


HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

Hello HOTV!

Please enjoy the November 2016 edition of the HOTV Newsletter.

Presidents Corner



HOTV elections happened and I was re-elected as president. I hope to continue to build upon what we have done the past year and continue to build on the fermentation education, club outings and member involvement as we move into 2017.

Congratulations are in order for Patrick Gorman for finishing 4th in the first annual Oregon State Homebrewer of the year award!

Thanks to all club members who were involved with the club events this year. From the Oregon Homebrew Festival to Septembeerfest to brewery educational tours and highway cleanup. It takes a lot of hard work from a lot of people to accomplish everything. Thanks everyone for all of your hard work and let's continue this into 2017.

Hope to see everyone at the Holiday Party on December 10th.

Cheers!
Dan Rickli, HOTV President

Secretary's Corner

Hello Fellow HOTV'ers! I hope all your endeavors (fermenting or not) are going well! I've managed to survive to the 8th week of school mostly by way of seasonally inspired beverages once the homework is over... Speaking of which, I'm in need of a brew day and want to attempt a coffee infused American stout ale. If anyone has attempted brewing a similar style I'd love to hear about your successes (or failures) as I work to design a recipe that will be ready to enjoy for those long, dark winter days.

Also, please make sure to RSVP for our club's Holiday Party (see upcoming and current events) and let myself or any other club officer know if you are having trouble receiving club news or emails. Don't forget to like our [facebook page](#) for additional updates on news and events!

Cheers!
-Chris Cotton, HOTV Secretary

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Fall Brewer's Education Trip – Hood River, OR: Logsdon Farmhouse Ales



At the end of October, members of HOTV embarked on a weekend long trip to Hood River to sample the local fares and tour facilities that host some of the most sought after beer in Oregon. The hallmark of the trip, Logsdon Farmhouse Ales is located just outside of Hood River on a homestead that was founded in 1905 – The brewing equipment is housed in an original barn structure of the property. With a small herd of Scottish highlander cattle and no tasting room, looks could lead to questions over why this would be a good stop, but the saisons (Seizoen as they call them) and lambic beers that are produced and aged in giant foeders and cool ships will tell any beer lover otherwise. The brewery's namesake – Dave Logsdon has quite the reputation having started Wyeast laboratories and cofounded Full Sail brewing,

though he was always trying to get back to the hobby of actually making the beer – and that is what led him to open the doors of the farmhouse ales brewing production on his property in 2011.

The employees, which are part owners in the business, hold a great deal of Oregon brewing experience with tenure from Widmer, Deschutes, Full Sail, and the Oregon State Fermentation sciences program. During the club's visit, an OSU grad – Shilpi Halemane gave a tour of the facility – which is now largely closed to the public. And yes, it is quite sad to write this overview of the trip because I couldn't attend, but I've learned my lesson and I'll never miss a pub crawl again... I promise. As for details about what exactly was learned and tasted, hopefully we can hear all about it at the next club meeting or holiday party.





Fun fact, it turns out that in addition to his extensive knowledge of brewing, Shilpi is also talented classical guitarist! – in fact he’s actively playing at venues in and around Hood River when he’s not brewing. You can check him out in [this artist feature](#) from 2013 as he explains his music.



Check Out What our VP has been up to!

In his crusade to self-educate and take his fermentations to the next level, club Vice President Jon Campbell seems to always have something brewing up his sleeve. More than once I’ve found myself



trying to get Jon to remind me of what exactly he was last working on in his garage and I always walk away inspired and curious as to what new methods can be tried to make beer in new and interesting ways. In Jon’s latest experiment, he tested out the viability of pitching yeast encapsulated into small gelatinous beads with nutrients to increase surface area and hopefully lead to a faster ferment and increased clarity compared to traditional pitching methods. He details this experiment at his blog, [Jon’s crazy brews](#). Keep up the awesome work Jon! And who knows, maybe he’ll find the next big breakthrough in

the modern approach to homebrewing.

