

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

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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 November 19, 2008 at the home of Irene and Armand Schoppy.

Directions to their house: 3550 NE Canterbury Circle, Corvallis

>From Corvallis - travel north on 99, turn right onto Conifer (the light after Walnut Blvd). Go about 1 mile down and turn left onto Canterbury (street after the Jackson Frasier Wetlands sign). We are about 1/2 mile down on the left, yellow house with an Obama sign out front.

>From Albany, travel south on 20 towards Corvallis. Conifer is the first light as you enter Corvallis, right after Blueberry Meadows farm. Turn right onto Conifer, go about 1 1/2 miles (over railroad tracks and just past Cheldelin Middle School). Turn right on Canterbury, follow directions above.

Irene & Armand

PRESIDENT'S CORNER

Howdy all, Between brewing and making wine I have barley enough time to go to the OSU games. Our October club brew went well as did the Farmers Market brew. I tried out my new pump and sparged with ease. I should be bottling my Olde ale any day now once the fruit flies decide to leave my garage. I will prime with molasses to get that Olde ale flavor! It seemed to work last time.

Our next meeting will be important, and I encourage all to attend. Armand and Irene will be hosting for the first time. We will be voting for our new club leaders. Thank you for keeping the negative campaigns to a minimum. There are also a lot of new projects to discuss for the future: a pub crawl, swap meet, another barrel project, and other brewing ideas.

Time is flying so I hope you have your winter beers ready for the Holiday Hoopla on Dec. 13. As always early spring will creep up on you and will your homebrew be ready for the competitions? Now is the time to start making those award winners. It is hard to see all the Portland homebrewers winning all the time. I know we have some good brewers out there because I have had some of your beers! So bring your IPA's to the November meeting for the AHA club only competition. I will be bringing mine!

Good beers for all,
Howie

Last month's meeting by Bill Baxter
notes HOTV 10/15/2008

Charley organized a club brew day at the farmers market. Sept 25th
Open date for Nov. brew day

Teach a friend to homebrew is Nov 1
Need volunteers to host. Nothing happened

AHA Club Only Competitions by Bob Saathoff

During the club mtg before entries are due, HOTV members can bring in their beers for consideration into the AHA Club Only competitions. Two bottles are required and beers will be judged side-by-side by BJCP certified members of the club (and anyone else who wants to try them). We'll select one beer to enter to represent our club and the club will pay the shipping (ground only) and entry fee (but the winner will still have to do the packaging and get the entry down to Joel's shop in time to make it by the deadline). Two bottles are also required for the entry. Upcoming competitions, entry deadlines and entry forms are below.

Nov - IPA (BJCP Cat 14) Deadline: Nov 28 in OH
Dec - Belgian & French Ales (BJCP Cat 16) Deadline: Jan 9 in IL

(yes I know our club judging will take place during the holiday party)

Feb - Beers with OG > 1.080 (BJCP Cat 5C,D; 9E; 12C; 13F; 14C; 15C; 16C,D,E; 18C,D,E; 19A,B,C; 20; 21; 22B,C; 23) Deadline: tbd

April - Extract Beers (BJCP Cats 1-23) Deadline: tbd
http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf
<http://www.beertown.org/homebrewing/pdf/bottleid.pdf>

Winter Seasonal roundup- by Scott Bruslind

The Brewers Association developed a searchable database of seasonal beers (throughout the year.)
<http://www.beertown.org/apps/seasonal/search.aspx>

Jay Brooks, editor at Real Beer, is compiling a line-up of winter seasonals.
<http://www.realbeer.com/holidayblog/beerlist.php> He writes, "On November 1, I launched a Holiday Blog over at RealBeer.com as a companion to their Beer Therapy blog, which I'm writing while Stan is on his extended trip around the world. The Holiday Blog will be live for the months of November and December and I'd like to feature at least one holiday seasonal every day."

Beer events coming up

Bob's e-mail prompted this insert on the Holiday Ale Festival Holiday Ale Festival has an early gift for beer lovers

announces Wednesday opening with rare vintage beers
The Holiday Ale Festival is giving beer lovers a gift by opening one day early, and rewarding those who come with a selection of rare and vintage kegs. The 13th annual Holiday Ale Festival will take place Dec. 3 through 7 at Pioneer Courthouse Square, located at 701 SW Sixth Ave. in downtown Portland. Hours for the event are 3 to 9 p.m. Wed., 11 a.m. to 10 p.m. Thurs. through Sat., and 11 a.m. to 7 p.m. Sun. The event has also expanded, increasing its capacity to better accommodate the crowds.

