

HEART OF THE VALLEY HOMEBREWERS

CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

FEB 2013

Issue 02

Greetings and Salutations HOTVers....



**President:
Armand
Schoppy**

Patrick's Club brew day on February 2nd was a huge success. Joel Rea, thank you for your most generous donation to the event. Ben Potter, thank you for selling part of your soul to get that "special growler". Patrick, Bob, Yunju and anyone I have missed, thank you to all who went the extra mile to bring those "special" beers for all to taste! It was a great time with great beer, food and people. If you missed Yunju's demonstration on how to make traditional Korean rice beer don't worry he sent out instructions. If you would like to give it a try, I know am going to do it, let me know and I will forward the document. Oh, and before I forget, thank you Kendall on your brief overview of the Flanders Red and Oud Bruin beer styles, BJCP category 17C. This was the most exciting Groundhogs Day since the movie with Bill Murray. :)

The February Meeting will be held Wednesday February 20th at my house in Corvallis. Directions will follow in a separate email. It will be a busy night once again with guest speaker talking about hops and hop planting and Kendall Staggs will speak briefly on the Barley Wine Ales, BJCP Categories 19 B & C since this is the style being judged in the AHA Club competition next month. (See below)

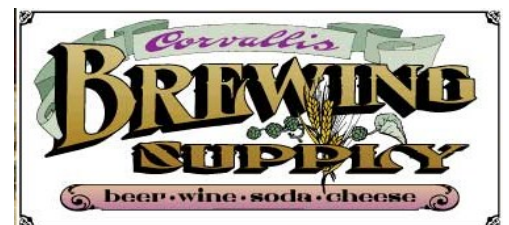


Please remember that this month there is an AHA Club competition on Barley Wine Ales, BJCP Categories 19 B & C. The plan is to judge the beers before the meeting

starts so if you have a Barley Wine Ale to enter please make sure the beer arrives to the meeting shortly after 7pm. So dust off those bottles and bring them to the meeting to be evaluated. The winner will be shipped to Minnesota to be judge. Entries are due March 1st so the winner will need to ship their beers ASAP. Unfortunately my Triple that was sent to the AHA Club competition did not do as well as I hoped. I will have a few bottles on hand at the meeting and you can taste for yourself and see if it is worthy of more than the 28 it scored in competition. The last AHA club competition of the season is Extract Beers and will be judged at the April meeting. This competition covers BJCP categories 1-23 where 50% or more of the fermentable sugars must come from the use of malt extract. So, extract brewers this is your chance to shine, get those kettles going!!

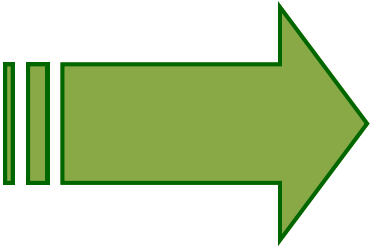
The New Year has started off spectacular, let's keep it rolling.

Armand Schoppy – HOTV President.



BREW DAY

**Check out
the mother
ship!**



January 16, 2013

HOTV General meeting minutes.

Patrick hosting.
Meeting called to order at 7:40pm
Full house...

President Armand: thanks Patrick for hosting.

Welcome new people, Tad, Bob, Ivan, Drew, Craig, Ron, special guest from Korea Yunju Baek (president of Korean internet homebrew club, with 1000 active members).

Slurp and Burp is at Fennel Creek in Tigard this year.

HOTV competition is May 18th, 2013

Keep checking for the new list serve early next week.

Yunju Baek is the special guest... they have 2 annual meeting with over 100 members attending. Yunju makes traditional rice beer, it is similar to sake. It is made with wheat and open fermentation. ABV comes in around 10-20%. Yunju is a professor in Korea. Yunju uses a HERMS system to brew. Yunju wants to become a beer judge. Yunju will be in town till February. Yunju passed out some rice beer to everyone..

