

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

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Issue 09

## Greetings and Salutations HOTVers....

Congratulations competition winners! It look likes HOTV had a good showing at the State Fair.

Yes, it's me your president alive and well. I know I have been missing this summer; it's true I have not been to a meeting since April. My last club appearance was the Competition in May! Well to make sure I am at the September meeting on September 19<sup>th</sup> I will be hosting the meeting at my home.

I should have plenty of beer on tap but feel free to bring some of your homebrew to share with others. We will be judging Light Hybrids so if you don't have any homebrew bring a commercial example of something fitting the light hybrid category: Cream

Ale, Blonde Ale, Kolsch

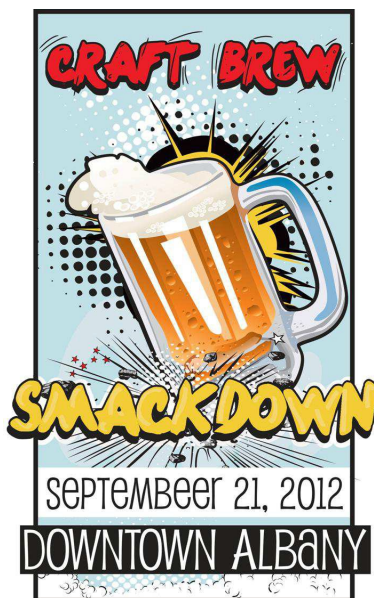


**President:**  
**Armand**  
**Schoppy**

or an American Wheat or Rye. I would love to see a can of Genesee Cream Ale. I haven't tasted that since my sophomore year in high school. Let's have some fun at this meeting because we will all deserve it after helping Scott Caul with Septemberfest. Also, please keep in mind that the October meeting will consist of the nominations of officers and the November meeting is elections. There is work to be done before we get to the awesome and most fun Christmas party in December. OK I think I am getting ahead of myself. One last

thing... The November meeting is currently scheduled the day before Thanksgiving. I am hoping to move to the 2<sup>nd</sup> Wednesday November 14<sup>th</sup>.

The days are getting shorter and the nights are getting cooler, so warm things up, fire up those kettles and start brewing. Hope to see you all Septemberfest September 15<sup>th</sup>!



# My First Beer In Ages



**Jon Fulton: Editor**

Wow! It has been so long since I brewed a batch of beer I am embarrassed to even think about it. The reason it has been so long is, I am cheap and spoiled. Let me explain.

When I first got back into brewing I was given a 17 cubic foot freezer, on that same day I found a Ranco temperature controller for \$35 at a garage sale. Walla, I had a fermentation chamber. The freezer hung in there for more than 2 years. Then she when compressor up and has probably been melted down for tank parts in China my now. After that I just knew I would come across a good 17 cf freezer on Craig's List with no problem. I could not have been more wrong. The search was moving into the year's category and nothing and then one day I saw it "**17cf Kenmore for \$150**". I could not call from work so I waited, tic tac tic tac. 30 minutes passed, I was off work and headed home with my phone to my ear. No answer. I waited 10 minutes and tried again. I got an answer but, it was not what I was wanting to hear. When I had called the first time the seller was out helping to load the freezer into the new owner's truck. Ouch.

Well that did it I was going to have wait for a sale at Sears and buy a new one. So now I am the owner of a NEW Kenmore 17 cf energy star freezer. Life is good once again.

**Time to brew...**



Yep, that is me working the hope. Take a notice of the size of my kettle. It is an eight gallon capacity. The reason I bring this up is I found a little something to day that made me think. I put a picture of it on page 4.

I sent out a brew day invite and even got a few of takers, Jeremiah, Nathan and Don. My first brew was a simple porter. After cleaning my old brew area and all my goodies the wort was at a boil. A few hops a shot of O2 and some Irish yeast later and it was into the new improved setup. I was more interested in getting back into the groove than I was in researching fermentation times and temperatures of porters. So I set the Ranco for 70 +/- 1 degree and let her set. Fermentation started in about 6 hours then really took off at about 12. She chugged along for 5 real good days and then started to slow. On the seventh day I did not rest, I racked. With the secondary filled she sat another 7 days. Fermentation had really slowed so I dropped the temp to 48 degrees and waited 2 more days for the yeast to fall, then into the keg.