In addition to the three-dozen specialty winter beers that will pour all five days, the festival will tap a limited selection of hidden treasures on opening day; once they run dry, they're gone. Beer aficionados can look forward to tasting 2005 Samichlaus, the strongest lager in the world; BridgePort Old Knucklehead, Fred Eckhardt Vintage No. 11; 2006 and 2007 Jim, a strong ale blended specifically for the festival by director Preston Weesner and Hair of the Dog Brewing Co.; 2007 Scaldis Noel from Brasserie Dubuisson; 2007 Allagash Curieux, a Belgian tripel aged in Jim Beam barrels; and 2007 Anchor Foghorn, among others.

These rare beers will join the festival lineup of winter warmers, most of which cannot be found outside the event. Among the highlights look for Alameda's Pana Noel's

need volunteers to host. Nothing happened...

Oscar and Matt will look into the fermentation science to brew for the Teach A Friend to Homebrew Day.

Nov 15th dad's weekend fermentation science will host a brew at OSU

Mare talked about holiday party

Michael Hoppe will not be able to host the Christmas party.

Charley will possibly host the Christmas party.

Club Only Competitions:

Bob will be coordination these efforts of getting the entries to the appropriate places.

AHA club only competition next month is IPA at least 2 bottles to the meeting and a mini competition will occur

the AHA will need to have at least 2 bottles (need to check). Club will pay for the shipping and fees.

BJCP.org has a complete listing of upcoming competition.

Our own Holiday Hoopla is Sat Dec 13th.

3 categories

23b. old ale (non-spiced winter warmers) and 16e for Belgium specialty. Due by Dec the 12th. Location to be announced. Prizes will be special packages of beers

Holiday party will have to do the AHA January entries for the Belgium or French saison, category 16.

Mare will coordinate a "hop" sharing program. If you have an abundance of hops you can share them here.

Equipment swap and sell, organized by Bob Saathoff. Will try to swap or sell excess excess brewing equipment. Will try to include the other clubs. Could be a fun event.

Education chair - voted on last mtg, but didn't

get into email. We'll need to vote on changes the next meeting to get into the bylaws. Charlie has written a draft of responsibilities for this position.

Festival chair and competition chair - voted to split at last meeting.

Septembeerfest - everything went very smoothly. All of the breweries had positive comments.

changes:

Next year the Septembeerfest will occur on Sept 12th.

Will try to promote more local brewers and a few German beers.

Will work on sponsorship packages. Try to have this six months before the fest to give us a cash infusion for the festival.

Better lighting for the vendors.

Have volunteers serve beers (they will have to get servers licenses and insurance to match... Lot more liability for the club), spruce up the vip area. Charge more for the expensive beers. Own heart of the valley table to talk about the club.

Should try and get other clubs involved in the process.

The stuff that they realize now in hind sight they will make a difference next for year.

Should use all forms of free advertisement

Not everything has come in. but so far the net amount is about \$4500.

contributions going out. So we will have about \$1700 for the charities.

Litter pickup scheduled for Sat AM on the 15th.

Nominations for next year:

Secretary/newsletter editor:

Howie nominated Mike Gallagher and seconded by Bob Saathoff

Treasurer:

Bob nominated John Sterner and was seconded by Howie.

Competition Chair:

Howie nominated Bob Saaathof, second

Fest chair:

Bob nominated Armand and

Howie seconded and accepted by Irene. Armand was not here.

VP: Bob nominated Dave Benson and Bob seconded but Dave never comes to meetings.

Pres: Howie by Bob, and seconded by John.

Education chair: Charley nominated by Howie and seconded by Bob

Charley: literature for the club and what it is about. He would like to have material to hand out to the general public Bob will help print material.

Charley has out of pocket expenses for the Albany brew demo and will need to have funds for the Sept 25th farmers market. The discussion talked about who really benefits from the demonstrations? The club should step up and split the costs for

this type of education.

EOM

Among the highlights, look for Alameda's 1000 Rivers Special Reserve, Cascade Brewing's Drie Zwarte Pieten "Sangnoir", Deschutes' Mirror Mirror Barleywine, Collaborator Hallucinator, Firestone Walker's Velvet Merkin Stout, Full Sail's Dry Hopped Wassail, Golden Valley's Oaken Bomb, Hopwork's Noggin Floggin Barleywine, Lagunitas' Black Pepper Chocolate Stout, Lompoc's Brewdolph, New Belgium's Abbey Grand Cru, Stone's Smoked Porter with vanilla beans, Rogue's Yellow Snow IPA, Sierra Nevada's Bigfoot Ale, Pyramid's Snow Cap'n & Tennille, and Track Town's Oak Rum Stout. A complete list is available at www.holidayale.com.

Admission into the venue is free. To taste beer, the purchase of an initial \$20 tasting package is required, which includes a souvenir mug and 10 beer tickets. It takes four tickets for a full mug of beer, or one ticket for a taste. Additional beer tickets can be purchased for \$1 apiece. The festival stops selling beer tickets one-half hour prior to taps closing. The Holiday Ale Festival is for ages 21 and over.

