

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

Hello HOTV!

Please enjoy the Summer 2016 edition of the HOTV Newsletter.

Presidents Corner



I Hope Everyone had a Great Summer!

First off I would like to take this opportunity to thank Evelyn, Patrick and all the others that made this year's Oregon Homebrew Festival a success! There were 303 beers judged this year. Congrats to Michael Dewey for winning best in show this year with his Blackberry Mead and to Patrick Gorman for his best in show runner up for his Gueuze and to all winners in the competition! I'd also like to thank everyone who made it out to volunteer at our 9th Septemberfest, it was another great year in Avery park!

If you're still on the fence about joining the pub crawl to Hood River on October 28-30th There's still time to reserve a room. If you need additional information refer to this newsletter or email Jon Campbell.

FYI, come join us for the HOTV club social to meet and greet with club members **7 pm this Friday, October 7th** at [Conversion Brewing](#) in Lebanon, and Mark your Calendars for Wednesday October 19th for HOTV's monthly meeting that will be hosted at Mazama Brewing Co. Social at 7:00 pm, meeting at 7:30 pm.

Cheers!

-Dan Rickli, HOTV President

Secretary's Corner

What a summer it has been! First off, I'd like to apologize for the delay of the club brewsletter throughout the summer months. I found myself always wanting to include the next event in a brewsletter story and then life would happen! But alas, I've written some articles for you to enjoy about what the club has been up to over the summer months- and we've been busy!

As for life - I can now proudly consider myself an Oregon State resident (for tuition purposes) and a graduate candidate in the Environmental Engineering program. I also completed a few races and a triathlon! But enough about me -I look forward to getting to better meet new or unfamiliar faces in the club and hope this newsletter encourages you to get involved with the awesome events we have going on as well as get to know the members of the club.

-Chris Cotton, HOTV Secretary
cscotton89@gmail.com

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Back to School – Check out what the club was up to this Summer

Mixed Fermentation: Brettanomyces and old competition beers were blended at my apartment this past March to create a one of a kind, funky beer experiment. With help from some of the club's ranking beer judges, we evaluated 60+ beers from the 2015 Oregon Homebrew Festival that were entered in Belgian, Wild or Sour categories to look for the right mix of taste and base from the beers. We blended the vetted beers and then pitched a vial of brettanomyces bruxellensis yeast in with the mix. A carboy of 4.5 gallons has been sitting in my closet throughout the summer and a nice pellicle has formed signaling the slow secondary fermentation characteristic of the brett yeast. Hopefully the experiment yields something that our club members can use in future beer

blending and present to the club to try (if you dare!).

All jokes aside, this isn't that far off from what the big breweries do with their wild fermentation programs. Typically, different batches of varying ages will be blended by a brewer until a desired taste is achieved, and by doing this they can mix young and old beers (instead of beers from 60 homebrewers from across the US!). The advantage as a brewer being that you can produce a bigger volume of beer that has a developed fermentation character without have to age every drop of the beer. The Belgian brewery Rodenbach became famous for this practice and you can buy their beers in town that are either young and old beers blended together (The original and now Grand Cru) or that are aged from a single cask (Vintage). Our goal was more leisurely than that, but hopefully to end up with a good product that could impart a desired flavor if it were blended on a more bland, unaged beer. The club has created the 'blended beers' (no, not dump bucket, Barry!) in the past with success, so the aim is to carry on a tradition that will yield a special tasting beer that can only be made once, but has a flavor that can stretch for the better part of a year through conserved blending with lighter brews.



