



OBC NEWSLETTER

Presidential Pint

Happy March and St. Patrick's Day!

March has several fun beer events like [SheBrew](#), [Grains of Wrath's 2nd anniversary](#), [Portland Cider's 7th anniversary](#), and St Paddy's Day events.

I enjoy getting a chance to judge some of the amazing beers from Shebrew Homebrew Competition. I would like to thank Jenn McPoland and the rest of the SheBrew committee for running an awesome competition and festival

Recently some of you have probably been busy bottling your beer and sending it to the National Homebrew Competition. I wish you all the best of luck! Bring home some medals!



This month we have an [IN meeting at FH Steinbarts](#) on March 12th at 7pm. We also have the [Oregon Brew Crew's 40th Anniversary](#) on the 14th at 6pm. There are still a few tickets (as of this writing) available if you haven't already got yours. I look forward to seeing you there!

Cheers!

Jon Campbell

Competition Corner

First off a congratulations to members winning medals last month at SheBrew!

Kayla Pierson with Crystal Gupta 1 Bronze (SHV mead)

Michelle Wonder 2 Bronze (Specialty cider, Belgian Dubbel)

Corrie Heath 1 Silver (Doppelbock)

Melinda Malek 1 Silver(Sweet Stout)

Kathleen Freitag w/ Nicole Senesi And Val Moreno 1 Gold (American IPA)

Jessica Gutierrez 1 Gold (American Stout)

Jennifer Hohensee 1 Silver (Red IPA), 1 Bronze (Helles)

Audrey Linn 1 Silver(SHV)

And thanks to the innumerable OBC members who came out to judge and steward at SheBrew.

Its a bit of a slow competition month, we have JBLM coming up in Washington, there's a drop off at Bader in Vancouver drop off is 3/23, and don't forget to start brewing for COHO's Spring Fling in Bend; drop off is 4/10 at Stienbarts (a OSHBOTY comp). We have had over 20 OBC members win medals so far this year which is great to see; hopefully all of you will continue to enter your great beers in Spring Fling and beyond this year.

Style Competition Calendar

JBLM (3/28) | 10B Dunkelweizen

Spring Fling (4/8) | 24B Belgian Pale Ale

OHF (May) | 12A English Golden Ale

HoC (Late May) | 21B3 Brown IPA

State Fair (July?) | 5A Leichtbier

Rocktoberfest (Sept?) | 27E Grodziskie

Fall Classic (Early Nov) | M1A Dry Mead

National & Local Competitions

NHC 1st Round

Open Enrollment/Application: January 14 to January 22

Acceptance Email, Entry Registration & Payment:

Notified by February 14 (7 days to pay after notification)

First Round Shipping Window: February 20 to March 5

First Round Judging:

March 13th to April 5th (Seattle March 13-15)

Mazer Cup

03/20 Broomfield, CO (Must arrive 3/13/2020)

Major mead only comp

<http://beerrenegades.com/competitions/>

JBLM Homebrew Comp

03/28 Olympia, WA (Drop off at Bader in Vancouver 3/23)

All BJCP styles

<https://competitions.hopsclub.com/2020jblm/>

Spring Fling

04/24 Bend, OR (Dropoff @ Steinbarts 4/10)

All BJCP styles. OSHBOTY!

<https://springfling.brewcompetition.com/>

Oregon Homebrew Festival

05/16 Corvallis, OR

All BJCP styles. OSHBOTY!

Complete list at: <https://www.homebrewersassociation.org/competitions/aha-bjcp-sanctioned-competition/#calendar>

Oregon State Homebrewer of the Year (OSHBOTY) sanctioned competitions: <https://>

~ Bürgermeister Brewsletter ~

March 12th, IN Meeting

We need many people to bring food, as we have many people there who will be hungry. Show me the yummy! Casseroles, chips & dips, finger sandwiches, left over Valentine's Day candy, deli food, veggie trays, get creative on us. I will be bringing a pot of chili and some homemade hot sauce, I bet someone makes a fabulous cornbread that would compliment it nicely. Show me. How about a few bags of corn chips? You in?

