

HEART OF THE VALLEY HOME BREWERS

Heart Of The Valley Homebrewers
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This is the HOTV Brewsletter
Official HOTV website --- www.hotv.org

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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 will take place at 7:00pm Wednesday April 16, 2008 at Calapooia Brewing Company, Albany, OR <http://calapooiabrewing.com/blog/about/> Directions? www.mapquest.com

Thank you Mark Martin and Laura Bryngelson for hosting.

PRESIDENT'S CORNER

Howdy all! The day starts as I hitched a ride in a truck with two fellow club members, Bob and John, to the Slurp n' Burp. I found myself looking into the partly cloudy rainy skies wondering what was on tap for the day? This was going to be my first opportunity at judging beer. I was a little nervous about my capabilities to find the perfection or mishap in a beer. Hoping to start off easy with a pale or light lager I found myself sitting in front of 10 Belgium strongs! I was in delight at first since I have enjoyed a couple of these fine beers in the past but what were they supposed to taste like? With Dave, a BJCP judge, at the helm, we slowly but surely made our way through the flight of beers.

After a tasty Brat and a cold beer, I was able to sit in on a taste off and learn some tips. We had a great time and won some fine items from the raffle (a big umbrella). The great folks from Strange Brew made us feel welcome and the beers at Fearless were flowin'.

As our competition gets closer let's focus on our visitors having the same feeling. We have made some positive changes to our club and this will be a good way to show that off. Mark Martin at Calapooia is treating our club very well and what better way to return the favor than to make this the best beer competition in the Northwest for many years to come!

Good beers for everyone. Howie

Litter pickup @ Hyak Park By Peter Petryszak

Postponed, pending Pete's return from Florida. Godspeed Pete. Pete did report on a 2nd Barrel Project. He, Nate and Frank barreled up a big dark creation the details were lost to your editor, but stay tuned.

LAST MONTH'S MEETING by Scott Bruslind

In what is your editor's abbreviated and sporadic experience with HOTV meetings, this was one of the best: substantive, convivial and fulsome. First, we welcome Armand and Irene Schoppy to the membership. Thanks for joining. Thank you Dave Wills for hosting and for offering your Bourbon Porter at wholesale, we'll keep mum to your distributors and their accounts. Howie kept up the good ideas by proffering one more- monthly club brews. He started by throwing out the 2nd Saturday of the month as a good way to complement the 3rd Wednesday club meetings. The brew-host decides on the actual date. Bill Baxter picked up the gauntlet

and offered his place for the trial run. The initial date of 04/12 has been moved to 04/26 (details in Bill's piece below.) The club Tripel Barrel report was next. Howie said it looks good with 2 carboys topped off the previous Thursday and a couple corny kegs still in reserve for topping off. A rhizome exchange was suggested and Mare Goeger took this task on (see below.) Discussion on the USDA Hop website ensued as to whether rhizome accession is free for up to 4 varieties. I look for a follow up. The White Labs

Club Brew Day by Bill Baxter

Folks, I have finally found the day and time to brew that I promised. It will be the 26th of April. It is the soonest that I will be able to do it. I am planning to start around noon and brew until about 5 or 6PM. After which we have a big pile of oak limbs to burn to keep us warm while we sip some of the "other" beer. You can bring munchies if you like and there is always the BBQ. Bring a beer or two to sample while we brew. The address is 8855 Highland Road Independence, R 97351. Just off of Highway 99 north of Corvallis. Turn right at Parker road, left onto Hailey road then left onto Highland. The house is up the hill on the left. Mapquest will give you the directions if necessary. Phone number is 541.829.9806. Hoppy Brewing, Bill News from North of here by David Schlinkert Collaborator judging.

