

# May 2022 Oregon Brew Crew Newsletter

## Upcoming Meeting(s) & Events

May Meeting

In-person meeting

Thursday, 5/12<u>/22</u> at 7pm

FH Steinbart

234 SE 12th Ave.,

Portland, OR 97214





## **Presidential Pint**

Happy May! It was nice to see a lot of you at our last annual Hair of the Dog (HOTD) meeting this last week. It was good to have the hot fudge competition and have some of those really good beers from HOTD. We got to see Chuck Macaluso get presented his award for winning the Oregon State Home Brewer of the year (OSHBOTY). We also got to present Alan Sprints the OBC Pioneer Bung Award and wish him a happy retirement. Don't forget to see Alan Sprints and HOTD for Fred Fest on May 13th - 15th.

Hopefully you checked out the Nano Beer Fest this past weekend. It was a great opportunity for OBC members to volunteer and serve these wonderful beers that are a little difficult to get sometimes. The Nano fest also donates money to OBC which OBC then donates into scholarships at Oregon State University for students who are enrolled in the brewing program. Remember this when OBC asks for volunteers for other beer fests like Portland Beer Fest in July.

Saturday May 7th is the American Homebrew Association's (AHA) Big Brew Day. Here is a link to Homebrew Exchange's event. OBC will have several brewers there and there is still possibly room for you if you want to brew. You can also just come out and see how other brewers do it and sample homebrew. This event is also sponsored by FH Steinbarts and Imperial Yeast. We hope to see you there!

This month our meeting will be on Thursday, May 12th at FH Steinbarts. I hope to see you there.

Cheers,

-Jon Campbell

2020-2022 OBC President



## Hair of the Dog Reflections

On Monday April 25, 2022, Oregon Brew Crew honored Alan Sprints at the last meeting to be hosted in his brewery. Some members may or may not know, but prior to opening Hair of the Dog Brewing he was a member of Oregon Brew Crew and in fact served on the board as president for a number of years. This of course was back during a time when craft beer in the Portland area was nothing like what we know today.

Local craft beer was essentially Henry Weinhard's, Bridgeport Brewing, Widmer Brothers Brewing and Portland Brewing Co...Three of those breweries are now defunct and the fourth is owned by a major conglomerate whose name I shan't mention.

Back then, the club was much smaller than it is today and much more focused on experimentation and homebrewing with the limited ingredients they had.

Alan took this experience and was one of the first club members to continue on to open his own brewery, Hair of the Dog Brewing.

Unlike many of the larger breweries Hair of the Dog was unique and brewed smaller batches of beer focusing on bolder and creative beers and not just pushing out mainstream beers that were entering the market like Pale Ales and IPAs.

Hair of the Dog produced beers like Fred, an American strong ale...Adam, an Old Ale & Doggie Claws which is a barleywine. These all are over 10% in abv. He also experimented with many barrel aged beers including fermenting beers in a concrete egg fermenter.

My favorite "Hair of the Dog" story occurred several years ago...Alan provided a recently emptied "Adam" barrel for Big Brew day. We needed 11 brewers to brew a 5 gallon batch of Adam (for which Alan provided a scaled down recipe) to fill the barrel. The list of requests to participate was so long, we had to turn many requests down. After fermenting and 6 months of barrel aging, each brewer returned to get their share of what turned out to be a wonderful elixir, some of which was shared at that year's annual OBC holiday party and served at the 2018 HomeBrewCon. You can read more about this event including the recipe used in the May/June 2017 issue of Zymurgy Magazine.

Alan was truly an inspiration to many other Members of the Oregon Brew Crew. Year after year he supported the club by opening his brewery on a normally closed night and hosted the Club's October members only meeting.

Over the years several club members have gone on like Alan to brew their own beers either in their own brewery or for others. Most notably was

Rob Widmer at Widmer Brothers brewing.

Abe Armstrong who opened Cider Riot, is now the head brewer/Cider maker at Fjordfolk Mikrobyrgerri in Sandefjord, Norway.