Oregon Homebrew Festival: During the last weekend of May, the Heart of the Valley Homebrewers hosted the 34th annual Oregon Homebrew Festival, a BJCP sanction competition that took place over three days with the help of many volunteers within and outside of the club. The competition changed venues to Corvallis was hosted, for better or for worse, in the second story (lots of beer to carry!) of the Odd Fellows Hall. This year, a new HOTV



member, Michael Dewey, won the Best of Show with his Backyard Blackberry Meade. He'll get to brew at his home with Jamie Floyd of Ninkasi! Congrats on the good work, Mike! Second place Best of Show went to the club's own Patrick Gorman with his Gueuze. Many other HOTV members placed among the beer, mead and cider categories that were judged. Overall, 303 entries were submitted



and 138 registered participants, judges and stewards helped to make the competition a success. A big shout out to the competition organizer Evelyn Squire, registrar Patrick Gorman, judge director Jon Sterner and head steward Dan Rickli as well as the numerous members who volunteered to judge, steward, prepare food and clean over the duration of the competition. Detailed results can be found on the club website at the following [link](#). Our Facebook page also has an album of photos from the event [here](#).



Ye Olde OSU Ale Barrel Extravaganza: In mid-July the club was invited to Oregon State's Wiegand Hall to collaborate with pilot brewery manager Jeff Clawson in the making of an old ale. The event has some history as the club has made collaboration beers in the past, but issues would arise when the wort was separated and taken home, as fermentation and sanitation conditions varied from house to house where the 5 gallon carboys were stored. Well it just so happened that our gracious treasurer (and his spouse) had a pinot noir barrel in their well-insulated basement that had previously been used to ferment

Belgian beer that had helped the barrel develop its *brettanomyces* character, and what's more is he (more likely she) was willing to let the club members haul 17 carboys into the basement to ferment side by side at the same temperature, where then they could be emptied into the barrel in a sanitary and controlled manner (THANKS PATRICK!!!). So the scheduled brew day was underway and members got to work! For all my excitement, I didn't foresee that I'd be sweeping grain and be covered in dust after the first 20 minutes, but hey, I was having a great time and at least I wasn't one of those guys that had to clean and sanitize the new brew system! Once the grain was milled and the mash had started, Jeff gave us a very informative tour of the facility and explained the type of research they do with the 2.5-barrel brew system. He also discussed tips and tricks for homebrewers to use to improve their craft. What really stuck out in my mind was his advice that you should move away from gravity units and instead use degrees Plato when planning and evaluating the progress of a brew day... though last time I check in, most of the members still haven't kicked the habit. For those curious as to what degrees plato means exactly, I found this explanation (basically what Jeff said) to be more helpful than that my memory... I think I still had bits of grain in my ear:



"The "Plato scale" is an empirically derived hydrometer scale to measure density of beer wort in terms of percentage of extract by weight. It was developed in 1843 by Bohemian scientist Karl Balling as well as Simon Ack, and improved by German Fritz Plato. The scale expresses the density as the percentage of sucrose by weight, so a wort measured at 12° Plato has the same density as a water-sucrose solution containing 12% sucrose by weight, denoted as 12% Brix. For the brewer, it has an advantage over specific gravity in that it expresses the measurement in terms of the amount of fermentable materials."



At the conclusion of the brewing day, the wort was transferred into the 17 or so carboys club members had brought and taken to Patrick's basement where the yeast was pitched and the magic started.

About two weeks later, I happened to be over for the inaugural brew on the club's new system and low and behold, the old ale had reached its target final gravity and it was ready to be transferred into the barrel. Dan and I spent some quality time in the basement "watching the grass grow" (well, not in the spots where I had dumped pbw) as we transferred the 65 or so gallons of beer into the barrel from each of the carboys through a CO₂ pressurized siphon hose. I guess I could only

think of the phrase 'slow and steady wins the race' as being careful throughout the whole process was crucial to making sure we didn't introduce any unwanted organisms into the beer that could leave us with dark malted vinegar or worse. It's all about perspective; it may have taken us in excess of three hours to transfer the wort – not to mention the long brew day at OSU and the elapsed fermentation time, but that was still miniscule compared to the amount of time the beer would need to age to develop the complexity and character it was meant to have. As the limited number of club members that have gotten a taste of the beer will tell you, it is aging quite well and has only gotten better. I definitely have come to appreciate the careful and tedious tasks of a brew day and I think the adage to use now is something along the lines of 'an gallon of sanitizer is worth sixty five gallons of delicious beer'. Currently, we're hoping to serve the old ale at the HOTV holiday party this December, so consider this your warning! More photos from the brew day can be viewed on our Facebook page [here](#).

