HEART THE VALLEY HOMEBREWERS

This is the HOTV Brewsletter VOLUME XXVI, NUMBER 4 April 2006

PRESIDENT: Jerry Malloy VICE-PRESIDENT: Royal Willard NEWSLETTER EDITOR: Ron Hall TREASURER: Scott Leonard FESTIVAL DIRECTOR: Scott Caul

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 will take place at 7:00pm on April 19 at the home of Louis Hans in Corvallis.

The address is: 974 NW Ironwood Ave, Corvallis If you get lost, call 541-752-9806

Directions: From the intersection of 9th Street and Walnut Blvd in Corvallis, go west on Walnut approximately ½ mile and turn left on Fairlawn Street (Fairlawn is opposite and just beyond the intersection of Walnut and Satinwood). Turn right on Ironwood, the second street on the right.

Alternately, traveling west on Circle Blvd. from 9th Street, turn north on Highland and right on Sequoia. The first street to the left is Wayland. ☐ Turn left on Wayland. Wayland becomes Ironwood after two blocks.

At this meeting we will be judging EXTRACT beers for the AHA Club-Only Competition for May/June. New brewers—this is your chance to beat up on those high and mighty all-grainers! Bring one bottle of your best extract-based beers to the April meeting. I think it is OK if you used steeping grains and fresh hops, but no mashing is allowed.

LAST MONTH'S MEETING

Last month's meeting was held at the home of Bobby Richards in Albany. Thanks to Bobby and his folks for hosting a great meeting, replete with BBQ pulled pork sandwiches, macaroni salad, and a Pepper Tree sausage sampler plate. Beer highlights that caught my glass were John Sterner's pre-prohibition pilsner, Mitch Scheele's bock, and Bobby's American Pale Ale (from Joel Rea's recipe).

Festival Czar Scott Caul reported that the festival planning is going well, with the decision to select a Brewer for the Day at Widmer as our Best of Show prize. Ribbons have been ordered, and publicity is picking up steam. A huge thanks to Charlie Renn, who conducted an excellent seminar on Yeast Slanting at the meeting, complete with samples and demonstrations. Our club is really starting to answer the call for more technical content in the meetings (and I hope the newsletter), so be sure to turn out and take advantage of these valuable opportunities.

Thanks to all the hearty souls (Brian Ross, Jerry Malloy, Doug and Mare Goeger, Tom Parker, Nick and Kristen Vogel) who picked up

FESTIVAL UPDATE by Scott Caul

So far, so good! The planning and organization of this year's Festival is well under way. We are having a good response to our pleas for beer and goodies, and our procurement team has been able to get several new participants as well as some of our old favorites. Keep up the good work fellers!

As we get closer to the big day, we will be hammering out schedules that will need to be filled by, you guessed it, VOLUNTEERS! We'llD be looking for folks to help before, during, and after the fest to ensure a smooth ride all the way around. Since we will be running an hour later than before, we will need as many bodies as possible for our clean up crew so we can all get out at a reasonable time. Keep your eyes peeled for emails and come to the next meeting, we'll have sign up sheets for job opportunities. Volunteers will be rewarded with more than that warm, fuzzy feeling you get from a job well done, especially those who sign up early and stick to their commitment.

This is shaping up to be another big fest and I'd like to thank all who have pitched in so far, we couldn't do it without you! Cheers!

THE GLEN HAY FALCONER FOUNDATION BREWING SCHOLARSHIPS

Submitted by Scott Bruslind

The Glen Hay Falconer Foundation Brewing Scholarships are two full-tuition scholarships for the 2006 World Brewing Academy Concise Course in Brewing Technology held at the Siebel Institute of Technology in Chicago.

The Concise Course in Brewing Technology is a two-week intensive program that covers every topic critical to successful brewery operations. The program is designed for brewers pursuing a wider knowledge of professional brewing standards and techniques in order to advance their brewing careers as well as individuals planning to enter the brewing industry.

The Scholarships are open to professional brewers as well as home brewers from the Pacific Northwest (including Alaska and□ Hawaii) and Northern California regions (San Francisco Bay/Monterey Bay areas and north). Each Scholarship includes a \$500 stipend to help offset travel and lodging expenses.

The selection committee is comprised of professional craft brewers and brewing industry experts. The full application must be received no later than April 20, 2006. For information on how to apply, visit the Siebel Institute scholarship information page at

http://www.siebelinstitute.com/registration/scholarship.html

Highway 20 on March 18. It takes a strong soldier to pull this watch the day after St. Patrick's Day! They picked up 28 heavy bags of garbage, so it was a well needed pick up. Kristen reports that everyone worked up a good appetite for some cornbread, traditional Irish soda bread from Jerry, and homemade chili (made with a "smoke stack" brew from Dave at Oregon Trail) and washed it all down with some Brown Ale, also from Oregon Trail.



KUDOS KORNER

Huge congratulations (AGAIN!!) to Frank Spirek for a 2nd place finish with his award winning Tripel in□ Belgian Strong Ales in the MCAB VIII (8th Annual Masters Championship of Amateur Brewing) held in Minneapolis, as well as Mitch Scheele for his 2nd Place finish in English Pale Ales. The MCAB is□ designed to find the "Top Guns" of amateur brewing, that is the best of the best winners of respected□ regional competitions such as ours. This year's MCAB regional qualifier is the Novembeerfest in Seattle, in□ November of course. Also, congratulations to Ted Manahan, former HOTV president and club legend for his 2nd place in Sour Ales with his Kriek.