For those of you have never heard of the Collaborator project, this is run by OBC and the Widmer brothers. It presents opportunity for selected beers to be brewed on the Widmer pilot system (only 40 barrels). You'll have to join OBC quickly, and submit your brews quickly. This year, Rob mentioned they would really like to see some session beers. Lower gravity, lower hops, beers that you can drink a few of without falling off your stool. You'll need three bottles for the judging. From the OBC newsletter: "Steinbart's has graciously volunteered to be the drop-off site for this year's Collaborator competition. You may drop off your entries at Steinbart's any time between Sat. May 3 and Fri. May 9. Unlike in years past where we have accepted hand-carried entries after the deadline, this year the judging is taking place the following week, so consider May 9 to be a firm deadline. If you come in on Sat. the 10th and we are still processing entries, we will accept them, but once we've finished then you're out of luck. Entries will also be accepted at the OBC meeting on May 8. Good luck, everybody! - Noel"

Mill Creek Classic Homebrew Competition and Oregon Garden Blooms & Brews Festival I know Joel has mentioned the competition, <http://www.oregongarden.org/PDFs/Homebrew%20Flyer.pdf> but other people may not make the association with the Fest. The Oregon Garden Brewfest April 25th& 26th, 2008 Friday: 5 pm - 11 pm Saturday: Noon - 11 pm Join us for the fourth annual Brewfest in the J. Frank Schmidt, Jr. Pavilion! This Oregon craft brewfest will feature many local beer brewers and will offer the chance to sample or enjoy a full glass of a wide variety of specialty beers. There will be live music to dance to and great food along with a tented cigar smoking area. The home brew competition is back this year. (NOTE deadline is high-ed.)

Events in Town by Joel Rea

There are a couple of interesting beer tastings coming up at Corvallis Brewing Supply. On April 19th the editor of BeerNW, Megan Flynn, will be down from Portland for a Beer Valley tasting. Megan produces this hot new beer rag with the Pacific Northwest on her radar. Since she is based out of Portland, this regional zine focuses quite a bit on Oregon craft brewing. Members of the HOTV club have noted on multiple occasions the importance of having a greater recognition by the press and public. They sort of go hand-in-hand and this one is landing in our lap. The more members who come on in and introduce themselves the more likely Megan will include us in future publications. I encourage you to come on down, introduce yourself and let Megan know why the mid-Willamette valley is a great place to be a homebrewing and beer enthusiast!! Beer Valley is out of Ontario, Oregon and currently bottles these fine ales: Highway to Ale - An assertive barley wine with a nice, crisp finish and everything you would hope to expect in a barley wine with good caramel malt and an obvious hop presence. Owyhee- An easy drinkin' amber ale. Black Flag - Imperial Russian Stout with huge amounts of roasted material. This is one of the sharpest stouts ever to come across my tongue with heaps of coffee-like roastiness; it is not for the weak of heart (kind of like being a pirate) or for those who like smooth, mellow stouts. Check in for times, but most likely 1:30 - 4:00 on Saturday the 19th.

Jamie Floyd of Steelhead fame has started his own brewery, Ninkasi. Named after the Greek Goddess of fermentation, Ninkasi is a very young and ambitious brewery with an appetite for domination of the west coast beer scene. It is amazing to me to see the amount of growth and success this brewery has made in the last year. On May 3rd Jamie will be at Corvallis Brewing Supply for a tasting of their current bottled line up. Total Domination IPA, Tricerahops IIPA and Believer Double Red Ale. Jamie has been an ardent supporter of our homebrew festival with a judging presence and contributions to our raffles and beer lineups. It would be great if you could stop on in and

free for up to 4 varieties. Look for a follow up. The White Labs frequent buyer program was discussed: peel 10 labels and get a free vial was discussed. Print the form from their website http://www.whitelabs.com/beer/homebrew_customerclub.html Business was finished in not quite an hour and a half with 38□ people in attendance.

From The AHA

May 2008

Extract Beers

Entries are due by May 2, 2008, Extract must make up more than 50% of the fermentables. For more information, contact Jim Burzynski at James.burzynski@mwumail.midwestern.edu

August 2008

Mead

Entries are due 7/25/08 and judging will be held 8/2/08. For more information, contact Al Boyce at alboyce@bigfoot.com .

September/October 2008

Imperial Anything

The imperialization of the beer (ABV, IBU, etc.) must be stated on the entry form. For more information, contact Fred Bonjour at homebrew@wideopenwest.com.