HOTV vs. CBS: Civil War Brew Off! This summer, the brewers of Heart of the Valley and Cascade Brewers Society of Eugene returned for a second annual show down to see who could brew the best tasting glass of beer. Last year, Eugene had taken the crown with a Belgian pale (enkel) in a contest determined by brew pub sales of winning beers from each club. Our own Armand Schoppy had the chance to brew his Black Pearl (with some minor tweaks) at Block 15's pilot 7 barrel system then, and the club was looking for redemption... of course with some changes to the contest's rules. This year, it was decided that all brewers would be limited to a set grain bill of 2 Row, wheat malt, crystal 60°L malt, and pale chocolate malt. Brewers could use any combination of the previous ingredients, so long as it made up for at least 1% of the grain bill... Joel Rae stuck it to the man with his hoppy wheat and used 97% wheat malt, and 1% of the others! Kudos to Joel! (I might have taken a left over bottle home!) No other fermentables, or non-saccharomyces fermenting organisms were allowed so that the recipe could be replicated at a commercial brewery. The clubs would host their own competitions internally and pick the best three, then send them to face off against each other amongst a panel of guest and celebrity judges. The HOTV judging happened during our July meeting at OSU's Weigand Hall. Attending club members determined the 'best beer' from a variety of entries that included everything from wheats to browns to mushroom beer and Belgian strong ale. Our club sent on Patrick Gorman's Chocolate Pecan Turtle (1st), Dan Rickli's Hoppy Brown Ale (2nd) and Barry Cooper's Belgian Strong Ale (3rd) to compete against the CBS winners. As luck would have it, Patrick's brew beat out the contending Eugene recipes and was selected as the winner of the 2nd annual Civil War Brew-off. The beer will be made commercially available in the near future at a Eugene and Corvallis locations for a limited time where we can all enjoy at least one civil war victory! (too soon?)

BJCP Certification Study Group:

Throughout the Summer, the club's education chair, Ron Hall put together a study group as a rigorous introduction for some and a refresher for others of the 2015 Beer Judge Certification Program Style guidelines. This was planned to coincide with a beer tasting exam that was hosted by the Cascade Brewing Society in Eugene. Over 10 weeks, small groups met seven times to discuss culture, history, and style traits for German lagers,



English ales, American ales and lagers, Belgian ales, and wheat beers as well as had discussions on water and water treatment, hops and hopping, yeast, bacteria and the yeast life cycle, and off flavors

and aroma of beers. The group regularly consisted of 10 to 12 participants, two of which (myself and Gary Terrell) took and passed the online certification exam and sat for the tasting exam in August. I think I can speak for everyone involved when I say the exercise provided an awesome crash course and overview of all things beer. If anyone has questions about how the study session were set up or what the tests were like, feel free to contact me at cscotton89@gmail.com. Gary and I are currently waiting for our tasting exams to be graded before we know if we'll become certified judges, until then we will keep our fingers crossed!

Club Pub Crawl to Salem: This summer's brewery education tour gave members, family and friends the opportunity to see several brewing operations and styles of beer making in and around Salem. Bright eyed and thirsty, the club bused up to start the day at Gustav's Bargarten for lunch and german lagers, then they proceeded to Vagabond Brewing, Santiam Brewing, Salem Ale Works, and Gilgamesh Brewing. Unfortunately, I had to miss this trip for a backpacking opportunity I couldn't refuse, but I heard from club members that it was a fun and educational time... Although I believe our Vice President Jon had a bad encounter with an IPA that scarred his palate for the rest of the summer! Poor Guy!



