

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

March 2012

Volume N/A, Issue 03



President:
Armand Schoppy

March is an awesome month!

Greeting and Salutations
HOTV'ers

Competition season has started, Daylight Savings Time begins, the first day of spring heralds warmer days, but most importantly it is my anniversary to the most amazing woman in the world! I am indeed a lucky man, living in such a beautiful part of the country with easy access to beer brewing supplies, microbrews, fellow homebrewers, and a beautiful wife to share it all with. I hope you will join me on March 17, toasting 11 glorious years together. The preferred beer for this toast is a stout, of course.

OK, enough about me! I know you are busy brewing up your winning recipes; I can't wait to try them at our upcoming competition, the 30th Annual Oregon Homebrew

Festival. Now is also the time to peek outside and see how your hop rhizomes did over the winter. I can already see the starts of some shoots on my more protected plants. I am dreaming of what my next estate ale will be, maybe a classic pale ale or maybe something more experimental. But I think that instead of buying another piece of expensive brewing equipment, I will buy my wife that touring bike she's been talking about. Plus one for me! Hey, we have to work off those beer-drinking calories, and plus she is so wonderful that she is worth it.

Happy brewing, and see you soon at one of the upcoming competitions, a brewery education tour, or a meeting. I'd like to thank my wife for helping write this month's president's letter ;)

Remember, drink responsibly, drink homebrew,
Armand Schoppy

**March Gathering
Directions will be coming
to you soon in an email.**

**Links to More Beer Events and Information in our area
can be found at:**

<http://www.portlandbeer.org/>
<http://beervana.blogspot.com/>
<http://beernorthwest.blogspot.com/>
<http://brewpublic.com/>

**FIND US ON FACEBOOK
AT**

**[HTTP://WWW.FACEBOOK.COM/PAGES/HEART-OF-THE-
VALLEY-HOMEBREWERS/64257932787](http://www.facebook.com/pages/Heart-of-the-Valley-Homebrewers/64257932787)**

Homebrew Competition News

By Irene Schoppy



By the time you read this, the first competition of the season will have taken place. The Slurp and Burp is put on by the Strange Brew homebrew club, and held at Fearless Brewing in Estacada. Next up will be the Homebrewers Classic, held at the Oregon Garden in Silverton. Entries for that are due March 31, and Corvallis Brewing Supply is a drop-off location. Please support other clubs by entering their competitions, it is good practice for ours! Judges are needed as well, if you are BJCP certified you've probably gotten email requests. If you are a new judge, please contact me and I can put you in touch with the judge coordinator to see if they could use your services judging or stew-arding. Hopefully you've already brewed your Biere de Garde for the AleChemist

Homebrew Challenge, sponsored by Corvallis Brewing Supply and Block 15. If not you better get busy! You still have time to brew something up; I wish you the best of luck.

Now, most importantly, our competition on May 19 is drawing close! I know we have some brews to enter, most of which we are testing out in the upcoming competitions. Now is your chance to try brewing a classic style of beer. Look over the guidelines and pick a beer you've enjoyed in the past but never got around to brewing. I know this will be easier for some than others! Check out the book "Brewing Classic Styles" for recipes and guidelines for brewing the beer of your choice, and then get the kettles fired up.

Competition Name	Venue	Date of Comp
<u>Slurp and Burp</u>	Fearless Brewing, Estacada	March 10
Ft George Homebrewers Dinner	Ft George Brewery, Astoria	Entries due March 23
<u>Homebrewers Classic</u>	Oregon Garden, Silverton	April 14
<u>NHC 1st round</u>	Hopworks, Portland	April 21
<u>The AleChemist Homebrew Challenge #4 (Biere de Garde)</u>	Corvallis Brewing Supply (get recipe/info from CBS)	May 6, entries due by May 5 at CBS
<u>Oregon Homebrew Competition</u>	Calapooia Brewing, Albany	May 19

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 dead-line.