Rick Strauss owns/brews his beer at Bent Shovel Brewing.

Warren Johnson is brewing out of his garage and selling his home brew by the name of War & Leisure.

Lee Hedgemon has brewed with several breweries and Distilleries and now owns her own business called The Barreled Bee, making mead and other honey products.

Shane Waterson is the head brewer/owner of Level Brewing

Dave Lauridison recently opened Crooked Creek Brewing.

Ted Assur is one of the founders of Full Barrel Cooperative Brewery in Vermont.

In addition there are many other club members who work in the craft beer industry as brewers, salespeople, assistants, and even as artists.

One of the reasons that this is a reality is because of leaders and pioneers like Alan Sprints who led the way for others to follow.

It's because of that, that Oregon Brew Crew presented the first Pioneer Bung Award to Alan Sprints of Hair of the Dog Brewing. Ironically, when Alan was on the OBC board, he developed the club's "Bung" program to recognize industry persons that make a difference. Quite fitting, as Alan truly did just that!

Brian Haslip

## **Competition Corner**

Competition Corner - May

New BJCP guidelines were released: https://www.bjcp.org/bjcp-style-guidelines/ . The 2021 are a pretty minor update to the 2015 guidelines. Only a few new styles, and the majority of styles are unchanged. The changes are minor and largely nothing massive to get used to (Unless Kellerbiers are your jam, and if so you will be happy the guidelines are vastly improved, and disappointed they got shoved in historical now) but its good for the BJCP judges to give it a once over. The history sections are much improved, though that doesn't impact judging directly.

#### Competition Results:

KLCC:

https://klcchomebrewcomp.com/bcoem/index.php

Congrats to:

Chuck Macaluso, 2 Golds (Roggenbier, American Barleywine) 1 Silver (Belgian Dark Strong)

Adam Lund 1 Silver (Wood Aged)

Danielle Lund 1 Gold (Cold IPA) and Second Best of Show!

OBC was the club with the 2nd most medals with 3 Golds, 4 Silver, and a Bronze

Congrats to all who entered, and hopefully we will see more OBC members enter the Oregon Homebrew Festival in Corvallis.

#### Upcoming Competitions:

HOTV Oregon Homebrew Festival: Corvallis, 5/21 entries due 5/7

(Steinbarts drop off)

#### https://hotv.org/ohf/

The Oregon festival is happening again in may, run by our good friends at Heart of the Valley Homebrew Club in Corvallis. Entries due May 7th, drop off at Steinbarts. This is always a well run comp, and a good one to enter, id encourage all of you to send them a beer or two, they are nice people and this is the oldest running Oregon homebrew comp.

#### OSHBOTY sanctioned.

National Homebrew Competition: Pittsburgh, 6/21-23, Entries need to arrive June 3rd

https://www.homebrewersassociation.org/national-homebrew-competition/entrantvolunteer-information One round competition this year. Apply for entries March 22nd. Entries need to arrive by June 3rd. With shipping that's a month in the bottle before being judged, packaging/low o2 in the bottle will be critical. Plenty of time to practice your bottling and let your beers sit for a month and see if your technique is good enough. Let me know if you applied for entries, we are shipping freight to lower costs.

Heart of Cascadia: Portland, 6/11 Entries due June 3rd

(Steinbarts and Bader drop off)

#### https://hoc.oregonbrewcrew.org/

OBC's yearly IPA only competition, all styles, substyles, and made up styles of IPA accepted. It's time to start brewing your IPAs for this in the next week or three. We only have 20 entities so far, you should all submit an IPA, I know this is a style you all can make, living in portland, and it's a fun, friendly competition. Don't know what to make? Well the comp was started like a decade ago to highlight cascadian dark ale (aka-ish Black IPA), the style has sadly gone somewhat to obscurity, but its a challenge to you to bring back the memories and enter one in this comp.

OSHBOTY sanctioned.

If you wish to help with planning or organizing, reach out to: scott.nieradka@oregonbrewcrew.org.