Despite being held outdoors in the chilly month of Dec., more than 15,000 festival attendees stay warm and dry under a large clear-topped tent that covers the venue. Gas heaters create a cozy ambience beneath the boughs of the region's largest decorated Christmas tree. In addition to beer tasting, the festival also features on-site food, event merchandise, complimentary root beer for designated drivers, mead sampling, and seasonal background music.

Returning to the event is the fifth annual Belgian Beer Brunch taking place on Dec. 7 from 10 a.m. to Noon on the upper level of Pioneer Courthouse Square. The auxiliary event features European pastries, meats and cheeses to accompany an assortment of Belgian winter beers not available at the festival itself. Tickets cost \$35 and are available at www.holidayale.com.

About the Holiday Ale Festival

The Holiday Ale Festival is the most prestigious winter beer sampling opportunity on the West Coast, and is a joyous tradition among beer lovers who treasure the big beers of winter. Held outdoors in the chilly month of Dec., the festival pours more than three-dozen robust winter craft brews, the majority of which have either been created specifically for the event, or are vintage or reserve beers not available in the general market. For more information, visit www.holidayale.com or call 503-252-9899.

The Homebrew Digest by Scott Bruslind

I brew vicariously through the homebrew digest, www.hbd.org. Sure, the AHA Tech Talk is available, but the Brewers Association gets enough of my money on the Craft Beer side; and I commiserate with the shoe-string, never made no profit, legacy of the Digest. What, and it has the absolute best group of technical contributors- John Palmer (archived) Steve Alexander, Jeff Renner, Denny Conn, AJ DeLange (this last long-time poster I am honored to call an American Society of Brewing Chemist colleague.)

Because its funding model is so precarious, the hbd.org archive search engine (of 20 years of e-mail digests) is a cobbled Google app and returns full digests to wade through. Scott Alfter of the Southern Nevada Ale Fermenters Union (SNAFU) developed a more convenient searchable engine <http://www.beerandloafing.org/hbd/index.php>

Here's how Scott describes his work, "To kick off the site, I've whipped up a searchable archive for the Homebrew Digest. The digest has been around for over 20 years and has a considerable wealth of information in its archive, but retrieving messages on a certain topic from the archive has posed a bit of a problem. Some have said that perhaps the judicious use of Google will yield the results you want, but this search returns individual messages that pertain to your search terms instead of entire digests." In recent years, the homebrew digest traffic has fallen off- waning

By Law Changes by Scott Bruslind

As recommended in the October newsletter, go to <http://www.hotv.org/bylaws.html> and READ the current By Laws. Proposed for the November meeting, if approved will be in effect immediately - Amend Sections 1 and 2 of Article IV to read

Section 1 - Officers

The following positions shall constitute the officers of the Heart of the Valley Homebrewers:

- President
- Vice President
- Secretary/Newsletter Editor
- Treasurer
- Competition Chair
- Festival Chair
- Education Chair

Section 2 - Responsibilities of Officers

President - this officer will normally conduct the meetings. He or she will be responsible for securing the meeting place. The president will also be responsible for planning the meetings and arranging for topical discussions, demonstrations, or guest speakers. This officer shall review the financial records of the club on a regular basis.

Vice President - this officer will assist the president. He or she will organize the tasting portion of the meeting and insure that there is an adequate supply of beer. He or she will also coordinate the organization of the annual picnic and holiday party.

Secretary - this officer will edit and publish the club newsletter. The secretary, with assistance from the treasurer, will maintain the membership list. He or she will correspond with other clubs and appropriate bodies relative to club matters.

Treasurer - this officer will handle the club finances. The treasurer collects the dues and sees that they are deposited in the club's account. He or she is responsible for disbursement of funds for approved expenditures and keeps the financial records. The treasurer is also responsible for reporting on the club's financial status.

Competition Chair - this officer will coordinate the annual homebrew competition.

Festival Chair - this officer will coordinate the annual festival.

Education Chair - this officer will be responsible for advancing the brewing knowledge of the Club.

interest, perhaps? all the hard work done? Everyone in rehab? Who knows?

But the digest makes it way out every little once in awhile. Subscribe and see for yourself. The archives are still available (now more searchable than ever) and are quite possibly the single most significant site for technical homebrewing answers on the web. Have another site you'd like to put up? Let's hear about it.

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.



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HOTV CLUB EQUIPMENT

by Joel Rea, revised by Peter Petryszak

Our club has brew gear that is available for members to use. All of the items reside at Corvallis Brewing Supply. If you check out a piece of club equipment, please clean and return it to Corvallis Brewing Supply as soon as possible for other members to use. 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.
- 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

