


HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

October 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, October 21 at 7pm, is hosted by [Oregon Trail Brewery](#). Nominations for club officers will be happening this month! Anyone who might have a brew at home that they would like to share is welcome to bring it along. Oregon Trail Brewery is located in the back of Old World Deli at 341 SW 2nd St., Corvallis.

CALENDAR OF EVENTS

- Oct. 16 – Club Brew Day.** 8:00 am at Bob Saathoff's.
- Oct. 17 – Albany Farmer's Market.** HOTV brewing demo. Volunteers needed! Email [Charley](#) for more info
- Oct. 21 – Monthly Meeting.** 7:00 pm at [Oregon Trail Brewery](#).
- Oct. 31 – Corvallis Farmer's Market.** Brewing demo. Email [Charley](#) for more info.
- Other upcoming events**
- Oct. 17 - Fresh Hop Beer Tasting.** 948 Olive St. Eugene. [more info](#)

PRESIDENTS CORNER

Howdy all,

As we head into October the air cools and the sun sets way too early in the evening. I am missing summer already. I didn't get to brew as much as I wanted and have many unfinished projects.

But as the fall turns into winter we think of the inner warmth of sitting by the fire, raking leaves, and brewing that perfect batch of ale that warms the soul. I have had my grain picked out and cracked just for that brew a couple weeks ago. Too many activities have kept me from that

goal, but I hope this weekend will be my time. Come on brewhouse efficiency!

Also, October means that we have the HOTV club officials nominations at the monthly meeting. We need a good showing for the meeting and some of our members to step up into new roles in the club. We have grown to more than 55 paid members and each month the numbers grow. Besides, the meeting will be at Oregon Trail Brewery.

So as the time passes I hope to brew more and share some good times with fellow homebrewers. There is much to discuss: hop harvests, grain bills and brewing techniques. Hope your next beer tastes better than the last.

Good beers for all,
Howie

LAST MONTH'S MEETING

Howie started off the meeting by thanking Jamie & the kids (and himself) for hosting the meeting, and welcoming new member Ben.

Armand provided a preliminary Septembeerfest report, The turnout was great & the lawn was pretty full around 7pm. Mark Martin was very pleased (from Calapooia-our major sponsor). Saturday set-up went a lot better than last year. The fairgrounds told Armand that their clean-up guys were very impressed with our clean up of the space. The homebrew was very popular and Patrick's Cascadian Dark Ale tied for 1st place Peoples Choice Award!

Hop Madness happened the same day as Septembeerfest, no one in the club made it there (that we know of). Dave Wills did go.

Jeremiah called into the meeting to report that he could not host the club brew day for September, and he has \$30 for the club from hop rhizome sales. If you are interested in exchanging hops, contact Jeremiah.

No location has been found for the Christmas Party, it should be somewhere in Albany since it was in Corvallis last year.

Club Brew Days – September 27 @ the Schoppy's, they will be brewing a Breakfast Stout; and October 16 at Bob Saathoff's. Times & other specifics will come out over the club email.

November 7 is "Teach a Friend to Homebrew Day", we need a volunteer (or volunteers) to host a brew day. Someone with a big driveway would be good.

The next club meeting is October 21 at Oregon Trail Brewery in Corvallis, hosted by Dave Wills. We need an Albany location for the November meeting, perhaps Calapooia since they supported the festival.

Nominations for HOTV officers will occur at the October meeting, with voting at the November meeting. If you are interested in becoming more active in the club, make sure you come to the meeting in October! Club offices are: President, Vice President, Treasurer, Secretary/Newsletter. Club chairs are: Competition, Festival, Education. Club Czar is Litter.

Irene thanked the following people for their help with the BJCP exam: Louis Hans for hosting the exam, Bob Saathoff for proctoring the exam, John Sterner & Ron Hall for judging the beers, Christiana for her work in organizing the exam, and Jeff Clawson at OSU for leading the off-flavors class.

We had a visitor from Georgia – Young Martin from the Covert Hops Society. Their club is 20 years old and their name comes from the fact that when it was started, it was illegal to homebrew in Georgia. Thankfully that has changed and Young Martin brought some of his delicious brew to share with the club including a barleywine, spiced cider, Dead Guy clone, and mead.

UPCOMING HOMEBREW COMPETITION INFO

by Bob Saathoff

A couple of semi-local competitions coming up with the Oregon Brew Crew's Fall Classic in Portland and the Impaling Ales Novembeerfest in the South Seattle area.

Club only tasting is Belgian Strongs this month. So dust off some of your aged beers and let's see what might stand up to the test. After this month, we'll have a short lull until Jan when we taste English Browns, but it's not too soon to be thinking of a recipe.
Cheers, Bob

Local Competitions

Competition	Deadline
Oregon Brew Crew Fall Classic	10/24/2009
Novembeerfest	11/03/2009
Oregon Garden's Homebrewers Classic (What's up with no website David?)	04/03/2010

AHA Club Only Competitions

Club Mtg	Style	BJCP Style #
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.

SPENT GRAIN BREAD

by Irene Schoppy

There are many uses for the grain left over after mashing, and my favorite is making bread! You can add the spent grain to any recipe, I usually add about 1 cup per loaf. Here is the recipe I use most often:

- ¾ c. warm water
- 1 pkg dry yeast, or 2 ½ tsp dry yeast
- ¾ c. warm milk
- 1 c. spent grain
- 2 Tbsp. honey
- 2 Tbsp. vegetable oil
- 1 tsp. salt
- 2 – 2 ½ c. all-purpose flour
- 2 c. whole wheat flour.

Dissolve yeast in warm water in large bowl. After about 10 minutes, add the all the rest of the ingredients except the white flour. Mix well with a mixer or a whisk. Stir in the white flour a ½ cup at a time until a soft dough is formed.

Knead & add flour as needed, until smooth & elastic. Put in a greased bowl & cover and let rise for about 1 hour. Punch down and form into whatever shape you like (round, loaf, rolls, etc). Let rise 45 minutes to an hour. Bake at 375 degrees for 30-35 minutes (less if you made rolls).

I have also used the spent grain in pizza dough, focaccia bread, and other bread recipes, so feel free to experiment. Do you have a favorite recipe using beer, brew ingredients, etc, to share? Please send it to me and I will put it in the next newsletter!



Have you heard? There are pictures from the HOTV picnic on the [website!](#)

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: Armand Schoppy
COMPETITION CHAIR: Bob Saathoff
EDUCATION CHAIR: Charley Renn
LITTER CZAR: Pete Petryszak