

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

Hello HOTV!

Please enjoy this edition of the March 2015 HOTV Newsletter. The March monthly meeting will be at Nathan Lukas' house in Albany Wednesday March 18 from 7:30 PM to 9:00 PM. See you there!

## Presidents Corner



Greetings fellow HOTV members!

Happy Spring. I know this kind of weather makes me want to get outside, enjoy the outdoors and drink beer. What are your favorite spring beers? I'm so proud of our club and the direction we are heading. The beer competition committee is starting on the hard but fun work for Oregon's longest running beer competition. Are you preparing to enter a beer or two? I strongly encourage you to enter. It is always great to get feedback on your beers from the standard beer rules. How can we get more members involved in the club? If you haven't been to a meeting within the last year, why not? I'm interested in learning the reasons. Please email me at [carieareeves@hotmail.com](mailto:carieareeves@hotmail.com) if there are things you are interested in that our club isn't doing.

I hope this finds everyone well and happy brewing!!!

Carrie

## Secretary's Corner



View from the back deck of the new place...

Louis and I are moving again...what! Just when I got settled enough to brew some beer; a figgie oatmeal pale ale, we are moving across the farm to the main house (same property). This will be a much better place for us and my horses Sadie and Katie. You can all see the new place when we host the June meeting.

## Monthly Meetings

As always, if anyone is interested in the complete official minutes from the Board or the monthly meetings, I will be happy to send them. Just send an email request to [fishheads@peak.org](mailto:fishheads@peak.org).

The February monthly meeting was hosted by Past President Howie at Deluxe Brewery in Albany.

The meeting was called to order by Board Chair Ron Hall as Carrie and Whitney are busy with their new baby boy.

There is a lot going on...

33 rd Oregon Homebrew Festival May 15 – 16

Evelyn Squire is Competition Chair

Pre Judging at Deluxe Brewery on Tuesday or Wednesday

Ron is Judge Coordinator

**Still need Head Stewart and Raffle Coordinator**

Great opportunity to get involved with home brewing and HOTV;

Civil War Brew off

Contest between HOTV and Eugene Hombrew Club

Three judges from each club chooses their Top 5 best offering

July 12 deadline

Send Top 5 to Block 15 or Planktown

Brewer chooses their favorite and brews it to serve at each pub

American Ale, Belgian French, one more if needed

OSU Archive of Hops and Beer Library

Gather old archival information of HOTV club history;

Old issues of brew magazines, newsletters from HOTV, photos from pub crawls and competitions;

Interviews with long time club members

Patrick needs electronic copies of old newsletters

September Fest

Fairgrounds wants large part of sales so Patrick is looking for another location

Likely Avery Park

IRS

HOTV has been approved for 501 c 4

Issued and rescinded and appealed and now approved

Club is a non profit but donations are not tax deductible.

New Members:

Hal Ganley has been brewing a couple of years and wants to learn more.

Brian has been brewing 5 years, new to area from Hawaii.  
Chris from Kansas City has been brewing a couple of years wants to learn more about PNW beer.

### Litter Pick Up

Barry will be organizing for first Sunday in (March 1);  
Need about 8 people;

Patrick offers to teach a “sensory training program” to learn how to pick out defects in beer. Many club members express interest.

### Alchemist Challenge

Brew with Block 15  
Entries are due in May

Guest Speaker Jeff from Natural Opus gave a presentation on pesticides in hops and other beer ingredients which was very interesting and very scary at the same time.

## Local Competitions

**05/16/2015**

33rd Oregon Homebrew Festival  
Albany , OR

Contact: Evelyn Squire  
Phone: (541) 248-1069

Entry Fee: \$8.00  
Entry Deadline: 05/02/2015

**05/23/2015**

Sasquatch Brewfest Homebrew Competition  
Eugene, OR

Contact: Aaron Brussat  
Phone: (541) 790-1081

Entry Deadline: 05/22/2015

## Widmer Collaborator 2015- Entries Due May 30

**29 May 2015**

Portland, OR

Entries Due By: Friday May 29th, 5PM, at Steinbart's

Late Entries: Drop at Steinbart's by noon May 30th

Judging Date: Wednesday, June 3rd

Official Winners Announcement: June OBC meeting

See our [Collaborator Page](#) for complete details.

Open styles, 2 entries per brewer or co-brewer. 2 bottles per entry, but it is recommended you enter 4 for lab results and if your beer moves onto next round!

## AHA National Homebrew Competition 1st Round - Seattle

Bellevue, WA

March 27

<http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/>

Deadline is March 11

Stay up to date on all BJCP competitions all over the world at:

[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

## Up Coming Beer Events and Festivals

21st Annual Spring Beer & Wine Festival  
Friday, April 3 & Saturday, April 4, 2015  
Oregon Convention Center



### Featuring the Best Breweries, Wineries, Distillers & Chocolatiers

- Taste a large assortment of beers, wines and spirits from the Northwest's finest makers
- Try delicious gourmet foods, chocolates & cheeses
- Chef's Seminar Stage offers local and professional know how so you can taste like the pro's
- TTop-notch entertainment of local live music

For lots more beer events see the Oregon Growler webpage at:

<http://www.oregonbeergrowler.com/calendar.html>

**Heart of the Valley Homebrewers  
Corvallis Brewing Supply &  
Block 15**

are pleased to announce the first ever

# Civil War BREW OFF!

**The gist:** Eugene based Cascade Brewers Society has challenged our club to a duel. Each club will have a club only competition to determine a 'best' beer that will be brewed by their hometown brewery. For us that will be Block 15 (for them Planktown). Consider this to be **your** chance to have **your** beer brewed at **Block 15**. The winning beers will be on tap at locations in both Eugene and Corvallis in time to be enjoyed during the Civil War football game at the end of November.

