



THIS is the HOTV BREWSLETTER

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A Rainy Winter's Edition

FeBREWary 1999

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Last Month

We met for our January meeting at **Julie Barlow's** house in Corvallis. We ushered in the new officers, and thanked the outgoing officers for their hard work for the club in 1998. The meeting had another high turnout both in terms of members and fermented beverages...the winter ale tasting was my favorite part of the evening.

Before the tasting got underway, we attended to several items of business. After a spirited debate, a proposal to drop inactive members from the membership rolls was withdrawn for the time being. However, if you haven't paid your dues yet for 1999, please do so! We need to make sure we have sufficient operating funds to pay our advance expenses for the festival, only a few months away.

Another bylaw proposal was also submitted, and is printed in this newsletter. The proposal would make the festival chairperson an elected office, to be nominated in October, voted on in November, and to take office in January. The proposal will be discussed at the February meeting, and will be voted upon at the March meeting.

We also voted to donate \$100 annually from the proceeds of the festival to the Bob McCracken Memorial Scholarship. This is a scholarship for students in the department of Fermentation Science at OSU. Before his death, Bob was instrumental in establishing this scholarship, which has been renamed in his memory.

Guests and New Members

The following guests and/or prospective members were introduced at the meeting: **Mike Bennett**, **Jerry Malloy**, and **Elizabeth Young**. Mike is a student in OSU's fermentation science department and has been brewing for more than 10 years, Jerry has been brewing just over a year, and Elizabeth is ready to begin brewing. Welcome all.

Festival News

Kim Kittredge is recruiting volunteers to help out as stewards at the festival. If you aren't already signed up to do something the day of the festival, please consider contacting Kim to help out. Stewards never complain about not getting enough beer to drink...

Frank Bretl is organizing people to call various homebrew establishments in the area and ask for donations for our raffle. He has a list of names and phone numbers, and just needs people to make a few

phone calls. See Frank for more information.

Finally, **Dave Wolf** is looking for someone to take his place as floor manager for the festival, because he will have limited time due to responsibilities at work. Please see Dave if you're interested in this position.

This Month

We meet at a member's house at 7 PM on the third Wednesday of each month, generally alternating between Corvallis and Albany. We were in Corvallis last month, so for our next meeting we will meet in Albany at the home of **Lee Smith** at **2190 Maier Lane** (phone **926-2286**). Directions to Lee's house follow:

From Corvallis:

- Take Highway 20 almost to the Albany city limits.
- Turn LEFT on SCENIC DRIVE. Follow this around until the stop sign.
- Turn RIGHT on GIBSON HILL ROAD. Follow this for a short spell until you see SKYLINE DRIVE on the right.
- Turn RIGHT on SKYLINE DRIVE. Go up the hill until you see MAIER LANCE on the left.
- Turn LEFT on MAIER LANE. Fork to the right (there should be a smallish sign). 2190 is the last house.

From Albany:

- NORTH ALBANY ROAD becomes GIBSON HILL ROAD. Follow this until you see SKYLINE DRIVE on the left.
- Turn LEFT on SKYLINE DRIVE. Go up the hill until you see MAIER LANE on the left.
- Turn LEFT on MAIER LANE. Fork to the right (there should be a smallish sign). 2190 is the last house.

Club-only Competition NEWS

We only had two entries for HOTV's candidate for the first AHA Club-Only Competition of 1999—"You're Special to Me"—but they were both good. Thanks to **Lys Buck** and **Lee Smith** for bringing their brews for us to taste. Lee Smith will be representing the club as our winner of this mini-competition.

Entries for the next club-only competition are due in late March, so we'll have a taste-off of Belgian and French ales at our March meeting. The top entry from our club will be entered into the competition with the top beer from other AHA registered clubs throughout the country.

1999 AHA Club-Only Competition Schedule	
<i>Competition</i>	<i>Entries Due</i>
Why Don't We Do It In The Robe (Belgian & French, no Lambics)	End of March 1999

Bockanalia (Bock)	End of May 1999
It's a Mead, Mead, Mead, Mead World	Early August 1999
Porter! (sponsored by the Capitol Brewers of Salem!)	October 4 1999
Winter Warmer (English and Scottish Strong Ale)	Early December 1999

Proposed Bylaw Change

It has been proposed that the club bylaws be amended as follows: in Article IV – Officers, Section 1, add the position of "Oregon Homebrew Festival Chair". In section 2, add the responsibilities of the Festival Chair: "this officer will coordinate the activities of organizing the Oregon Homebrew Festival."