Imperial Yeast Spotlight

At our November club meeting last night, hosted by Corvallis Brewing Supply, we got a special look inside the organic brewing yeast producer Imperial Yeast out of Portland, OR. This past summer, the club’s own Barry Cooper reached out to the company and secured two yeast slurries that were used to ferment the club brews made for Septemberfest. Proudly branding themselves as the first to manufacture USDA certified organic brewing yeast, the company was founded by former Wyeast employees who were determined to do the trade justice and put microbiological best practices at the forefront of their operation, passing on yeast to their customers that was robust, high quality and didn’t require any additional start time out of the package. Imperial currently offers 26 strains of ale, lager and wild yeast and



contributes to brews made at Culmination Brewing, Laurelwood and Breakside (Portland), as well as Wild Ride (Redmond) and Mazama to name a few.

Located off of I-84 about 3 miles from PDX airport, Owen invites any curious visitors into their lab space to learn about their process and get tips for yeast management and optimized brewing. By keeping their mother cultures at -80 degrees Celsius, they can reduce

growth to an absolute minimum which it turns out will rule out genetic mutations before they grow up the pitching cultures. By keeping count on the culture forming units that are fed organic dry malt extract and mined nutrient minerals (rather than synthesized additives) growth patterns and quality become much more easily predictable – all leading to the brewer reducing the risk of common fermentation issues.



"Imperial Organic Yeast is not overlooking homebrewers, who possibly should be the most excited of all for their products. In addition to Imperial being the first certified Organic yeast, offering the first chance ever to brew with 100% organic ingredients, they are also more sustainable and healthy. Keeping with his other business in canning beer, the Imperial Organic Yeast pitches for homebrewers will be in mini 5.5oz cans with a fully removable lid, easy for sanitizing the whole package and completely recyclable. Best of all, while a Wyeast smack pack pitch of yeast for homebrewers advertises a 100 million cell pitch, Imperial Organic Yeast guarantees a pitch rate of .75 million cells per mil per degree plato, or the simple answer: 200 billion per can. Owen Lingley explains "This is anywhere from double to quadruple the amount that current suppliers offer." At this level, and hopefully local freshness, no starters are necessary on beers of regular strength up to atleast 1.060 original gravity and you should be able to get a pro-brewer fresh cropped yeast level of healthy fermentation. " – *The Newschool*, April 2015



The club was very grateful to Owen and Casey of Imperial Yeast who traveled down to see us as well as to Joel, Evelyn and Max at Corvallis Brewing Supply for hosting such an amazing and informational event. Perhaps the best of all was that the gathering of over 30 homebrewers at the November meeting got to take a home a can of yeast to put the product to the test.

OSU Old Ale Update

After maturing for nearly 6 months on a pinot noir barrel in the cellar like environment of Patrick Gorman's basement, an English style old ale that the club got to brew in collaboration with Jeff



Clawson at the Oregon State pilot brewery in Wiegand Hall. The project has taken many hours and volunteer hands in design, brewing, cleaning, and heavy lifting but the almost 62 gallons was distributed back to volunteering members this past Sunday and will hopefully go for careful packaging in the next couple of weeks so that others in the club can enjoy. Members were able not only to take some of the aged beer home, but we had a sneak preview to taste and the old ale has aged well and without infection (whew!). The flavor profile has shifted from a primarily malt forward to slight



brettanomyces funk and wine-like characteristic. Who knows, we could see some club members make their own blends or additions with their share that add further complexity to the aged ale. Thanks to everyone who participated and we look forward to occupying the barrel again soon!

Congratulations to Patrick Gorman!



It was recently announced that the HOTV treasurer and Septembeerfest director, Patrick Gorman, has been ranked 4th place in the 2016 annual Oregon State Homebrewer of the Year awards contest. The mission statement of the contest is to encourage and reward individuals throughout Oregon and Southwest Washington who contribute time, effort and good beer to the community through their involvement and performance in sanctioned homebrew competitions. As registrar for this year's Oregon Homebrew Festival and runner up for Best of Show, Patrick's hard work and dedication to the state and local homebrewing scene is very evident and much appreciated! Within our club, Patrick volunteers countless hours in his formal roles and informally serves as resident brewing expert and water chemistry wizard in addition to being a welcoming and frequent host to events and long term ferments

— just the latest of which was the OSU-HOTV barrel aged Old Ale project. I think we can agree that the structure and reputation for good company and good beer that the club is known for in the local brewing scene owes a good amount of credit to the work that Patrick has put into it. So next time you see him, be sure to give him a 'pat' on the back and, not like he needs anymore but...how's about a congratulatory beer! Well done and thanks for solidly representing the club, Pat!

