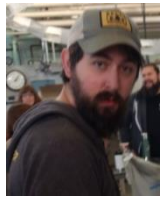


# Heart of the Valley Homebrewers

Corvallis/Albany and surrounding Willamette Valley, Oregon

<http://hotv.org/>

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## President's Corner

As we are well into the new year we see some new club officers in Matt Bahm and Rob Randall. We also see the return of Ben Potter to the VP role; we hope he doesn't run off to Germany again this time... I would like to give thanks to Jon Campbell, Chris Cotton and John Sterner for the years of service as officers. And a special thanks to Barry Cooper for being the driving force the last few years as Litter Czar. And thanks to all other officers for their engagement and help in making this the best homebrew club in the country (and we have a mash paddle to prove it!). Even to non-officers, thank you for everything too!

We have a lot planned for 2018 and look forward to a great year of beer and camaraderie. We have the AHA National Homebrew Conference in Portland this June that we are planning for as well as the return of the Oregon Homebrew Competition, Septembeerfest, summer picnic... Look forward to sharing a beer with all of you in 2018!--Dan Rickli



## Secretary's Corner

Greetings HOTV,

Here is the first Brewsletter of 2018! It has been a little late in coming, but should be much more regular from here on out! I hope everyone has been brewing up some wonderful creations to share at an upcoming club event. As Dan mentioned above, we have a lot of great events scheduled for 2018 and hope that everyone has a chance to participate. There are no shortage of opportunities to get involved, so just let one of the folks listed on pg. XX, or any other Board member, know that you're interested!--Matt Bahm



## Upcoming HOTV Events

### May 16

OR Homebrew Fest Judging

### May 18-19

Oregon Homebrew Festival

### June 1

HOTV Social (TBD)

### June 21

HOTV Monthly Mtg (Bahm)

### September 15

Septembeerfest!

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## Catching You Up on HOTV Happenings!

### Lots of Brewing!

We have been busy preparing for the upcoming AHA Homebrew Con coming up in Portland. We were fortunate to use the OSU system to brew a “dark Belgian” collaborative beer with Oregon Brew Crew and Cascade Brewers Society. Jim Thompson of Oregon Brew Crew provided a great write-up of the project on the Homebrew Con [website](#).



Chris helping transfer beer for aging.

In addition to the collaboration brew, HOTV brewers have been busy making sure we are well represented at Homebrew Con. A group of HOTVers got together at Patrick's to brew a wheat wine that is currently aging in a rum barrel in his basement.

Michael Neuman hosted a club brew of a bière de garde that is also destined for the

attendees of Homebrew Con. Barry Cooper was also gracious enough to brew a wee heavy that is aging nicely in a whiskey barrel.

Finally, yesterday we to advantage of the beautiful weather and brewed got in one more club brew for AHA. Mike Brant graciously hosted a group of folks to brew a hazy IPA that is sure to be a big hit.



HOTVers enjoying some down time, and Mike proudly posing with his hazy IPA recipe boiling away.



Scott stirring in the variety of sugars for the collaborative brew, with Jim Thompson from Oregon Brew Crew.

## Other Important Dates

**June 28-30**

[AHA Homebrew Con-Portland](#)

**August 3**

[Slurp and Burp Select](#)

AHA/BJCP Comp--Entries Due 7/21/18

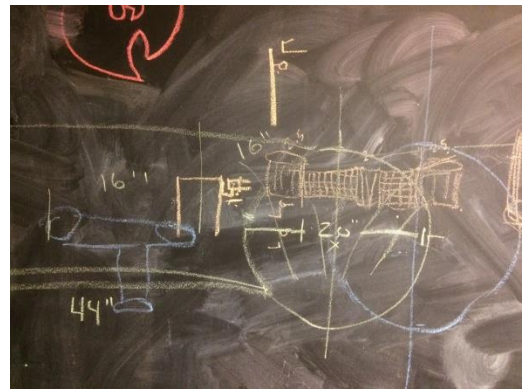
**August 11**

[Invasive Species Beverage Competition](#)—Entries Due

8/10/18 (See Matt Bahm for ideas/details)

## Booth Building for Homebrew Con

In addition to all of the beer we have been preparing for Homebrew Con, we have also been working on building our booth to serve all of those exciting creations! A group of folks have been getting together over the past several months to plan a booth worthy of pouring all of these big, heavy, and/or well-aged beers (it'll work for a hazy IPA too!).



It took a lot of brainstorming to get to this point!

After many planning meetings, we finally decided to just jump into it. The first stage of the booth was cleaning, and a bit of destruction. The design the group decided upon required breaking down bourbon barrels to use the staves. For cleaning, we were able to utilize Dan's power washer, which turned out to be a big time-saver over trying to scrape each individual stave.



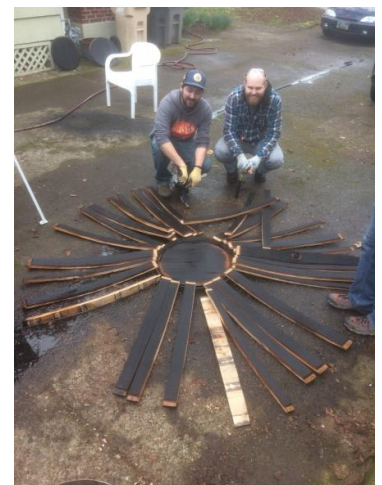
Dan and Chris washing barrels prior to deconstruction.

