



Hello HOTV!

Please enjoy the March 2016 edition of the HOTV Newsletter.

### ***Presidents Corner***



Happy spring everyone!

We have some exciting events coming up with our Homebrew competition in May at a new location of the Oddfellows Hall. The group working really hard on this event so make sure to support them in any way you can!

See the rest of the newsletter for great updates and happy brewing.

Carrie

### **Secretary's Corner**

Alright! March is especially near and dear to me for several reasons: longer days, the end of a school term, and another birthday! I hope everyone is ready for a wonderful spring in Corvallis, and I also hope that you've gotten a chance to check out the HOTV website. Shout out to Jon Campbell for updating the page with current info! Check it out at <http://www.hotv.org/>. Also, be sure to thank the OHF crew for the work they have done with the competition. Registration for Judges and Stewards is open, so take advantage of this great learning opportunity right here in Corvallis! Last but not least I'd like to thank our Litter Czar, Barry Cooper, for organizing a clean-up on Highway 20! I hope you enjoy this month's issue of the club Brewsletter; there's a little bit of everything from skunky chemistry to floating heads, so grab a pint and enjoy! Oh yeah, and direct feedback to [cscotton89@gmail.com](mailto:cscotton89@gmail.com).

Cheers!  
Chris Cotton

### **What's Inside This Month's Issue:**

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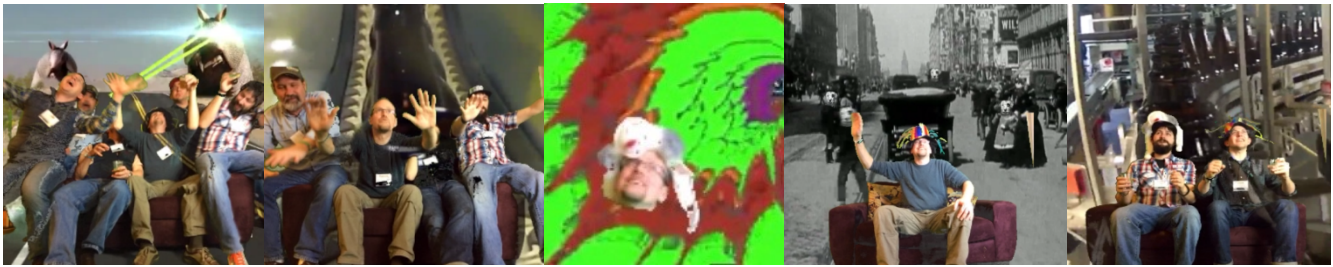
## Inaugural Pacific Northwest Homebrewers Conference: 2016 PNWHC

During the weekend of March 4-5, seven of our own made the trip up to Vancouver, WA to be a part of the first regional Homebrewer's Conference. The weekend was made up of seminars, banquet style dining, mini brew fests, and plenty of fun. Our club members sat in on lectures on the topics of sour beers, pilsners, the effect of yeast on taste, beer judging 101, going commercial, decoction mashes, everything hops, the influence of perception, wise words from Denny Conn, and much more. With 320 conference attendees, the homebrew club showcase night was a great success and the HOTV booth was an instant hit showcasing Brettidiculous, Patrick Gorman's delicious IPA and dark abbey style ale as well as a few reserve bottles from a neighboring Cascade Brewer's Society member from Eugene. The conference also gave us a chance to network with enthusiastic brewers near and far, young and old, mullets and kilts. I think I can speak for all when I say that we left with a sparked enthusiasm that has us looking forward to our next brew day.



Representing the Heart of the Valley at the PNWHC 2016 Brew Club Night! From Left: Patrick Gorman, Barry Cooper, John Sterner, Jon Campbell, Chris Cotton, Ron Hall, Dan Rickli.

**Bonus Material:** Lagunita's Couchtrippin' Videos! [Take 1](#), [Take 2](#), [Take 3](#), [Take 4](#), [Take 5](#).



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## Monthly Meeting Minutes – February 17<sup>th</sup>, 2016

**Oregon Homebrew Festival (Club Sponsored MCAB competition):** Location? Odd Fellows Hall was confirmed late last week. This downtown Corvallis location will likely increase the judge pool and make the competition more accessible for club members. This will take place on May 20<sup>th</sup>-21<sup>st</sup>. An out of region fee will be charged, but there will not be a cap for the number of entries. Volunteers will be needed for setup and tear down, contact Evelyn Squire for more information. Storage options are still being discussed for submitted entries - In the past, whoever picked up entries from the club mailbox would either store them at their house or in Patrick's basement. A sorting location still needs to be determined for organizing the categories of beer styles.

