


# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

July/August 2010  
Volume XXX, Issue 7

## THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. July's meeting, July 21 at 7:00pm, is hosted by Bill & Christiane at their home in Independence. Feel free to bring homebrew for tasting. Directions to the meeting will come out over the HOTV email list. There will be no meeting in August, instead plan on attending the picnic on August 21 at Montieth Park in Albany.

## CALENDAR OF EVENTS

**July 21 – HOTV Monthly Meeting.** 7 pm at Bill & Christiane's in Independence.  
**Aug. 21 – HOTV Picnic.** Montieth Park, Albany  
**Sept 15 – HOTV Monthly Meeting.** 7 pm at Howie's in Albany.  
**Sept. 25 – Septemberfest.** [more info](#)

## OTHER UPCOMING EVENTS

**July 16-18 – Portland International Beerfest.** Portland, OR. [more info](#)  
**July 22-25 – Oregon Brewer's Festival.** Portland, OR. [more info](#)  
**Aug 20-21 – Bend Brew Fest.** Bend, OR. [more info](#)  
**Aug 28-29 – Hop Madness.** Willamette Mission State Park. [more info](#)  
**Sept 3-4 – The Little Woody.** Bend, OR. [more info](#)

## PRESIDENTS CORNER

Howdy all,  
As summer finally shows its face here in the mid-Valley I think of kicking back in the shade sipping on a light refreshing homebrew. Maybe a pilsner that has just about ended its run in the keg, or a dry hopped IPA. Well my friends, I may have done that on Sunday but I had to

replenish all of my empty kegs so I brewed up a Kolsch earlier that weekend.

You may be thinking that it is too warm this time of year to brew such a tasty but sensitive beer. That is where refrigeration comes in handy. I have set mine at 61F and fermentation is excellent. I ended up making it a bit strong @ TG 1.063. I like the round numbers in my notes so I bumped up the Pils malt to 20 lbs for 10 gal. I also used some Wheat and Vienna for some extra flavor. Hop additions were light with Northern brewer starting things off and Saaz in the finish. It should be ready just in time for the August heat and relaxing on my deck.

However, there isn't too much relaxing going on with the Oregon homebrewing law mishap. Oregon homebrewers along with the AHA, are working towards a solution and they are doing their best to get the law changed so we can go back to normal. Updates are happening by the hour so we will try to keep you up to date. If you have questions about what is going on or about HOTV events please send me an email, [vonhowie@msn.com](mailto:vonhowie@msn.com).

Good beers for all,  
Howie

## ***Kicked back Kolsch, 10gal***

20 lbs Pilsner  
2 lbs Wheat  
2 lbs Vienna  
60min 1oz Northern Brewer (7.9A)  
30min 3tbs Irish Moss  
10min 2oz Saaz (6.0A)  
Mash in @ 152F  
Yeast- WLP029 German Ale/Kolsch Yeast

## THE OREGON HOME BREWERS ALLIANCE

by Irene Schoppy

The Oregon Home Brewers Alliance is a new organization consisting of a group of home brewers working to change Oregon law to remedy an oversight that currently leaves us unable to legally hold competitions, bring homebrew to meetings and share our hobby with others. HOTV member Bob Saathoff is the

HOTV representative in this group. If you haven't heard, it is actually illegal to hold homebrew competitions in Oregon, based on an OLCC ruling using Oregon law. Obviously this will need to be changed! The Alliance is working with Oregon legislators and expects to have a bill introduced in January. Expect to hear more about this at upcoming meetings. For more information, visit the [Oregon Home Brewers Alliance webpage](#), or the [google group](#).

## LAST MONTH'S MEETING

by Irene Schoppy

Howie started off the meeting by thanking Doug and Mare for hosting and for storing the competition beers. Howie also thanked Mort and the crew that helped with the competition. New member Chris was welcomed.

Dave Benson talked about the picnic – it will be held at Montieth Park in Albany on Aug. 21. Bill Baxter volunteered to run the beer raffle and Bob Saathoff will run the pre-picnic golf outing.

John O. announced he is going to the Burning Man festival and will be brewing a beer down there, anyone is welcome to join him.