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Monthly Meeting Minutes – October 19th, 2016

The meeting was called to order at 7:45 by Vice President, Jon Campbell.

- Happy Anniversary Our President, Dan and Lindsay!
- This year's holiday party will be held December 10th at the Walnut Meeting Room at MLK Park in Corvallis
- The November club social will be held at Beer30 in Corvallis
- Septemberfest recap:
 - Attendance was 3,054 (down 8%)
 - Income was roughly the same as last year's event
 - Division of Donations and spending was given by club Treasurer, Patrick Gorman
 - Donations to Corvallis Bike Collective, Sunrise Kiwanis, Circle K – OSU student Kiwanis Organization, OSU HOTV Endowment, Glenn Falconer Foundation (OSU Fermentation Sciences), Linn-Benton Food Share, possible grant to the city of Corvallis for installing electricity to the Townsend Shelter at Avery park, HOTV additional equipment fund.
 - A motion to approve the spending budget was put forward, approved and seconded by club members.
- OSU Old Ale Barrel Project: *An old ale was brewed in collaboration with Jeff Clawson this past July on the pilot brew system at Oregon State's Weigand Hall. The brew was then transferred into a pinot noir barrel to age and gain some brettanomyces character.*
 - Present club member's expressed interest in continuing production of beer and barrel aging (imagine that). The club will pull the beer and distribute to assisting members before the end of the year. Hopefully it will be ready to taste by this year's holiday party!
- Kendall Staggs proposed having the club reach out to Jeff Clawson of OSU to do a sensory lab, perhaps in the Winter of 2017. Kendall volunteered to be the point person for this activity.
- Pacific Northwest Homebrewer's Conference 2017 – There isn't a set date yet, but it is likely to occur in late March. It will again take place in Vancouver, WA. Last year our club had 7 members attend and everyone had a positive experience during the weekend as we went to expos, workshops, and tried a lot of different beer.

- Club Officer Nominations: Elections will take place during the November Meeting
President – Dan Rickli
Vice President – Jon Campbell
Treasurer – Patrick Gorman
Secretary – Chris Cotton
Board Member – Armand Schoppy, Gary Terrell

Monthly Meeting Minutes – November 16th, 2016

- Meeting commenced at 7:35 by President Dan Rickli Thanks to Joel at CBS for hosting and Imperial Yeast for bringing their presentation!
- Elections: President, Treasurer, Vice President, and Secretary – All unopposed. Any objections? None. A motion to re-elect these nominees to officer position Motion seconded.
- Board Members: Armand Schoppy or Gary Terrell – Gary Terrell wins by popular vote.
- Hood River Trip Recap: Jon – The group had a really fun time, Patrick hooked up the club with Shilpi Harlemane who gave a tour of Logsdon Farmhouse Ales. Got to go into their beer cave, tried some barrel aged beer straight from the nail, before release to market. Buy Logsdon! 7 brewpubs, 1 brewery and 1 distillery.
- Announcement of December Club Social 12/2/16 Friday @ Deluxe!
- Christmas Party: Be sure to RSVP 12/10/16 look for Jon's email or see Chris to leave email, make sure you look for your name to know what to bring. It's happening just south of MLK park at 53rd and Walnut at the Walnut meeting room. Beer will be provided.
- New Members: Brandon, Robert, Lindsey, Jon. Thanks for showing up! You'll be added to the list serv to stay up to date with club information and events.
- Barrel update – it has been purged! There's a little on the table, it has aged for 6 months. It should be available at future meetings and the holiday party ~ 62 gallons.
- 8 new malts to talk about from Joel!
- Imperial Yeast: Casey and Owen here to improve their homebrewing! Free can of yeast on the house!
 - Owen has been in the business for 10 years, worked for wyeast (so did his two partners Jason and Jess) thought they could do the job better, looked to go in on their own.
 - They are located in East Portland off I-84 near the airport. Everyone is welcomed to drop by anytime to see their lab, it is open doors and they keep no secrets and require no appointments.