**New! Oregon State Home Brewer of the Year:** Carrie: In 2016, there will be competition championship series for sanctioned competitions in Oregon and Southwest Washington. This program is put together to recognize frequent participants and based upon awards for style categories, best of show, and judging participation. The OHF will be a sanctioned event! More details [here](#).

**New Member Reach Out Initiative:** Carrie is looking to rally some help to reach out to prospective or out of touch members. She's thinking about possibly getting together a pamphlet that outlines club activities, meeting times, and where to find more information.

**Beer Judge Certification Program (BJCP) certification courses:** There are options in June, July, and August. A one hour online test will have to be passed before the sensory/tasting examination occurs. Contact Ron Hall with inquiries. General Information on the BJCP can be found [here](#).

**Experiment Time:** During this meeting Ron Hall hosted a taste test with three variations of Heineken. One growler was light struck, one was oxidized, and one was not affected. When asked to vote by a show of hands, everyone could identify the skunky taste as the light struck sample, but for the 'true ken' most members chose the oxidized beer!

**New Member!** From Gulf Shores, Alabama welcome Dan Mulera! Fresh up from the Gulf of Mexico, Dan must be alright if he already found the homebrew store in Corvallis. Welcome to the club, Dan!

**Quote of the evening:** *Armand:* "It's not gushing but it wants to" (referring to his freshly popped bottle of peche miserable, which had a disappointing show of effervescence.) *Evelyn:* "That's what she said."

**Thanks Armand** for hosting and raffling off some tasty bottles of an experimental brew comprised of home cultured yeast, peach puree, Belgian quad, a healthy dose of brett and an oak spiral!

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## Upcoming Local Beer Competitions

*A quick look at upcoming events:*

**Pouring at the Coast, March 19 in Seaside, OR:** 2015 BJCP style guidelines. Entries must be received by March 17<sup>th</sup>. No listed entry fees! Link [here](#).

**Lager, Lager Everywhere, and Not an Ale to Drink March 26 in Everett, WA:** A BJCP sanctioned event that will judge according to selected 2015 style guidelines. Entries due by March 20<sup>th</sup>, hosted by the Beer Renegades of Everett Washington (BREW). More information can be found at their website [here](#).

**Slurp-n-Burp, April 8-9 in Portland, OR.** This competition is AHA sanctioned and will follow 2008 BJCP style guidelines. Registration and Information [here](#), entries accepted now through march 28.

**Spring Fling, April 22 – 24 in Bend, OR.** AHA sanctioned event. More information and sign ups [here](#). Bottle drop accepted at Corvallis Brewing Supply.

**4<sup>th</sup> Annual Heart of Cascadia –The Colors of IPA May 14<sup>th</sup> in Portland, OR:** Hosted by the Oregon Brew Crew this contest will focus on 2015 BJCP styles within the “American IPA” and “specialty IPA” categories. More contest information [here](#).

**34<sup>th</sup> Oregon Homebrew Festival May 21 in Corvallis, OR:** Hopefully this one doesn’t need too much explaining as our club organizes this competition. Registration and judging information [here](#).

*For a full list of all the upcoming competitions in the known Universe see:*

[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

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## Upcoming and on Going Beer Events

*Not much going on the Willamette Valley that I could find but here are some Portland events worth noting.*

**Portland Spring Beer & Wine Fest, March 25-26, Portland, OR:** Beer, wine, spirits, cheeses, and chocolates! Hosted at the Oregon convention center, this event will host two days of great tastes and music starting at \$25 for the a two day package. Website [here](#).

**Portland Farmhouse and Wild Ale Festival, March 26-27, Portland, OR:** Featuring over 60 beers from more than 25 breweries including Ale Apothecary, Agrarian Ales, Block 15, pFriem, Hair of the Dog, The Bruery, Logsdon Farmhouse Ales, Russian River, Perennial Artisan Ales and much more! Website/Information [here](#).

