

HEART^{OF} THE VALLEY HOMEBREWERS

**This is the HOTV Brewsletter
VOLUME XXIV, NUMBER 12
December 2004**

PRESIDENT: Scott Caul
VICE-PRESIDENT: Matt Arsenault
NEWSLETTER EDITOR: Mare Goeger
TREASURER: Scott Leonard

THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. In lieu of our next meeting, the club will be celebrating the holidays on December 11 with its annual Christmas party. Since most of the important business was taken care of at the November meeting, this party will be devoid of stuffy stuff. Come on out for a potluck dinner, try some of the club's own 2004 vintage SnowPLOW, sample beer and chocolate pairings (with chocolates by Bill Baxter), Ring-Toss emceed once again by Michael Villiardos who brings a wealth of experience to the game's intricate set up, and Name That Beer craftily planned by last year's winner Doug Goeger. Let's all get together at Sam's at 7pm on Saturday, 12/11.

Directions to Sam's:
1875 NE Noble, Corvallis, OR 97330 (758-3563, 715-7635-W).

From Albany, follow Hwy 20 toward Corvallis. Turn right on Seavy Avenue, right again on Seavy Circle, then right on Noble. Follow Noble all the way to the end (it makes a 90 degree turn half way there). 1875 Noble is the last house on the left. From Corvallis, well, to say the least it's tricky. According to Sam, he usually takes Hwy 99 (the northern continuation of 3rd Street). Turn right on Walnut, left at Conser, an immediate right on Seavy Avenue, then left on Seavy Circle and a right on Noble. Follow Noble all the way to the end (it makes a 90 degree turn half way there). 1875 Noble is the last house on the left. This round-about route allows you to avoid the problem of "no left turn" from Hwy 20 onto Seavy Avenue when you're heading away from Corvallis.

LAST MONTH'S MEETING

The November meeting was held in Corvallis at the home of Matt Arsenault.

PRESIDENT'S CORNER

By Scott Caul

I trust you've all had an enjoyable Thanksgiving and are looking forward to the mayhem of Christmas. Its my favorite time of year, you know, BIG BEER season! Mmmm...Big Beer! Speaking of big beer, man did we brew up a whopper at OSU. You'll see the description elsewhere in the newsletter, but let me give you the gist of it. A few years back, OSU hosted the brewers of Hair of the Dog Brewers as guest brewers for the students. Of course, they wanted to make something big, which they did. They had the largest mash going that that little system had ever seen. I think we should all be proud that we have beaten their grain bill by about 10 pounds, successfully. Therefore, the brew we have created will be known as "Hair of the Beaver". Thanks to Frank Spirek for coming up with that. We set out to clone Arrogant Bastard and wound up more in the Double Bastard territory, 1.083 original gravity. I can't wait to get it on oak. Thanks to all who attended and helped out, Jeff enjoyed having us at the brewery and I hope we can do it again some time. Don't forget to bring your version of "Snow PLOW" to the party if you'd like to earn bragging rights for coming up with the next generation of X-mas party brew. Finally, I'd like to thank you all for voting me in to the Presidency once again. My only question is; What were you thinking!?

See y'all at the party.

OSU BIG BREW DAY

It all happened one Sunday in November. The 21st to be exact. Fifteen club members and a few hangers-on brewed up a 60 gallon batch of BIG brew in OSU Food Science's pilot plant. With the expert guidance of Jeff Clawson, OSU's beer fermentation guru, a recipe (see below) was adapted from a Frank Spirek original. The participants purchased grain and hops from Joel and yeast was generously donated by Rogue Brewery in Newport. In a little more than 6 hours, voila! The yeast had been pitched and was ready to be distributed into carboys. And anyone who took carboys home found out how active that yeast was. It took right off, rather explosively. Once the fermentation is over, the plan is to blend it all into a bourbon barrel and let it age several months.

Members brought lots of homebrew to taste and Matt provided baked potato halves with great toppings to munch on. Elections for 2005 club positions were held. Your officers for next year are:

President: Scott Caul
Vice-President: Matt Arsenault
Treasurer: Scott Leonard
Newsletter editor: Mare Goeger
OHF Competition coordinator: John Sterner
OHF "Big Bash" (if it happens) Co-Chairs:
Joel Rea & Scott Caul

In discussion of the 2005 Oregon Homebrew Festival and possible Big Bash, it was decided that we need to know what direction we're taking by mid-January. The fest will be held on May 21 at the Benton County Fairgrounds. Other business brought up at the meeting included the Holiday Ale Festival in Portland on 12/4 and a challenge in Zymurgy using different hop varieties, that Dave Benson is hoping to get members interested in (see details below).

