might be an

official HOTV membership card in the near future.

A few HOTV members went down to the KLCC Microbrew festival, there is a push towards a "Cascadian Dark Ale" (new category). There will be a write up in the NW Brew News next month. In general, this is a dark IPA, no burnt notes, lightly roasted. Patrick has some guidelines. If you are wondering what to brew next, give this a try and enter into our competition!

Jeremiah is hosting the next brew day (sometime in March, keep an eye on the email list for date/directions), he will be brewing a Cascadian Dark Ale.

Bill Baxter will have a meeting soon of a Board of Directors for HOTV (needed for the 501(c)3 status). The Board will consist of Paul J., Jeremiah, Bill, and Bob S.

Jeremiah talked about the OSU Brew day – it was a resounding success. Good turnout, final recipe will be out over the email list. They might do a hop extract infusion to boost up the hops if needed. There will be no secondary fermentation, the beer will go right into the bourbon barrel (located at Corvallis Brewing Supply). Send an email to Jeremiah if you have a carboy of the barley wine & how it is doing. An email will be coming out with details about dropping your carboy off at CBS. Jeff Clausen at OSU helped out tremendously, he is interesting in doing another brew day with HOTV in the future. To thank Jeff we should give him a sampler of the finished beer, and invite him to the picnic.

Jeremiah is also running the rhizome exchange again this year, he will have rhizomes at the swap meet at the competition in May.

Mort spoke about the competition. The Best of Show prizes have been announced. There are two depending on the category – Cats 6-15 brew with Ninkasi & that beer gets released as the official Septembeerfest beer, other categories get 1 free berth on the upcoming CBS schooner cruise. See the website for more information. The Alchemist Homebrew Competition is on again this year, see a copy of the Alchemist for more info.

Results from the KLCC Homebrew Competition: Howie got 1<sup>st</sup> place in American Ales for his Pale Ale (Pure Pale), and an honorable mention in the Belgian and French category. Dave Swisher got 2<sup>nd</sup> (?) in Strong ale, and Mare and Paul tied for 2<sup>nd</sup> with their mead. A lot of HOTVers went down to judge in

the competition, on Tuesday 9 of the 22 judges were from HOTV!

Patrick spoke about the upcoming Urban Iditarod. He is working with Mr. Bill on coordinating our team. We need mushers. They are going to brew with they mush, an infusion with no sparge. They will start the mash before the race, heat up at each stop. He needs a 10 gallon igloo-style mash tun (Ron), a small propane take, and some more. There will be an after-party. Mort will be there handing out flyers about our competition. Each stop will be a step in the brewing process.

Contact [Christiane](#) if you are interested in taking a BJCP study class. There are a few slots for the test in Eugene, if there is enough interest here we will schedule another test.

Dave Swisher announced the Oregon Garden competition is coming up (Capitol Brewers). It will be April 11, April 3 is the cut-off. They will be judging all 28 of the BJCP categories and there are gifts & medals for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place for all categories! Judges will get free beer – bring a growler to fill up. Other prizes for judges may include hops and rhizomes.

Dave Benson was absent so no info about the pub crawl.

The March meeting will be in Corvallis at Scott Caul's, the April meeting at Calapooia Brewery in Albany, June meeting at Doug and Mare's in Albany. Brew Days – Jeremiah in March, Charley in April (with a bike fix-up at the same time), and Paul J in May (brewing a mead). Bill Baxter wants to host the July meeting in Independence.

## **TWO FALCONER BREWING SCHOLARSHIPS AVAILABLE**

The Glen Hay Falconer Foundation is offering two full-tuition brewing education scholarships in 2010. One scholarship is for the World Brewing Academy Concise Course in Brewing Technology held at the Siebel Institute in Chicago in November 2010. The second scholarship allows candidates to apply for one of three two-week modules from the International Diploma in Brewing Technology Program held at Siebel's Chicago campus in September/October 2010. Complete details and scholarship applications are available at [here](#). The Glen Hay Falconer Foundation is a non-profit organization dedicated to providing educational opportunities for professional and aspiring craft brewers from the Pacific Northwest to further their knowledge and

expertise. For more information on the foundation visit [The Glen Hay Falconer Foundation](#).

## UPCOMING HOMEBREW COMPETITION INFO

by Mort Piripi

Hi all, planning for the Oregon Homebrew Festival is moving ahead as we march into competition season. The Slurp & Burp Open is happening in Estacada on the 27<sup>th</sup> of March, if anyone is planning to take a car up to this event, please let people know. Also, the Urban Iditarod is on the 13<sup>th</sup>, I plan to be there as support crew to spread the news about our competition and beer and homebrewing in general.

Finally, the Club-Only category for May is Extract Beers (BJCP categories 1-23). Bring your entries to the March meeting for tasting.