AHA Club Only Competitions		
Monthly meeting	Beer Style	BJCP Style number
April	Scottish & Irish	9
July	Porter	12
September	Light Hybrid Beers	6
October	Old Ale	19A

The Handy-Dandy Slow Force Carbonation Chart featuring Pressure vs. Temperature in Degrees Fahrenheit

	PSI (Pounds Per Square Inch)																													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
30°F	1.82	1.92	2.03	2.14	2.23	2.36	2.48	2.60	2.70	2.82	2.93	3.02	3.13	3.24	3.35	3.46	3.57	3.67	3.78	3.89	4.00	4.11	4.22	4.33	4.44	4.66	4.77	4.87	4.98	4.98
31°F	1.78	1.88	2.00	2.10	2.20	2.31	2.42	2.54	2.65	2.76	2.86	2.96	3.07	3.17	3.28	3.39	3.50	3.60	3.71	3.82	3.93	4.03	4.14	4.25	4.35	4.46	4.57	4.68	4.78	4.89
32°F	1.75	1.85	1.95	2.05	2.15	2.27	2.38	2.48	2.59	2.70	2.80	2.90	3.00	3.11	3.21	3.31	3.42	3.52	3.63	3.73	3.84	3.94	4.04	4.15	4.25	4.36	4.46	4.57	4.67	4.77
33°F	1.71	1.81	1.91	2.01	2.10	2.23	2.33	2.43	2.53	2.63	2.74	2.84	2.96	3.06	3.15	3.25	3.35	3.46	3.56	3.66	3.76	3.87	3.97	4.07	4.18	4.28	4.38	4.48	4.59	4.69
34°F	1.68	1.78	1.86	1.97	2.06	2.18	2.28	2.38	2.48	2.58	2.69	2.79	2.90	3.00	3.09	3.19	3.29	3.39	3.49	3.59	3.69	3.79	3.90	4.00	4.10	4.20	4.30	4.40	4.50	4.60
35°F	1.63	1.73	1.83	1.93	2.02	2.14	2.24	2.34	2.43	2.52	2.63	2.73	2.83	2.93	3.02	3.12	3.22	3.32	3.42	3.52	3.62	3.72	3.82	3.92	4.01	4.11	4.21	4.31	4.41	4.51
36°F	1.60	1.69	1.79	1.88	1.98	2.09	2.19	2.29	2.38	2.47	2.57	2.67	2.77	2.86	2.96	3.05	3.15	3.24	3.34	3.43	3.53	3.63	3.72	3.82	3.92	4.01	4.11	4.21	4.30	4.40
37°F	1.55	1.65	1.74	1.84	1.94	2.04	2.14	2.24	2.33	2.42	2.52	2.62	2.71	2.80	2.90	3.00	3.09	3.18	3.27	3.37	3.46	3.56	3.65	3.75	3.84	3.94	4.03	4.13	4.22	4.32
38°F	1.52	1.61	1.71	1.80	1.90	2.00	2.10	2.20	2.29	2.38	2.48	2.57	2.66	2.75	2.85	2.94	3.03	3.12	3.21	3.30	3.40	3.49	3.59	3.68	3.77	3.87	3.96	4.06	4.15	4.24
39°F	1.49	1.58	1.67	1.77	1.86	1.96	2.06	2.15	2.25	2.34	2.43	2.52	2.61	2.70	2.80	2.89	2.98	3.07	3.16	3.25	3.34	3.44	3.53	3.62	3.71	3.81	3.90	3.99	4.08	4.18
40°F	1.47	1.56	1.65	1.74	1.83	1.92	2.01	2.10	2.20	2.30	2.39	2.47	2.56	2.65	2.75	2.84	2.93	3.01	3.10	3.19	3.28	3.37	3.46	3.55	3.64	3.73	3.82	3.91	4.01	4.10
41°F	1.43	1.52	1.61	1.70	1.79	1.88	1.97	2.06	2.16	2.25	2.34	2.43	2.52	2.60	2.70	2.79	2.88	2.96	3.05	3.14	3.23	3.32	3.41	3.50	3.59	3.68	3.77	3.86	3.95	4.04
42°F	1.39	1.48	1.57	1.66	1.75	1.85	1.94	2.02	2.12	2.21	2.30	2.39	2.48	2.56	2.65	2.74	2.83	2.91	3.00	3.09	3.18	3.26	3.35	3.44	3.53	3.62	3.70	3.79	3.88	3.97
43°F	1.37	1.46	1.54	1.63	1.72	1.81	1.90	1.99	2.08	2.17	2.26	2.34	2.43	2.52	2.61	2.69	2.78	2.86	2.95	3.04	3.13	3.21	3.30	3.39	3.47	3.56	3.65	3.74	3.82	3.91
44°F	1.35	1.43	1.52	1.60	1.69	1.78	1.87	1.95	2.04	2.13	2.22	2.30	2.39	2.47	2.56	2.64	2.73	2.81	2.90	2.99	3.07	3.10	3.24	3.33	3.41	3.50	3.58	3.67	3.76	3.84
45°F	1.32	1.41	1.49	1.58	1.66	1.75	1.84	1.91	2.00	2.08	2.17	2.26	2.34	2.42	2.51	2.60	2.69	2.77	2.86	2.94	3.02	3.11	3.19	3.28	3.36	3.45	3.53	3.62	3.70	3.79
46°F	1.28	1.37	1.45	1.54	1.62	1.71	1.80	1.88	1.96	2.04	2.13	2.22	2.30	2.38	2.47	2.55	2.64	2.72	2.81	2.89	2.98	3.06	3.15	3.23	3.31	3.40	3.48	3.57	3.65	3.74