ZYMURGY HOP EXPERIMENT

by Dave Benson

The basic gist of the hop experiment is to brew a mild gravity; mildly hoppy ale with a single hop variety, and then repeat with two others. The hops are Cascade, Centennial, and Chinook. The recipe as proposed by Zymurgy is extremely simple:

9.5lbs pale malt
0.5 oz hops 60 min
0.5 oz hops 30 min
0.5 oz hops 30 min
0.5 oz hops 15 min

(I know there are two 30 min additions, it could be a typo, but that is how it appears in Zymurgy) Yeast isn't specified, but probably California or the like.

Scott Caul has donated his driveway to the brew, and we figure we could do it with the RIMS system and if it doesn't have enough room we could top up with malt extract.

Scott and me both have brewing equipment to brew up 2 of the 3 batches, but we need a third dedicated brewer to brew with us. Also, anyone else that wants to join would be welcome. After fermenting and carbonating samples will be brought to the club meeting for evaluation along with a fresh sample of each hop to compare too. The results will be sent to Zymurgy and they will compile and publish in an upcoming issue. We haven't set a date yet, and the Zymurgy article doesn't specify when they want the results by, but I figured

Tastings of this fine brew should be incentive to attend some of the club meetings late in the spring.

Recipe for 60 gallons:

Grains were ground twice:
110 lb Hugh Baird's Pale Malt
55 lb Crisp Maris Otter Malt
50 lb Great Western 2-row Malt
20 lb Crystal (80L) Malt
3 lb White Wheat Malt

69 gallons ion-exchange filtered water at 76F

34.4 gm gypsum
16.7 gm calcium chloride
24.0 gm calcium carbonate

Add the above ingredients to a steam jacketed mash tun, hold at XXXX for 1hr. Recirculate for 30 min thru filter until wort is clear. Pump wort very slowly (1.5 hr) to boil kettle. Boil 1 hr.

Hop additions during boil:
1 lb Magnum pellets (15.7 alpha)
at 60 min till end of boil
1 lb Mt Hood pellets (5.0 alpha)
at 15 min till end of boil
1 lb Mt Hood pellets (5.0 alpha)
at end of boil (steep)

Two additions of Domestic Crystal cones, 0.5 lb each were made to a hopback during pump-off to the chiller and fermentation tank. The fermentation tank was used as a holding tank where the Rogue yeast slurry was added before distribution to the carboys.

Participants: Scott Caul, Joel Rea, Frank Spirek, Bill Baxter, Ron Hall, John Sterner, Jerry Malloy, Matt Arsenault, Gary Terrell, Mare & Doug Goeger, Ron Sharman, Todd Dunkirk and visiting friend Lupe, Jesse Muratli, Laurel Hoffman and Nick, Bob Harman and Jeff Clawson, without whose help none of this could have happened.

LITTER PATROL

It's that time again. We'll be out collecting trash on Hwy 20 at 11am Saturday, December 18th. We've got about five and a half people ready and rarin' to go. Could use one or two more. If you're interested in joining us for pre-Christmas fun, stumping along the road looking for treasures with some of Oregon Trader's finest brew awaiting us when we're done, contact Mare Goeger (mdgoeger@proaxis.com).

it would be best if we could brew in December and evaluate in the January meeting. Please email me and/or scott if you are interested: sdbrews@comcast.net



© 1995-2009 HOTV

CALENDAR

HOTV Holiday Party, 7pm Saturday 12/11, Sam Holmes' house, Corvallis

HOTV Litter Pick Up; Saturday, 12/18, meet at Hyak Park 11am

AHA CLUB-ONLY COMPETITIONS

Here is the latest list for AHA Club-only competitions. Dave Benson will be coordinating mailings of HOTV's top beer to these categories. Bring your entries to the club meeting indicated, and our top-notch judges will choose the best entry for sending in. We've done pretty well in the past, let's keep up the good work.

Jan '05 Irish Red Ale Bring to December Xmas party

Mar/April '05 Sour beers No details yet

May '05 Extract (extract must make up greater than 50% of fermentables) No details yet

Aug '05 Belgian & French Ale No details yet

Sep/Oct '05 European Amber Lager No details yet

Nov/Dec '05 Baltic Porter

[Home](#) • [Club Info](#) • [By-Laws](#) • [Brewsletters](#) • [Events](#) • [Brew Tools](#) • [Beer Reviews](#) • [Beer Links](#)