Annual HOTV Summer Picnic: This August, the club hosted the annual picnic at the Rotary Shelter in Willamette Park. The day started with a golf scramble at the Maryville golf course in Corvallis, which had The weather was great and so was the company. Our Vice President, Jon Campbell and club member Gary Terrell prepared savory smoked meats and picnic-olympic games were put together by board member Karen Hans, featuring Keg toss, hop-put, egg catch and a friendly round of disc golf in Willamette park. Thanks again to Jon Campbell who took some great photos of

the event and put them on the [club's Facebook page](#) (If you're on FB, like the page!).

9th Annual Septembeerfest: On September 10th was the 9th annual Septembeerfest, organized by a dedicated team of HOTV volunteers and other community organization members. Last year the festival won the accolade of best event in Willamette Weekly This year's festival was the second run at the Avery Park location and offered for a great combination of suds, sun (and shade) and a good time. The festival included some 80 selections of beer, mead and cider coming from over 30 breweries and music from Blues and Sunshine, Gumbo, and Parish Gap. Our club members volunteered for 37 various shifts throughout the event and got additional participation of at least 20 more friends and family. We also got a big help again from the local Kiwanis, Linn Benton food share, Oregon State SEIU, and master recyclers. More details about money raised from the event, attendance and pictures will be available soon!

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Monthly Meeting Minutes – April 16th, 2016

The Meeting Started with an education session on Sour Beers with Ron Hall. Renewed interest in BJCP course and certification. This is going to require 2-3 weeks of studying. If you have interest let Ron know. The online test is 200 questions in an hour mc/tf. You need a 60% or higher to pass, \$10

test fee. No tasting on the day of testing. BJCP.org has a study guide, this is required reading along with the 2015 style guidelines. ~90 pgs for the study guide.

Sour Beers: Ron made a bad mistake and he's willing to pawn it off. His interest grew after he visited Belgium several times. His style of choice is Lambic (Lambique). Ron's experience has been mixed due to the aging of the beer. Ron's advice is to understand the bugs of the beer. Traditionally, the brewers would let the ambient air add the proper mix of bacteria... however the modern technique is to pitch the bugs at the right proportion to make the beer have more flavor dimensions. *Acetobacter* – can attribute to a dirty diapers flavor. *Lactobacillus* – very sour and clean flavor. *Brettanomyces* – funk, horse blankets, flavor of British old ales. Mixed fermentation – if you buy the store versions of these yeasts it will come with a mix of classic beer yeast and other bugs, this will produce a turbid mash. Ron brought a few graphs explaining the lifecycles of the different bugs. Lesson number 1: minimize oxygen! *Acetobacter* can take off in the presence of oxygen and produce a vinegar flavor. Armand brought the very first sour he ever made. He brewed it in 2009, bottled it in 2011. The last bottle is here amongst us, he said the last time he had it the experience was unpleasant...we will see how it goes! Armand has 5-6 carboys in his back office right now that are used for blending and mixing.

Discussion Items:

- Oregon Homebrew Fest – May 21st at Odd fellows hall, start brewing! Enter often and volunteer, judge or help otherwise. This is a great opportunity to get experience with a BJCP judge and learn the process. This will also provide points for BJCP experience. Evelyn also needs help with clean up. This year there will be a swag raffle.
- AHA Big Brew Day – May 7th@Mazama
- New system will be christened (hopefully?!). Jon will be smoking chickens.
- Club Brew System – hopefully will be tried out at the Big Brew Day in May. This will be available to rent by club members, a card will be scanned to hold information on the renters and ensures the equipment returns in good fashion. The set up will be stored in the Septemberfest storage unit.
- Salem Educational Tour – June 25th, Benedictine Abbey at Mt. Angle, other stops will be determined. A survey will be made to get a head count.
- CBS/HOTV Civil War Brew Off Round 2 – July 20th at OSU, we will pick the top three from our club to go against the top three of CBS. The six will be judged by a celebrity panel.
- Club Officer Changes – Carrie stepped down as President. Dan will become the new president. Jon Campbell has been appointed to be the new Vice President.