**Nano Beerfest, April 9 Portland, OR:** Over Twenty local Nano Brewers of Beer, Cider and Mead will participate, including multiple ‘Meet-the-Brewer’ sessions. Website [here](#).

## Monthly Encyclopedia Entry

*Each month I'll share an entry of interest from my copy of the Oxford Companion of Beer. I've found some interesting odds and ends concerning all aspects of beer culture, Enjoy!*

**Lightstruck** – Beer with off-aromas is often colloquially said to be “skunked,” but those who have encountered a skunk-like flavor in their beer rarely know how close they are to the truth. Certain compounds in hops are light sensitive and when exposed to strong light a photo-oxidation reaction takes place, creating the intensely flavor-active compound 3-methyl-2-butene-1-thiol (MBT). MBT is one of the most powerful flavor substances known to man. Commonly referred to as “skunky,” the pungent odor compound resembles that of the famously malodorous defense spray deployed by skunks.

In 1875 the German chemist Dr. Carl Lintener first reported on the formation of an offending taste and obnoxious odor in beer exposed to light. In the 1960s, Yoshiro Kuroiwa suggested that the main constituent of the off-flavor was MBT derived from the photodecomposition of isohumulones, the beer bittering principles, in the presence of a photosensitizer, namely riboflavin (vitamin B<sub>2</sub>). Further, the Kuroiwa group established that the blue part of the visible spectrum (350-500 nm) in particular is most efficient in generating lightstruck flavor in strong sunlight, the reaction can be almost instantaneous, with tasting panels able to detect the aromatic effects of an exposure to less than 10 seconds of full sunshine. Under less deleterious conditions, for example a display cabinet with fluorescent lighting, these reactions still occur, though they may take a number of days or weeks to become noticeable.

This now well-known reaction involves the cleavage in the isopentenyl-side chain of the iso- $\alpha$  acids in hops. This photo cleavage is light-catalyzed and results in the formation of a dimethyl allyl radical. Reaction of the radical with sulfur-containing compounds (thiols) forms MBT. Green or clear glass offers little to no protection against this reaction, but brown glass is highly effective, at least against this reaction, but brown glass is highly effective, at least against short-term or low-intensity exposure. Aluminum cans or beer stored in kegs offers the best protection against exposure to light. Despite the lack of protection offered by clear and green glass bottles, some breweries persist in using them, the bottle color having become an important part of their branding strategy.

When the bottle offers no protection, modern hop chemistry has brought alternatives for preventing MBT formation from hops. “Tetra” and “hexa” hops are modified by reductions in side-chain double bonds that prevent the photo degradation reaction. These advanced hop products are based on liquid or supercritical carbon dioxide extracts of hops. The resins in these are in turn isomerized in alkaline solutions into isohumulones which can be further reduced to produce bittering compounds that do not degrade into MBT. These advanced forms of bittering hops are known as “light stable” products. Their use in brewing yields a beer that is less vulnerable to the deleterious effects of sunlight, although it must be remembered that light can induce other flavor changes in beer that are not related to hops.

Research has recently revealed two unidentified compounds with aromas indistinguishable from the “skunky” aroma used to describe MBT. It is thought that these two new, yet to be elucidated compounds contribute to the overall lightstruck flavor in beer. Perhaps more interesting is the fact that

MBT and one of the newly discovered compounds also formed during thermal gaining in canned beer in the absence of light.

*Excerpt from the Journal of American Society of Brewing Chemist (2009)  
Christopher Bird*

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## Beer News

- Attempting to Understand Reinheitsgebot [link](#)
- Saison Dupont: The Benchmark Beer that Almost Wasn't [link](#)
- In Singapore, Craft Beer Where You'll Least Expect it [link](#)
- New Health Advice for Britons: No More Than Six Pints a Week [Link](#)
- A Balancing Act: How to Balance Your Home Draft System [Link](#)
- Homebrew Gadgets to Improve Your Brewing – AHA DIY [Link](#)
- Oregon Beer Growler Newsletter [Link](#): March 2016 – The Green Issue
- Experimental Brewing Podcast – Drew Beechum and Denny Conn [Link](#).

### Feedback:

Questions, comments, or suggestions be sent to the HOTV Brewsletter author at [cscotton89@gmail.com](mailto:cscotton89@gmail.com). Thanks for Reading!

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