We will have a gift card fo ABV Pubhouse in Hillsboro and a gift certificate to F.H. Steinbart's.

Potluck Raffle Ticket Values

1 ticket for small items: chips/dip, crackers, breads, package of store bought cookies, candy, etc.

2 tickets for medium items: salad, a plate of homemade goodies, a pot of beans, veggies, or a smaller to medium dish of substantial food.

3 tickets for large items that feed a couple dozen people: lasagna, mac n cheese, sandwiches, BBQ or smoked meats, or a medium dish with obviously expensive ingredients, or generous portion of time used to prepare it.

Thank you to everyone who always helps me out with bringing things down from storage, takes out the trash, cleans off the food tables, and all of you who bring food meeting after meeting. I would not be able to do this without you. That being said, please remember to log your points on the website each and every time to volunteer, so you can get those raffle tickets at the end of the year for those sweet, donated gifts at the Holiday Party.

Side note: your Burgermeister is extremely allergic to all onions which includes chives. Please be courteous and let me know if there are onions, fresh raw, dried/powdered or cooked as it will need to sit far far away from me, I cannot even breathe them. 😞 Thank you so much.

Please feel free to message me anytime if you have any questions. I look forward to this meeting and seeing you all there.

Cheers,
Torri Hansmann
503-396-1141
torri.hansmann@oregonbrewcrew.org

OBC Bru-niversity - Off Flavor of the Month

DMS

What is it: Dimethyl Sulfide (DMS) and related volatile sulfur compounds (diethyl sulfide, and diisopropyl sulfide) are chemical compounds found naturally in grain and malt or produced naturally during the malting and mashing processes.

How is it perceived: The classic description is creamed corn, but this isn't corny, per se, but more the liquid in a can of corn. I perceive it as "soupy" not really a clean corn aroma. It is one of the harder flavors for judges to pick out, cause unlike many other off-flavors its not completely offensive, and we get used to it in American lagers. Some people also perceive it as cooked cabbage, shellfish cooking water, "parsnip", or celery. In IPAs it can mix with fruity hop aromas and give a rotten, smelly overripe orchard, character to the hop fruitiness. Rolling Rock has a ton of DMS as part of its flavor profile, if unsure what im talking about go to your friendly neighborhood convenience store and get a Rolling Rock (DMS) and a PBR (cleanish) and compare.

When is it acceptable: In very low background levels in American lagers, barely detectable in Helles, German Pils, and Helles Exportbier

Causes: S-methylmethionine (SMM) is the precursor compound that gets transformed into DMS in the boil. SMM comes from the malts we use in our beers, pale, lightly kilned malts (e.g. Pilsner or pale malt) carry more SMM since kilning drives the levels down in darker-colored malts. During both the mash and the boil, SMM is converted into DMS and its cousin dimethyl sulfoxide (DMSO). This conversion happens above 85F but at any significant level at above 180F, so DMS is even still being produced while the beer is chilling after the boil if all the SMM has not been converted.

Boiling will drive off DMS from the boil, as DMS is very volatile. An uncovered roiling boil of 30 min or more. (the recommendation for a all continental pilsner malt beer is 90 min, which is very safe) should drive it off completely. Note though a light rolling boil is sufficient. There are disadvantages of an excessive boil off rate above 15% by volume, in beer stability and the nastiness of oxidation compounds that are produced as the beer ages. For more information see this NHC presentation: <https://www.homebrewersassociation.org/seminar/boil-pro-what-homebrewers-can-learn-from-pros-on-wort-boiling/>

PH plays a big role in DMS production. A higher ph around 5.5 will convert SMM to DMS much faster, allowing it to be boiled off completely much quicker. While the ph naturally falls during the boil, a ph of around 4.9, 5.0, is ideal at the end of boil for optimal fermentation, if you start the boil



Image via thereciperebel.com

at 5.5 you may need to acidify the wort near the end of boil with a small lactic (or other) acid addition.