47°F	1.26	1.34	1.42	1.51	1.59	1.68	1.76	1.84	1.92	2.00	2.09	2.18	2.26	2.34	2.42	2.50	2.59	2.67	2.76	2.84	2.93	3.02	3.09	3.18	3.26	3.35	3.43	3.51	3.60	3.68
48°F	1.23	1.31	1.39	1.48	1.56	1.65	1.73	1.81	1.89	1.96	2.05	2.14	2.22	2.30	2.38	2.46	2.54	2.62	2.71	2.79	2.88	2.96	3.04	3.13	3.21	3.30	3.38	3.46	3.54	3.63
49°F	1.21	1.29	1.37	1.45	1.53	1.62	1.70	1.79	1.86	1.93	2.01	2.10	2.18	2.25	2.34	2.42	2.50	2.58	2.67	2.75	2.83	2.91	3.00	3.07	3.15	3.23	3.31	3.39	3.47	3.56
50°F	1.18	1.26	1.34	1.42	1.50	1.59	1.66	1.74	1.82	1.90	1.98	2.06	2.14	2.21	2.30	2.38	2.46	2.54	2.62	2.70	2.78	2.86	2.94	3.02	3.10	3.17	3.25	3.33	3.41	3.49
51°F	1.18	1.26	1.34	1.42	1.49	1.57	1.64	1.71	1.79	1.87	1.95	2.02	2.10	2.18	2.26	2.34	2.42	2.49	2.57	2.65	2.74	2.82	2.90	2.97	3.05	3.13	3.19	3.27	3.34	3.42
52°F	1.16	1.23	1.31	1.39	1.46	1.54	1.61	1.68	1.76	1.84	1.92	1.99	2.06	2.14	2.22	2.30	2.38	2.45	2.53	2.61	2.68	2.76	2.84	2.92	3.00	3.06	3.13	3.22	3.30	3.37
53°F	1.14	1.21	1.29	1.36	1.44	1.51	1.59	1.66	1.74	1.81	1.89	1.96	2.03	2.10	2.18	2.26	2.34	2.41	2.49	2.57	2.64	2.71	2.79	2.86	2.94	3.01	3.09	3.16	3.24	3.31
54°F	1.12	1.19	1.27	1.34	1.41	1.49	1.56	1.63	1.71	1.78	1.86	1.93	2.00	2.07	2.15	2.22	2.30	2.37	2.45	2.52	2.59	2.66	2.74	2.81	2.89	2.96	3.04	3.10	3.17	3.24
55°F	1.10	1.17	1.24	1.31	1.39	1.46	1.53	1.60	1.68	1.75	1.82	1.89	1.97	2.04	2.12	2.18	2.26	2.33	2.40	2.47	2.54	2.62	2.69	2.76	2.83	2.89	2.97	3.04	3.11	3.18
56°F	1.07	1.15	1.22	1.29	1.36	1.43	1.50	1.57	1.65	1.72	1.79	1.86	1.93	2.00	2.08	2.15	2.22	2.29	2.36	2.43	2.50	2.57	2.64	2.71	2.78	2.85	2.92	2.99	3.06	3.13
57°F	1.05	1.12	1.19	1.26	1.33	1.40	1.47	1.54	1.62	1.70	1.77	1.83	1.90	1.97	2.04	2.11	2.18	2.25	2.32	2.39	2.46	2.53	2.60	2.66	2.73	2.80	2.87	2.94	3.00	3.08
58°F	1.03	1.10	1.17	1.24	1.30	1.37	1.44	1.51	1.59	1.67	1.74	1.80	1.87	1.94	2.01	2.08	2.15	2.21	2.28	2.35	2.42	2.48	2.55	2.62	2.69	2.75	2.82	2.88	2.95	3.02
59°F	1.02	1.09	1.16	1.22	1.29	1.36	1.43	1.49	1.56	1.64	1.71	1.77	1.84	1.91	1.98	2.04	2.11	2.17	2.24	2.31	2.38	2.43	2.50	2.57	2.64	2.70	2.77	2.84	2.91	2.97
60°F	1.01	1.08	1.15	1.21	1.28	1.34	1.41	1.47	1.54	1.62	1.68	1.75	1.82	1.88	1.95	2.01	2.08	2.14	2.21	2.27	2.34	2.40	2.47	2.53	2.60	2.66	2.73	2.79	2.86	2.92
61°F	0.99	1.05	1.12	1.18	1.24	1.31	1.37	1.44	1.50	1.57	1.63	1.69	1.76	1.82	1.89	1.95	2.02	2.08	2.14	2.21	2.27	2.34	2.40	2.47	2.53	2.59	2.66	2.72	2.79	2.85
62°F	0.96	1.02	1.09	1.15	1.21	1.27	1.34	1.40	1.46	1.52	1.59	1.65	1.71	1.78	1.84	1.90	1.97	2.03	2.09	2.15	2.22	2.28	2.34	2.41	2.47	2.53	2.59	2.66	2.72	2.78
63°F	0.93	0.99	1.06	1.12	1.18	1.24	1.30	1.36	1.42	1.49	1.55	1.61	1.67	1.73	1.79	1.85	1.92	1.98	2.04	2.10	2.16	2.22	2.28	2.35	2.41	2.47	2.53	2.59	2.65	2.71
64°F	0.91	0.97	1.03	1.09	1.15	1.21	1.27	1.33	1.39	1.45	1.51	1.57	1.63	1.69	1.75	1.81	1.87	1.93	1.99	2.05	2.11	2.17	2.23	2.29	2.35	2.41	2.47	2.52	2.58	2.64
65°F	0.88	0.94	1.00	1.06	1.11	1.17	1.23	1.29	1.35	1.41	1.46	1.52	1.58	1.64	1.70	1.76	1.82	1.87	1.93	1.99	2.05	2.11	2.17	2.23	2.28	2.34	2.40	2.46	2.52	2.58

