

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

April 2009
Volume XXIX, Issue 4

THIS MONTH'S MEETING

This month's meeting is at Dave Benson's home. His address is 3331 Woodbine Pl., Philomath. Head out of Corvallis on SW Philomath Blvd. As you enter Philomath take the first left on Newton (after the 'Entering Philomath' sign). Take the very next left on James St. Go a block or so to Neabeck Hill Dr. and take a left. Head up the hill and take a right on Woodbine Pl. They are at the end of the cul-de-sac at 3331 Woodbine Place.

CALENDAR OF EVENTS

April 5 – Club Brew Day. 12:00 at Howie's.
April 15 – Monthly meeting. 7:00 at Dave Benson's.
April 18 – Eugene Pub Crawl. This is now full.
May 16 – HOTV Oregon Homebrew Competition. Calapooia Brewery, Albany.
Sept. 12 – Septembeerfest. Benton County Fairgrounds.

Other upcoming events

Apr. 10-11 – Spring Beer & Wine Fest.
Portland. [more info](#)
Apr. 24-25 – Oregon Garden Brewfest.
Silverton, OR. [more info](#)
May 2 – Starkbierfest. Eugene City Brewery,
Eugene, OR
June 6 – Sasquatch Brewfest, Eugene, OR.
[more info](#)
see the competition article for more events

PRESIDENTS CORNER

Howdy all,
I know April may not be the month to be thinking Big Brews, but that is exactly what is on my mind. Maybe you brew a barley wine for the summer? Who am I to say what beers you like to drink on a 95 degree day? I prefer a nice lager or IPA. But why is Brewing Big on my

mind? Because our outstanding club has been busy with a couple of Big Brews!

The first Big Brew started in the depths of winter while we homebrewers could only think of all those wonderful beers we had over the holidays. With our luck and Joel's thoughtfulness we came across a bourbon barrel that needed some beer in it. The planning had begun and the powers that be decided that a Scottish Wee Heavy would work. Let the brewing commence! Thirteen lucky souls brewed our Wee and added it to the virgin beer barrel. I just have to say the barrel smelled great when the cork was popped! Tasting this beer will take some sweet talking to one of the barrel crew. It might be horded away for private use.

Our club brew at OSU was our next Big Brew. Sixteen club members braved the cold, rain and a bicycle race to brew a Biere de Garde at OSU's pilot brewery. Jeff Clawson showed us all the grand world of big brewing. Steam, clover fittings, sight glasses, pumps, grants, and big pots to brew in. It brings a smile to my face just thinking about it. Everyone came away with beer and a lot of ideas about their own brewhouse.

On my final big brew. It is no secret that I like to brew IPA's. Also, that I like a certain yeast for most of my beers. Since that is out in the open I will let you know that I will be brewing 'The Pounder' on Sunday, April 5th at high noon. I will be trying some new brewing techniques and some that are not so new. This Big Brew won't be for weak or faint of heart. There could be a lot of reckless hop usage and unorthodox sparging techniques. Show up at your own risk!

If you have any more Big Brew ideas let us know. We aren't afraid of something Big and new.

Good and Big Beers for all,
Howie

LAST MONTH'S MEETING

Howie started the meeting off by thanking Gary for hosting, and welcoming the new members to the club. Everyone gave a quick introduction and stated what their favorite beer is to brew.

The Scottish Wee Heavy's will be moved to the bourbon barrel on Mar. 28. Immediately following the bourbon barrel work, Joel will host a Club brew day.

The club will be brewing a Biere de Garde with Jeff Clawson from OSU, using the Fermentation Sciences set up. Everyone that participates will take home a carboy of Biere de Garde, to ferment with your choice of yeast.

Bob Saathoff provided a competition update, for more information see his article in this newsletter:

- May 16 is the HOTV Homebrew Festival. Posters are up, and we got complements on the website from the MCAB Competition Director. Our competition is a qualifying event for the [MCAB](#) (Masters Championship of Amateur Brewing). A new feature at this years' festival will be an equipment swap. Mr. Bill will be leading the swap.
- The Block 15 competition is over. They got a total of 29 entries.

Bob Saathoff volunteered to host a counter-pressure demo in April, watch the email list for more information. This is for people who keg their beer to learn how to counter-pressure your bottled beer.

The pub crawl is on April 18. It is now open to non-club members. Email Dave Benson to sign up, he will send out a list of people who are currently signed up as soon as he returns from California.

There is a 90 gallon brewpot for sale in front of a home on 10th Street near Circle Boulevard.



The Iditarod was a great success. Jeremiah thanked Mr. Bill for all the work he put into the making the cart and to Patrick for donating money towards the cart, and to Joel for sponsoring the team. HOTV was a hit and lots

of people wanted pictures with our cart. There were 130 teams participating in the event, the course was about 3 miles long with stops at brewpubs along the way.