Recap:

- CBS Eugene Visit
- Board Meeting Regarding Taxes – Armand is the board president, there was a meeting this past month. This past month, we received some late filing penalties for the last three years, Patrick and Armand are working on this. We thought we were filing the right way, but it wasn't proper. IRS is in communications with the club. Any questions? Direct them to Armand. The brew system has been covered. Look at the board meeting minutes! 30 hundred pounds! Social media – web presence. Jon Campbell is making the website sexy! Patrick Gorman won 2nd place in the slurp n burb for his Belgian Strong Ale.
- Brett-diculous Blending Session -
- Radegast Submission – Jon and Barry worked on this. The presentation was improved and hopefully we have a good chance!
- March Litter Pick Up - A good turnout, looks like the next one will be in late May.
- Keegan – first timer who won a shirt! Jesse – former capitol brewers

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- June's meeting consisted of a gathering at the Hans' farm house to taste and take home Oregon Homebrew Festival beer that was left over.
- Ron asked that we search for beers with off flavors so that they could be set aside and further dissected for palate educating.
- Jon announced the time and date for the club picnic: Corvallis – August 13th from 1 to 5 pm at the Rotary Shelter in Willamette Park.
- Tasting Experiment: Triple Decoction. Jon Campbell and Chris Cotton had been curious about the effects of triple decocting a mash since learning about it at the Pacific Northwest Homebrewer's Conference in Vancouver. Various speakers talked to the great changes that would occur from the addition of melanoidins to the mash from the decocting which would bring out deep toasty malt flavors and others said it was a waste of time. So it was experiment time for the homebrewers from Corvallis. They took a simple recipe for an ESB, extra special bitter (a commercial type of English Strong Beer) and would brew identical batches side by side, using the same grains, hops, and yeast culture only difference being the triple decoction of one mash and a single infusion with the other. A taste test was conducted with the present club members and they were asked to pick the beer that they thought was triple decocted (was it noticeable, and what is the impression?). After the blind tasting it was found that nearly all club members could tell the difference between the two beers and identify the triple decocted brew.

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Monthly Meeting Minutes – July 16th, 2016

Club Picnic:

- This year's HOTV summer picnic will take place on Saturday August 13th from 1-5 PM.
- The picnic will be located in Corvallis at Willamette Park at the Rotary Shelter.
- There will be a golf outing prior to the festivities.
- More details to come regarding food, beer, the golf outing and games.

Septemberfest Updates:

- Club will brew up homebrew to be served from the HOTV. Volunteer sign ups and information to come soon. Club members are encouraged to sign up for a volunteer shift and the night shift has historically been harder to cover (hint, hint!).

Club Brew System!

- First Beer is available to taste tonight- Chris Brought Bottles: 70 Shilling Scottish Ale
- Two groups will utilize the system in the next few weeks to brew the club offerings for Septemberfest! From the sounds of it, we'll have an Irish Red Ale and a Saison.

Civil War Brew Off!!!

- Our club was challenged by the Cascade Brewers Society of the Eugene area to create the best beer with a set grain bill containing 2-row, chocolate malt, wheat and crystal 60. HOTV's preliminary club judging to determine the best three to send to Eugene. Club members gave 7 different entries including hoppy brown ale, dunkelweizen, hoppy wheat beer, IPA, Belgian strong ale, Chocolate pecan turtle, and little brown mushroom. The recipes were creative and diverse with the judges (club members) favoring different beers – each beer was judged as

someone's first place! At the end of the judging, we had a first, second and third place consensus:

1. Chocolate Pecan Turtle – Patrick Gorman
2. Belgian Strong Ale – Barry Cooper
3. Hoppy Brown Ale – Dan Rickli

Thanks to all participants for getting into the brewing spirit and letting the rest of us have a fun judging experience. The top three contestants from HOTV will take their entries to the Bier Stein in Eugene on Sunday, August 7th where they will go head to head against the CBS's finest in a judging conducted by a celebrity panel. The judging will happen earlier in the day and additional details about time and carpooling will be provided to the club. The winner will have their winning recipe brewed up on a pilot system for all to enjoy, good luck!

