

HEART OF THE VALLEY HOMEBREWERS

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

PRESIDENT: Eric 'Howie' Howard
VICE PRESIDENT: Mare Goeger
TREASURER: John Sterner
FESTIVAL CZAR: tba
NEWSLETTER EDITOR: Scott Bruslind
LITTER CZAR: Pete Petryszak
RECYCLING CZAR: Dan Crall

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 January 16 at the home of Dan Crall in South Corvallis. Thanks Dan for hosting and giving us a new place to visit! 2510 SE Powell Place, Corvallis, 97333

From Corvallis: Take HWY 99W past downtown Corvallis into the South end of town. Drive until you come to the stoplight at Alexander. Turn left. Take Alexander until you reach Thompson Ave. Turn right. Take Thompson several blocks until you see Powell Ave. on your right. Make a right onto Powell Ave., then an immediate right onto Powell Place. We live in the 2nd house on the left at 2510.

From Albany: Take Hwy 20 into downtown Corvallis. Turn right (West) on Harrison and head toward 4th St. Turn left on 4th which will turn into 3rd St./Hwy 99W once you pass the Downtown area and the overpasses. Follow Corvallis Directions (above.)

Call Dan's cell if you get lost. 541-609-8949

PRESIDENT'S CORNER

Howdy all, Thanks to Dan Crall for hosting the meeting. There are some exciting things in store for our club for 2008! First, we have a beer barrel project to start the year off. Bring your dues and your friends! Also, let's start thinking about the festival. I am excited to try to keep this thing going, so I would like to hear some ideas.

Thanks to the first time brewers, and Joel, the Brown ale we made at the Teach a Friend to Homebrew Day is ready and will be at the meeting. Brown ale will be the beer of the month so bring your favorites! We will also discuss a pub crawl for the near future. Bob Saathoff and all the volunteers did a great job with the Holiday Hoopla and brought in some great beers. I heard they were all enjoyed at the holiday party hosted by Mike Hoppe, Thanks. I hope everyone had a great holiday season and brewed/drank some good beer! Howie

OR BARREL PROJECT By Peter Petryszak

Calapooia Brewery, Thurs Jan 3, 2008 6 pm Attendees: Eric Howard, John Sterner, Bob Saathoff, Scott Bruslind, Joel Rea, Pete Petryszak Meeting to discuss HOTV's entry in Oregon bourbon barrel project, in which various Oregon brew clubs brew and age beers in bourbon (or other) barrels. Clubs will share their results at a large multi-club gathering in the future around Halloween (details to follow).

President Howie suggested a Belgian Tripel, preferably of a lighter color, aged in a wine barrel rather than a bourbon barrel, and his suggestion was agreed to after some discussion. The gist of the conversation was that we'll need a big beer to age well over 6 months in a barrel, and we can expect some other clubs to do bourbon barrel stouts, and the Tripel would probably stand out.

From The AHA

(<http://www.beertown.org/homebrewing/schedule.html>)
Club-Only Competition Schedule: 2007-2008 Schedule

January/February 2008 Dark Lagers
Entries are due on February 9 and the judging will be held on February 16 2008. Entry fee is \$7. Hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND, this competition covers BJCP Category 4 beer styles.

March/April 2008 Perfect Porter Challenge
Entries are due on March 21, 2008 and the judging will be held on March 29, 2008. Entry fee is \$7. Hosted by Ron Smith and the Foam Blowers of Indiana (FBI) of Indianapolis, IN, this competition covers BJCP Category 12 beer styles.

May 2008 Extract Beers

The entry due date and judging date are to be determined. Hosted by Jim Burzynski and the Urban Knaves of Grain of Naperville, IL, this competition covers all BJCP 2004 beer styles (Categories 1-23). Extract must make up more than 50% of the fermentables.

From the BJCP (<http://www.bjcp.org/index.php>)

What's going on?

One of the original goals of our Continuing Education Program (CEP) was to provide new resources to help people prepare for the BJCP Beer Judge Exam. After a lot of work by our CEP team, we are delighted to announce (January, 2008) the immediate availability of a beer flavor training kit. These are custom kits, made up to our specifications by the FlavorActiV company, the world's largest provider of beer flavor training services and products. We have a limited number (40 total) of these kits, and we will make them available to Beer Judge Exam prep courses (BICEPs) at no cost.

What's in the kit?

Each kit makes one liter, which provides 15 to 20 samples. The characteristics in each kit are:

- Acetaldehyde, Butyric, Chlorophenolic,
- Diacetyl, DMS (Dimethyl Sulfide,) □
- Ethyl Hexanoate (fruity)
- Grainy, Metallic, Musty
- How can you get a kit?

It's pretty easy.

- You need to have the exam approved and scheduled.
- You need to register the exam prep course with the CEP. You can do that by sending an email to the CEP with "Kit Inquiry" in the Subject.
- Each organizer and participant must fill out a Kit Evaluation form (provided with the kit).