The tear down was not quite as straight-forward, as Chris, Dan and I learned quickly that bourbon barrels are well constructed! Our initial thinking

was that we'd cut a few of the bands with an angle grinder and the barrels would come right apart. This definitely was not the case! After some trial-and-error, and the some good ol'

elbow grease, we finally achieved success!

The group has met a couple more times, and although there is still a quite a bit of construction remaining, the booth is really starting to



Chris and Dan posing with a hard-earned deconstructed barrel.



The front panels are constructed and it is starting to come together.

come together. Once completed, the booth will be used not only at Homebrew Con, but also at

Septemberfest, so everyone will have an opportunity to get to see it in action (and hopefully volunteer to pour some beer through it!).

## Brewery Education Tour

On April 14, nearly 30 brave souls boarded a big, yellow school bus to undertake the perilous journey in search of fine brews and a bit of education. Intrepid travelers were picked up from Corvallis and Albany to sample the finest breweries in the Newberg and McMinnville areas.

The first stop on our tour was in Newberg at Wolves and People Farmhouse Brewery. This little brewery is located on a working farm, with the brewery located in the barn formerly used to process hazelnuts. The description given by founder, Christian DeBenedetti, was "Using pure well water, wild yeasts

(some even propagated from our own fruit trees), occasional homegrown hops and fruits, and house sour cultures, we create, age, blend, and bottle



**Not exactly what you'd expect in an old barn above the brewery and tasting room. This should be enough of a tease to get you to visit Wolves and People to get the full story!**

unique, small-batch beers exhibiting the beautiful wildness of Oregon terroir." We were able to sample some very good beers and received a tour of the facility. While the tour started out as any other brewery tour, there was definitely a surprise ending that made it unique from any previous brewery tour (see photo).

After thoroughly enjoying our time at Wolves and People, we again boarded the bus and made our way to Heater Allen in McMinnville. After a quick history given by owner, Rick Allen, and sampling a few of their beers currently on tap, HOTVers were turned loose on McMinnville. Several groups dispersed to the plentiful brewery options,

including Grain Station Brew Works, Golden Valley Brewery, Allegory Brewing, McMenamins Hotel Oregon, and The Bitter Monk.

Judging from the ride home, everyone thoroughly enjoyed our first Brewery Education Tour of 2018. A big thanks Ben Potter and Maia Kazaks for organizing the event. Ben was also kind enough to let everyone know that "anal bleaching" is not covered by the club (the bus ride home had a bit of debauchery and those that were there will know the story behind the comment).



**HOTVers anxiously awaiting to sample the breweries of Newberg and McMinnville.**

## Meeting Notes

### January Meeting

Mike Brant hosted. Dan introduced new member, Ryan Koch, and discussed the schedule for 2018. Patrick gave a finance update. Then everyone drank beer and enjoyed each other's company.

### February Meeting

Held at the Schoppy Estate. Dan said some stuff, Patrick said some finance/Septemberfest stuff, and then everyone drank beer and enjoyed each other's company.

### March Meeting

Held at Corvallis Brewing Supply. Dan said some stuff, Patrick said some finance/Septemberfest stuff, and Kendall gave a lecture on Belgian beer styles. Then everyone drank beer and enjoyed each other's company.

### April Meeting (Chris Cotton thanks for taking notes!)

Ron and Maia hosted. Ben filled in for Dan and introduced new member, Victoria. Patrick attempted to collect receipts from brewery education tour. Rob Randall wants to get people together for using the club system, and possibly explore donating beer to a local non-profit event. Details on the legality of this will be determined.

Request for kegs for Homebrew Con beers was made by Patrick. Joel graciously offered to allow members to bring kegs the Corvallis Brew Supply, even offering to clean and replace gaskets if necessary.

If you're headed to the Homebrew convention, try to collaborate on lodging to save costs! Email the club list serve if you want to find a place to stay with others!

Chris was a big fan of the chocolate bar, Honey Mama. Said it might have been the best he's ever had, so kudos to the person(s) that shared it at the meeting.

## Brews News

[Reviving the world's oldest beer](#)

[Brewing company pitches 'brewtel' concept for development](#)

[Where is America's craft beer capital?](#)

[Space beer will be pretty pricey!](#)

## 2018 Club Contacts

### **President**

Dan Rickli

### **Vice President**

Ben Potter

### **Treasurer/Septembeerfest Coordinator**

Patrick Gorman

### **Secretary**

Matt Bahm

### **Education Chair**

Ron Hall

### **Social Chair**

Dan Mulera

## Suggestions for Brewsletter Content

If you have comments, suggestions, or submissions for the Brewsletter, please reach out to me at [bahm.matt@gmail.com](mailto:bahm.matt@gmail.com).

All of the board and officer positions are volunteer, and we all appreciate any assistance HOTV members are able to provide. We have a great club because of the quality of our membership, so get involved today!