Table Key:

Blue = Under-Carbonated, 0 - 1.40 volumes CO2

Gray = Stouts and porters, 1.50 - 2.20 volumes CO2

Green = Lagers, Ales, Ambers, most beers, 2.20 - 2.60 volumes CO2

Yellow = Highly carbonated ales, Lambics, Wheat beers 2.60 - 4.0 volumes CO2

Red = Over-carbonated (except for certain specialty ales) 4.1+ volumes CO2

* This chart is for use in force carbonating draft beer. Use this force carbonation chart at your own risk. Never exceed the pressure rating of the carbonating vessel as injury to yourself or others may result. This information is provided "as is" and the author assumes no liability for the use of the results from this force carbonation chart.



New Brewer

Ron Bjerklund

Ok.... let me give you a little background. I have been brewing now for about a year, had no one to help me but the book that came with my beer kit, *Joy of*



only batch of mead. I was racking it into one of my multiple carboys.

My first ever batch of beer was around Apr 2011. It was a box kit that came with extract and hops. I had some problems with heat, but some ice packs helped. Since then, a cool water bath keeps the temp at a steady fermenting temperature.

This is a pic from last night, Feb 17th 2012, doing my malt and extract boil. Using what I have, a stainless deep fryer set.



Home Brewing by Charlie Papa-zian and Google. Ever since I started my cat, Shadow, has had a fascination with my brewing. From the cleaning of the equipment to the racking and even occasional temperature check during



fermentation. So far, he hasn't decided he likes beer, so I still get to be the one drinking it.

The Beer cat helper images are from last night, Feb 17th 2012, as I made a batch of Old Ale (experimenting with smoked malt)

Last November Beer cat was checking out my first and



The last 3 pictures are all from the last batch I made, a brown ale, and a hoppy pale'ish ale. I like to bottle at least one clear bottle, so I can see how much sediment is in the bottles and check color and clarity.

1-4 Bottling is just that, bottling on 4 Jan 2012 (the brown and pale). I bottled 10gallos, my storage shelf is where my beers sits till it clarifies.

On the left is a 22oz brown ale, and on the right is a liter of hoppy pale (maybe IPA) just after bottling.



Here is my Black Hole recipe;

6lbs Pale Extract
2lbs Munich Malt
2lbs Roast Barley
2lbs of Brown Sugar.
2 oz Nugget Hops (whole)
1 tbsp Irish Moss
1 packet Safal US.40 dry Yeast

Boil the barley and Malt for 30 min. Remove the "bits" by straining. Add water, brown sugar and mix in the extract. Bring to a boil; total boil time should be 60 min.

Add irish moss and hops during the last 20 min (in mesh bag).

Cool Wort, add to the carboy and top off with water. When temp is 74-76 add yeast, insert blow off tube. (tube end in a vodka and water solution.)

