

HEART OF THE VALLEY HOMEBREWERS

**This is the HOTV Newsletter
VOLUME XXV, NUMBER 3
March 2005**

PRESIDENT: Scott Caul
VICE-PRESIDENT: Matt Arsenault
NEWSLETTER EDITOR: Mare Goeger
TREASURER: Scott Leonard
FESTIVAL DIRECTOR: Joel Rea

THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. Our next meeting will be Wednesday, March 16, at 7:00 p.m., at the home of John Sterner in North Albany.

Directions to John's: From Albany, cross the Willamette River/Highway 20 bridge like you're heading to Corvallis. Turn Right at the 2nd traffic light, which is North Albany Road. Soon after you cross RR tracks, you will be approaching a school zone. Turn Right onto East Thornton Lake Drive. If you pass the school on your right, you've missed his street. John's house is the first one on the Left, 735 E Thornton Lake Dr.; phone 757-6112

From Corvallis, take Hwy 20 to North Albany Road (the first traffic light you come to as you approach the bridge over the river entering downtown Albany). Turn Left on North Albany Road. Road. Soon after you cross RR tracks, you will be approaching a school zone. Turn Right onto East Thornton Lake Drive. If you pass the school on your right, you've missed his street. John's house is the first one on the Left, 735 E Thornton Lake Dr.; phone 757-6112

Business to be discussed: Progress on May's festival and maybe some licking and sticking for fest mailings; update from Michael on pub crawling; upcoming festivals (see Calendar below).

LAST MONTH'S MEETING

Thanks go out to Derek and Joel for hosting the February meeting. Most of the business discussed focused on our upcoming festival. Our fest leader, Joel, says he feels good about where things are. "A lot has happened, but not a lot has happened" Beto Zuniga has done up a great logo for us. Flyers were handed out at the Eugene beer fest. T-shirts, glasses

PRESIDENT'S CORNER

By Scott Caul

What happened to winter? I just dialed in my Strong Winter Ale and POOF!..It's spring. Ahhh, spring. Maibocks, early pilsners, anything the heart desires for the upcoming warm season. Wait a minute, the Barleywines just came out, we need a bit more winter to enjoy them! What the #%^&? Oh well, who are we to complain? Our pub crawl is coming up, thanks to the efforts of Michael Villiardos. Our Festival is just around the corner, thanks to Joel Rea and the tireless crew behind the mayhem. Man, things are looking good.

I have just a couple things to bring up this time around. First, the festival. A lot is going on in preparation of our big shindig. The wheels are turning and decisions are being made. What we need from the club is for everyone to be open to volunteering for the tasks at hand. Please watch your emails for requests for help and be ready to respond. We're trying to outdo ourselves from the past two years. So far things are going great and we have many new ideas to make it work and people have stepped up to take care of things. Thanks to all who are pitching in.

Second, TALK IT UP! We will have a good publicity campaign going, but nothing beats good 'ol word of mouth. Good beer, good music good times. Does it get any better?

Finally, come to the next meeting. We'll need bodies to prepare mailings for the competition. Its also a good chance to get your two cents worth in. We're still making executive decisions and any input is good.

Happy brewing, see you at the meeting.

23rd ANNUAL OREGON HOMEBREW FESTIVAL

by Joel Rea

The 23rd Annual Oregon Homebrew and Microbrew Festival is coming around very nicely. On board are some well-experienced hands and hearts and I have all the confidence in the world that they will help to make a very memorable festival. At this stage in the game all the people we need are in place getting their specific tasks finished. We will really need a lot of helping hands the closer we get to the event. Specifically on May 10, 11 and 12 when we

etc were also brought up as being pending on the soon-to-do list. Keep your eyes peeled for a call for worker-bee stuff. Treasurer Scott Leonard called for discussion on the club's insurance. We apparently were dropped by our original carrier, but Scot is working with a new group to get reinstated at our old rate. The festival serving company would also be willing to extend their insurance to us for the Friday night of the festival for a small fee, but members agreed that we should carry our own policy throughout the year so that we would be covered for all our events and meetings. On the pub crawl front, Michael Villiardos suggested a 4-stop coast trip (Siletz, Rogue, McMennamins, Pelican or Golden Valley), but will work up some other options too. There were lots of new faces at this meeting; Nick and Kristen, Louis Hans, Brian and Jeff. Hope we didn't scare them off.

MASH HOPPING

by Joel Rea

Most brewers understand the concept that hops essentially add three things to beer; bitterness, flavor and aroma. Most brewers also practice traditional brewing practices of adding hops to the kettle for bitterness, flavor and aroma characteristics.