November/December 2008

Celebration of the Hop (IPA)

This competition covers BJCP Category 14 styles. For more information, contact Frank Barickman at fbarickm@columbus.rr.com.

2008 Slurp 'N Burp wrap up and other notes - by Bob Saathoff

Fearless Brewing (www.fearless1.com) of Estacada, OR hosted the S&B again this year. HOTV results of note 1st Place IPA - Doug & Mare Goeger 1st Place Cider - Bob Saathoff 2nd Place Cider - Joel Rea 2nd place for Smoke-Flavored/Wood-Aged Beer 3rd Place English Pale Ale - Bob Saathoff Complete results go to <http://www.strangebrew.org/> but 2008 updates are pending.

Here's a link to the 2007 Craft Beer Industry Statistics that folks in the club might be interested to see.

<http://www.beertown.org/craftbrewing/statistics.html>

Hops Rhizome Exchange by Mare Goeger

The inaugural Hops Share List is started. Since this list will be ever-changing, you may request an update by emailing me. Contributors, please do the same as you add/delete vines. New contributors are always welcome.

names and beer samples. It would be great if you could stop on in and say "thanks" and try some of his fine ales! Check in for times but most likely 1:30-4:00 on Saturday, May 3rd.

All-Grain Class: On May 4th I'll be teaching an advanced brewing class through the First Alternative Co-op from 11:00 am - 3:00 pm. If you are new to the club or are looking for an opportunity to watch an all-grain brewing session in the works than this would be a good opportunity to do so. Cost is, I do believe, \$25 for Co-op members and \$30 for non. Register through the Co-op.

Suds-N-Suds: On May 22nd this Corvallis drinking institution will be celebrating 25 years. You can better believe that they will be pulling out some stops and putting on some great beers for the occasion. -- Joel Rea, Lickspigot Corvallis Brewing Supply, Inc. 119 SW 4th St. Corvallis, OR 97333 541.758.1674 www.brewbeer.cc

Values Imbibing by Scott Bruslind

It was Dan Crall who, having judged on a Tuesday night for the KLCC competition, had still not slaked his thirst and lobbied to have us stop for a short one before our drive back up I-5. Four of us sauntered into Eugene's Jackalope and the bill for 4 pints comes to 10 bucks: all good beers, backed by solid grain bills and no shortage of hopping. I don't get out much, but think that it's way cheap: maybe it's reverse happy hour at 11 O'clock on a slow night of the week; or maybe, it's \$2.50/pint everywhere and I just don't know it. One place to find out what a pint costs is <http://www.pintprice.com/> where one□ can calculate the cost of a pint in 146 countries in any of 4 currencies. Master the value of the Euro in the privacy of your own home. Share your personal experience with notable pint prices around town on the HOTV listserve. I'm a value drinker. Price is an important factor in my overall assessment of a beer's character. Maybe the BJCP could put a suggested price point on a homebrew entry and I'll judge accordingly. I like Miller High Life when it's \$8.99/24 pack in the summer. A case of BudCoorsMiller for \$12 and change during the July 4th Holiday is an American institution, deserving of their majority market share.

Craft brewers are on the hard side of the economy of scale ledger and this fact is well researched by OSU's Economics Professors Vic and Carol Tremblay in their book The U.S. Brewing Industry: Data and Economic Analysis (MIT Press, 2005) A thumbnail sketch of the book is still up as an OSU Press Release <http://oregonstate.edu/dept/ncs/newsarch/2005/Mar05/beerbook.htm>.

And, after reading this, the \$2.50/pint price for a craft brew seems more of a bargain than ever. Or, maybe not. Portlander and OBC member, Jeff Allworth, initiated a project to catch publicans foisting the 'cheater pint' on unsuspecting patrons. At a mere 14 oz maximum volume, these pint look-alikes are a big boost to a tavern's bottom line. Jeff's efforts at tap transparency are blogged here <http://beervana.blogspot.com/2007/10/honest-pint-project.html> and a petition to the Department of Agriculture (weights and measures) is here <http://beervana.blogspot.com/2007/12/pint-standards.html> Caveat Imbibor, so relax have a homebrew.



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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. 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. --Joel