In accordance with the bylaws, this amendment is published in the current newsletter. It will be discussed at the February meeting, and voted on at the March meeting.

PUB CRAWL

Speaking of the pub crawl...Here is some information from Lee about the upcoming pub crawl that is tentatively planned for February 20—three days after the meeting.

A pub crawl to the Portland/Vancouver area is being considered for Saturday, February 20, three days following our regular meeting. In the interest of routing logistics and assurance of a quality experience, Gary Ferguson and I conducted a dry run (actually, rather wet!) and came up with the following itinerary.

First stop at the Bell Tower Brewery in Vancouver to experience the beers of old friend and top notch brewer, Eric Munger. Eric will tour his facility with us and, while not large, it is most impressive. We go from there to McMenam's Kennedy School brewpub. If you haven't visited this place, you're in for a real delight.

Next stop will be the Alameda Brewery and Pub on Fremont, where the decor all relates to the versatile hop cone. Among their fine fine beers, we were told that a brew using herbs from the pre-hop era will be on tap. Then we head 'em up and proceed to the Horse Brass Pub, an English tavern rich in character and offering some 42 handles. Two doors away is the Belmont Station where you'll find a great selection of bottled beers as well as lots of memorabilia.

The next stop hasn't been finalized yet (the Hair of the Dog is closed for the weekend, so that's out), but one possibility is the Widmer Bros. facility at 929 North Russell. This is on the east side of the river (as are the other stops) and close to I-5 South for our return trip. Finally, there is a "mystery stop" planned.

This scheduling is all tentative and subject to input from the membership. Even the date can be changed if there is a better option. Hours will likely be 10 AM to 8 PM, with the bus originating in Corvallis, stopping in Albany, and the same in reverse. If thirty people participate (17 are signed up so far), the cost will be about \$15 each. Of this, club members, spouses, and significant others would pay \$10 each, with the club paying \$5. All others would pay the full \$15. Everyone is "on their own" at the stops we make. If more

than thirty sign up, the price will drop accordingly.

If you're interested in going on the trip, send email to Lee Smith at leehelen@proaxis.com.

Long-distance member update

Kelly Ivors

Editor's Note: We received the following note from HDTV member Kelly Ivors, now attending grad school at Penn State. Kelly has also offered to write an article for a future edition of the Brewsletter describing in more detail her brewing and judging experiences.

"Although I am in PA, I still like to get the brewsletter and enjoy supporting HDTV. You guys are an awesome club. I joined the local State College homebrew club called S.C.U.M. (State College Underground Malsters). It is fun and informative but with only 10-15 active members. I miss Oregon and the great microbrews and stocked homebrew stores like Joel's! The homebrew store nearby is very small with limited hours and no one knows what fresh hops are out in the NE! I am entering and judging in a regional homebrew competition called 'War of the Worts' in two weeks so I am looking forward to getting to meet more brewers.....I miss every one of you. Cheers and good beer in '99! Kelly."

Ted Manahan

Editor's Note: Former president Ted Manahan is spending a few years in Singapore. Here is a note he wrote recently describing some of his brewing experiences there.

I made my second batch here in Singapore recently. My first batch looked great coming out of the kettle. However, when I went to rehydrate my dry yeast I found that Chuchang had used it to make bread. She was complaining that her bread didn't rise like she expected... Well, I had to use bread yeast for my beer, with predictable results: lots of nasty esters. Barely drinkable, but maybe it will age into something not quite so vile.

My second batch was a Munton's ESB kit, with some extra aroma hops. Nothing fancy, just a quick boil, ignore the recipe that calls for a kilogram of sugar and instead use less water. I had picked up some more yeast in Australia on our trip there in early January. The beer turned out pretty good. Not great, but more interesting than most of the beers available here! At last, some hops in my beer! Sorry, but the hop oil extract you gave me for "hopeless" beer isn't quite the same.

My friend Dave Francetic is visiting. He brought a six pack of Sierra Nevada Celebration ale, bless his heart. I still have a few strong beers from my original shipment of three cases (S\$90 in duty to get them into the country!) Now that I have some homebrew, things are looking up.

Anyway, say "hi" to the club for me. I hope you have fun on the pub crawl, and drink one for me!

Brewer's Dinner

One of the stops on the pub crawl is the new Bell Tower Brewhouse in Vancouver, WA. The head brewer is Eric Munger, formerly of Corvallis' own Oregon Trail Brewery. Eric recently sent an invitation to join him for a brewer's dinner at the brewhouse. If there's enough interest among club members, we may try to get a group together to go check it out.