Ferment at temp of 66-68. Rack after 5 days, bottle after 10 days. Let sit for another two weeks, then chill.



Change of Plans

I need to change some of the dates I put out at the last meeting. Pub Crawl aka Education Tour was planned for 4/21 but, is now moved to 4/7, due to judges attending the National Homebrew Competition. The Oregon Garden competition will be on 4/14. While the Picnic planned for 7/21 is moved to 8/4, due to Davinci Days. The picnic will replace the August meeting.

HOTV Monthly Meeting

February 2012

HOTV Brew Club Meeting



Jon Fulton: Editor

Stout tasting: Irene helped with judging tips.
Judging of members stouts started.
Armand Schoppa
David Swisher - First Place
Mitch Sechler

Called to order at 7:39 pm

Officer Reports:

Presidents report: Armand Schoppa. Welcomed new members and thanked Joel for hosting the meeting at CBS.

Secretary, Jon Fulton: Asked for photos to be placed in the newsletter.

Treasurer, Patrick Gorman asked please pay your dues. The club is making headway on taxes, 2010 is done, working on 2011. Patrick is also working on the 501c3. HOTV has opened a new PO Box. We will also be opening a PayPal account for competition entries. Our new bank account is now at OSU Federal.

Vice President, Gary Terrell has tentative dates for events. The Education Tour aka the pub crawl is leaning toward the Portland area on April 21st. The picnic is July 21st in a Corvallis park and biggest of all, the Christmas Party will be on Dec. 8th

Litter Patrol, Erik Haunreiter had litter patrol last weekend. 36 bags of trash were picked up. Next litter patrol will be in about 3 months.

Septemberfest Report: Scott Caul has the date of September 15th set aside. He will be looking for volunteers (only half a brain required). Positions that need filling are, volunteer coordinator, marketing helper, and floor boss just to name a few. Watch for more info in upcoming emails. Scott is expecting more attendance this year.

Education Report: Christiane Loehr was absent.

Competition Report

May 19th Oregon Homebrew Competition at Calapooia Brewing. New judges welcome. Ninkasi is best in show sponsor. Corvallis Brewing Supply is a co-sponsor.

March 2nd entries due for Slurp and Burp in Estacada, drop off is at CBS.

NHC, you will have to ask Dave Swisher.

Home Brewers Classic lost its spot at the Oregon gardens.

Feb 28th Registration started for Nationals started.

Board member update

Working on 2011 taxes, new mailing address, entries that are mailed in will go to the new PO Box. Patrick and Armand are only ones who will be able to sign club checks. New P.O. box club address will be for club business only.

Membership

Singed up new members: Ron Bjerklund, Nathan McIntyre, Mitchell Sokolis,

Open forum

Joel talked about the Alchemist competition. Winner will be able to take recipe to Ninkasi for a full scale brew. See Joel at CBS for all the details.

Joel will accept beer shipped to CBS from friends.

Joel may be looking for help in making a world beer lover's travel guide.

Maybe a new Session released soon at Hop Works.

March meeting location to be determined. As always, the Third Thursday (March 21st).

Prize Drawing, Joel won his own beer. We had a redraw for the beer among new members. New member Mitchell Sokolis took it home.

Adjourned at 8:25 pm



Jon Fulton: Editor

Just a Little Experiment



Here is a little something I did, just because I can. Just click on the video links below. It may take a minute or two depending on your system. If this works out okay I may do more of it in the future.



[Video #1](#)

[Video #3](#)

[Video #2](#)

[Video #4](#)

The 2012 Oregon Homebrew Festival

Saturday, May 19 at [Calapooia Brewing](#) in Albany, OR.

This is an AHA and BJCP sanctioned competition, and a qualifying event for the [Masters Championship of Amateur Brewing \(MCAB\)](#).

We will be judging the 28 2008

[Recognized BJCP Beer, Mead, and Cider Styles](#)

More information will be coming, please check back for prize details, entry instructions, drop off points and more. If you have any questions, please email [the competition director](#).



Very interesting...

http://religion.blogs.cnn.com/2012/02/25/my-take-what-i-learned-from-my-46-day-beer-only-fast/?hpt=hp_c1

HOTV CLUB EQUIPMENT

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

WANTED:

Club Brewing Equipment

HOTV needs to do an inventory of all club brewing equipment. So, if you have any equipment checked out please bring it to the next meeting. If you plan on using it soon, still bring it in, you will be able to check it back out after it has been inventoried.

**Corvallis Brewing Supply
Can Be Found At
<http://www.lickspigot.com>**



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