Yesterday I had my first homebrewed homebrew in far too long. I don't think I will be winning any prizes with it but, it is drinkable and it is all mine. I will bring a couple of growlers to upcoming meeting and you can be my judges.

**Brew Brew Brew**

This is a shot of the transfer to the keg. Take a look at the clean white freezer. Man it looks good. Some things to can an can't see are, next to the keg is the board I wedged in to mount the CO2 manifold on. I was able to use the existing clips that were holding up the original divider. My next real stroke of genius was the board the carboy is sitting on. With one quick cut I had a shelf and man it worked great. One other thing you are not seeing are the two desiccant containers used in camper to store them for winter. They work great for keeping down the condensation.





# Homebrew Competition News



I have a Fall mantra for you – THINK BIG. Big beers, that is! If you look at the next few AHA Club Only competitions, you will see that they are all higher alcohol beers. Old Ales in October, Barleywines in February, and in December you get to choose with any beer over 1.040 OG. Armand just brewed a Tripel, I think that will qualify! I wasn't there while he was brewing to see all the numbers & data, but rumor has it he had an expert assistant.

Congratulations are in order for a couple of club members for the Oregon State Fair competition. David Swisher placed in 10 categories, with 7 first place finishes, Aaron Spotswood placed in 3 categories, all first place finishes and also got runners up in the Best in Show, Karen Hans got 1<sup>st</sup> place for her Belgian Pale Ale, and Bill Baxter got 2<sup>nd</sup> place for his Lambic. That Lambic has placed in a lot of competitions lately; I hope I get a chance to try it someday! (yes, shameless begging is allowed as competition chair!) Aaron Spotswood sent his porter to the club-only competition and got 2<sup>nd</sup> place – that puts HOTV in the running for club of the year! The winners of the Club-Only competition earn points for their homebrew club on a 12-8-4 basis for 1st, 2nd, and 3rd place. Club points from the Club-Only Competition go to-

ward the point total for the AHA Homebrew Club of the Year award. Let's keep up the momentum and send a great Light Hybrid to the next competition. Bring your contender to the September meeting on the 19<sup>th</sup> of September. Judging will happen immediately following the meeting.

There aren't many upcoming competitions – that means you should be brewing for the club only competitions and thinking about the spring competition schedule! Happy Brewing.

Competition Name	Venue	Date of Comp
<a href="#">Hop and Heritage Festival Comp</a>	Independence, OR	Sept. 29
<a href="#">Fall Classic</a>	Portland, Or	Oct. 26
BREW	BREW	BREW

During the club meeting before entries are due, HOTV members can bring in their beers for consideration into the AHA Club Only competitions. Beers will be judged side-by-side by BJCP certified club members (and anyone else who wants to try them). We'll select one beer to enter to represent our club and the club will pay the shipping (ground only) and entry fee. The winner is responsible for the packaging and getting the entry down to Joel's shop in time to make it by the deadline.

AHA Club Only Competitions		
Monthly meeting	Beer Style	BJCP Style number
September	Light Hybrid Beers	6
October	Old Ale	19A
December (judging at Holiday party)	Un-Session beers (OG>1.040)	various
February	Barleywine	19B & 19C
April	Extract Beers	any

# I see future beer equipment...

This is what I am talking about!!! To the untrained eye this looks just like a 3 burner camp stove. To the budget minded brewhead this looks like "holly crap a 3 burner set up for doing 5 gallon all grain batches, FOR ONLY \$180". I saw this and thought of my skinny 8 gallon pot. Just add 2 more pots, a few weldless tap fittings, thermometers, and 3 bazooka tubs. Boom all grain for around \$350. To start you could sparge and transfer buy just using a bucket. Granted the burners are not near big enough to keep a 10 gallon batch hot but, a 5 or even a 6 gallon batch is more than doable.

It was at Fishermans Marine and out Doors Portland Delta Park store. The tag says it was marked down from \$250 and it is limited to stock on hand. It also expires on 9/30/12. So if you think like I do get up there and take advantage. It looks like they are clearing out their summer stock of crab cooking gear. You may even start with the store in Tigard or Oregon City stores.



## Support your local brewery



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