KLCC Microbrew Festival

This is Jason Carriere, owner of Valley Vintner & Brewer, a homebrew shop in Eugene, Oregon. As in the last couple of years, Jamie Floyd (of Ninkasi Brewing) and I will be coordinating the homebrew competition that is put on in conjunction with the KLCC Microbrew Festival. This year's festival is February 8th & 9th, still at the Lane County Events Center here is Eugene. We are planning on doing an early judging session on either Tuesday or Wednesday of that week (5th or 6th). I would appreciate a quick aye/nay/maybe to assess what kind of shape we are in regarding judges. Thanks for your time, and take care! Cheers, Jason Carriere jason@brewabeer.com 541-915-1352

Treasurer's Note By John Sterner

A call for dues will be in form of a letter to the club.

we also discussed the availability of bourbon vs. wine barrels, and whether we wanted a neutral or oaky barrel. We decided to definitely go for a wine barrel with some oak flavor left in it. We thought the oak and wine would contribute complementary flavors to the beer, and again that our beer would stand out against what we expect will be an abundance of bourbon barrel aged entries.

Joel offered to loan the group a wine barrel he'll be emptying out soon, and to store the barrel as it aged. His offer was gladly accepted. Joel volunteered to contact Jeff Clawson to see about the possibility of using the OSU facility. Other possibilities include Calapooia or Oregon Trail, if they would be interested. Plan D would be to have everyone in the group brew their own portion, then combine in the barrel. The general feeling though was to use the OSU brewery because it's really friggin' cool.

In terms of ingredients, cost was estimated to be about \$200 tops. Exact recipe to be determined later. There was a question of whether to ask the club itself for the funds, or to fund it amongst ourselves and split the leftover beer after the event. I don't believe we ever came to a decision. The other clubs will pick up their barrels in early Feb. We should try to follow a similar schedule, to give our beer maximum barrel conditioning by Halloween. The funding question, the large late-October multi-group event, and possibly recipe options will probably come up at the next HOTV general meeting.

LAST MONTH'S MEETING by Bill Baxter

The last meeting was the Christmas party at Michael Hoppe's house. Very little business was discussed. We only decided on a meeting place for the next meeting. Great food and beer was had by all. Many thanks to Michael Hoppe for hosting the Holiday party and making us all feel at home.

NAME THAT BEER COMPETITION

Doug and Mare hosted the "name that beer" challenge this year. They made it VERY difficult tell much of any difference between all of the similar fizzy yellow beers. Great job in fooling us! The winner of the "name that beer" contest was Michael Villiardos, best score for a rookie was Christiane Löhner and most improved score was Louis Hans. Michael will be preparing the contest for this year's Holiday party as he won the last one. Michael Villiardos did a great job with the ring toss! Many folks took home some great beers to enjoy this holiday season.

BEER AND CHOCOLATE PAIRING

Bill Baxter presented some wonderful beer and chocolate pairings. A Grand Marnier White Chocolate truffles (Dipped in Dark chocolate) paired with a Val-Dieu Winter Belgian Strong Ale Dark Chocolate Bourbon truffles paired with Moyer's Russian Imperial Stout Very Dark Chocolate crinkles with Allgäuer Cambonator Doppelbock.

UPCOMING AHA ONLY EVENTS

An ongoing list can be found at <http://www.beertown.org/homebrewing/calendar/events.aspx>

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 Mash tun / Lautertun

A call for dues. I'd be in favor of extending the \$12 deadline for the month of January, at which time the annual dues become \$15, but that probably should be something that is voted on.

HOMEBREWING-SPORT of KINGS By Scott Bruslind Well, maybe it's croquet that's the sport of kings. My motivation in homebrewing was, first, strictly pecuniary. It can be cheaper to make and drink homebrew; it's way cheaper drinking other people's homebrew, and it's easier to hide a grain bill on the VISA statement than the cases of Milwaukee's Best or Busch glaring out on Bi-Mart receipts. Costs, however, are going up. The Brewing Network has good interviews with Ralph Olsen (hops, 25-1:24) and Ian Ward (malt, 1:34-2:32) on market dynamics.

<http://www.thebrewingnetwork.com/sundayarchive.php>
Download the 12/02/07 show and fast forward to the hour:minutes in the parentheses to cut to the chase. Luckily, Joel has the foresight to hedge on malt and mitigate the impact to our community. Hops are another matter and a good one to discuss at the meeting. Over the years, it's become mightily apparent that, beyond price, 'community' makes homebrewing a rewarding and enriching endeavor. Howie is working hard to fulfill our commitment to community and make that rewarding experience more widespread. Beto Zuniga continues to work hard from across the country, updating the website www.hotv.org which holds, among other things, historical gems of Brewletters past. Take a look, ride on the shoulders of homebrewing giants, and then contribute.



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- 10 gallon Stainless Steel Mash tun / Lauter tun
- 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

AHA COMPETITIONS ON THE HORIZON

Find the up-to-date list at <http://www.beertown.org/homebrewing/schedule.html>

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