Of late I have been practicing a couple of unheard of additions called "first wort" and "mash hopping". First wort hopping is hops added to your kettle prior to run off from your lautertun hitting your boil kettle. The warm +/- 170 F wort magically binds with aroma qualities of the hop and retains its character throughout the boil and into the finished beer. Similarly, hops added to the mash have aroma compounds that molecularly bind and retain finishing qualities into the finished beer. Are these two additions sufficient enough to replace late boil kettle additions? I don't think so! But, what if you can get a more complex beer through hop additions at during multiple additions? Case in point; have you ever-tried Dog Fish Head Breweries 90 minute IPA? Hops are constantly added the entire 90 minutes of the boil. Think that's crazy? Try their 120-minute IPA!! For a hoppy brew and me it is all about the layering effects with multiple additions of hops.

But does it work? Well, I decided to try an isolation experiment. The most extreme beer would be mash hopping ONLY. I decided the best beer to check this out would be a very light beer. My recipe consisted of 8 lbs. of Great Western 2 row

catalog and sort entries. So, please mark those dates on your calendar off and rsvp with Paul Jorgensen who is our registrar this year.

We are also going to need many helping hands for the 20th of May, the day of the event and especially cleaning the joint starting 9 pm that night. The closer we get to the event the more we will be hounding for volunteers!

Entries. This is our clubs fundraiser. If we don't make entries than we don't have club-sponsored activities. Last years homebrew competition barely had enough entries to pay for its aspect of the event. As a club we have grown into a large festival and the cost of that is we need to keep swimmin' or else we ain't floatin'! I'm not suggesting that everyone up their entries to keep the club afloat (well, that would help!) but what I am suggesting is that club members support our fellow clubs out. The Slurp n' Burp is coming up and I know that if we support their festival with a hefty amount of entries that they will do the same for us. I have entry forms for the S N' B and March 25th is the deadline.

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. 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. Scott Caul has in the past been gracious to hold open house brewing sessions with this fine piece (of equipment) usually several times of the year.

- Motorized Grain Mill
- CO 2 kit - Includes CO 2 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

and 2 oz. of Northern Brewer Hops. I wanted a middle of the road alpha hop with a delicate and floral hop nose. N.B. fit the bill although I will say now that more experimenting is necessary! I adjusted my water with 2 tsp. Gypsum to the mash and 2 tsp. to the sparge water. I boiled the wort for 60 minutes with only the hops added to the mash. I pitched a neutral flavored yeast andŠ

The beer was brewed on Feb. 19th, racked to secondary on the 24th and kegged on March 1st. The beer had an original gravity of 1.045 and final gravity of 1.011. From primary to secondary the beer was malty with some slight hop flavor and aromaŠvery slight. When I moved the beer, from the secondary to the keg, I noticed a decrease in malt profile and an increase in hop floral qualities.

A Special Invite For You! So, in my mind, the experiment did work. I invite you to come and try it out (as long as supplies last!) and you tell ME if there is any hop flavor and aroma to my mash-hopped only beer!

EXPERT MATCHES

submitted by Scott Bruslind, excerpted from the San Francisco Chronicle

The following pairings are based on suggestions from beer experts Tom Dalldorf, Garrett Oliver, Lucy Saunders and Mark Todd and have been tested at the table..

With: Young, fresh, tart cheeses such as fresh chevre, mozzarella and crescenza
Try: Wheat beers such as hefeweizen, Bavarian-style weissbier and Belgian- style witbier; pilsners.

With: Humboldt Fog and other goat cheeses with a little age
Try: A Belgian-style saison such as Ommegang Hennepin or Saison Dupont.

With: Garrotxa and other aged goat cheeses with some caramel notes
Try: Sierra Nevada Stout or similar dry, creamy stouts with coffee and chocolate aromas.

With: Lamb Chopper and other mild, medium-aged sheep's milk cheeses with sweet, cooked-milk notes
Try: Fat Tire, Red Tail Ale or similar amber ales well balanced between malt and hops.

With: Ossau-Iraty, mature Pecorino Toscano and other aged sheep's milk cheeses with pronounced salty, nutty flavors
Try: Lost Coast Brewery Downtown

collecting dust and you would like to donate it to the club please let me know.

BJCP STUDY GROUP

Bill Baxter is organizing a 10 week study group for anyone interested in taking the BJCP test. Five or six participants would be the minimum for taking the test locally. The test is \$50 which MIGHT be partially subsidized by HOTV. Please contact him (bad930s@hotmail.com) if you would like to join in.

PAIRINGS POINTERS

Although you'll find many happy matches that break the following rules, these guidelines are a good starting point for thinking about beer with cheese.

-- Pair delicate beers with young, fresh cheeses.

-- Pair malty beers with nutty, aged cheeses.

-- Pair highly hopped, bitter beers with tart, sharp cheeses, especially cheddars.

-- Pair strong, sweet beers with blue cheeses.