A hearty toast to the following HOTV winners at Strange Brew's 2006 Slurp N Burp Competition held March 25 at Fearless Brewing in Estacada. There were approximately 280 entries in this competition, which has become one of the largest and most fun competitions in the state. Our club did very well, finishing second to Strange Brew in points for the Oregon Trophy. Thanks to Michael Hoppe, Bill Baxter, Bob Saathoff, and Ron Hall for representing our club in judging.

Oregon Trophy Summary - 2006 Slurp N Burp Results

Strange Brew	62
Heart of the Valley	23
Oregon Brew Crew	14
Capitol Brewers	10
PDX Brewers	9
Deer Island Brewers	1

Here are the HOTV Winners at Slurp N Burp. (My apologies if I missed anyone.)

Ron Hall: 1st Place in Bocks with a Helles Bock

1st Place in Ciders with Ginger Cider

1st Runner-Up in Best of Show (with the Helles

Bock)

Doug and Mare 1st Place in Light Hybrid Goeger: 2nd Place in Specialty Beers

Mitch Scheele: 2nd Place in Bocks

3rd Place in Dark Lagers

Frank Spirek: 1st Place in Belgian and French Ales

John Sterner: 2nd Place in Pilsners
Dick Blankenship: 1st Place in Stouts
2nd Place in Sour Ales
Paul Jorgensen: 2nd Place in Meads

Die Deservoor

Brian Ross: 3rd Place in Amber Hybrids

THE GEAR GEEK—Bottle Filler Shoot Out: The Beer Gun vs. Counter-Pressure Fillers by Ron Hall

(Note a review of THE BEER GUN by Bob Saathoff and Michael Hoppe was not available at press time. Tom Parker owns one of these. Perhaps one of these 3 members could give a review and/or demonstration at the next meeting.)

Here is the description straight from the Blichmann Engineering website, which I do not claim is completely unbiased.—ED.)





Let's face it, we all love the simplicity and convenience of kegging, but hate the inconvenience of bottling for transporting our beer. We either deal with complicated counter-pressure (CP) fillers or put up with the□

oxygenation and foaming of filling from a tap. Or just give up on bottling altogether. Until now that is!

The BeerGunTM from Blichmann Engineering is a revolutionary new bottle filler that eliminates the complication and time-consuming operation and cleaning of traditional counter pressure (CP) bottle fillers used to fill bottles from kegs. The Quiescent Flow TechnologySM of the BeerGunTM eliminates the complication of CP fillers, while maintaining the primary function – purging a bottle with CO2 (no oxygen pick-up) and filling it with minimal foaming and carbonation loss.

The other main feature is the intuitively obvious operation and very simple sanitation procedure. Couple this with the auto fill level and ability to fill any depth bottle without modification makes this filler a clear standout. And since it's from Blichmann Engineering you know it's high quality, well engineered, and easy to use!

Quiescent Flow TechnologySM is so different and so easy to use it's patent pending!! At Blichmann Engineering, we set our vision on developing a product to perform a function from the ground up, not just improve on today's designs. So instead of pressurizing a bottle to keg pressure like CP fillers do to reduceD foaming – with all its complicated valving and cumbersome operation - we designed a filler that graduallyD reduces the beer from keg pressure to atmospheric pressure with little turbulence. The result is a consistent bottle fill with little foaming and no oxygen pick-up.D

Foaming is caused predominantly by turbulence and sudden changes in pressure. The unique design of the BeerGunTM eliminates the need to pressurize the bottle by providing a non-throttling, quick-acting valve placed at the BOTTOM of the filler stem, and a beer delivery system that is very low in turbulence. All current designs use a valve at the TOP of the filler. Placing the valve at the bottom not only allows the valve to be quickly immersed in the beer, further reducing pressure change and turbulence, it keeps the stem full of beer at all times. Traditional fillers, or filling from a tap with a hose, forces the beer down an empty tube each time, kicking up foam along the way.

And since the beer is sealed in the filler stem when the BeerGunTM is removed from the bottle, it automatically provides a consistent bottle fill level when the stem is removed!

These features, coupled with a CO2 jacketing tube for bottle purging, and ergonomic valve actuators, means filling a bottle is faster, intuitively obvious, more accurate, and easier than ever before! And since all pressurizing stopper isn't required, you can fill any depth bottle without buying different stem lengths or adding plastic hose extensions.

With the BeerGunTM from Blichmann Engineering, filling a bottle is as simple as pushing a valve for CO2D purge, and then pulling a trigger for beer. It's that simple!!

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. 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. Scott Caul has in the past been gracious to hold open house brewing sessions with this fine□ piece (of equipment) usually several times of the year.
- 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.

HOTV CALENDAR

4/3-4/14/06	AHA National Entries accepted at Steinbart's
4/22/06	AHA Nationals NW Region Judging (I think)
4/19/06	HOTV April Meeting
5/05/06	Oregon Homebrew Festival Entries Due
5/20/06	24th Annual Oregon Homebrew and Microbrew Festival, Corvallis
7/14-16/06	Portland International Beer Festival
7/27-30/06	Oregon Brewers Festival, Portland
8/27/06	HOTV Summer Picnic
9/28-30/06	Great American Beer Festival, Denver