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Monthly Meeting Minutes – September 21th, 2016

Septembeerfest Recap: Glass count will later confirm total attendance, left over glasses after event was 975 and the estimate of total patrons sits around 3,300 (similar to last years attendance.)

- Club Feedback: How can we distribute work load on club from the administrative duties of a few so that they aren't overworked during the weekend of the event.
- Our Education Chair, Ron Hall and club President, Dan Rickli garnished the most volunteers of the club members. Ron with 10 and Dan with 6, they will be rewarded with beer from local breweries. Congrats to these guys for rounding up extra hands!
- Looking forward: How do we manage the family friendly atmosphere? May need to either introduce age restrictions or make more entertainment for families (such as opening a bigger portion of the park to designate as a family picnic and play area.)
- Final numbers will be reported on from the Quarterly board meeting.

OSU Barrel project update: *An old ale was brewed in collaboration with Jeff Clawson this past July on the pilot brew system at Oregon State's Weigand Hall. The brew was then transferred into a barrel to age and gain some brettanomyces character.*

- The Old ale has been losing its malt forward character and has been periodically filled with excess unaged beer from the same batch.
- The club is looking to have the barrel contents transferred out before the Christmas party.
- There will be discussion to determine what to fill the barrel up with once it is emptied (we'd rather not let it go dry and this will give club member's a chance to use the new brew system.

Upcoming Litter Pick Up: Sunday October 23rd, 9 am -Hyak Park

- The club has been working quarterly to clean up trash along the road side on highway 20 between Corvallis and Albany. The litter Czar, Barry Cooper, has again wrangled a group of 8 club members to join in on the litter patrol and can accommodate a ninth person if there is interest. Post clean up, the crew meets at Calapooia Brewing in Albany to grab a pint and snack.

- Barry did mention that during the last clean up this summer, he was approached by a resident living on the Hwy 20 corridor and he gave thanks to our club for volunteering their time to come and clean up the highway. Way to go Volunteers!

Hood River Educational Beer Trip: October 28th – 30th

- *Details from Vice President, Jon Campbell: This trip will be a 2 night stay at the Hood River Hotel, which is located in downtown Hood River within walking distance of a number of breweries, including Pfriem, Full Sail, Double Mountain, Big Horse Brew Pub, and Logsdon Barrel House. Note: within WALKING distance, so no need to drive from brewery to brewery! YES!*
- *I will be working on seeing if we can do a group tour of one of the above establishments, or if you have any recommendations, I am all ears. Then after a group tour, you can be on your own to explore other breweries at your own pace throughout the day.*
- **Friday the 28th:** Drive up to Hood River to hotel (carpooling suggested). **Informal plans that night**
Saturday the 29th: Possible group tour of a brewery. Rest of the day is informal
Sunday the 30th: Group breakfast over a Bloody Mary? Otherwise informal and depart for home.

Hotel Details:

- Hood River Hotel, 102 Oak Street, Hood River, OR, 97031
- No room block reserved, but they are only at 10% capacity as of this email writing. If you are coming on the trip, **please book soon.**
- 3 room options:
 - Interior Room (no views) - \$109 + tax/night (only one bed per room for this option)
 - Town View Rooms - \$149 + tax/night (some rooms have 2 double beds)
 - River View Rooms - \$159 + tax/night (some rooms have 2 double beds)

Lacto Fermented Veggies!