### [Local Competitions](#)

Competition	Date
<a href="#">Cascade Brewers Cup</a>	03/06/2010
<a href="#">Slurp &amp; Burp Open</a>	03/27/2010
<a href="#">World Cup of Beer</a>	04/03/2010
<a href="#">AHA National Homebrew Competition 1<sup>st</sup> Round, Northwest Region</a>	04/10/2010
<a href="#">Oregon Garden's Homebrewers Classic</a>	04/11/2010
<a href="#">COHO Spring Fling</a>	04/24/2010
<a href="#">Sasquatch Brew Fest</a>	05/08/2010
<a href="#">Oregon Homebrew Festival</a>	05/15/2010

### [AHA Club Only Competitions](#)

Club Mtg	Style	BJCP Style #
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.

## THE CASCADIAN DARK ALE SAGA

by Jeremiah Osborne-Gowey

For those of you that haven't been following the emerging discussions surrounding this new(ish) beer style (not yet recognized by the BJCP), allow me to boil it down to three sentences. People have been experimenting with the "black" IPA style for some time, especially in the Pacific Northwest – but the style possibly originated in Vermont (anyone remember Black Watch IPA?). Nonetheless, trying to create a beer that is dark in color, has a prominent PNW hop aroma (citrusy, piney and resinous) with sweet caramel malt, hints of chocolate, roastiness and toasted malt but is well-balanced and reminiscent of an India Pale Ale but not heavy like a porter or stout is difficult, at best. So, in an effort to help bring the style more to the forefront (think, [Widmer Brewing's W'10](#) gold medal in the freestyle category at the GABF last year), the HOTV homebrew club is planning to have a Cascadian Dark Ale (CDA?) category at the upcoming 28th Annual Heart of the Valley Homebrewers [Oregon Homebrew Festival](#) in May. Now go get your brew on! [Click here for proposed style guidelines](#).

## MEET HOTV!

by Irene Schoppy

This new column will highlight members of HOTV, starting with the 2009 HOTV Homebrewer of the Year, David Swisher. David was born in Minnesota, his family moved to Salem when he was 4 ½ and he has lived in the area ever since. He was in the Navy for 4 years, of which he spent 3 ½ on Whidbey Island, WA, reaching the rank of Personnelman Second Class. He is retired from the Post Office, giving him plenty of time to brew!

**What is your favorite beer style to brew/drink?** My favorite to brew is the one I win Best Of Show with (an honor he has yet to win), until that point it is an American Pale Ale with Cascade hops, which is also my favorite to drink.

**When did you start brewing and what was the first beer you brewed?** I started in 1995, and the first beer I brewed was an Amber named Rooster Tail Ale, so named because it was green when I drank it and I think it finished fermenting inside me, after drinking.

**Do you brew all-grain or extract?** December 2008 was my first all-grain batch, prior to that I

brewed extract. You can get excellent beers from extract with less time needed for the brewing process. Control is more refined with all-grain.

**How long have you been a member of HOTV and what is your favorite part of HOTV?** April 2009 I became a member. I like the people and expert knowledge in HOTV. Being a member helps me get better educated in brewing, and I am really impressed with what HOTV does in the community, such as donating to charities like Linn Benton Food Share. I am proud to be a member of HOTV.

**What do you listen to as you brew?** The sound of brewing. I usually study brewing and recipes.

**What would be your ultimate beer-related vacation?** One month in Belgium, sneaking into a monastery under the cover of a brown robe to see their brewing process.

**Tell me something about yourself that most HOTV'ers don't know.** I'm humble (laughs). I collect beer signs, I have over 120 beer signs and lights.



*David with some of his ribbons in the background*

## BREW DAY

The next HOTV club brewday will be at Jeremiah's house, Sunday, March 21st around 10am. He'll be brewing a Cascadian Dark Ale for the upcoming 28th Annual Heart of the Valley Homebrewers [Oregon Homebrew Festival](#). Feel free to join him for some lively discussion on Cascadian Dark Ales!

## HOTV REPRESENTED

by Jeremiah Osborne-Gowey

Several HOTV club members volunteered their time and expertise to head on down to Eugene to help judge homebrews at the recent [KLCC Microbrew Festival](#). In fact, on the first day of judging, HOTV members turned out in droves – of the 23 or so total judges there, over half were HOTV club members! What a great way to help get the word out and set an example for homebrew clubs in the PNW! Way to go! Let's keep that energy and commitment going with other upcoming local(ish) homebrew competitions!

## CONGRATULATIONS

Speaking of the KLCC Homebrew Competition, several HOTV members came away with awards, as follows:

- Howie – 1<sup>st</sup> Place Pale Ale, Pure Pale, and Honorable Mention for Belgian Pale Ale, Drippins
- David Swisher – 3<sup>rd</sup> Place American Barleywine, Chubby's Big Boy, and 2<sup>nd</sup> Place (tie) Common Cider, Sittin' B Cider
- Mare and Paul – 2<sup>nd</sup> Place (tie) Semi-sweet Mead, Bumble Boogie

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

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## HOTV CLUB BREWDAYS AND BOURBON BARREL BEERS

by Jeremiah Osborne-Gowey

The Heart of the Valley Homebrewers held another fantastic club brew day at [Oregon State University](#) in February at the [Food Science and Technology](#) (fermentation science) lab on campus. An extra special thanks goes to OSU's Jeff Clawson, Pilot Plant Manager of the fermentation science lab, for hosting the event, showing us around the facilities, talking sprouted/malted barley with us, and just being an all around kool kat!