Gary T. will have tentative dates for the 2013 events at the next meeting

Patrick: Gave account of where the recent donations went.

20 people paid dues at Christmas party.

There will be a large increase in the 2013 budget for September fest.

Advertising for Sep. fest will have a set price.

Budget numbers are available upon request.

If we had no September Fest money coming in we would be about the same money wise. We would be solvent. Insurance is the biggest expense.

There was a motion to approve the budget. Seconded and passed

Open discussion about the September Fest. Patrick explained what the board had discussed about the fest.

Mr. Bill Ramsdell... RSVP... look for upcoming email with dropbox address with pictures.

Christiana: Brew education, we got approved for a written exam in 2014.

Kendall, announced Sunday March 10th (tentative date) at LBCC in Albany, The Friends of OSU Lutheran Campus Ministries are sponsoring a fundraising event. Kendall Staggs will be the guide for a beer and cheese tasting event. Kendall will send out an email and post more details soon.

Jeremiah announced that there is a tentative Club brew day at Flat Tail sometime near the end of January or the first part of February.



Motion to close at 8:34 pm ... passed...

Yunju told us about
brewing in Korea and
passed out samples
of Rice Beer.

Patrick gave a great
demonstration of how
to use a Beer Gun.



More From The Jan. Meeting



Report from the past education chair.

Thank you for entrusting me with HOTV's education mission over the past 3 years. It has been a great experience for me and hopefully for everybody else involved! I thought a little summary of educational activities over the course of my tenure would be indicated.

The last two beer tasting classes reached out to and motivated 19 beer lovers to learn more about their favorite beverage (10 in 2010; 9 in 2012). Following the classes, 7 attendees registered to take the BJCP exam (4 in 2011; 3 in 2012). This all happened even though sponsorship (waiving part of the fee) of HOTV members successfully taking the exam has yet to be implemented. Way to go, HOTV homebrewer! In case anybody wonders, the classes operated cost-neutral for the club at \$70 a person for the entire class and \$10 per person for individual sessions.

A total of 16 people have taken or retaken the BJCP exam hosted by HOTV in the last 2 years (9 in 2011; 7 in 2012). I made sure that HOTV is on the books to host a BJCP tasting exam September 2013 and a written BJCP exam July 2014, so that club members can take the exam without having to travel. The number of written exams is now very tightly regulated and booked far in advance. Check out the exam schedule on the BJCP website at <http://www.bjcp.org/exams.php>. There is now a minimum of 6 examinees for both the judging/tasting and the written proficiency exam. So, it is not too early to think about the next exam prep class. Please note that "all participants taking the BJCP Beer Judging Examination must have either passed the web-based BJCP Beer Judge Entrance Examination or scored higher than 60% on the written portion of the BJCP Legacy Beer Examination (given prior to April 1, 2012)."

The OSU beer-defect class given by Jeff Clauson that I organized a few years back attracted over 30 beer fans and reached out folks up and down the valley. I think this would be worthwhile repeating now that the club and brewing community has seen some turn-

over and our pool of (potential) BJCP-judges has grown substantially.

I am not claiming the organization of the next few items, but still count them as part of our education program.

The competition provides an important forum for outreach and education. It is so successful, that I have had "Novice" judges with me for pretty much every single flight I have judged at a HOTV competition. Thank you, past competition chairs and volunteers for putting the event together, and thank you, BJCP judges in the club, for your dedication and for providing others with such awesome experiential learning opportunities.

I want to say a big "Thank you" to past and current Vice-presidents for organizing the Brewery Education Tours (BETs aka Pub crawls) for HOTV. I hope others have learned as much as I have about breweries in the area, the brewing process and beer styles in the most relaxed and informal way possible. I do not have any numbers, but the BETs have definitely served as a great outreach tool.

Septemberfest is another successful outreach activity for HOTV. So, let's keep Septemberfest going strong! Anyway, who would want to miss the fun? And doesn't it make you feel good when you see how much good it does for the community (outside of serving great beer to a bunch of people)?

