

# HEART OF THE VALLEY HOME BREWERS

This is the HOTV Brewsletter  
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VICE-PRESIDENT: Royal Willard  
NEWSLETTER EDITOR: Ron Hall  
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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 February 15 at the home of Royal and Karen Willard in Corvallis.

The address is: 3058 SE Sternwheeler Dr., Corvallis If you get lost call 738-0601 or 908-6261

From Albany: Coming from Albany on Hwy 34 go over bridge through 2 stop lights. At 3rd stoplight take a left onto 4th street. Coming from Hwy 20 pass HP and head into town about 1 mile, turn right on Harrison St and get in far left lane. Go through first stop light and turn left on 4th St. □ Follow directions for Corvallis from this point.

From Corvallis: Get on 4th St (Hwy 99) headed south. Stay on 4th St for about 2.25 miles (from center of downtown). You will go under the Hwy 34 overpass and passed the 1st alternative co-op grocery and Papa's Pizza. At about 2.25 miles Murphy's bar will be on the right hand side of the street and just beyond that will be a sign that says Willamette Park (This street is Goodnight). Turn left onto Goodnight and go about 1 mile and turn right on Midvale (there will be a sign that says Willamette Landing). About 100 yds after turning on Midvale take a left on Sternwheeler Dr. Go another 100 yds to a stop sign and turn right (which is Sternwheeler, but the sign will have another street name). We are the fifth house on the right □ hand side of the street. There should be a silver Toyota Tacoma pick-up in the drive way.

## LAST MONTH'S MEETING

by Ace Reporter Mare Goeger

Last month's meeting was held at the home of Reiner Bohlen in North Albany. A big thanks to Reiner for hosting the meeting.

There are several proposed changes to the by-laws that were discussed at the officer's meeting the prior week that □ Jerry talked about at the meeting. They need to be available for member review for 30 days and he had the paper copy at the meeting. They will be voted on at the Feb mtg. In summary, these are discussed below in the Presidents corner.

We had 2 entries for the club-only Belgian strong competition, and Frank Spirek was the reported winner. Frank is an excellent Belgian beer brewer who has won many medals in this category.

3 members are eligible for the MCAB (Master Championship of Amateur Brewing) competition (Mare & Doug Goeger, John Sterner, & Frank Spirek for 2 categories). Joel will package and ship the entries and the club will pick up the tab for shipping and entry fees.

The summer picnic has been scheduled for Sunday, August 27 at North Albany Park.

President Jerry invites everyone to join in some African

## PRESIDENT'S CORNER

by Jerry Malloy

Congratulations to our six newly certified BJCP judges! The quality of our competition feedback should be greatly improved with so many more with trained palates to lead the rest of us in judging. Now let's brew more beer for them to critique.

As you'll read elsewhere, Scott Caul has the Festival planning well underway. Be sure to offer your help to him and the various committee leads so we can pull off another great party and minimize the stress.

Thanks to Joel for resurrecting the pub crawl! These have been highlights of past years activities and I've no doubt this will add to the legends. See you on the bus!

At this month's meeting we'll be voting on the by-laws changes proposed at the January meeting. If you have any objection, be sure to be there or speak up ahead of time. To summarize the changes:

- Add Festival Chair as an official club officer □
- Add coordinating the annual picnic and holiday party to the Vice President responsibilities
- Modify new member dues to only require the following years payment if joining in the last three months of the year.

Finally, there have been some suggestions that we add some form of brewing tips / demonstrations to our activities. Toward that end, Charley Renn has offered to demonstrate cultivating yeast samples on slants at a meeting and Scott Leonard has offered to demonstrate brewing an all-grain beer for anyone that wants to participate. We can discuss the scheduling of these at the meeting. In the meantime, be ready to offer or request any other educational topic like these and let's see what we can do. In past years, we've had demonstrations of counter pressure-bottle filling, yeast □ starter preparation, RIMS brewing, sensory evaluation demos, and more.

## PUB CRAWL by Joel Rea

The engine of the school bus is reviving up and we are set to go for the annual HOTV pub crawl on Sunday, February 19!

The destinations are Roots Brewery in Portland which produces organic beers, and Amnesia Brewery, which will be our lunch stop. This is a meat eater's paradise and their specialty is sausages on an outside grill. If you are vegetarian let me know and I'll see what I can do about a non- meat menu item. The third spot is our mystery stop. Depending upon time and the general feeling of the pub crawlers a potential 4th stop can easily be done. I've heard some good things about the beer line up at Henry's Ale House, which is in the Brewery Blocks development which used to house the original Henry's Brewery.

The bus departs from 2 locations for your convenience. For Corvallis folks, we will be departing from the parking lot of Rite Aid near the corner of 9th and Circle. Bus leaves at 9:00 AM. If you miss the bus you can catch it at pick up point #2. So, for those folks who live in Albany, you can meet us at Tom's Garden Center which is located in North Albany at the corner of Springhill Dr. and Hwy. 20. We'll be leaving there at 9:20 am. I've talked with Tom of Tom's Garden Center, and he is more than happy to let members park in his lot. Just be sure you use the spaces furthest away from his store (near the embankment below hwy. 20).