*Bill and grain bags*



*Sterner pouring grain into mash tun, Ron stirring*

Just over a dozen HOTV club members showed up to participate and we even had a few new members swing by. To take advantage of OSU's equipment, we'd previously decided on brewing a big beer and eventually settled on a big barleywine, patterned after a recipe by Jim Quilter of [Sierra Nevada](#). After unloading nearly 300 pounds of grain, hops, DME and whatnot from our rigs, we got right into the brewing process. As the grains were mashing, Jeff showed us around OSU's new malting system, complete with a tasting of newly sprouted and dried Oregon-grown barley.



*Jeff Clawson and group*



*sprouted barley*

After the mash and transfer to brew kettle, specific gravity measurements indicated we still needed to add more sugars (which we knew and anticipated). Some on-the-fly calculations and reworking of the recipe to substitute liquid adjunct brewing corn syrup in place of an additional 70 pounds of DME resulted in a group-acceptable final gravity of 1.112 (the final recipe is included below). All told, it was another wonderful HOTV club brewing experience at OSU and we're looking forward to the next one, which we anticipate will be right after Spring Break (a lager, perhaps?).

I figured I'd include a few things we learned during this brewing session that might be, for posterity's sake, helpful in the future:

1. Sixty (60) pounds of dry malt extract is a whole frickin' lot (and can easily be substituted by liquid adjunct brewing corn syrup)!
2. The OSU brewing system can handle a lot, but ~260 pounds of grain is pushing the limits.
3. Some people are REALLY into chemistry. Others not so much.
4. Carrying glass carboys several hundred feet in the rain is tempting the fates.
5. Sometimes you just gotta role with the punches.
6. Jeff Clawson rocks (but we already knew that)!

As for the barleywine we brewed up at OSU, it came out syrupy thick with lovely color, aroma and flavor. Several club members baby carboys where an extremely vigorous fermentation resulted in many of the only-partially-filled carboys blowing out their airlocks. But after the bulk of the

fermentation died down, we amassed the carboys at HOTV club member Joel Rea's shop, [Corvallis Brewing Supply](#) (let's be sure to give him a big thanks for cellaring it for us) and set to work transferring it all into the club's new [Buffalo Trace Distillery](#) Kentucky bourbon barrel – which, by the way, smelled absolutely delicious!



*Gary, Mort, and Patrick*



*Patrick, Mort, and Jeremiah*

To help protect against potential contamination, we tasted the beer in each carboy separately to determine if anything funky was growing. Interestingly, the beer in each of them tasted different, some strikingly so. But most were quite delicious and we ultimately decided to monitor the beer in two of the carboys and transfer the rest of the beer to the barrel. Incidentally, a gravity reading after all beer was mixed into the barrel yielded 1.048 so we still have a bit more fermentation to go!

We still have yet to name the beer so if any of you have suggestions, be sure to send them along. And let's start thinking about what to brew next for the bourbon barrel. Other suggestions included Old Ale, Imperial Porter, Belgian Dubbel, Belgian Quad, Wee Heavy, Belgian Dark Strong.

I'm looking forward to our next OSU-HOTV brewday. It seems a decoction lager is in the air.

Big Beer Cheers,  
Jeremiah

Recipe:

Quilter's Irish Death (modified to fit HOTV-OSU's needs)

By Jim Quilter, Assistant Brewmaster, Sierra Nevada Brewing Co. Inc. - Chico, CA

Original Gravity: 1.112

Final Gravity (target): 1.024

Projected IBUs: uncertain (I heard 20 on the wind)

Ingredients (70 gallon batch):

147 pounds 2-row Briess pale malt

84 pounds Briess wheat malt

10.5 pounds caramel malt

7 pounds 500L black patent malt

7 pounds 600L chocolate malt

10 cups blackstrap molasses (at first boil)

70.5 pounds (32 kg) Cargill Clearbrew 60/44 IX liquid adjunct (modified corn syrup)

14 oz Goldings hops (at first boil)

8 oz Fuggles hops (at first boil)

14 oz Crystal hops (20 minutes left in boil)

14 oz Centennial hops (hopback)

8 oz Cascade hops (hopback)  
2.5 gallons California Ale yeast (active culture from Calapooia Brewing; added inline for mixing)

Mash at 154 degrees for 1 hour.

Boil for 1.5 hours, adding hops as notes above.

Add molasses at first boil (stirring well).

Rinse wort through Centennial and Cascade hops in hopback.

Ferment at 68 degrees.

Use your favorite priming and packaging methods.

Age for 1 year or more. At its peak after three years in the cellar.

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## 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  
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