In the past, the homebrew clubs in Oregon have had a friendly competition, right now that trophy is at Howie's and the competition hasn't been kept up. Howie would like to revive it and asked the club what they thought. Most people thought it was a good idea. He will invite people from the other homebrew clubs to our picnic and see what their thoughts are – if the competition should be revived and how the points will be tracked.

Mort thanked everyone for their help with the competition, especially Louis and Karen with the raffle, Dave Benson as registrar, and Bill Baxter as judge coordinator. He's been down to Ninkasi and they have the winning recipe (coincidentally, Mort & Sue won!). Anyone from our club is invited down to the brew day at Ninkasi, it will be a Saturday in mid-late July, Mort will send out an email when that information becomes available.

Christiane talked about the BJCP exam – scheduled for Dec. 5. There is a limit of 12 people that can take the test, contact her via email if you are interested! Even if you expressed interest before you need to [email her](#) to confirm that you will take it on the 5<sup>th</sup>, or you may not get a spot. Also Christiane volunteered to take minutes at the next meeting because Irene will be away on vacation.

New member Chris is looking for any used brewing equipment. He just moved from the East coast and needs a brew set-up. Contact him if you have equipment gathering dust.

Dave is looking into our litter route on 20. Last time Howie went down there the signs were down so we are hoping we didn't lose it. Maybe it has to do with the bomb scare?

The AHA club-only competition for next month is meads. If you have a mead, bring it to the meeting and the winning mead will qualify for the AHA club-only competition coming up.

Club meetings: July at Baxter/Lohr in Independence, August is the picnic in Albany, September at Howie's in Albany, Oct at Brew Station in Corvallis (someone needs to confirm this with the owner), Nov at Jon Fulton's in Albany, and the Holiday party at Ron Hall's in Corvallis!

Bill mentioned that if we all saved our White Labs labels, we could eventually get to the 5,000 mark and then Chris White will come brew with the club. White Labs runs a label-rebate program and this is the top prize. Upcoming brew days – June is Ron Hall this weekend, July Scott Caul.

Ron Hall mentioned that the international beer fest that happens July 16-18 in Portland is very cool with unique beers you won't find anywhere else. In his humble opinion it is far superior to the Oregon Brewer's Festival the following weekend. Why don't you go to both and find out for yourself! Also the Organic Brewers Festival is the last weekend in June and you can go to that and hang out with hippies like Irene & Armand.

## ORGANIC BREWERS FEST

by Armand Schoppy

On June 26<sup>th</sup> Irene and I took a trip to Portland and visited the North American Organic Brewers Festival ([NAOBF](#)). The NAOBF was established by Craig Nicholls of Roots Organic Brewing Co., Oregon's first certified all organic brewery. During the past 6 years the festival has evolved into a 3 day event with over 30,000 folks in attendance. Its' current home is Overlook Park, just off the MAX yellow line. Attendees are encouraged to travel by bus, bike, or MAX line. The festival is powered by solar and biodiesel, food vendors sell organic and healthy food (some more traditional festival food is also available), and beer is served in compostable cornstarch cups. It is easy to see

why the event is touted as the most earth friendly beer festival in North America.

Over 50 types of organic beers, along with a few ciders, were available for tasting. 35 breweries were in attendance, mostly from Oregon and Washington, though a few other states were represented.

I was very pleased with the variety of beer styles at the festival. Surprisingly, there were only a few IPAs being poured (I am guessing the high price of organic hops may have been a contributing factor). There were a large number of Belgian and French inspired ales to choose from, as well as beers with additions other than hops - fruit, herbs, spices, tea, and even bacon. Being vegetarians, we didn't try the bacon beer.

This is one of our favorite beer fests. If you enjoy trying unique beers and supporting sustainable breweries and businesses, I highly recommend it. It happens the last weekend in June, and as is true for most beer fests, for the shortest lines and lightest crowds, arrive early and thirsty.



Solar array, with beer tents in the background

*Have a festival, brewery, or beer review you'd like to do for the newsletter? Write it up and send it to Irene, along with a picture.*

## UPCOMING HOMEBREW COMPETITION INFO

by Mort Piripi

Hi all, now that the competition's over and everyone's had time to get their breath back, it's time to start thinking about the festival and the picnic. No reason that we can't fit a couple of competitions in there though!