"The Bell Tower Brewhouse is up and running! I now have eight excellent beers ready and waiting for your enjoyment and critique. So what are you waiting for, an invitation?"

To provide you with the perfect excuse, I have organized three evenings of fine German cuisine and locally brewed Bock beers for your culinary pleasure. Here are the details:

MENU (beer serving ORDER may change)

1. Potato Leek Soup and BJ's Helles Bock Beer (Jantzen Beach, OR))
2. Bratwurst & Potato Cake & Hazel Dell Brewpub Stein Bock (Vancouver, WA) ...Bratwurst sausage simmered in Bock Beer with a rich potato cake, pan-fried golden brown, served on a bed of Bock sour cream
3. Roasted Pork Loin & Pelican Brewpub Bock (Pacific City, OR). Basted with doppelbock beer, stuffed with pearl barley, apples, pecans and currants. Served on a bed of Bavarian cabbage and tender sautéed hop shoots. Finished with a raisin-bock sauce.
4. Chocolate Bock Torte and Procrastinator Doppelbock (Bell Tower Brewhouse, Vancouver, WA).

DATES & TIME: Tuesday, March 9; Wednesday, March 10; and Thursday, March 11. Please arrive by 6:00 p.m.

TICKET PRICE: \$35.00 (per night). Limited seating.

INFORMATION: Eric Munger (360) 944-7800 Email: brewman@e-z.net

Alcohol Diversity and Residual Sugars

by Lester Lewis

Editor's Note: Lester Lewis is the Vice President of Salem's Capitol Brewers homebrew club. His English Strong Ale took Best of Show honors at our festival last year and was awarded a gold medal at AHA Nationals.

It has been my recent experience that when brewing high gravity beers, alcohol is a greater constituent in the flavor profile. This should always be considered during recipe formulation. Furthermore, the residual sweetness of these beers is also an aspect of their character that should not be overlooked.

There are nuances to manipulating the array of alcohols and sugars which in the end will define all high gravity beers. From Belgians to Imperial Stouts and Weizenbocks to Barleywines—let experimentation be your battle cry!

While original and final gravities are thought to be the Alpha & Omega of craft brewing, their limitations are painfully obvious. Through simple manipulations of fermentables the true craft brewer (homebrewers!) can create a wealth of alcohol and sugar complexity.

Adjuncts create diversity. We've all tasted mead...honey can add both alcohol complexity and a unique residual sweetness. 1/2 lb? 3 lbs.? You're the craft brewer! Malt extract (dry or syrup) will also diversify the flavor profile.

Both of these items are ideally suited to the home brewer. They'll help you to achieve higher gravities while at the same time diversifying alcohol complexity and influencing residual sweetness in the flavor profile.

I know for a fact that two of the top three Barleywines at the Oregon State Fair have a 3/4 oz. bottle of flavored extract in them. Steinbart's has an excellent selection of these, and so little can do so much! Don't overlook the brown sugars, molasses, corn sugar, etc. Once again, they'll add alcohol complexity, unique residual sweetness, gravity, and even save you a little money!

I hope these simple ideas will help you to produce more complex and diverse high gravity beers. Some will be philosophically opposed to these ideas, yet I know you can increase your original gravity, diversify higher alcohols, manipulate residual sugars, and cut costs using these and other adjuncts.

I recommend that you keep these adjuncts at less than 15% of total fermentables. Remember, the goal is alcohol complexity and manipulation of residual sweetness. Many of these adjuncts will dominate the flavor profile if used in excess.

Ultimately, you are the Craft Brewer! You are the Best of Show Judge! Have fun and make great beer!

Style of the Month

The February style of the month tasting will be **Brown Ales**, hosted by **Mark Kowalski**. If you'd like to have the club taste various commercial varieties of your favorite style of beer, see one of the officers to sign up to host a future style of the month tasting.

The host gets to choose the beer style of the month (corresponding to the AHA club-only competition style if possible) and buy the beer for the tasting. The club will reimburse you for the beer (which is paid for by member donations).

Upcoming styles include:

<i>Month</i>	<i>Style</i>	<i>Host</i>
February	Brown Ale	Mark Kowalski
March	???	Volunteers needed!

Upcoming HOTV events

February

20 - HOTV Meeting (**Lee Smith**)

March

17 - HOTV Meeting (**Scott Caul**)



Heart of the Valley Homebrewers

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