## **The Rules:**

The categories -- loosely based on the BJCP styles 10, 14 & 16... American Ales (Pale, Amber & Brown) IPAs (English, American & Imperial) and Belgian/French Ales (Wit, Belgian Pale, Saison, Biere de Garde & Belgian Specialty). Entries will be judged on overall impression, reproducibility and originality. Keep in mind that the winning beer will be scaled up and brewed by Block 15. Keeping good notes and making a beer that is reproducible is important. Originality, that slight tweak that makes your beer interesting, will be the key that gets your beer to the top of the list.

There are no entry fees but you must be a HOTV club member to compete... Remember there are many benefits to being a member (and it's cheap!) You'll reap the rewards of membership pretty quickly.

## **Time line:**

**Now** - Start formulating your recipes and planning your brew day.

**April 15th** - Primer Prize challenge at the club meeting. (Come to the March meeting or check the list serve for details.)

**July 12th** - Deadline for entry, drop off at Corvallis Brewing Supply. We need 3 bottles of any size: 12 oz, 16 oz, 22 oz or 750 ml.

**mid July** - Entries judged. Winner will be put in contact with Block 15.

**mid Aug** - Prizes for runners up will be awarded at club picnic!

**late summer** - The 'chosen one' becomes 'brewer for the day' at Block 15!

**November** - The beer is released to the public. Events to be held at Block 15 and Planktown.

**November 27th** (Civil War Game Day) - The winner of the cross club brewery vs brewery competition is determined based on sales at select locations. (or something like that...)

**Prizes!** The brewer whose beer is deemed 'the one' will have the honor of working with Nick Arzner to scale up and brew their beer on Block 15's seven barrel system. There will be numerous other prizes awarded to participants including gift certificates to Block 15 & Corvallis Brewing Supply. Joel is offering up six \$40 gift certificates for a Primer Prize. The Primer Prizes will be awarded to the Top 6 beers as chosen by a ballot at the April club meeting. Gift certificates awarded upon submission of entry into Civil War Brew Off. (So you could win the ballot at the April meeting, but if you fail to submit to the Civil War Brew Off you would not get your gift certificate.) Remember, you do NOT have to win (or even participate) in the Primer Prize challenge to compete in & win the honor to brew at Block 15.

**Benefits of being a member of HOTV** - Annual membership is only \$20!

Monthly club meetings = free beer + friendship + knowledge.

Pub crawls! Club picnic! Holiday Party (did I mention free beer)! Club brew days (did I mention free beer)! Plus more! Join the fun!!

# And in the latest Beer News

## New Recipe For 19th Century Shipwrecked Beer



Scientists have scrutinized the contents of four bottles of beer found in a Baltic Sea shipwreck from the 1840s, an amber ale that perhaps was brewed in Belgium and was on its way to ports in Russia or Scandinavia.

The new analysis found that bacteria inside the beer bottles survived 170 years until it was discovered by divers in 2010, according to Brian Gibson, senior scientist at the VTT Technical Research Centre in Espoo, Finland.

“These bacteria were still alive,” Gibson said. The analysis “gave us some insight into the way that beers were brewed. We have a reasonably good idea about what kind of hops were used, different ones than today. These hops would have been harsher, these days they are quite mild. The one surprising thing is the beers were quite mild. The original alcohol level was 4.5 percent, nothing extreme.”

Gibson and colleagues at the University of Munich published their chemical and microbiological analysis recently in the *Journal of Agriculture and Food Chemistry*.

While some breweries have recreated ancient beer recipes from colonial, medieval or even Egyptian eras, Gibson believes this is the oldest intact bottle of beer. Over time, seawater seeped through the cork and made the contents about 30 percent saltwater. As a result, the big tasting by beer experts in Finland was a bit of a bust.

“The beer was quite degraded, it had a sell by date and it appeared to be well past that,” he said. “For the analysis, it was difficult to pick out the original flavors. We invited some of the most experienced beer tasters in Finland. The flavors were from bacterial contamination and not the original flavors of the beer.”

The scientists turned to chemical analysis of the remaining sugars and alcohol compounds. “We looked at esters, which give beer a fruity or flowery taste. Most of the compounds that

we would expect were there. In terms of the fruitiness, probably similar to modern beers. High level of 2-phenyl ethanol which gives a rose or floral aroma.”

Compared to modern craft brews, Gibson said it was like an amber or lambic ale, modern styles that are brewed with wild hops, floral and have sour notes.