- They will give tips on canning, plating, and transferring of yeast products with a ~1 week notice. Owen wanted to be completely Organic – this allowed Laurelwood to go completely organic – allows other customers to provide a more sustainable option for their customers. What's non-organic? Depends on handling and preparation – starts with a negative 80 degrees celsius fridge where no metabolic processes will occur, there isn't any genetic drift. Using slants and specified concentrations of CFUs (colony forming unit), they can control the growth patterns from their mother cultures to also ensure this. Each CFU then is grown up individually and becomes a can of yeast. From that, the sugar used to feed the wort is certified by Oregon tilth (organic sugar) and they aren't using any spent grain (to avoid gmo's). All of their nutrients are mined instead of synthesized – this requires a close relationship with providers because the materials aren't as readily available as conventionally used nutrients, the certification also means no petrochemical products. All cleaning chemicals must be approved. The process to be labeled as organic took 8 months of fighting. The big cost is lab time for their product, Organic DME production is equal to or less than that of spent grain (considering minimized risk of infection). They will use about a 10-scale yeast batch for what a typically brewery would use to make their yeast cultures for proprietary purposes. Spent beer gets poured down the drain – not even worth drinking for homebrewers! pH and alcohol are the big stressors for yeast – so they try to avoid using it for much else (distilling).

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Upcoming Local Beer Competitions

A quick look at upcoming competitions:

- Dec. 2: HOTV Club Social at Deluxe Brewing in Albany. Come join club members for good company and pints for a social non-club business event open to anyone interested. *Club socials occur the first Friday of every month.*
- Dec. 10: HOTV Holiday Ale competition! Held in conjunction with the HOTV holiday party, this light-hearted competition will offer club members a chance to submit, share and taste seasonally inspired brews. If interested, bring 3-6 unlabeled bottles of your concoction to the December 10th Holiday party at the Walnut meeting room in MLK Park, Corvallis.
- Jan. 28: Stout Bout: Portland, OR (Submit by 1/20) web details soon to come, last year's details [here](#). (cough, cough Barry Cooper!)
- Jan 28: Best of Craft Beer Awards (perhaps limited to commercial brewers?) Bend, OR (Submit by 12/10) website [here](#).
- March 24 & 25: Planning is underway for the 2017 National Homebrew Competition. The first round for the Pacific Northwest will be held this year at [Larry's Brewing Supply](#) in Tukwila, WA on March 24 & 25, 2017. As in the past years, we intend to have one flight on Friday evening, starting about 6pm, and two flights on Saturday starting about 8:30am. We will be judging 700-750 beer, mead and cider entries in 40 [BJCP 2015 Styles](#), and we can't do it without you great judges! Please save the date and plan to come judge or steward, and spread the word to your brewing friends.
 - Application period from Jan 30 to Feb 5
 - Payment & Registration from Feb 8 to 17
 - Shipping Window Feb 27 to Mar 8

For a full list of all the upcoming competitions in the known Universe see:

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

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Upcoming and on Going Beer Events