On a more disturbing note, Christiane brought this article to my attention

<http://www.katu.com/news/local/97269679.html>

To summarise, the Oregon State Fair has cancelled its homebrew beer and wine competitions due to a re-interpretation of the OLCC laws. Personally I think it's a terrible situation, particularly in the heart of US craft beer. And as Christiane rightly points out, according to the same law, **every homebrew competition in Oregon will be illegal**. If you want to see any more homebrew competitions, ribbons, judging or prizes everybody needs to contact their representatives and get this sorted out.

This month, we will taste meads for the August competition in Colorado, and because there is no August meeting, we'll also taste sour & wild ales for entry in September. We haven't entered any club-only competitions for a few months now, and this is our last chance until October. So if you have a worthy mead or sour ale, bring 'em along.

### Local Competitions

Competition	Date
<a href="#">E.T. Barnette Homebrew Competition</a>	07/31/2010
<a href="#">Beerstock 5060-2</a>	07/24/2010
<a href="#">Evergreen State Fair 2010</a>	08/05/2010
<a href="#">Jackson County Harvest Fair</a>	09/09/2010
<a href="#">The Washington Mead &amp; Cider Cup</a>	10/16/2010
<a href="#">Novemberfest</a>	11/06/2010

### AHA Club Only Competitions

Club Mtg	Style	BJCP Style #
July 10	Mead/Sour & Wild ales	24,25,26, 17
Oct 10	Strong Ale	19
Nov 10	English Pale Ale	8
Mar 11	Bock	5

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.

## MEET HOTV!

by Irene Schoppa



I know we are all curious about the club member I am profiling this month. Who is this guy with the awards piling up? I am speaking of none other than Mort Piripi, the winner of the Oregon Homebrew Competition's Best of Show Prize. His beer

will be brewed by Ninkasi and showcased at the upcoming Septembeerfest. I am lucky to have beat the national press to this interview! Mort was born in Kawakawa, New Zealand and grew up north of there in the Bay of Islands. He is married to Sue Piripi, who he says does all the work. She is a pathology resident at Oregon State University Veterinary College. When Mort isn't watching Sue brew up an award winning beer, he enjoys reading, surfing the internet, computer games, and cycling.

**What is your favorite beer style to brew/drink?** I haven't brewed enough to know what my favorite style to brew is. I like to do decoction mashes, which is the procedure we used on our recent German Weiss beer. What I like to drink varies with the season, right now light bitters and wheat beers.

**When did you start brewing and what was the 1<sup>st</sup> beer you brewed?** I started in mid-2007 in New Zealand. I made a kit & kilo recipe (from a beer kit bought in the supermarket, to which you add a kilo of sugar to make the final

product). My dad brewed in the 80's so I had access to his old equipment. It tasted bad at first, but then got better with age. I don't remember the exact style but it was amber-ish.

**Do you brew all-grain or extract?** I brew all-grain now, though I started with extracts. Occasionally my all-grain recipe turns into a partial mash.

**How long have you been a member of HOTV and what is your favorite part of HOTV?** Christiane is one of Sue's bosses at OSU and she told us about the club. I contacted HOTV and helped out with the first Septembeerfest in 2008, after which I became a member. I had heard about the club from Joel and the internet, and was interested in brewing and becoming a member of the club when researching the area before moving here. HOTV members have a huge amount of knowledge about brewing and any problems you have can be solved by someone in the club.

**What do you like best about living in the USA?** The people are really cool. I have met very few people that I have disliked. A few things that are different here: the light switches are opposite and there are no switches on the wall outlets.

**What would be your ultimate beer-related vacation?** I would like to go up & down both coasts of the US, visiting San Francisco and east coast breweries. Then to Japan to visit Hitachino (they have beer aged in Sake casks), and continuing the crawl through Asia and into Europe (Germany, Czech Republic, Belgium, England, Scotland). Finally I would end in Australia.

**Tell me something about yourself that most HOTV'ers don't know.** I have a Master's degree in Plant Biology. My Dad is Maori (a native New Zealander) and my Mom is English.

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## 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
- CO<sub>2</sub> kit - Includes CO<sub>2</sub> 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  
FESTIVAL CHAIR: Scott Caul  
COMPETITION CHAIR: Mort Piripi  
EDUCATION CHAIR: Charley Renn  
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