Other than stovetop brewers being overly optimistic about the amount of wort they can fully boil, the other main (often overlooked) source of DMS production is not quickly cooling the wort. SMM if still left in the beer (which it will be with an average boil PH of 5.2 and an all pils or 2 row beer) it will continue to convert to DMS at above 180F, and without a boil, it will not leave the beer. So it is important to cool quickly to under 180F; for beers requiring long whirlpools or hopstands over 180F, consider using a darker kilned pale ale malt, or a higher boil ph to ensure there isn't SMM left in the beer. There are a surprising amount of homebrewed Hazy IPAs at the judging table with low DMS present (which isn't pleasant)

Poor yeast health can also in some cases cause DMS; some yeast strains can take DMSO that remains in the beer and strip the oxygen molecule, creating DMS. While we can smell DMSO usually as a garlic/onion type of aroma, we're more sensitive to DMS, so a little DMSO conversion goes a long way. Normally with a vigorous fermentation this small amount will be driven off, but in an under pitch it can stay around. Also infection by some bacteria, E. Coli, Obesumbacterium, Hafnia or Zymomona, produce large amounts of DMS among other, stronger sulfur compounds such as hydrogen sulfide, and a bunch of other unpleasant tastes as well.

Don't forget the OBC Pilot System!

Fabulous upgrades to the Pilot System!

This year, we decided to spend the full pilot system budget on much needed upgrades and improvements. A Brobdignagian thank you to Brian Haslip for ordering the parts and assembling/transfiguring the system! Great job!

Some of the improvements include:

- 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
- replaced the thermometers with a digital one
- Added a 3rd burner high BTU (Blichmann stand donated by Jim Thompson), that thing is a massive improvement!

Future improvements will include:

- replacing the other burners with high BTU
- etching of the interior of the keggles
- possible new keggles to expand the system
- Others? Your suggestions requested

In addition to the amazing upgrades and improvements, we are also improving the sign-out process.

There are new forms to complete that will allow you to request specific parts instead of the entire thing. This will enable multiple members to utilize the system simultaneously. Look for the new sign-out form online in 2019 to reflect these changes.

Any questions? Send them to jim.thompson@oregonbrewcrew.org

Happy brewing!



2020 Board of Directors

President, Jon Campbell

jon.campbell@oregonbrewcrew.org

Vice President, Brian Haslip

brian.haslip@oregonbrewcrew.org

Secretary, Grace Schrick

grace.schrick@oregonbrewcrew.org

Treasurer, Michele Lish

michele.lish@oregonbrewcrew.org

Membership Chair, Cameron Norris

cameron.norris@oregonbrewcrew.org

Education Chair, Alex Parise

alex.parise@oregonbrewcrew.org

Competition Chair, Scott Nieradka

scott.nieradka@oregonbrewcrew.org

Event Chair, Will Minderhout

will.minderhout@oregonbrewcrew.org

Communications Chair, G Scott Stukey

g.scott.stukey@oregonbrewcrew.org

Bürgermeister, Torri Hansmann

[Torri Hansmann](#)

Historian, Jeremie Landers

historian@oregonbrewcrew.org

OBC Cup Standings

<http://www.oregonbrewcrew.org/obccup>

OBC Member of the Year (MOY)

<http://www.oregonbrewcrew.org/moy>

If you are willing to write up an educational article, equipment or ingredient review, or any other home-brew related information or experience for the newsletter, please email me at: g.scott.stukey@oregonbrewcrew.org

Alternatively, share it with the group on Facebook or tag us on Instagram.

OBC Website

<http://www.oregonbrewcrew.org>

OBC Facebook

<https://www.facebook.com/groups/41701213570/>

OBC Twitter

[@OregonBrewCrew](#)

#OregonBrewCrew

OBC Instagram

[@OregonBrewCrew](#)

#OregonBrewCrew