- Friday, November 18th 1:00-3:00 at the OSU library in Corvallis. Dr. Peter Kopp will be talking about his book, the rich history of hops and beer in Oregon, and the impact of the Oregon Hops and Brewing Archives at OSU. <https://www.facebook.com/events/882746235160283/>
- Nov. 19 BEER MILE: Weak stomachs, steer clear. The Beer Mile, hosted by NoPo Run Club, asks participants to run four laps and drink four beers as fast as possible. The feats of strength last from 1-3 p.m. Saturday, Nov. 19 at 7205 N. Wabash Ave (Portland, OR). You must bring your own 12-ounce beers in cans that are at least 5% ABV.
- December 2: HOTV Club Social @ Deluxe in Albany. Get to know your fellow club members in a relaxed atmosphere and enjoy some local German style lagering... and hoppy gin too!
- Nov. 30-Dec. 4: (Portland, OR) Holiday Ale Festival – [link](#)
- December 10: HOTV Holiday Party! Please RSVP for our upcoming Holiday Party, taking place on Saturday Dec 10th @ 6PM-10PM at the Walnut Community Room in Corvallis, located at 4950 NW Fair Oaks Dr, Corvallis, OR 97330. Directions [HERE](#). For fun, we plan to do the annual "Name That Beer Competition" and our usual ring toss. Please bring a wrapped bottle for added fun. For food, we plan to do potluck style. Suggested Dishes based on last name are: A-G: Chips, snacks or appetizer, H-O: Dessert, P-Z: Salad or side dish.

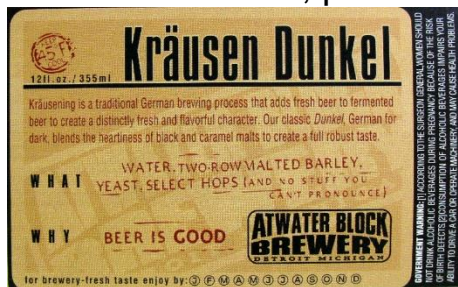
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Encyclopedia Entry

Each brewsletter I'll share an entry or two of interest from my copy of the Oxford Companion of Beer. I've found some interesting odds and ends concerning all aspects of beer culture, Enjoy!

Kräusening (See Kendall Staggs for appropriate pronunciation) is a German term for the addition of actively fermenting wort as an inoculant to induce fermentation in a different batch of wort or beer. If this method is used to start a new fermentation, a small proportion of a previously brewed, vigorously fermenting wort is removed and added to fresh wort to initiate its fermentation.

This is often a preferred means of inoculation because the kräusen will contain active yeast cells that require limited adaption to the conditions of the new wort. Fermentation begins more quickly and may be better guaranteed than a stored sample of yeast, which may contain many dead cells. Another application is the use of actively fermenting wort to prime beer when it is being bottled. In this case the kräusen brings sugars and nutrients as well as active yeast to the beer. This is helpful because the beer may have limited sugar left after its fermentation. The addition of this and live yeast cells allows a limited fermentation to occur in the bottle, producing carbon dioxide and secondary conditioning.



Care is necessary when kräusening to minimize the potential for carry-over of contamination by spoilage microorganisms and, in bottle-conditioned beer, to judge the correct level of kräusen needed. Too high a level of kräusen will result in over carbonation and possible gushing of the

beer upon opening.

Kräusening is also traditionally used as a method of conditioning finished beer in a closed tank. In this method, a portion of fermenting beer (kräusen) is added to the finished beer, restarting fermentation. The tank is then “bunded” (closed, so that gas is prevented from escaping)-again see Kendall, and the carbon dioxide from the continuing fermentation is dissolved into the beer. Many brewers feel that this method can reduce levels of off-flavors such as diacetyl and acetyl aldehyde.



In some cases, kräusening may be used to revitalize a dormant fermentation. This may be necessary in producing a very strong beer where high levels of alcohol kill the initial yeast. Kräusening may thus help complete the fermentation.

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Beer News

- Labatt employees mourn the end of beer-for-life era [link](#)
- Study finds a beer a day is good for your heart! [link](#)
- Women in the beer industry find community in the Pink Boots Society [link](#)
- Founders Brewing to Distribute Throughout the PNW in 2017 [link](#)
- Wild Fermentation website [link](#), highlighting techniques, resources, and culture surrounding the art of fermented foods.
- Oregon Beer Growler Newsletter [Link](#): November 2016
- Experimental Brewing Podcast – Drew Beechum and Denny Conn [Link](#)
- Brewer's Advent Calendar at Costco! - [Link](#)

Feedback:

Questions, comments, or suggestions can be sent to the HOTV Brewsletter author at cscotton89@gmail.com. Thanks for Reading!

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