There will be a Starkbierfest at Rogue Brewery in Eugene on May 2.

The April meeting will be hosted by Dave Benson in Philomath. There will be 2 cask conditioned beers on tap at that meeting, complements of Bob Saathoff. There will be no meeting in May, as the competition will be held that month. The June meeting will be hosted by Mare, as is the tradition.

Howie will host the April Brew Day on April 5, unless someone else volunteers to host for the month of April.

Jeremiah is going to lead up a rhizome exchange, if you have rhizomes to donate or are looking for hop rhizomes than contact Jeremiah.

There are a couple of beer class opportunities coming up:

- A hop cultivation class given by Chemeketa College.
- A Beer Appreciation Class as part of the Oregon Garden Brewfest - Friday, April 24th, 3:00-5:00pm (CRN 78474) or Saturday, April 25th, 11:00am-1:00pm (CRN 78475) at the Oregon Garden Resort in Silverton. Jim Parker is the instructor. Cost: \$39. Students must be 21+ years of age.

Gary noted that club business takes a bit too long, and there isn't as much time left for drinking (though, that didn't stop most people).

OSU BREW DAY

by Irene Schoppy

Jeff Clawson, the Pilot Plant/Brewery Manager for the Department of Food Science and Technology at OSU, hosted HOTV at the OSU brewery on Sunday, March 22. He led our group in brewing a Biere de Garde, a traditional French farmhouse ale typically brewed in the winter and spring, then stored over summer. The malts used included Belgian ale, Munich, CaraVienna, Aromatic, and Biscuit malts. Our mash ratio was 3 to 1 (water to grain), and we performed a decoction mash. The boil lasted 90 minutes and we added Willamette hops at 60 minutes and Hallertau hops at 10 minutes. Cane sugar was added at the end of the boil to boost the starting gravity, which ended up being 1.072, or 17.55 Plato. Thanks to Jeff for

donating his time and letting us use the brewery. See more pictures from the OSU brew day on the [HOTV website](#).



Jeremiah transfers mash for the decoction

HOTY LIST

Each month, an updated HotY list is put on the website. I will also be listing the Top 10 in the newsletter. Notify Howie if you need points awarded.

April Top 10	
Eric & Jamie Howard	58
A & I Schoppy	44
Bob Saathoff	43
John Sterner	33
Bill Baxter	30
Dave & Stine Benson	19
Joel Rea	19
Ron Hall	18
Bill Ramsdell	18
Jon Fulton	16

UPCOMING HOMEBREW COMPETITION INFO

by Bob Saathoff

The spring competition season is in full swing and we've got three deadlines coming up quickly for the NHC regional, the Spring Fling (COHO) and the Oregon Garden (Capital Brewers) competitions. Entries for all of these competitions can be dropped off at Joel's shop. For the NHC regional, I'm arranging for someone to drive up to Portland to drop off entries. If you want yours included in this run, you need to have your entry at Joel's by close of business on April 4th. Otherwise your entry is

due by April 8th at Steinbart's. Remember to label your entries clearly so Joel can keep them all straight.

We'll be tasting extract beers for the AHA club only competition at this month's meeting. So be sure to bring yours for a chance to win a free entry into that competition. Also be thinking about Amber hybrid brews for the July meeting. Cheers,
Bob

Local Competitions

Competition	Deadline
AHA National 1st Round NW Region	4/8/09
2009 Spring Fling	4/10/09
The Oregon Garden's Homebrewers Classic	4/13/09
27th Annual Oregon Homebrew Festival	5/8/09
Sasquatch Brewfest Homebrew Competition	5/22/09
2009 Puget Sound Pro-Am	5/26/09

AHA Club Only Competitions

Club Mtg	Style	BJCP Style #
Apr 09	Extract Beers	1-23
July 09	Amber Hybrid Beers	7
Aug 09	European Amber Lager	3
Oct 09	Belgian Strong Ale	18
Jan 10	English Brown Ale	11

During the club meeting before entries are due, HOTV members can bring in their beers for consideration into the AHA Club Only competitions. Beers will be judged side-by-side by BJCP certified club members (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. The winner is responsible for the packaging and getting the entry down to Joel's shop in time to make it by the deadline.

CONGRATULATIONS!

Club president Howie scored a third place finish at the Slurp & Burp for his Old Ale. [See the list of winners.](#)

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. 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

PRESIDENT: Eric 'Howie' Howard

VICE PRESIDENT: Dave Benson

TREASURER: John Sterner

SECRETARY/NEWSLETTER EDITOR: Irene Schoppy

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COMPETITION CHAIR: Bob Saathoff

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