- Our September meeting host and board president, Armand Schoppy introduced the club to his hobby of fermented vegetables.
- He claims to try and ferment anything he can get his hands on, and judging by the pickles, carrots and mustard he had out to try, he's pretty darn good at it!
- There are a number of workshops and extensions conducted by Ashley from Corvallis Brewing Supply that would offer a great introduction to anyone looking to get into the hobby.
- Armand recommends looking at the work of Sandor Katz who has published books on wild fermentation and has many resources on the website: <http://www.wildfermentation.com>
- Armand's Tricks and Tips:
 - For Pickling – 51 g/L of Morton pickling salt, dill, garlic, and pickling spices to taste, and grape leaves for their tannins and lactobacillus.
 - As the year goes on the fermentation will happen quicker and will generally happen in 5-7 days for pickles and cabbage.
 - Besides pickles, one can ferment snap peas, corn, mustard seed, green beans, capers, kohlrabi, etc.
 - As temperature increase, the time to ferment decreases.
 - As salinity increases, fermentation is inhibited (find a good balance), however with low salt content, the veggies will lose crispness.
 - He places veggies into a 2-3 gallon ceramic crock, fills with water and pickling spices and lays two clay half disks on top to keep them under the surface of the liquid (crucial). After the contents have fermented for at least a week, he bottles the contents and stores for homebrew meetings – Thanks for sharing, Armand!
- Bonus: His wife Irene has a lot of experience with homemade Kombucha, and offered her expertise to anyone looking to give the hobby a try. Cheers to the Schoppy's for spreading the word about probiotics!

Upcoming Local Beer Competitions

A quick look at upcoming competitions:

- Oct. 15: Willamette Week's 4th Annual Beer Pro/Am - [Link](#) more of a spectator event at this point but it sounds like a lot of fun.
- Nov. 5: Oregon Brew Crew Fall Classic: Portland, OR (submit by 10/28). \$7 entry fee. Details [here](#)
- Nov. 11: Joint Novemberfest and Puget Sound ProAm: Tukwila, WA (submit by 10/07). \$7 entry fee. Details [here](#).
- Jan. 28: Stout Bout: Portland, OR (Submit by 1/20) web details soon to come, last year's details [here](#). (cough, cough Barry Cooper!)
- Jan 28: Best of Craft Beer Awards (perhaps limited to commercial brewers?) Bend, OR (Submit by 12/10) website [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

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Upcoming and on Going Beer Events

- Oct. 7: (Eugene, OR) 7-9pm. Comedy night at Agrarian Ales! Details [here](#).
- Oct. 7: (HOTV Club Social at Conversion Brewing in Lebanon) 7pm. We'll meet and greet with club members and friends over drinks and brick oven pizza from Lebanon's first (and only) commercial brewery! – [directions](#).
- Oct. 6-15: (Eugene, OR) Oakshire Celebrates 10 years of Brewing! They are hosting events throughout 10 days during which they will release "10 beers for 10 years!" A schedule of beer releases can be found at this [link](#)
- Oct. 8: (Roseburg, OR) Umpqua Brewfest – [website](#)
- Oct. 8: (Portland, OR) Peche Fest at Saraveza – [link](#)
- Oct. 8: (Portland, OR) 12th Annual Widmer Brothers Oktoberfest – [link](#)
- Oct. 15: (Portland, OR) Killer Pumpkin Festival at Green Dragon - [link](#)
- Oct. 15: (Portland, OR) Alchemeat: Beer & Charcuterie Festival at Culmination – [link](#)
- Oct. 21-21:(Eugene, OR) The Little Woody Barrel-Aged Beer, Cider and Whiskey Festival at Venue 252 - [link](#)
- Oct. 21-22:(Corvallis, OR) Block 15 will celebrate their 8th annual German themed beer party, Blocktoberfest, rain or shine on October 21st and 22nd. More details can be found [here](#)
- Oct. 28-30:(HOTV Hood River Trip) - members of the Heart of the Valley Homebrewers will be traveling up to Hood River for a weekend of tasting the fermentables of the wind surfing capital. Details included in the [September Meeting Minutes](#)
- Nov. 5: (Wilsonville, OR) Boone's Ferry Autumn Ale Fest – McMenamins – [link](#)
- Nov. 5-6: (Springfield, OR) McKenzie cider and Craft Beer Festival – [link](#)
- Nov. 30-Dec. 4: (Portland, OR) Holiday Ale Festival – [link](#)

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Encyclopedia Entry

Each brewsletter I'll share an entry or two 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!