Drumming Lessons. Bobby Bovenzi is the instructor. These will be taking place every Tuesday from 6:30 to 8:30p at Takena Elementary School in Albany and cost \$10 per class or \$45 for 5 classes.

### NEW BJCP JUDGES

Huge CONGRATULATIONS to the six HOTV members who successfully passed the BJCP (Beer Judge Certification Program) exam! This is not an easy test, and requires weeks of studying to pass the 3 hour written exam while judging 4 beers. It is even tougher when you have to take the test in a cold garage with noisy proctors! Having these judges in our club will help add credibility to the judging at our festival, as all top competitions require at least 1 BJCP judge at each table. Our six new BJCP judges are (in no particular order): Bill Baxter, Bob Saathoff, Mike Hoppe, Joel Rea, Tom Parker, and Dave Benson. Great job!

### FESTIVAL NEWS

by Festival Czar Scott Caul

As you may have heard, we have made the executive decision to go full bore with the Micro-brew festival this year. I'm thrilled by the number and dedication of the people who showed up to make it happen. It's looking like this will be another successful year for the HOTV crew and hopefully we'll raise a bunch of cash to give to the Food Share.

It seems we have enough folks to cover the organizational end of things, but keep your eyes open for opportunities to pitch in. There will undoubtedly be ample choices of ways to give a hand in making this happen. Some jobs will be before the Fest, some will be during the Fest, and some will be after. I'm confident our members will once again step up and help make sure we cover our bases.

Big Thank-You's go out to our core group who are heading up our teams. It's members like you who make things happen!

Stay tuned for more news...

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### THE GEAR GEEK: SOME LIKE IT HOT

by Ron Hall

A few years ago, I made two or three batches of homebrew in a row that I thought had stuck fermentations. These batches would drop in SG to about 1.030 and stop. Finally, I realized that my trusty thermometer was about 10-15 degrees F off, causing a high mash temperature and creating a lot of unfermentable sugars and starches.

I vowed to never fully trust one thermometer again, and bought a new glass thermometer and a metal thermometer. I was also recently visiting relatives at Thanksgiving where my brother-in-law was using a wireless remote thermometer to monitor the temperature of a barbecuing turkey from anywhere in the house. I thought—hey, this could double as both a meat thermometer and lazy man's mash monitor!

I picked up a Redi-Check wireless remote thermometer at Bed, Bath, & Beyond for \$40. After BBQing a small turkey during the holidays, I recently ran a head to head test on a batch of Helles Bock with my glass and metal thermometers.



Here are the results of my testing:

Designated drivers - you will be tanked and beyond the ability to drive home after the crawl. Please arrange for family members or friends to pick you up at the end of the crawl!

Cost is \$15.00 for HOTV members and guest. We will be limiting the bus load to 40-45 people so you will want to RSVP me very soon. (joel@brewbeer.cc)

On February 5th I will open the bus to non-hotv members for \$20 a seat.

OK, in the "how cool is that!" category, there will be beer on board! Yes, how often can you ride up and down I-5 with a pint in hand! The cost of the beer is covered in the trip. You may want to bring your favorite PLASTIC travel mug for this event. Plastic party cups will be available.

Extraneous costs: You will need to pay for your own beers along the way as well as: Lunch, tee-shirts, souvenirs. Please bring a fist full of \$1, \$5 and \$10! Not only will this save time when it is time to move to the next spot, but it also save the breweries money with credit card swipe costs and it will make it easier for all to check out.

We should be back at Tom's by 7:30 and Rite Aid by 7:45 – 8 pm



<b>Thermometer</b>	<b>Protein Rest T</b>	<b>Mash T</b>	<b>Boiling H2O T</b>	<b>Ice Water T</b>	<b>Ease of Use</b>	<b>Responsiveness</b>	<b>Accuracy</b>
Glass	116 deg F	148 degF	200 degF	35 degF	fair	poor	fair
Metal	118 deg F	151 degF	213 degF	35 degF	good	very good	good
Redi-Check	118 deg F	158 degF	212 degF	33 degF	very good	very good	very good

I was very surprised that the convenience of the Redi-Check thermometer did not come at the sacrifice of accuracy, which I perceived to be the best of the three, judging by the time honored standard of boiling water. I was also surprised that the glass thermometer was the worst of the three, and this is the type that caused all the trouble in the first place. I would recommend the metal thermometer for budget conscious brewers, and the Redi-Check for gadget heads. At the very least, always check your thermometer against a household thermometer or wall mounted thermostat before mashing unless you like sweet, foamy, low alcohol brews.

### **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
- 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.

### **EVENTS CALENDAR**

- 2/11-12/06 KLCC Beer Festival, Eugene
- 2/15/06 HOTV February Meeting
- 2/20/06 HOTV Pub Crawl
- 3/25/06 Strange Brew's Slurp n Burp Competition (Entry deadline 3/17/06)
- 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

### **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 try and out-do Strange Brew in number of points scored.

Feb '06 Big Beautiful Belgians, Entries due 2/4/06, bring to January mtg