Expert Opinions: Lucy Saunders on washed-rind cheeses: "I really like some of the darker ales, porters and stouts with those. I like that bready character that you get with a darker ale with a lot of chocolate malts in it, where the hops' bitterness isn't overwhelming. You want the aromas of the cheese to come through."

Mark Todd on triple cremes: "My personal favorite is cherry kriek, Belgian cherry-flavored beer with sour cherries. Or any of the decent Belgian tripels that are high in alcohol content but have bright crispness. Chimay Tripel does well with high-fat, mild-flavored cheeses."

Garrett Oliver on aged Goudas: "They tend to have a big caramel kind of flavor underpinning. They match up with brown ale or amber ale that has a lot of caramel flavor."

Garrett Oliver on brie de Meaux: "It can be tough. You've got to be careful not to use something with a lot of hops. I had a competition in Denmark with a sommelier, and I won the round with a stout that had some chocolate in it. It wrapped itself around the cheese very nicely and worked its way into the mushroom flavors."

Garrett Oliver on blue cheese: "I tend to go

Brown or other brown ales.

With: Soft-ripened triple creme such as Seal Bay, Pierre Robert or Mt. Tam Try: A Belgian-style saison such as Ommegang Hennepin or Saison Dupont; a dry krieg or other fruit beer.

With: Aged Gruyere, Comte or other aged Swiss-style mountain cheeses Try: Anchor Porter, Rogue Shakespeare Stout or other sweet, mellow porters or stouts with chocolate, caramel and roasted coffee notes; brown ales.

With: Montgomery cheddar or other classic English-style cheddar Try: McEwen's IPA or other pale ales with abundant hopping; Anchor Steam.

With: Munster Gerome or other washed-rind cheeses with strong earthy aromas Try: Chimay Grande Reserve (blue label), Red Tail Ale or French biere de garde, such as Jeanlain or La Choulette Ambree.

With: Saenkanter or other aged Gouda with pronounced caramel notes Try: Anchor Porter or other gently sweet, mellow, rounded porters; or nut- brown ales or amber ales.

With: Stilton or other mild to moderately piquant blue cheeses Try: Old Foghorn Barleywine Style Ale or Moylan's Barleywine Style Ale. Serve barley wine at cellar temperature.

-- Janet Fletcher

for stronger beers, beer with some residual sugar, like strong stouts and barley wines. I'm a big fan of port, but a nice aged barley wine and Stilton disappear into each other. It's a really beautiful match."

-- Janet Fletcher Janet Fletcher is a San Francisco Chronicle staff writer. E-mail her at jfletcher@sfchronicle.com.



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EVENTS CALENDAR

Mar 25: Deadline for Slurp & Burp entries. Corvallis Brewing Supply is a drop-off location.

Mar 25 & 26: Spring Beer & Wine Festival, OR Convention Ctr, Portland, noon to 11pm both days. 50 breweries, also wine, martinis, single malt scotch and food vendors. \$5 admission, \$6 souvenir beer glass, \$3 plastic beer mug, \$1 tokens (1 token=taste, 4 token=full glass), \$20 pkg for two=2 admissions, 2 glasses, 20 tokens. (www.springbeerfest.com)

Apr 2: Slurp & Burp, Fearless Brewing Co, Estacada, OR. Judging 9:00a-3:00p, Awards Ceremony 4:00p

Apr 4-15: Entries accepted for National Homebrew Competition, \$8/entry for members, \$12/entry for non-members

Apr 15: Deadline for Oregon Craft Brewfest "Blooms & Brews" Amateur Brewing Competition entries. Please see entry sheet for details, as there are only 7 categories, non-AHA event. Corvallis Brewing Supply is a drop-off location.

Apr 22&23: Oregon Craft Brewfest "Blooms & Brews", Oregon Garden, Silverton. Celebrating NW beer styles with commercial craft breweries, food & live music. (www.oregongarden.org)

May 7: Big Brew - National Homebrew Day

May 21: Oregon Homebrew Festival and Microbrew Festival, hosted by HOTV at the Benton County Fairgrounds, Corvallis

July '05 National Beer Month

Aug 21: HOTV Annual Picnic, Avery Park, Corvallis

AHA CLUB-ONLY COMPETITIONS

Here is the latest list for AHA Club-only competitions. Dave Benson will be coordinating mailings of HOTV's top beer to these categories. Bring your entries to the club meeting indicated, and our top-notch judges will choose the best entry for sending in. We've done pretty well in the past, let's try and out-do Strange Brew in number of points scored.

May '05 Extract (extract must make up greater than 50% of fermentables)

No details yet

Aug '05 Belgian & French Ale No details yet

Sep/Oct '05 European Amber Lager No details yet

Nov/Dec '05 Baltic Porter

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