Gruit

Gruit is a generic term referring to the herb mixtures used to flavor and preserve beer before the general use of hops took hold in the 15th and 16th centuries in Europe. Gruit was most commonly composed of sweet gale (also known as bog myrtle) yarrow, and wild (or marsh) rosemary, but could also include other botanicals such as heather, juniper, ginger, caraway, and cinnamon. Hops were also sometimes a part of the mixture. In Britain a distinction was drawn between “ale” flavored with gruit mixtures and “beer” brewed with hops.

Though a taste for hopped beers did arise among brewers and drinkers beginning in about the 11th century, the demise of gruit had less to do with preferential supersession by hops than political, religious, and moral struggles within the individual countries in which it was used. With the Catholic Church having widely held a monopoly on the sale and taxation of gruit, the use of hops in brewing beer was nothing short of a revolutionary act as German princes asserted their independence just as the Reformation dawned. The Bavarian Purity Law (Reinheitsgebot) of 1516 in fact roughly coincided with the earliest public acts of Martin Luther. Additionally, puritanical interdictions against the use in beer of substances putatively psychotropic and aphrodisiacal as well as the condemnation of the practices of brewers as tantamount to witchcraft helped hasten the general discontinuation of the production and use of gruit.

Some modern examples of gruit ales do exist, notably Fraoch and Alba by the Scottish brewers Williams Brothers and The Wind Cries Mari by Cambridge Brewing Co. of Cambridge, Massachusetts.

Emil Christian Hansen

Dr. Emil Christian Hansen (1842 – 1909) was one of the first directors of the Carlsberg Laboratory, the research facility established in 1875 by the founder of the Carlsberg brewing company, J.C. Jacobsen. At this time the industrialization of the brewing process in general – and at Carlsberg in particular – had advanced to a stage where breweries had started bottling their beers themselves and exporting the bottled beers to foreign markets. This imposed entirely new demands on the microbiological stability of the beer, and work focused on the need to prevent beer from going sour before being consumed.

Hansen built on the work of Louis Pasteur, who had identified “impurities,” such as bacteria, wild yeasts, and molds, in the production yeasts used to ferment beers. Pasteur developed a simple heat treatment process, called “pasteurization,” to eliminate these contaminations in finished beer. Hansen’s theory was that not only did the production yeasts contain impurities, but they also consisted of numerous populations of different yeast strains, out of which only a few were actually contributing optimally to the fermentations. This led Hansen to his truly revolutionary experimental work: He diluted the suspensions of yeasts he received from the Carlsberg production brewery, and then grew portions of the diluted suspensions in test tubes on sterile wort, continuing the dilution process until growth only occurred in a limited number of the test tubes. Hansen was convinced, correctly, that by this method he could isolate colonies of yeasts grown from a single cell. After a lengthy series of trial fermentations with his different isolates, Hansen was able to identify and grow the ones giving the optimal beer quality and process performance. In 1883 the work was completed and, at the Carlsberg Brewery, for the first time in history, commercial beer was brewed using a pure

culture of the best lager yeast available, was duly named *Saccharomyces carlsbergensis* (now known as *Saccharomyces uvarum*).

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Beer News

- A partnership between Patagonia and HUB (Portland) aims to deliver a beer with a small footprint: [Link](#)
- Wild Fermentation website [link](#), highlighting techniques, resources, and culture surrounding the art of fermented foods.
- Corvallis Advocate: Siuslaw Brewing, Right outside of Alsea: [Link](#)
- Oregon Beer Growler Newsletter [Link](#): October 2016 – The Technology Issue
- Experimental Brewing Podcast – Drew Beechum and Denny Conn [Link](#)
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