Sam Calagione, founder and president of Dogfish Head brewery in Milton, Del., had been brewing historic beers since 1998, using recipes from archaeological digs that are passed on by scientists.

Dogfish’s “Midas Touch,” which is brewed from evidence found in a 2,700-year-old tomb in Turkey, is comprised of barley, saffron and white muscat grapes.

“The whole idea of looking backward for creative inspiration and culinary adventure is really catching on,” Calagione said. “All (the scientists) can give us is a laundry list of ingredients. It is up to us to come up with a creative recipe. What the alcohol content is, whether it’s filtered or carbonated. We have a lot of creative input in bringing these creative beers back to life.”

Stallhagen Brewery in the Aaland Islands of Finland recently re-created the Baltic Sea brew, called “1843.”

**And in another scientific study...**

## **What your beer says about you**



Should you be judged by your brand? Like it or not, you are. A selective taxonomy of some popular brews and what they reveal about the person drinking them.

What does a bottle of beer say about the person drinking it?

A lot. As MillerCoors CEO Tom Long puts it in [Fortune's article](#) about the comeback of Miller Lite, “Beer brands are brands that you wear. They make a statement about who you are.” Long says the new look for cans and bottles of Miller Lite, which was greatly inspired by the white label look from the early 1970s, signals the beer has “authentic beer credentials.” By moving away from its previous blue can, Long says, MillerCoors conveys that Miller Lite is an

easy drinking, 96-calorie beer that originated the light-beer category. It is more about heritage than chasing competitors.

“It’s a beer that Millennials would be proud to be seen holding,” he says.

That got the staff at Fortune thinking: What do other major beer brands say about the beer drinker? We’ve compiled a highly unscientific (and not entirely serious) guide:

Budweiser: You’re a regular guy, or want to appear that way.

Bud Light: You like NASCAR.

Pabst Blue Ribbon: You’re probably playing beer pong. Or are an underpaid millennial.

Yuengling: You own a bowling ball—or you’ve recently grown a beard and switched from PBR.

Corona: You wish you were on a beach right now.

Negro Modelo: You make fun of Corona drinkers.

Blue Moon: “I love the citrus-y flavor of craft beer. What? It’s made by MillerCoors?”

Heineken: You imbibe at sporting events...while seated in a corporate box.

Amstel Light: “Thank God the beer is free at this office party.”

Captain Lawrence: You know the hops quotient of your IPA and you’re not afraid to explain it...to everybody...in minute detail.

Sam Adams: You like craft beers but don’t have the energy to learn about every new microbrew.

Stella Artois: You like a patina of Euro-sophistication on your light quaff (plus you think removing the foamy head with a knife is cool, even if bartenders do that only in TV commercials).

Old Style: You wish Harry Caray were still alive so you could sing along to Take Me Out to the Ballgame.

Guinness: You’re salt of the earth—or the opposite and desperate to hide it.

Red Stripe: You hope the jukebox has plenty of Bob Marley.

Coors Light: You like your beer really, really cold.

**And a story to rival the Icelandic beer made with whale testicles smoke with sheep poop...**





## Beer made with civet poop coffee on tap at West Michigan brewery

COMSTOCK PARK, MI -- Believe it or not, the world's most expensive coffee is made with Indonesian cat poop. Now, you can drink it in a Michigan beer.

In February, [Perrin Brewing Co.](#) in Comstock Park released an imperial brown ale called Big Konas, a 7.4 percent alcohol-by-volume beer made with Indonesian civet coffee and cacao nibs from Equador and Ghana.

Civet coffee, or "[Kopi Luwak](#)," is made from coffee cherries that were eaten, digested and defecated by the Asian palm civet, a cat-like tree-dweller whose digestive tract partially ferments the beans. The result is a smooth, sought-after taste.

Collected seeds are washed, roasted and sold for top dollar around the world. Perrin made a 30-barrel batch of Big Konas using civet beans from California importer Luwak Café as a fourth installment in its "[Killing Craft](#)" series of specialty beers.

Due to the expense of raw materials -- imported civet coffee sells for [between \\$100 and \\$600 per pound](#) in the U.S. -- the beer is a loss leader for the brewery, which made Big Konas partially as reward for top-selling accounts.

All told, it's a beer six months in the making.

"This beer has probably the most sourcing and recipe design" of any Perrin beer, said head brewer John Stewart.

"Usually, you don't go through an interview process with the raw materials people to see if they will even source it to you."

Stewart said Perrin was careful to source free-range civet beans. The strange brew has become controversial because the commercial viability of the odd crop has led to [civet capture and caging](#) in order to meet demand.

Big Konas has a smooth, balanced flavor with a hint of sweetness and a noticeable lack of astringency sometimes found in coffee beers, said Stewart. The beer was rounded-out with award-winning Pacari chocolate. An 8-ounce pour at the pub is \$6.

The Perrin pub at 5910 Comstock Park Drive NW should have the beer on tap for another month. Stewart said the brewery's popular Grapefruit IPA will be released next week. The hopped-up version of Grapefruit IPA, Juicy, another Killing Craft series beer, will be released later in the year.