#### OBC Cup:



#### https://www.oregonbrewcrew.org/obccup/

Fill out the form here whenever you enter any competition, win or lose, and get points for competing. Points can be traded for tasty raffle tickets at our annual holiday party, and the overall winner gets a prize. See full details at the link above. Someone needs to enter to give Chuck some competition.

Scott Nieradka

Competition

## **Upcoming Events**

Big Brew Day is this coming weekend on Saturday, May 7th at Homebrew Exchange on N. Interstate Ave. Please email Mark at FH Steinbarts (mark@thsteinbart.com) if you are interested in brewing. You will receive 50% off all your ingredients and free Imperial Yeast!

A huge thank you to all of the OBC members who helped volunteer at the Nano Beer Fest! It was a great time with lots of good beer being poured. Most breweries had their brewers out and it was fun interacting with them. Chris was very thankful for your help.

Be on the look for a future update in regards to Beerstock 5060-11. A festival in Orting, WA. That celebrates the passing of house Bill 5060 which allowed the transportation and consumption of homebrew away from your residence. It's happening July 30th, 2022 so get those beers brewed!

#### Bill Midkiff

Events

### **Burgermeister Brewsnews**

Here we are in May, hops are climbing, herbs are growing up, and brewing weather with garage doors open is here, as well as our IN meeting at Steinbart's! Yes! May 12th at 7pm!

And you know what else is upon us, summer food! Pea salads, broccoli salads, fresh fruit, cornbread muffins, lemonade, candy, pickles, deviled eggs, and more yeah?! Okay so that being said, IN Meetings mean potluck. And we need you, and me, to bring food, please. There will be a few raffle prizes for those who bring food.

If you have any questions, please feel free to email or text me

torri.hansmann@oregonbrewcrew.org

503-396-1141

Cheers, your Burgermeister,

MysTorri

## Don't forget the OBC Pilot System!

Some of the equipment includes:

- · Added a 2nd, better pump on a new stand
- Improved the existing pump
- Added switches to both pumps
- replaced all of the hoses
- Added a sparge arm
  Added a 3rd burner high BTU

Follow the link to use the brew system or to request specific parts for your next brew day!

https://www.oregonbrewcrew.org/pilotsystem

Any questions? Send them to board@oregonbrewcrew.org Happy brewing!

## Introducing the new OBC Discord Server!

Hello everyone, Jim here. I wanted to familiarize everyone with an excellent new resource for OBC members. In September 2020 we rolled out a dedicated, private Discord server for everyone to use as a new way of connecting, collaborating and sharing with fellow members and beer nerds.



What is Discord you ask?

Discord started in 2012 as a social networking platform primarily aimed at gamers. Like <u>Slack</u>, which you may have heard of or use at work now, Discord offers topic-based text channels, audio chat and screen sharing, and lots of great ways to integrate with other public and private web services, like the <u>OBC website</u> and <u>membership system</u>.

## Signup for the OBC Discord at:

## https://discord.gg/rp33QkJYfj

**Benefits of Discord** 

- Unlimited topics (brewing help, education, recipes, ingredients, gear, style specific, bjcp, etc)
- · Roles to differentiate members, judges, board members or even volunteers
- · Has a friendly mobile app (phones or tablets)
- Customize how you are notified of updates (email, app notifications, likes and @mentions)
- Ability to stream live events, brewdays and more (look for our first live brewday soon!)
- Automatic posts from HomebrewFinds.com and Brulosophy (more to come)
- · Dozens of file uploads (recipes, presentations, videos

- More of a "real-time discussion" as opposed to individual posts on a bulletin board
- · For some people, the fact that it is NOT Facebook is a major positive as well

So follow the link above, set up your account (or link your existing account to our server) and jump right in!

Please try to use your full name, or at least most of your name so that people will recognize you. Administrators may override your Username, but don't worry you can still be "MegaDude95" on your favorite Minecraft server

#### 2022 Board of Directors:

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