Last but not least, a number of brewing demonstration were given by HOTV members at home or at various local events including but not limited to the Corvallis farmers market (Charley Renn) and Oregon State Fair (David Swisher).

A big thank you to everybody who contributed and thanks for the fun ride!

Christiane

Beer News

The growler fill station is the latest craze in the already beer crazy city of Bend. Growler Guys is one of several growler fill stations, and in this case is housed in a Shell Station at Highway 20 East and 27th Avenue. It features 34 beers, wine, and cider on tap, including some big and exotic favorites such as Deschutes Hophenge IPA, Hood River's Friem Brewery's Belgian Dark Strong, Unibroue's La Fin du Monde, and many others. It was reported that this station is going through 50 kegs per week. Most fills run \$7.99-\$8.99, although some of the more exotic can run closer to \$20. A growler of Hophenge was \$8.99 here, yet it was \$20 at the Deschutes pub. Hopefully this craze will expand to Corvallis or Albany soon.

<http://www.thegrowlguys.com>



RICE BEER/WINE

For HOTV brewday demonstration 2/2/2013

Ingredients

1kg short grain rice & sweet rice (50%:50%)

1.2L cold water : 120~150% of grains

200g cracked nuruk(natural yeast cake) : 10~20% of grains

How to brew

1. Wash grains and steep 1 hour
2. Cook grains with rice cooker
3. Cool the cooked rice
4. Mix the rice, water, and nuruk, put into fermenter
5. Stir the wort everyday
6. After 5-7 days, filter the young beer
7. Enjoy the Cloudy version : rice beer(makgeolli) or
8. Cool it 1 or more weeks, then rack the clear part : rice wine(cheongju)



How to make nuruk

1. Mix cracked wheat with water
2. Make a dough as firm as possible (using any mold with cloth)
3. Put it in cooler or cardboard box to keep the warmth and moisture for a week or more
4. Flip it not to be gummy(watery) side on the nuruk
5. nuruk is done when there is no heat on dough(2~3 weeks)
6. Dry it on sunny site for preservation

The February HOTV Meeting

Wednesday, February 20th at the home of Armand.... Address and link below. Please remember this month there is an AHA Club competition on Barley Wine Ales, BJCP Categories 19B & C. If you are entering a beer in this completion please get it to the meeting early to be judge. I would like to do the judging in the first half hour of the meeting if possible.

Dear Armand,

I am looking for ways to develop a small market for a local variety of barley that I grow, and it was suggested to me that one possibility would be to get some of your members into malting their own barley, both for the satisfaction of being able to do the whole beer-making process, from beginning to end, and also to make it possible to produce a truly local beer.

If you know of anyone who might be interested in giving it a try, I'd be happy to give them 5 lb, or so of barley to malt, in the hopes that it will be successful enough that they and others might start buying barley from me.

I, myself, have not yet tried malting barley, since I'm not a homebrewer, but a friend of my son recently did a batch, and sent the attached instructions. They look pretty straightforward. His beer should be ready soon, so before long I'll be able to tell you how it tastes.

If you'd like to meet and talk about this, I'd be happy to buy you a cup of coffee or a beer.

Sincerely,

Paul Harcombe

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Hi all:

The day has finally arrived. Mazama Brewing will receive our brewhouse and tanks Monday, February 11 the . You are all welcome to stop by. I expect to be quite busy, so I apologize in advance if I'm a little preoccupied.

Regards,
Jeff

<http://www.mazamabrewing.com/index.html>



McMinnville is having its yearly Sip of Oregon. There is very little beer there, if any, but they have a lot of great local wines and interesting venders. Attached is a link to the event. If you have the Groupon app on your cell phone you may have already go the half off admission coupon. If not, check out Groupon online for details.

[http://www.sipclassic.org/McMinnville Wine %26 Food Classic/Home.html](http://www.sipclassic.org/McMinnville%20Wine%20Food%20Classic/Home.html)

Support your local brewery

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